

Synthite Industries Ltd focuses on plant–derived ingredients for flavour and fragrance sectors. The company was one of the first in the country to venture into the oleoresin business. Since its inception in 1972, in Kerala, India, Synthite sets the benchmark on the global stage for excellence in spice oleoresins.



BIO INGREDIENTS

Synthite's portfolio of Bio Ingredients includes Spice oleoresins, essential oils, natural colours, organic certified extracts, FAIRTRADE certified extracts, super critical fluid [CO₂] extracts, beverage flavouring, health ingredients, vanilla (cured beans/ extracts), spray dried / encapsulated products, granulated products, herb extracts, floral extracts, dry fruit extracts, resinoids, green spice extracts, roasted & fried spice extracts.

Synthite became a force to be reckoned with in the manufacture of Spice oleoresins, starting with oleoresin black pepper in 1972. Over the years, the company has extended its plant derived offerings. Today spice oleoresins account for more than 30% of the global market share in this sector.

OLEORESINS

Oleoresins are the true essence of spices representing its holistic character in terms of flavour, colour and taste attributes. Synthite has a wide range of spice extracts including their enriched flavour/colour/ taste versions that cater to the increasingly sophisticated requirements of the food processing industry.

- Black pepper
- Capsicum
- Cardamom
- Cassia
- Celery
- Cinnamon
- Clove
- Cocoa
- Coffee
- Coriander
- Cumin

- Curry leaf
- Decalepis
- Dill seed
- Fennel
- Fenugreek
- Gardenia
- Garlic
- Ginger
- Hing (Asafoetida)
- Jalapeno pepper
- Mace

- Mustard
- Nutmeg
- Onion
- Paprika
- Pimento
- Rosemary
- Tamarind
- Turmeric
- White pepper





ESSENTIAL OILS

Generally the characteristic flavour of a spice is contributed by its essential oil components. Usually the essential oil constituents of spices can be isolated via steam distillation. Essential oils contain numerous compounds which are volatile, the nature and the relative proportion of these are characteristic of a given plant material though variations could happen due to changes in the plant species and/or the agro-climatic conditions to which the plant is exposed. Appropriate measures during harvesting and post-harvest processing are required to retain the flavour properties of any spice.

Synthite offers a wide range of essential oils catering to the specific needs of Flavour and Fragrance industries.

- Ajowan
- Aniseed
- Basil
- Black pepper
- Calamus
- Cardamom
- Cassia
- Cedarwood
- Celery seed
- Cinnamon bark
- Cinnamon leaf
- Citronella
- Clove bud
- Clove leaf
- Coriander

- Cumin seed
- Curry leaf
- Davana
- Dill seed
- Fennel
- Garlic
- Ginger
- Ginger grass
- Green pepper
- Hing (Asafoetida)
- Horse raddish
- Juniper berry
- Lemon grass
- Mace
- Marjoram

- Mustard
- Nutmeg
- Olibanum
- Palmarosa
- Parsley seed
- Patchouli
- Pimento
- Rosemary
- Spearmint
- Thyme
- Turmeric
- Valerian root
- Vetivert
- White pepper



NATURAL COLOURS

As consumer awareness increases about the link between diet and health, the trend is to move towards more clean-label products such as natural colours. A natural colour can be any dye obtained from vegetables, herbs, spices, minerals etc. Our natural colour range is carefully chosen from sources of plant origin. Synthite offers the following vibrant range of natural colours which find unique application in industrial sectors like food, cosmetic, pharmaceuticals etc.:

- Annatto
- Beetroot
- Black carrot
- Lutein
- Paprika
- Red sandalwood
- Spinach (Chlorophyll)
- Turmeric
- Colour blends (Customized)
 - Marigold



SUPER CRITICAL FLUID EXTRACTS (SCF)

Synthite has a state-of-the-art manufacturing plant for Super Critical Fluid Extraction (CO₂) which ensures green, environment-friendly isolates of the botanical, by eliminating solvent residue and high temperature processing. These SCF extracts find exquisite application in premium food products, aromatherapy and perfumery.

