



POSSIBILITIES
UNLIMITED

Delivering Endless Possibilities

For Inspiring Innovators
And Industry Pioneers

www.symega.com

About us

Symega was born out of our reflection that food companies across the world needed a trustworthy yet invisible partner for their product development.

Symega Food Ingredients is engaged in crafting sensory experiences for consumers worldwide. We develop delectable savoury blends, delightful flavours, all-natural food colours, exquisite culinary ingredients and innovative specialty foods for the global food and beverage industry.

With our thorough understanding of prevailing and forthcoming food and beverage trends, technical expertise, and a diligent team of food enthusiasts, we offer innovative ingredient solutions that redefine the world of sensory experiences to the consumers.

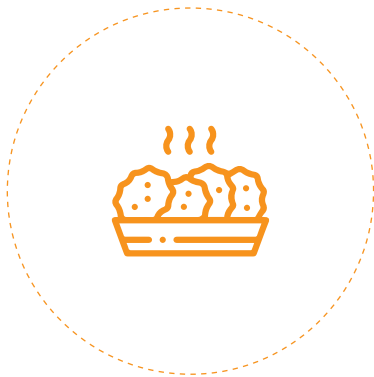
With food technologists, flavourists and sensory experts as part of a cross functional team, our personnel engage with our customers in varied industries ranging from sweet goods like dairy and confectionery to savoury ones like noodles and snacks.





Our Solutions

Be it a classy vanilla ice cream or a trendy Kimchi dip, be it a novel snack concept or a popular fruit drink, our ingredients and technical expertise would help you elevate recipes and products from good to great.



Savoury Blends



Flavours



Natural Colours



Culinary Products



Plant-based Foods

Savoury Blends

Symega, with its leading-edge expertise in the science of savoury blends, is a partner of choice for virtually every food and beverage segment in the world, be it snacks, staples, convenience foods, or gourmet dishes. Crafted by sensory experts and evaluated by passionate food lovers, our formulations grab, hold and heighten the senses with their rich and robust flavour, making each meal an experience to remember.

