

HERBAL ISOLATES

QUALITY BEYOND PROMISES





About Us



What started four decades ago as a promise to a European customer to come with a mild yet nuanced alternative to black pepper has now flourished into a trusted global value-added food ingredients powerhouse. Over the years, we have scaled new heights and swiftly expanded our product lines, but one thing remains unchanged - our steadfast commitment to quality.

This has been our North Star.

Herbal Isolates, established in 1984 in the pepper growing belt of Kerala, is part of the Synthite Group - a name synonymous with value-added spice extracts and other natural ingredients used extensively in the global flavour and fragrance food industry.

Today, we are a name to reckon with in the international market for value-added Green Pepper-based products and command more than 60% of the global market share for this unique product category.

With an unparalleled commitment to quality and sustainability, we ensure that not only are our spices sourced organically but also processed with meticulous attention, keeping the flavour profile intact. We also ensure that the raw produce is pesticide-free and sourced ethically.

We constantly craft exciting new flavours through cutting-edge manufacturing technology, continued research and development, and best sourcing and farming practices to deliver a multi-sensory flavour experience.

In the past decade, Herbal Isolates has ventured into the flavour-enhancing ingredient segment by indigenously producing HVP's in India. Our unique technology in HVP production helped us add value to global customers and make a mark in international markets. We have emerged as the preferred supplier of HVP amongst quality conscious Indian and International customers.

We are now ready with our new range of flavour enhancing ingredients and spray-dried products developed using latest advancements in reaction flavor technology.

Why Us

Nestled in One of India's Largest Taste Parks

Located at Synthite Taste Park, MOFPI supported Argo Processing cluster, spread across over 3 million sq. ft., is our state-of-the-art, ISO-certified, and HACCP compliant processing facility, headed by a team of qualified personnel with stellar technical and scientific knowledge that helps leverage expertise, equipment and product evaluation.



Backed by the Rich Heritage of Synthite Group

Rooted in the lineage of Synthite-the world's largest producer of value-added spices, with a history of over four decades in producing spices, flavours and spice oleoresins, we have access to their infrastructure, procurement network, R&D and domain expertise.



Second-to-none R&D Team

Research and Development has been a critical pillar of our organization, where our team has worked to identify the best raw materials and world-class processing techniques. Our research & development primarily focus on creating process differentiation and improvement for better quality products to cater to our customers' evolving tastes and needs globally.



Uncompromising Commitment to Quality

Our adherence to the rigorous guidelines set by the European Commission extends from sourcing raw materials and purchasing to production and the supply chain and covering a range of critical parameters, including but not limited to microbial load, pesticide residues, aflatoxin, and other potential contaminants.



State-of-the-Art Manufacturing Facilities

Our best-in-class manufacturing plant, spread across 150,000 square feet, produces ingredients as per the strictest requirements for consistency, traceability, quality, and safety. We constantly upgrade our facilities with the latest technology, equipment and enhanced production capacity.



Adherence to Sustainable Farming Practices

Our unique, sustainable agricultural model supports homesteads, mainly held by low-income farmers and tribals, who cultivate pepper alongside other vegetables and spices. Our farmer education initiatives on organic pest control, crop rotation and best farming practices have resulted in better and higher yields.



Extracting maximum value from raw materials

By implementing our innovative processing technology, we extract the maximum possible value from the raw materials and minimize the amount of waste generated during the production process.

Dehydrated Green Pepper

Our Dehydrated Green Pepper is produced from premium quality fresh green pepper berries, which are air dried, retaining their green colour and delicate flavour.

This highly valued spice is milder, less pungent than black pepper, and soft to bite.

Flavour Profile: Fresh and piquant, with a mild aroma that gives them a distinct advantage over traditional black peppercorns.

Our Product Offerings

- 1 Dehydrated Green Pepper (Bulk density: 250 – 300 g/l | 300 – 350 g/ | 380 – 450 g/l)
- 2 Dehydrated Green Pepper Steam Sterilized
- 3 Crushed Dehydrated Green Pepper (Particle size ranging from 0.3 to 2 mm)
- 4 Organic Certified Dehydrated Green Pepper
- 5 Dehydrated Green Pepper from the Farm Sustainability Assessment Program
- 6 White Pepper

Process

- Fresh, unripe pepper berries are handpicked directly from the vines.
- The berries are meticulously washed to remove all impurities.
- They are then hygienically processed within 12-24 hours before the enzymatic activity can set in.
- The berries are then air-dried, resulting in dehydrated products that give them a longer shelf life.
- They can be reconstituted to their original colour and shape by soaking them in lukewarm water.