- Black pepper
- Black tea
- Capsicum
- Cardamom
- Cassia
- Celery
- Cinnamon
- Clove
- Coffee
- Coriander

- Cumin
- Fennel
- Fenugreek
- Garlic
- Ginger
- Green tea
- Mace
- Nutmeg
- Onion
- Paprika

- Pimento
- Pink pepper
- Rosemary
- Sesame
- Star anise
- Thyme
- Turmeric
- Vanilla
- White pepper

HEALTH AND FUNCTIONAL FOOD INGREDIENTS

Synthite has developed a wide range of health and functional food ingredients inspired by traditional herbs and driven by technological expertise. These offerings of the finest of nutraceuticals in appropriate dosage are also available in capsule form through our Natxtra[™] range.





- Ashwagandha
- Amla
- Basil
- Bellerica
- Boswellia
- Bacopa
- Chebula
- Cocoa
- Fenugreek

- Garcinia
- Ginger
- Green tea
- Gymnema
- Guggul
- Hadjod
- Licorice
- Long pepper
- Lycopene

- Marigold
- Rosemary
- Shatawari
- Tribulus
- Triphala

Phyto Chemicals

- Caffeine
- Capsaicin
- Curcumin
- Lutein
- Piperine

Natxtra™

- Capsules:
- AshwagandhaCurcumin
- Ginger
- Green tea
- Lutein

HERB EXTRACTS

Many herbs are widely in use for their role in providing health benefits and/or for specific functional advantages such as reducing microbial food spoilage, flavour enhancement and anti-oxidant properties in terms of colour/odour preservation.

These include

- BasilOreganoThyme
- Rosemary



ENCAPSULATED AND SPRAY DRIED PRODUCTS

Encapsulation is a functional concept in the presentation of food ingredients which offers many advantages like controlled release of flavour, extended shelf-life of product, and convenience of use. It also provides a low permeability membrane to gases, retarding the ingress of oxygen, resulting in the reduction of oxidation rate.

Synthite offers a range of encapsulated and spray dried products of essential oils and oleoresins by carefully choosing the right recipe for encapsulation.

Encapsulated & Spray Dried

- Black pepper oil
- Garlic oil
- Mustard oil

- Capsicum oleoresin
- Ginger oleoresin
- Paprika oleoresin



More Products

- Basil oil
- Cardamom oil
- Fennel oil
- Horse raddish oil
- Lemon grass oil
- Mace oil
- Onion oil
- Black pepper oleoresin
- · Cardamom oleoresin

- Cassia oleoresin
- Celery oleoresin
- Clove oleoresin
- Coriander oleoresin
- Cumin oleoresin
- Fennel oleoresin
- Fenugreek oleoresin
- Green chilli oleoresin
- Nutmeg oleoresin

- Oregano oleoresin
- Pimento oleoresin
- Rosemary oleoresin
- Sage oleoresin
- Thyme oleoresin
- Turmeric oleoresin
- White pepper oleoresin
- Vanilla extract

Spray Dried

- Garlic juice
- Onion juice
- Green tea
- Tamarind

GRANULES & BEADLETS

For more usage convenience, all Oleoresins and Essential Oils can be converted to granules or beadlets using permissible additives.

Oleoresins

CapsicumGreen teaGarlicGingerVanilla



More Products:

- Almond
- Annatto
- Apricot
- Basil
- Black pepper
- Cardamom
- Cassia
- Coriander
- Cumin
- Dates
- Fennel

- Fig
- Garcinia
- Ginger Cinnamon
- Ginger- Lemon
- Ginger tea
- Green chilli
- Licorice
- Lutein
- Mace
- Mango flavour
- Mango pulp

- Mint
- Nutmeg
- Onion
- Paprika
- Pineapple
- Plum
- Rosemary
- Sage
- Spinach
- Tamarind
- Tea masala





Essential Oils

Basil
 Celery
 Coriander
 Lemon grass
 Clove
 Lemon
 Spearmint

VANILLA (CURED BEANS AND EXTRACTS)

Vanilla is one of the world's favourite flavours. It is a critical ingredient in a wide variety of food products ranging from Crème de Cacao to Galliano.

Synthite is a pioneer in the Indian Vanilla industry and offers bespoke customer solutions.

Vanilla

- Vanilla cured beans
- Vanilla extract 1 fold
- Vanilla extract 2 fold
- Vanilla extract 3 fold
- Vanilla extract 10 fold
- Vanilla extract 20 fold
- Vanilla CO₂ extract
- Encapsulated vanilla powder



EEZEE SPICE™

A range of oil soluble and water dispersible spice ingredients for ease of application in food media.

