

Prathista - an India Based Multinational Company

Fermented "Wheat / Corn" Flour - Natural Mold inhibitors & Preservatives
(contains Calcium Propionate & other Organic Salts)



CERTIFICATIONS FOR PRODUCTS & SERVICES

- GMP as per DMF
- ISO 9001, 14001 & OHSAS 18001
- KOSHER
- HACCP (Hazard Analysis Critical Control Points)
- HALAL
- ISO 22000 : 2005 (Food Safety Management System)
- US - FDA
- FSSAI - Govt. of India



PRATHISTA INDUSTRIES LIMITED

AN ISO : 9001, 14001 & OHSAS 18001 CERTIFIED COMPANY

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SUCCESS WITH NETWORKING



PRATHISTA®

The pride of being

INDIA BASED MULTINATIONAL COMPANY

Fermented "Wheat / Corn" Flour - Natural Mold inhibitors & Preservatives
(contains Calcium Propionate & other Organic Salts)

Unique Natural & Organic 'Mold Inhibitors - Based on Wheat / Corn flours,
produced two stage through fermentation process

PRATHISTA MISSION

RESEARCH & DEVELOPMENT

GREEN TECHNOLOGIES

FARMERS' PROSPERITY



NON GMO

PHARMACEUTICALS

FOOD INGREDIENTS

NUTRACEUTICALS

FEED SUPPLEMENTS

PRATHISTA COLLABORATORS - GOVT. OF INDIA



National Agricultural Innovation Project, Indian Agricultural Research Institute,
Central Arid Zone Research Institute,
Indian Council of Agricultural Research & Council for Scientific & Industrial Research

"MAKE IN INDIA PROJECT"

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Fermented "Wheat / Corn" Flour - Natural 'Mold inhibitors & Preservatives (contains Calcium Propionate & other Organic Salts)

Unique Natural & Organic Mold Inhibitors – Based on Wheat / Corn flours, produced through two stage fermentation process

Organic acid based salts like "Propionic acid and salts" are basically 'Mold inhibitor that increases the desired shelf life of Food items like Bread, Donuts, Cookies, Cakes, Biscuits, Bagel, Buns, Pizza crust, Pies, Croissants and many other bakery and food products etc.

Therefore, Propionic acid and Propionates are most preferred for such products that use commercial yeast.

Present Technology – based on Chemical process

Propionic acid and salts are being manufactured by using Petrochemical based "Propionic acid" as basic raw material. The manufacturing process involves Neutralizing Propionic acid with Calcium Hydroxide to convert as Calcium Propionate solution and then dry to make it as free flowing powder.

Actual need for Bakery & Food products - Antimicrobial action of a Salt on the 'Mold rope bacteria and fungus

"Propionic acid and Propionates" along with traces of "other Organic salts" have the antimicrobial action on the mold's rope bacteria and fungus and no effect on yeast.

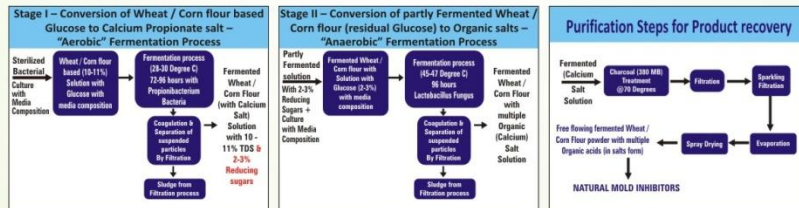
Considering this actual requirements as IMPORTANT for Food Industry, Prathista developed product based on Calcium Propionate along with other Salts as one product, derived from Environmental friendly fermentation methodologies.

Technological Revolution – Natural Fermentation process for production of Natural 'Mold inhibitors (contains Calcium Propionate & other Organic salts)

Prathista joined hands with National Laboratories to develop Fermentation process for Propionate salts and the manufacturing process requires state of the art "Aerobic and Anaerobic" fermentation facilities.

The technology is based on two stage fermentation process of either Wheat or Corn flours under Hygienic and aseptic conditions.

During two stage fermentation process, Calcium Propionate along with traces of other useful Organic salts are formed to meet requirements for backing & Food industries as Natural 'Mold inhibitors and preservatives. The product produced from Fermentation process is 100% Natural & Organic.



UNIQUE ADVANTAGES - Fermented "Wheat / Corn" Flour - Natural Mold inhibitors & Preservatives (contains Calcium Propionate & other Organic salts)

- Natural 'Mold inhibitors required in minimum quantities.
- Better Dispersion throughout the food matrix.
- Enhances Flavour.
- No affect on leavening action of baking powder which is normally used in cakes.
- Reduces the consumption of yeast.
- Easy to handle.
- Enhances shelf life
- Environmental Friendly & Natural

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APPLICATIONS

It is advisable to bakers to add Natural 'Mold inhibitors (contains Calcium Propionate & other Organic salts) as preservative to the dough at the mixing stage rather than the preferment stage.

BAKERY FOOD : Being nutrient rich baked foods, Molds are developed during prolonged storage.

In order to enhance shelf life and storage period for commercially produced baked foods like Bread & Pastries, Bread dough, Pizza dough etc. Natural 'Mold inhibitors (contains Calcium Propionate & other Organic salts) are used during the production of these foods.

These Natural 'Mold inhibitors (contains Calcium Propionate & other Organic salts) can also be used in grain foods like break-fast cereals, Pasta and Noodles

DAIRY PRODUCTS : Some of the Swiss Cheeses (like Emmentaler Cheese) contains naturally occurring 'Mold Inhibitors like Calcium Propionate which develops Cheese ripens and acts as Preservative to enhance shelf life of Cheese.

Whereas Natural 'Mold inhibitors (contains Calcium Propionate & other Organic salts) are used in other Dairy products like milk powder, condensed milk & flavoured milks, yogurt drinks, ripened & un-ripened and processed cheeses; dairy desserts such as flavoured yogurts, puddings & dairy based spreads.

MEATS : Natural 'Mold inhibitors (contains Calcium Propionate & other Organic salts) are also used in processed meat, poultry products, sausage casings, preserved fish including canned fish & shellfish.

Natural 'Mold inhibitors (contains Calcium Propionate & other Organic salts) is also added as a preservative to livestock and poultry feed.

APPLICATIONS IN OTHER IMPORTANT SEGMENTS

Natural 'Mold inhibitors (contains Calcium Propionate & other Organic salts) are used in alcoholic beverages such as beer, malt beverages, cider and distilled spirits with more than 15 percent alcohol.

In addition, the Natural 'Mold inhibitors (contains Calcium Propionate & other Organic salts) as preservative can be found in 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 etc.

SAFETY & OTHER INFORMATIONS

A. SAFETY

- 1) According National Library of Medicine Toxicology Data Network, studies for one year reveals that, rats which consumed Bread contains Natural 'Mold Inhibitors contains Calcium Propionate and other Organic Salts found that this preservative has no ill effects and was totally safe.
- 2) Even FDA also did not find any evidences that Natural 'Mold Inhibitors contains Calcium Propionate and other Organic salts was unsafe for human consumption.

B. ALLERGIC REACTIONS

- 1) While safe for consumption by the public, Natural 'Mold inhibitors (contains Calcium Propionate & other Organic salts) may cause a reaction if you are allergic or hypersensitive to the compound.

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