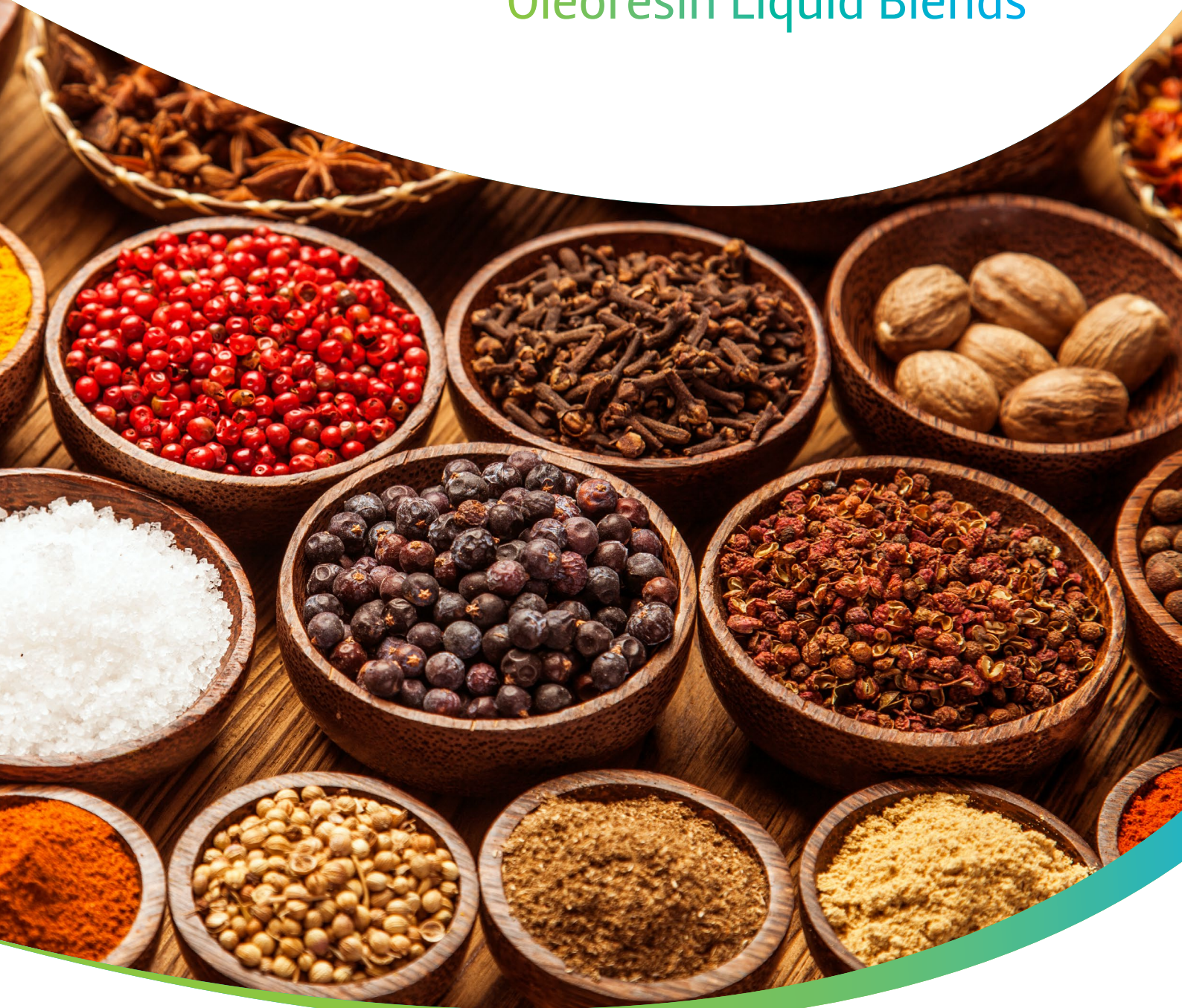


Oleoresin Liquid Blends



Advantages of Oleoresin Liquid Blends

- Made by blending different Oleoresins in an appropriate proportion
- Very strong spicy character compared to the raw powder blends
- Standardised for specific food applications with different flavours
- Cost effective and convenient for food industries
- Complete control of dosage due to the effective flavour release
- For direct application purpose
- For making pre-mixes for seasonings and powder products