Seasonings

Spice Blends

Specialty Ingredients

Applications



Snacks



Noodles
and Pasta



Breakfast
Mixes



Soups, Stocks
and Bouillons



Sprinklers



Culinary



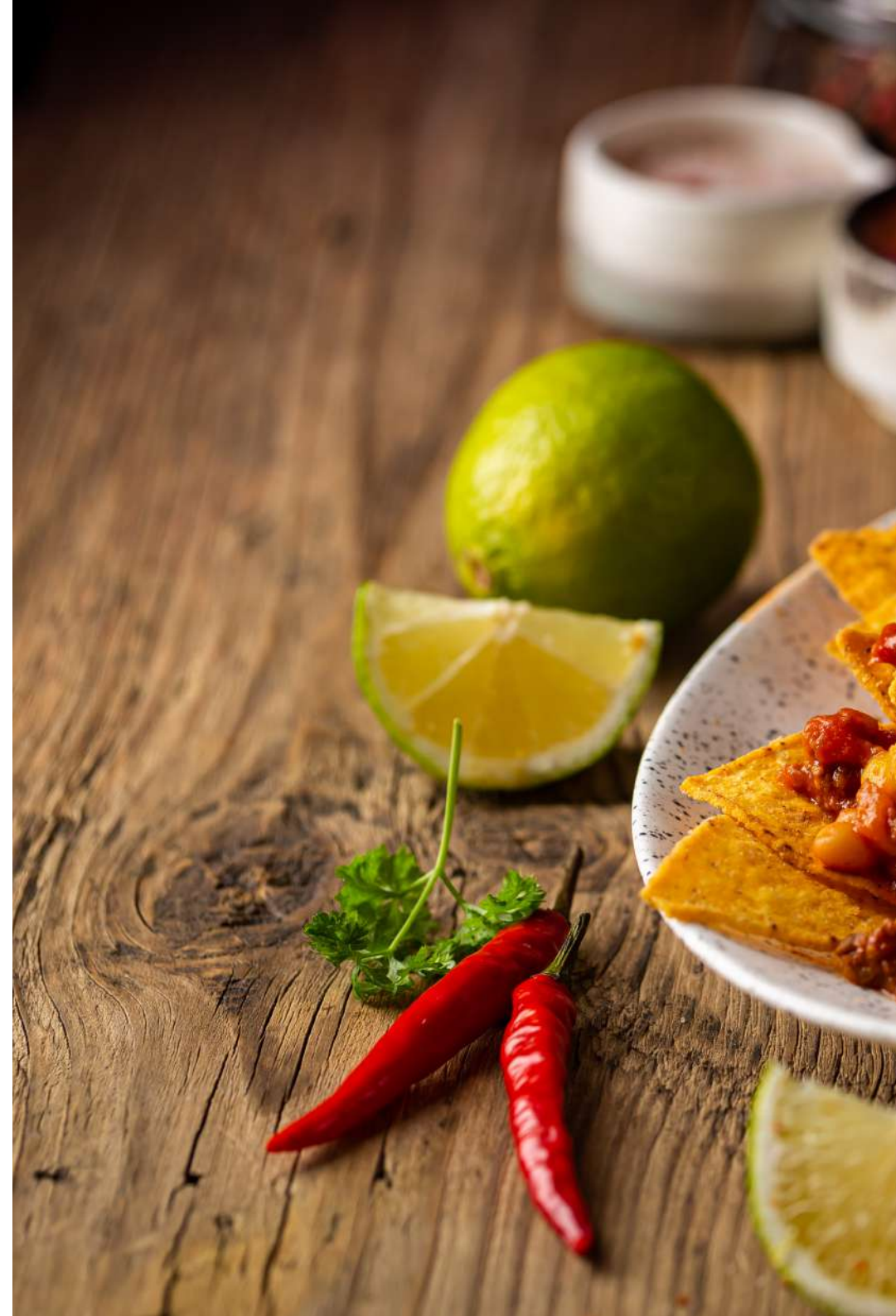
Meat, Poultry
and Seafood



RTE/RTC
Food



Food
Service





Profiles



Spices and
Masalas



Dairy and
Cheese



Chilli and
Pepper



Mint and
Herbs



Cuisine-inspired



Tomato



Grills and Roasts



Smoke and BBQ

Flavours

Symega brings forth an extensive variety of flavour solutions in varying formats, customized to suit diverse food and beverage applications. With a range that encompasses the classics, fusions and novel flavours from across the globe, Symega is undoubtedly the perfect partner for all your flavour needs.

Naturals

Modulators

Crafted Blends

Applications



Baked Goods



Confectionery



Chocolate



Dips and Spreads



Flavoured Milks and Shakes



Ice creams and Frozen Desserts



Yoghurt



Plant-based Beverages



Juices and Nectars



Carbonated Soft Drinks



Powdered Soft Drinks





Profiles



Vanilla



Citrus



Cocoa
Chocolate



Forest
Fruits



Tropical Fruits



Browns



Mint



Ethnic

Culinary Products

Driven by the needs of food service and convenience foods industries, Symega offers a range of culinary solutions that help chefs save time and reduce cost, without compromising on their passion for creation. Developed by a team of highly skilled chefs and food technologists, Symega's culinary solutions deliver the right balance of great taste and food style while inspiring innovation and augmenting the aesthetic appeal of your food.

**Sauces and
Gravies**

**Chutneys
and Dips**

**Pastes and
Marinades**

**Dressings
and Spreads**

Applications



Food Service



Meat
Processing



Private Labelling
(Retail Chains,
FMCG brands)





Profiles



Indian



Chinese



Oriental



Mediterranean



Arabic



African

Natural Colours

Symega's expertise in natural food colouring solutions is backed by its extensive understanding of dealing with plant pigments and extracts. Carefully sourced from the finest raw materials, the colours undergo thorough study to ensure optimal performance in various food applications. Furthermore, they are meticulously stabilized and standardized to meet the rigorous demands of processing and packaging, making them suitable for a wide range of applications.

NECOL™

Natural, cost-effective food colours derived from plant pigments, tailor-made to applications

NatureHue™

Clean-label colouring solution derived from fruit juices and vegetable concentrates

ColourSpecks™

Natural colour granules for textured appearance and visual appeal

Applications



Baked Goods



Confectionery



Dairy



Beverage



Snacks



Sauces and Dips



Meat and Meat products





Symega's range of natural colours gives you the option to infuse your preparations with nature's goodness without the use of any synthetic alternatives.



Plant-based Products

At Symega, we strive to be India's first fully integrated and sustainable manufacturer of plant-based foods. Right from extruded protein to final products like burger patties, beverages or cheese, Symega excels in developing and manufacturing healthy, nutritious, cruelty-free and retail-ready products for our customers, aiding their speed-to-market for a plant-based future.

Industries Served



QSRs



HoReCa



Private
Labelling





Plant-based Meat Alternatives

An assortment of meat alternatives, with a choice of the base, protein source, flavour, and format.

Coated

(Burger Patty, Nuggets, Fingers, Poppers)

Uncoated

(Mince/Keema, Kebabs, Meat balls, Burger Patty)

Encrusted

(Samosas, Parathas, Momos) Cold Cuts (Sausages, Salami)



Plant-based Dairy Replacement Solutions

Instant Flours , Creamers, Premixes and RTD Beverages based on Rice, Oats, Barley and Millets

RTD Beverage

(Plain, Flavoured)

Beverage and Dessert Premix

Dips and Spreads

Butter and Cream Replacement



Plant-based Cheese Substitutes

A range of cheese alternatives that mimic all the popular cheese variants and their properties, strictly using plant-based ingredients

Cubes

(Processed/Cheddar Replacement)

Slices

Dips, Sauces and Spreads



Plant-based Meals and Mealkits

Convenient RTC/RTE food options with various portioned ingredient combinations with carbs, proteins, sauces or gravies, and condiments.*

Biryani Kits

Ethnic Indian Meals

Oriental Kits

International Kits

*with a choice of rice, noodles, pasta, vegan proteins, jackfruit, and more.



