



**PRATHISTA**  
The Pride of being

# Redefining Food Preservation Naturally!

At Prathista, we are dedicated to enhancing the quality, shelf life, and nutrition of food products through innovative fermentation-based solutions. Our range of natural food ingredients, developed through state-of-the-art fermentation techniques, helps prevent microbial growth, improve texture, and preserve freshness. We serve various industries, including food, dairy, meat, and beverages, offering products that meet the highest standards of safety, quality, and performance.

Our solutions, such as natural shelf life enhancers, acidulants, and antioxidants, are designed to elevate the quality and safety of your products while ensuring they remain delicious and fresh for extended periods. Trust Prathista to deliver premium solutions that keep your customers coming back for more.



## Fermented Cultured Flour

Natural Mold Inhibitor

**Application:** Extends shelf life of bread, cakes, and pastries, prevents mold growth, and enhances texture and flavor.

**Dosage:** 0.5-0.7% for moisture content <10%.



## Fermented Glucose

Natural Ascorbic Acid - Vit C

**Application:** Dough strengthener, enhances bread volume, prevents oxidation, and fortifies foods with Vitamin C.

**Dosage:** 0.12-0.20% in food.

## Fermented Cassava Tapioca Flour

Natural Potassium Sorbate

**Application:** Prevents mold growth in baked goods, cheese, dairy products, and meat products.

**Dosage:** 0.3-0.5% for moisture <10%, 0.5-0.7% for moisture >10%.



## Fermented Sweet Potatoes

Natural Vinegar Powder

**Application:** Used in pickles, salads, meat products, and instant drinks for flavor and preservation.

**Dosage:** 0.25-0.30%.



## Fermented Polysaccharides

Natural Xanthum Gum

(200/80 mesh powder)

**Application:** Thickening agent for sauces, gravies, soups, dairy, and gluten-free baking.

**Dosage:** 10mg per kg of food preparation.



## Fermented Corn Flour

Natural Glucono Delta Lactone - GDL

**Application:** Coagulation agent for cheese production, acidulant for bakery products.

**Dosage:** 0.2-0.5% for moisture <10%, 0.5-1% for moisture >10%.





## Fermented Rice Flour

### Natural Citric Acid

**Application:** Flavor enhancer, antioxidant, and preservative in beverages, canned foods, and fruit-based desserts.

**Dosage:** Typically used as required for flavor and pH balance.

## Fermented Sucrose

### Natural Lactic Acid and their salts

(Calcium Lactate, Sodium Lactate, Potassium Lactate, etc...)



**Application:** Antimicrobial agent for meat products, flavor stabilizer for dairy, and pH regulator for beverages.

**Dosage:** 2-5ml per kg/liter of food.



## Natural Meat Preservatives

**Application:** Extend shelf life and maintain tenderness in cooked sausages, frankfurters, and ham.

**Dosage:** 10 ml diluted in 1 liter of water and applied evenly to meat.



## LANOS

**Application:** Used in the preparation of high-quality cottage cheese with improved shelf life and additional probiotics for gut health.

**Dosage:** 10gm per liter of high-fat milk.

## Fermented Carbohydrates

### Natural Gluconic Acid and their salts

(Calcium Gluconate, Sodium Gluconate, Potassium Gluconate, Zinc Gluconate, etc...)

**Application:** pH regulator, stabilizer, and chelating agent for dairy, canned foods, and processed items. Supports leavening, preservation, flavor enhancement, and mineral fortification.

**Dosage:** 2-3 gm per kg/liter of food.



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**Prathista Industries Limited**



**For inquiries or product orders, please reach out to us at**

[www.prathista.com](http://www.prathista.com) [info@prathista.com](mailto:info@prathista.com)

[www.prathista.us](http://www.prathista.us)

[www.prathistalifesciences.com](http://www.prathistalifesciences.com)



**+91 70328 88081**  
**+1 (408) 219 9152**