Applications

- Widely used in the meat and sausage industries.
- Enhances the taste of beef and pork steaks.
- Lends an attractive colour, flavour and aroma to all kinds of soups.
- Popular in French, Thai, and Western European cuisines.



Green Pepper in Brine

Today, pepper is a common spice found in kitchens across the world. However, since fresh pepper has a limited shelf life, Green Pepper in Brine is the closest to having fresh pepper berries in the kitchen. Harvesting unripe green peppercorns help keep their mild flavour and freshness while retaining a whiff of the peppery bite present in black and white peppercorns.

Flavour Profile: A delicate aroma and a taste profile of tart and bright flavours with scents of juniper and pine.

Our Product Offerings

- 1 Green Pepper in Brine - Hard corn
- 2 Green Pepper in Brine - Soft corn
- 3 Black Pepper in Brine
- 4 Red Pepper in Brine

These above products are available in Vacuum Packing, Jerry Cans, Net Jerry Cans, Net Drums.

Process

- We harvest farm-fresh, high-quality light green pepper berries.
- The berries are then cleaned thoroughly.
- After washing and cleaning, the berries are placed in a brine solution.
- Through stringent quality control checks and a robust supply chain, we ensure highest quality berries, processed within 24 hours of harvest.

Applications

- Widely used in sauces, stews, dips, marinades, steaks, meat and food processing industries.
- Popular ingredient in Asian and French Cuisines.
- Used in garnishing for exotic dishes.

HVP

Hydrolyzed Vegetable Protein (HVP) is a savoury flavouring ingredient used in a wide variety of food applications across the globe. It is created by hydrolyzing a source of protein like soybean, groundnut, mustard, corn, wheat, rice etc. HVP is used as a functional ingredient in most food applications, especially in seasonings, bullion, soup, sauce mixes, gravy, crackers, chips, instant soups etc.

Our strong focus on R&D and technology, enabled us to bring about a revolutionary change in the Indian market in HVP.

We have developed a unique Hydrolyzed Vegetable Protein with proprietary technology, conforming to European Standards, and our process parameters ensure that 3-MCPD is as prescribed by CODEX standards.

This has helped us attract Indian customers who were earlier using Chinese HVP. We are now one of the leading HVP manufacturers in India and the preferred supplier to our key customers.

Our Product Offerings

- | | |
|-----------------|-------------------|
| 1 HVP - Soya | 2 HVP - Groundnut |
| 3 HVP - Mustard | 4 HVP - Corn |
| 5 HVP Paste | 6 Flavored HVP |

