

**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



*Asia's largest industrial fermentation plant  
to manufacture various Organic Fertilizers / Manures with world class Quality Standards*

**India based Multinational Company**





**PRATHISTA®**  
The pride of being

# BIO-TECHNOLOGY “INNOVATIONS & HONORS”





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# 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**



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

**Prathista's Fermented / Cultured flours are manufactured 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**



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## 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.





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# **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
2. 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





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# APPLICATIONS/HIGHLIGHTS





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# 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**



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**THANK YOU FOR YOUR PATIENCE  
&  
HAVE NICE DAY**



**PRATHISTA INDUSTRIES LIMITED**  
[www.prathista.com](http://www.prathista.com)