Cuisinary was created with an aim to cater to the growing Food Service segment in India.

Our decade long experience in providing ingredient solutions to the world, has helped our team of professionals formulate products that cater to every chefs requirement. Our products are designed to enhance the aroma, flavour, texture and aesthetic appeal of dishes thus assisting you in bringing out your food creativity.

With over 100 unique products that cater to a wide array of cuisines and food applications, we are working closely with HoReCa's (hotel, restaurants, caterers), QSR's (quick service restaurants), Cloud kitchens and the Food service processing units enabling them with everything they want. CUISINARY makes it a whole lot easier for chefs to make anything they create Deliciously Incredible!



**create
HARD
Take
eat
easy**





PROVIDING FOOD SOLUTIONS FOR HOTELS, RESTAURANTS, CATERERS & QUICK SERVICE RESTAURANTS



Seasonings



Sprinklers



Cooking
Sauces



Mayonnaise
& Dressings



Culinary Pastes



Marinades



Flavour
Burst



Breaders
& Coatings



Spice Blends
& Powders



Whole Spices

Our Infrastructure

Symega Ingredients crafts food ingredients for consumers worldwide

Since our inception in 2006, we have stayed market-focused and kept our partners ahead of the F&B trend curve. Our raw materials come from the best of suppliers located around the world and are tested and certified to the highest standards of quality and consistency. With a manufacturing capacity of close to 28,000 MTPA in Dry blends and 13,000 MTPA in Wet ingredients, our sourcing team on the ground ensures economy and speed through the value chain, enabling us to be agile and responsive to customer needs, effectively guaranteeing fastest turnarounds. We also spend a great deal of time in the market to derive valuable insights on evolving consumer tastes and changing sensory preferences.

Our chefs, food technologists and nutritionists bring together their expertise to translate these insights into innovative ingredients that create unforgettable multi-sensory experiences. Combined with our strength in sourcing, production, and applications, we provide our customers with solutions that deliver exceptional value to their F&B formulations.





Accredited to International Quality Systems

- FSSC 22000 V5.1
- IMS (ISO 9001 :2015,
ISO 14001:2015,
ISO 45001:2018)
- HALAL (JUHF-INDIA)
- HALAL (MUI-INDONESIA)
- SEDEX SMETA
- OU KOSHER

Our History

The Foundation

Our founder, Mr. C.V. Jacob, spots the business possibilities offered by the abundance of spices in a sleepy village near Kochi, Kerala; inception of **Synthite Industries**

1972



1972-
2016



Growth & Expansion

The company widens its product offerings, expands its reach across the nation, and enters into trade and development agreements with companies in India and abroad.

Inception of Symega

Synthite Industries forms joint ventures with Omega Flavours Technology, Austria and Aromco Flavours UK to form two companies: Symega Savoury Technologies, and Aromco Flavours India.

2006



2014



New Initiatives

Symega Savoury Technology branches out into Culinary Products, particularly focused on the fast growing food service and convenience segment.

2015



The Leadership

Symega Savoury Technology becomes India's largest seasoning house while Symega Flavours expands its portfolio to include Natural Food Colours, in response to the growing demand for natural ingredients.

2016



The Merger

Symega Flavours and Symega Savoury Technology merge to form a world-scale multi-sensory food ingredient manufacturer - Symega Food Ingredients Ltd. Sets up Symega Technology Centre in Bengaluru, Karnataka.

2018



Scaling Up

Expands Culinary Plant, with its installed capacity growing by over 3 times to 13,000 MTPA and with state-of-the-art machinery for wet sauces and gravies. Adds Plant-based Foods and Foodservice ingredients to the portfolio

2021



2022 &
Beyond



New Beginnings

To cater to the burgeoning demand for culinary aids in professional kitchens, Symega launches CUISINARY, a range of seasonings, sauces, marinades and other ingredients, designed by chefs, for chefs. It also inaugurates a pilot-scale facility for plant-based meat with capabilities to manufacture vegan nuggets, burgers, sausages, and other mock meat products.



Our Locations



Kochi Corporate Office

Symega Food Ingredients Limited,
XI 312 G, Synthite Taste Park,
Pancode, Ernakulam District -
682 310, Kerala



Bangalore Technology Centre

Symega Food Ingredients Limited,
Third Floor, Embassy Signet, Cessna Business Park,
Kadubeesanahalli, Outer Ring Road,
Bengaluru - 560 103, Karnataka



Gurgaon Sales Office

Symega Food Ingredients Ltd.
Unit no: 309-311, 3rd Floor. DLF City Court
Sikanderpur, Gurgaon - 122 002
Delhi NCR



Mumbai Sales Office

Symega Food Ingredients Ltd
T2, 3rd Floor, A - Wing, Pinnacle Business Park,
Mahakali Caves Road, Andheri East,
Mumbai - 400 093, Maharashtra



Indore Sales Office

Symega Food Ingredients Limited,
Ground Floor, Plot No: 45,
SK1 Compound Survey No. 75/2/23, Lasudia Mori,
Dewas Naka, Indore - 52010, Madhya Pradesh



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SYMEGA

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