- Eezee Spice™ Black pepper Eezee Spice™ Capsicum
- Eezee Spice[™] Paprika
- Eezee Spice[™] Turmeric

ORGANIC CERTIFIED EXTRACTS

As safety and environmental awareness enhance globally, Synthite understands the growing consumer need for chemical-free ingredients and eco-friendly farming practices. By optimizing contract farming schemes, origin sourcing and abiding to the norms and practices of National Organic Program (NOP), Synthite ensures its commitment.







Oleoresins

 Basil 	 Cardamom 	 Cocoa 	 Nutmeg 	 Turmeric
 Black pepper 	 Clove 	 Ginger 	 Paprika 	 Vanilla

Essential Oils

	Basil	Cardamom	Ginger
	Black pepper	Clove	Nutmeg

CO, Extracts

Black pepper	Ginger	Nutmeg
Cardamom	Green tea	Vanilla

FAIRTRADE CERTIFIED EXTRACTS

In keeping with its tradition of social commitment to the farming community, Synthite is now FAIRTRADE Certified. FAIRTRADE is a partnership between farmers, processors, producers and consumers based on dialogue, transparency and respect that creates greater equity in international trade.

Oleoresins

- Chamomile
- Rooibos tea
- Vanilla

Essential Oils

- Peppermint oil
- Spearmint oil

TEA & COFFEE EXTRACTS

Synthite preserves the delicate flavours of leaf tea in its freshest form. Hot water and cold water soluble tea extracts are available for use in tea beverages. The standardised extracts of Green Tea having anti-oxidant properties provide diverse health benefits.

Tea

- Black tea
- Black tea aroma
- Decaffeinated tea

Coffee

Green tea

Instant tea

Coffee extract

BEVERAGE FLAVOURING

A range of customised products has been created for the beverage industry backed by technical support, imparting functional knowledge of these flavouring.

Black Tea Flavouring

- Cardamom oleoresin
- Cinnamon oleoresin
- Clove oleoresin
- Ginger oleoresin
- Long pepper oleoresin
- Nutmeg oleoresin
- Spearmint oil
- Tea masala
- Customised blends
- Black tea aroma liquid
- Black tea aroma Spray dried





Coffee Flavouring

- Cardamom oleoresin
- Ginger oleoresin
- Vanilla extract

Tea Premixes

- Black tea aroma Cardamom
- Ginger
- Instant tea
- Tea masala

Non-Alcoholic Beverages

- Ginger- Cinnamon
- Ginger tincture
- Nutmeg
- Customised spice blends
- Cardamom Lemon Colourless capsicum
- Ginger

Butter Milk Flavouring

- Cumin
- Ginger
- Green coriander leaf

- Curry leaf
- Green chilli
- Hing (Asafoetida)

GREEN SPICE EXTRACTS

Catering to the specific requirements of the food industry, Synthite's range of green spice extracts are delicately processed to preserve the freshness and the green flavour of spices. These products find application in pickling brines, seasonings, sauces etc.

Green Spice Extracts

- Chilli
- Curry leaf
 - Ginger
- Coriander leaf
- Garlic
- Onion
- Pepper



ROASTED & FRIED FLAVOURS

Roasted and fried flavours hold a significant place in oriental and continental cuisine. By carefully choosing the raw material and sophisticated roasting methods prior to extraction, Synthite has an excellent array of roasted and fried flavours.

Roasted:

- Coriander
- Cumin
- Fennel
- Fenugreek
- Garlic

Fried:

- Chilly
 Garlic
- Coriander
 Onion
- Cumin
- Tempering flavour
- Curry leaf





FLORAL EXTRACTS

Synthite offers a range of alluring natural floral extracts with their stimulating fragrances. Chief among them Jasmine, the king of flowers. Synthite's floral extracts come in absolute and concrete forms.

Floral Extracts

Jasmine
 Jasmine sambac
 Mimosa
 Tuberose

DRY FRUIT EXTRACTS

Dry fruits are known for their excellent nutritional and natural anti-oxidant properties. Synthite's range of dry fruit extracts represents the mellowed sweet flavours of the concentrated dry fruit.

- Apricot
 Fig
 Raisins (Kismis)
- Dates Plum Tamarind

RESINOIDS

Resinoids are natural exudates from plants. Our resinoids are exudates refined by solvent extraction, yielding a less dense, stickier, and viscous or semi-solid product. It conserves the odiferous components and essential oil in the extract. Resinoids find use in perfumery and aromatherapy.

Guggul
 Olibanum







Bio Ingredients Spice Realty Farm Tech Hospitality Wind Energy

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