

WELCOME TO PRATHISTA
INTRODUCING “FERMENTED GLUCOSE / SUCROSE”
FOR THE FIRST TIME IN THE GLOBE

**“NATURAL & CLEAN LABEL FERMENTED
GLUCOSE / SUCROSE”**
through Fermentation Process

**Prathista – The largest producer of
FERMENTED PRODUCTS
(salts of multiple organic acids)**



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”





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 Preservatives as per
“GMP / USFDA” standards**

**Source of raw materials for fermented products
Maize / Wheat / Potato / Rice / Sucrose etc.,**



NATURAL & FERMENTED GLUCOSE / SUCROSE

Fermentation of Glucose / Sucrose as Carbon source is used to produce natural salts of Organic acids.

Fermented Glucose / Sucrose powder is manufactured using NON-GMO Inputs through eco-friendly fermentation technology followed by unique drying process.

Fermented Glucose / sucrose (mixture of Organic salts) is useful to produce quality Cheese with enhanced calcium % in Cheese and also enhanced shelf life.

The importance for better health and quality food without any chemical residues is gaining more focus on day to day basis and thus natural & clean label products are being produced by Prathista using selective micro-organisms – to use such Fermented Glucose / sucrose products for production of Quality Cheese, Panner and other allied milk proteins.

APPLICATIONS OF FERMENTED GLUCOSE / SUCROSE

Fermented Glucose is very effective and provides Excellent texture and taste to the Cheese (Milk Proteins).

Fermented Glucose maintains neutral pH of the Cheese to facilitate easy acceptance by the body and thus bio available to the Human Body.

Fermented Glucose provides value addition to the Cheese with enriched bio available Calcium and thus increasing Nutritional value for Cheese

Fermented Glucose substantially enhances shelf life of Cheese as it is manufactured based on Weak Organic Acid whose basic advantage is to enhance shelf life of foods / Beverages and also all kinds of feeds.

Fermented Glucose is used to manufacture traditional Asia's sweet "Rasagolla" since decades - Indian delicious sweet.



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APPLICATIONS





TARGETED INDUSTRIES

Prathista's Fermented Glucose finding the way into different applications in the Food Industry as food additive

Prathista's Fermented Glucose enhance the taste, texture and nutritional profile of processed foods and often helps extending the shelf life of the final consumer product.

Prathista also offers solution to the food industry include bakery, beverages, dairy, confectionery, fruits & vegetables, meat, poultry & seafood, minerals supplements, savory snacks etc.

BENEFITS & USES

Quality Enhancement with respect to

- 1. Increases tenderness**
- 2. Enhances Flavour**
- 3. Enhances the Texture of all Dairy Products**
- 4. Increases the Shelf-Life of the Products**
- 5. Environmental Friendly & Natural**
- 6. Easy to Handle**

Available packing : 500 Kg pallets with 25 kg bags



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CERTIFICATIONS

- ❖ **APEDA – INDIAN STANDARDS**
- ❖ **HALAL – GLOBAL STANDARDS**
- ❖ **KOSHER – GLOBAL STANDARDS (OK – Kosher & Star – K)**
- ❖ **LACON – NOP, NPOP & EU STANDARDS (ORGANIC)**
- ❖ **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