Application

- Seasonings
- Savoury & culinary
- Processed foods/processed meat (*meat products, minced meat, sausages*)
- Fortified powder blends
- Sauces & gravies

Spice Mix

Aqua – resin curry flavour

Barbecue flavour

Badam milk blend

Barbecue chicken marinade

Biriyani masala blend

Black forest ham blend

Breakfast sausage mix

Buttermilk blend II

Buttermilk blend K

Buttermilk blend

Cajun spice blend

Chat masala

Chettinad biriyani blend

Chettinad chicken marinade

Chicken masala

Chilli chicken oil

Chilli coriander top note

Chilli chicken oil

Chilli garlic seasoning

Chilli spice – with pungency

Chilli spice – without pungency

Chinese five spice blend

Chipotle flavour

Curry blend – buttermilk blend

Curry blend – chole masala

Curry blend – egg curry masala

Curry blend – fish masala

Curry blend – paneer butter masala

Curry blend – paneer manchurian

Curry blend – sambar booster

Curry blend (sausage blend Bologna)

Curry blend – chat masala flavour booster

Curry blend – chicken flavour booster

Curry blend – garam masala

Curry blend – garam masala II

Curry blend – mutton masala

Curry blend – salsa flavour

Curry blend – tomato tempering

Curry blend (sausage blend frankfurters)

Curry heart base

Curry masala booster

Curry powder blend

Curry tempering extract

Curry blend curry flavour for soup

Eastern masala blend

Encapsulated garam masala

Fajitha spice blend

Flavour heart for

chicken seasoning – South American

Frankfurter mix

Frankfurter mix

Fried chicken masala

Garam masala

Garam masala blend

Garam masala booster

Garam masala seasoning – Fraitto

Ginger – garlic blend

Ginger with cool mint

Grilled chicken booster

Gumbo spice blend

Herbal oregano blend

Herbs – de – province

Hot spice blend

Hotdog flavour

Italian herb blend

Jaljeera blend

Jambalaya spice blend

Japanese curry blend

Ketchup flavour

Ketchup flavour – South American

Ketchup blend

Ketchup blend w/d

Ketchup blend w/s

Kimchi

Korean BBQ

Maharashtra pickle flavour – lime

Manchurian seasoning concentrate

Masala flavour II for Pepsi

Mayonnaise flavour – South American

Meat masala

Meat masala liquid seasoning

Meat masala Thrissur style

Milk masala

Noodle masala

North Indian garam masala

North Indian pickle masala

Oleoresin blend (sauce mix)

Oleoresin blend for capital foods MM6

Oleoresin curry blend for scandic foods

Onion garlic blend

Panipuri blend

Paprika – pepper blend

Pav bhaji

Pepper garlic blend

Pepper spice mix for sausage

Pepperoni flavour

Pickle blends – for gherkins, fish

Pickle masala

Pizza base blend

Pizza blend

Pork barbecue flavour

Pork ham blend

Punjabi dal thadka

Rasam blend

Rogan josh

Sabji masala

Salami flavour

Sambar blend (curry leaf base)

Sambar masala

Sambar seasoning without hing

Seasoning – noodle blend

Seasoning – hakka blend

Spice blend for foodcoast

Spice blend for H&B spice

Spice blend oil

Spice flavour

Spice top note

Tabasco blend

Tandoori flavour

Tea masala blend

Tea masala liquid

Teriyaki spice blend

Thai curry seasoning

Tomato seasoning powder