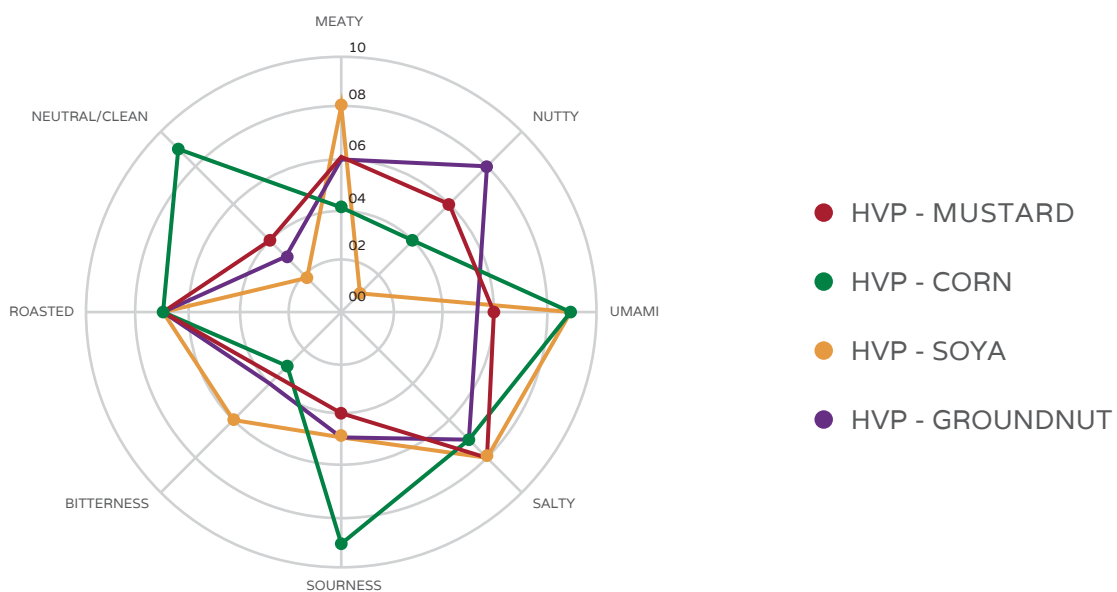
HVP Process

- We source premium-grade de-oiled cake from reputable suppliers known for their high quality products.
- The process involves the acid hydrolyzation of the de-oiled cake, effectively breaking down proteins into amino acids.
- Following the hydrolyzation, the resulting liquid undergoes neutralization using an alkali.
- To ensure utmost purity, the liquid is meticulously filtered to eliminate impurities, including any potentially carcinogenic compounds.
- The final step involves spray drying the purified liquid into a powdered form, tailored to meet the specific preferences of our valued customers.





HVP Sensory Profiling



Protein Source	Flavour	Application	Protein	Dosage
HVP - Soya	Delivers a robust umami flavour with a rich, meaty taste.	Snacks, Processed Meat & Noodles	15-35%	2 – 10 %
HVP - Groundnut	Adds a mild nutty flavour with strong umami.	Noodles & Snacks	12-28%	2 – 10 %
HVP - Corn	Provides a clean, intense umami flavour with a round mouthfeel.	Soups & Snacks	18-30%	3 – 5 %
HVP - Mustard	Imparts a distinctive, tangy flavour, enhancing specific flavour profiles.	Snacks & Oriental Dishes	15-20%	3 – 5 %



Caramel Powder

Caramel Powder is a water-soluble food colouring prepared by controlled heat treatment of food-grade carbohydrates, with or without acids, alkalies or salts in the presence of sulphite & ammonium compounds., in a process called caramelization.

Our caramel colour is outstandingly stable in alcohol, tannin and acid-rich environments and can be used in a very low quantity -the reason it is used extensively in the Soft drinks/beverages industry.

Our Product Offerings

- 1 Type 4 (E150D - Sulfite Ammonia Process Caramel Colour)
- 2 Type 3 (E150C - Ammonia Process Caramel Colour)

*Available in single & double strength powder form.

Colour: Pale Yellow to Dark Brown (as dosage increases)

Taste: Pungent / Bitter Burnt Sugar

Applications

- Bakery Products, Dairy, Confectionary, Beverages, Sauces, Seasonings, Gravy, Snacks, Soups.

E.U. Classification	E150a	E150c	E150c	E150d	E150d
Color Intensity (610nm)	0.05 to 0.08	0.1-0.14	0.15-0.20	0.25-0.45	0.55-0.65

Caramel colour concentration levels illustrated above are 0.1% diluted in water. Appearance changes by concentration.

Soya Sauce Powder

Soya sauce is traditionally made from a fermented paste of soybeans, roasted grain, brine, and a fermenting agent. It is considered to be a natural substitute for sodium glutamate and to have a robust umami flavour.

The spray-dried powder from fermented soy sauce helps retain soy sauce's characteristic flavour and texture and reduces its oxidation odour. The powdered form also makes for easier storage and transfer.

Colour: Yellow to Light Brown coloured Powder

Flavour: Umami flavour

Applications

- Seasonings and Tastemakers
- Snacks
- Broth & Soups Protein
- Beverages
- Salad Dressings and Vegetable
- Sauces Noodles



Ecosystem Advantages



At our Application Lab, we not only provide premium seasoning and flavour ingredients but also guide you on optimal dosages, ensuring that our offerings harmoniously blend and enhance your product's palate.

In our state-of-the-art Sensory Booth, our highly trained and qualified sensory team delves deep into each ingredient, meticulously testing and analysing its nuances. With precision and expertise, we provide clear insights into the optimal delivery and impact of each ingredient for your specific product.



Our advanced utilities include an effluent treatment plant, steam sterilizers, chillers, cold storages, and boilers. With an uninterrupted direct feed from KSEB, we benefit from government support, ensuring cost optimization for our products.

GPSTC serves as a centralised lab, housing advanced analytical instruments, including GC FID - HSS, GCMS/MS, HPLC, GPC, ICPMS, and LCMS/MS. These help detect contaminants such as pesticides, heavy metals, illegal dyes, fumigants, and mycotoxins at sub-micro levels.



Capacities

At Herbal Isolates, our expansive production capabilities are a testament to our commitment to excellence and our readiness to cater to global demands.

As the world’s largest producer of Green Pepper and India’s foremost HVP producer, we take pride in our unparalleled capacities.

