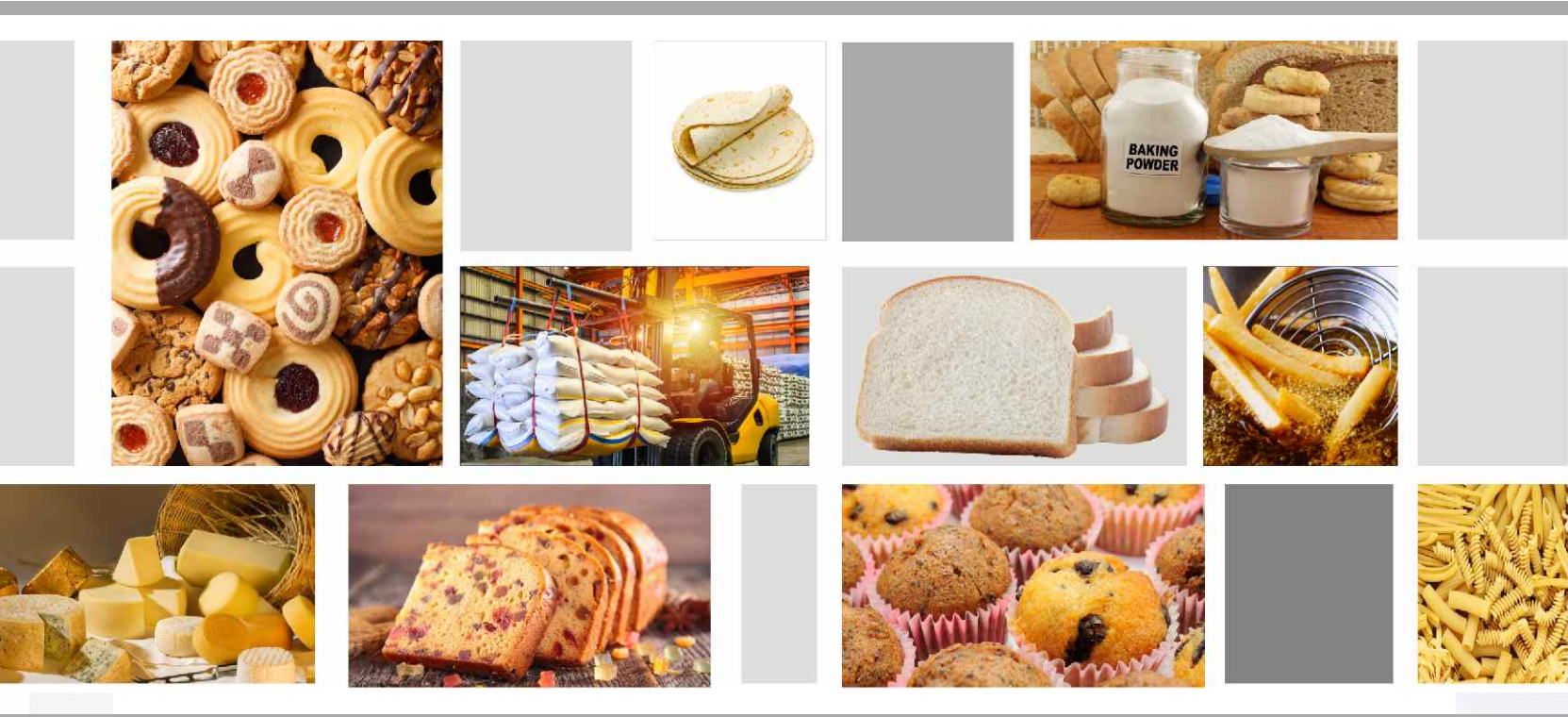




Vijay Enterprises

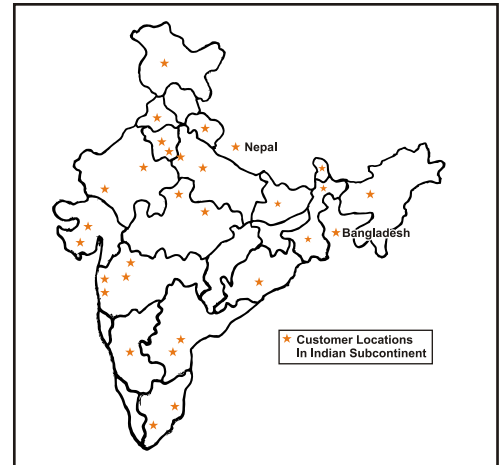
Manufacturing Food Grade Mineral Phosphates And Sulphates Since 1981





ABOUT US

We are a Delhi Based company, manufacturing food grade Phosphates and Sulphates since 1981. At our FSSAI approved manufacturing facility in Bawana Industrial Area, Delhi (India), we follow stringent quality systems to manufacture high quality hygienic ingredients to give healthy and safe products to our customers. All our products are free from extraneous chemical and biological elements. From raw material procurement to final packaging, we ensure that quality and efficacy is maintained at all stages of manufacturing.



