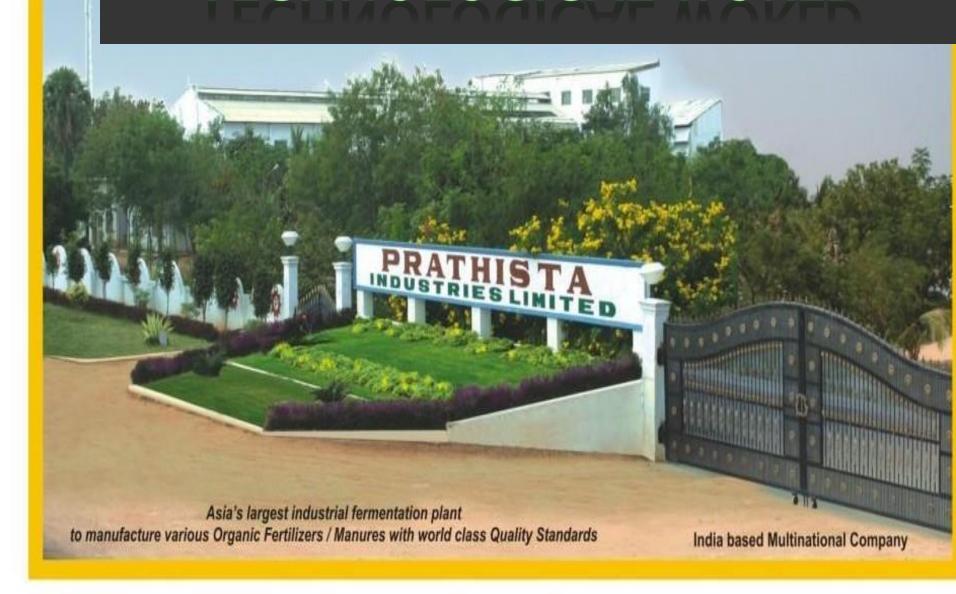
WELCOME TO PRATHISTA INTRODUCING "NATURAL FOOD INGREDIENTS" FOR THE FIRST TIME IN THE GLOBE

Manufacturing Process Adopted "Bio-Tech Fermentation Process" For

Production of Natural Mold Inhibitors contains "multiple organic acids" as "SAFE" Food Ingredients which are used as "Unique Natural Mould Inhibitors" for all type of "Baking / Food" Industries

Brand Name: "Fermenta dough"

NEW GENERATION TECHNOLOGICAL WORLD





BIO-TECHNOLOGY "INNOVATIONS & HONORS"











Prathista – a unique technology driven company

Prathista established "State of the art"

"Aerobic & Anaerobic" industrial
fermentation facilities

under one roof – "Scientific Revolution"
&

producing range of quality Non GMO, Natural, Clean Label & Organic Food Ingredient products as per "GMP /USFDA" standards



Unique Natural Mould inhibitors – Based on Wheat / Corn & Rice Flours

using Non-GMO inputs utilizing an environmentally friendly Fermentation Bio-Tech process for production of "SAFE FOOD INGREDIENTS" as opposed to the current industry standard of petro- chemical products



TARGETED INDUSTRIES

BAKERY FOODS: Bread & Pastries, Pizza, Donuts, Cake, Puffs, Bunns & Puddings, Break-fast-cereals, Pasta and Noodles

DAIRY PRODUCTS: Condensed milk; Flavoured milks and yogurt drinks; ripened, un ripened and processed cheeses; dairy desserts such as flavoured yogurts and puddings; and dairy-based spreads.

MEATS: Processed meat, poultry products; sausage casings; and preserved fish, including canned fish, shellfish, Livestock and poultry feed.

OTHER FOODS: Alcoholic beverages such as beer, malt beverages, cider and distilled spirits with more that 15 percent alcohol. In addition sports drinks, diet foods and beverages; commercially prepared salads such as potato salad; condiments such as vinegar and mustard; soups, sauces and dried or processed mushrooms, beans, seaweeds and nut butters.



CERTIFIED ORGANIC CULTURED / FERMENTED FLOURS

Prathista obtained Organic Certifications for "CULTURED / FERMENTED FLOURS" as "CERTIFIED ORGANIC" to meet Global Standard requirements as per NOP / EU & NPOP from Lacon Quality Certification Pvt. Ltd.

Brand name: "Organica Fermenta dough"



APPLICATIONS/HIGHLIGHTS

Quality Enhancement with respect to

- 1. Enhances Shelf Life and Storage Period
- Natural Mold Inhibitors with use levels as low as 0.50% on flour weight
- 3. Natural Mold Inhibitor required in Minimum Quantities
- 4. Enhances Flavour
- 5. Enhances the Texture of Food Products
- 6. Better dispersion throughout the Food Matrix
- 7. Reduces the consumption of yeast
- 8. Enhances the Taste & Gut Health
- 9. Environmental Friendly & Natural
- 10. Easy to Handle

Available packing: 20 kg and 500 kg / 1000 kg pallets



APPLICATIONS/HIGHLIGHTS





CERTIFICATIONS

- **❖ APEDA INDIAN STANDARDS**
- HALAL GLOBAL STANDARDS
- ❖ KOSHER GLOBAL STANDARDS (OK Kosher & Star K)
- **❖ LACON NOP, NPOP & EU STANDARDS**
- USFDA US STANDARDS
- **❖ FSSAI (FOOD SAFETY & STANDARDS AUTHORITY OF INDIA), Govt. of India**



THANK YOU FOR YOUR PATIENCE & HAVE NICE DAY



PRATHISTA INDUSTRIES LIMITED www.prathista.com