Production Capacity	8700 MT/Year (HVP & other spray dried products - 3000 MT Green Pepper - 1500 MT	Ground Spices – 2000 MT Mustard Oil Cake - 2200 MT)
Factory Area	1,00,000 sq ft	
Warehouse	50,000 sq ft	
Export Leadership	70% Global Market Share (Green Pepper)	
Utilities	2100 KW Power 13 T Boilers 300 KLPD ETP	



Processing Technologies

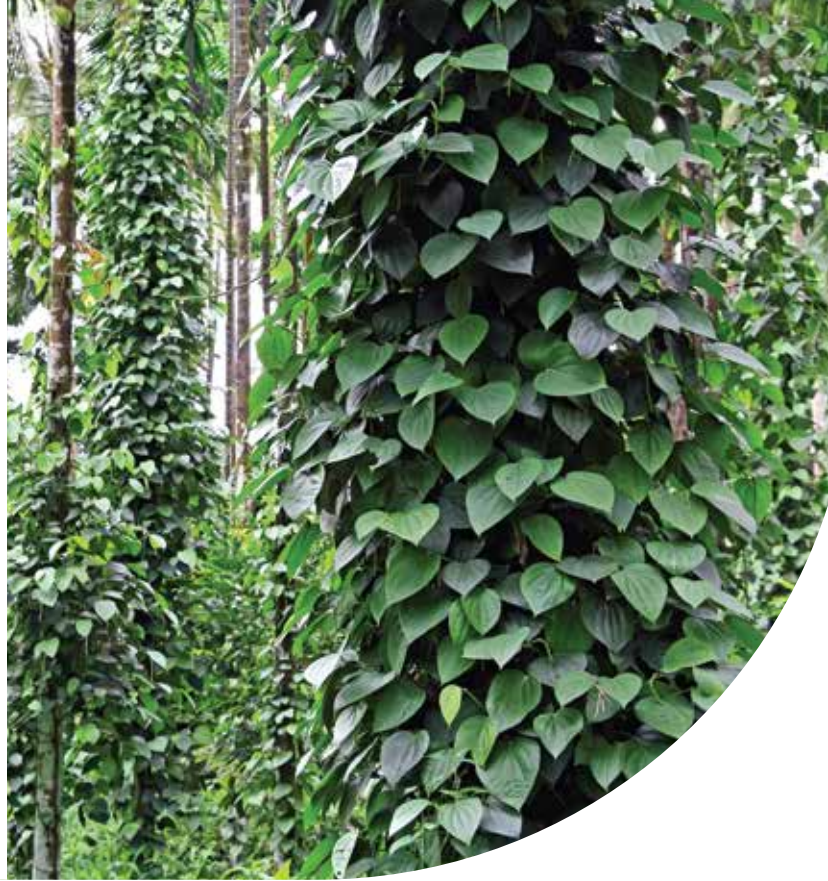


2015

SAC (Sustainable Agriculture Code)
6 Farmers at Kodaikanal

2018

Upgraded to FSA
8 Farmers in Kodaikanal
5 Farmers in Kolli Hills



Sustainability Initiatives

Herbal Isolates is committed to creating a more equitable and inclusive society by supporting processes that lead to sustainable agricultural practices and social integration.

Our organic certified Dehydrated Green Pepper programs and products follow sustainability farming. We possess EU Organic Certification, NPOP Organic Certification, and INDOCERT is our certification body. We test all our lots per APEDA norms, and there is 100% traceability from farm to fork.

We ensure the availability of designated storage areas for Organic Certified Pepper, catering to EU norms.

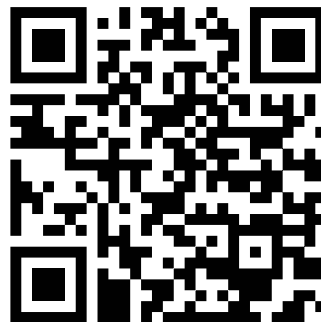
Herbal Isolates provides sustainability programs such as Farm Sustainability Assessment (FSA). The main benefit of sustainable programs is that our farmers use only natural manure and no pesticides. The majority of our farmers use the Rain Water Harvesting technique, and also random soil and water sampling are conducted at farms. Annual farm visits are conducted to prepare Assessment Audits, followed by training for farmers on best practices and sustainability.

2020

9 Farmers - Kodaikanal
12 Farmers - Kolli Hills
7 Farmers - Nedumangad

2022

FSA License renewed
with 28 Farmers



Get In Touch

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Accreditations and Certifications