Vijay Enterprises was started in 1981 by Mr Vijay Kumar Jain, an enterprising chemical engineer from BITS Pilani. Beginning with Mono Acid Calcium Phosphate for a reputed bakery conglomerate, he leveraged his expertise to rapidly add other leavening agents to the portfolio. In 2014, manufacturing unit was moved to Bawana Industrial Area (New Delhi) to cater to increasing customer demands. The company continues to evolve by manufacturing new products indigenously, improving processes and increasing market penetration. Continuing with the development philosophy of the company, **Sodium Aluminium Phosphate** and **Calcium Propionate** are latest additions in the manufacturing portfolio of the company.



OUR PRODUCTS

Mono Acid Calcium Phosphate [E341(i)]

Sodium Acid Pyro Phosphate [E450(i)]

Sodium Aluminium Sulphate [E521]

Di Calcium Phosphate [E341(ii)]

Calcium Propionate [E282]

Sodium Aluminium Phosphate [E541]

Tri Calcium Phosphate [E341(iii)]

Mono Sodium Phosphate [E339(i)]

Sodium Meta Bisulphite [E223]

APPLICATIONS

Our products are used as leavening agents/baking acids for all types of applications in Bakeries & Baking Powders, as shelf life enhancers for breads & other baked goods, as mineral supplements, as buffering agents, as anti-caking agents, as preservatives for dried fruits, potato chips and many more.



Mono Acid Calcium Phosphate [E341(i)]

Commonly also known as Acid Calcium Phosphate, MACP, ACP, MCP etc.

- In Biscuits & Cookies as Fast Acting leavening agent/baking acid
- In Double-Acting Baking Powder
- In Baking mixes for cakes, doughnuts, muffins etc.
- For pH control of Batter
- As Additive in canned fruits, vegetables & seafood to provide firmness



Sodium Acid Pyro Phosphate [E450(i)]

Also known as Disodium Pyrophosphate, Disodium Diphosphate, SAPP etc.

- In cakes, pastries, donuts, pizza breads as slow acting leavening agent
- In Double Acting Baking Powder & Aluminium Free Baking Powder
- Improves shelf life to refrigerated doughs and batters
- Inhibits darkening of frozen hash browns, fries & other potato products
- Maintains colour and reduce purge during retorting in canned seafoods



Sodium Aluminium Sulphate [E521]

Also known as Aluminum Sodium Sulfate, Soda Alum, SAS etc.

- In Commercial Baking Powder and Double Acting Baking Powder
- In cakes, pastries, donuts, pizza breads as slow acting leavening agent
- Blistering action in Tortillas
- In Cheese to increase its acidic nature
- In Confectionaries



Sodium Aluminium Phosphate [E541]

Also known as Aluminium Sodium Phosphate, SALP etc

- Used as very slow acting leavening agent/baking acid
- Ideal for self-rising flours & prepared baking mixes
- Used in refrigerated doughs/batters that need to be stable for long periods of time
- Does not impact flavor as it has no after-taste



Calcium Propionate [E282]

Also known as Calcium Propanoate, Calcium Salt of Propanoic Acid, CP etc

- Helps keep baked goods fresh by inhibiting mold and ropy bread bacteria growth
- Primarily used as shelf life enhancer in breads & other baked goods
- Does not require acidic environment like benzoates
- Can be used as fungicide on fruits



MANAGEMENT TEAM

Vijay Kumar Jain, Managing Director and CEO, has been associated with Indian Chemical and Enzymes Industry for over 45 years. A strong believer in quality and innovation with deep entrepreneurial bent, he started the company with a manufacturing unit of Mono Acid Calcium Phosphate in Delhi in 1981. Over the next few years, he expanded the company rapidly by enhancing the product portfolio as well as production capacity. In 1990s, he diversified into other businesses setting up manufacturing, marketing and distribution of speciality chemicals & enzymes for applications in textile, leather and home care industries. He is an alumnus of BITS Pilani, with B.E. (Hons) in Chemical Engineering.

Pushkar Jain, General Manager, has over 15 years of experience in marketing, business development, business analytics and process excellence across diverse industries - pharmaceuticals, telecom, insurance, speciality chemicals etc. Prior to Vijay Enterprises, he worked as head of operational strategy with a premier Indian Biopharmaceutical company for 4 years and a consultant with a top global management consulting firm. Pushkar completed his B.Tech from IIT Delhi and MBA from ISB-Hyderabad.

Mridul Jain, General Manager, did his MSc in Biotechnology from the prestigious Lund University, Sweden after completing his B.Tech from Thapar University, Punjab. Prior to joining Vijay Enterprises, he worked with a premier Swedish Biotech company in R&D department and did research projects in the Lund University with focus on fermentation process optimization of enzymes and chemicals. He currently leads the development of new products and improvements in manufacturing processes, resulting in better yields and improved quality.

For more information about us or our products, please contact:

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