

WE
CAPTURE
WHAT
MOVES

 MANE

KANCOR 

International Pepper Community
awarded PlatOR Black Pepper with
Excellence in Manufacture of Innovative
Pepper Products - 2011 & 2012



INTERNATIONAL PEPPER COMMUNITY

DELIVERY PLATFORMS

PlatOR®

DELIVERING THE FINEST OF TASTES ACROSS FOOD MATRICES

PlatOR is Kancor's proprietary delivery platform that delivers essential oils, oleoresins and natural food colours in dry formats. PlatOR replicates the exact profiles of spices or herbs in their natural form. This product is designed for single and multiple active ingredient combinations.

PlatOR technology offers the flexibility to use different carriers for plating, which enables customisation for different end applications. It offers higher replacement strength than ground spices and provides standardised flavours throughout the year, irrespective of seasonal

variations in raw spice quality.

A convenient delivery platform with a low microbial load, PlatOR does not have any insect infestations as compared to spice powders. These agglomerates provide convenience in storage, handling and operations. It can be directly added to recipes.

PlatOR can be used as an ingredient for seasonings and spice mixes. It is a good alternative to dry spice powders, spray-dried, micro-encapsulated and other dry delivery systems in the food matrix.



MAJOR CARRIERS USED

- Salt • Starch • Gum
- Maltodextrin • Dextrose etc.

VALUE DRIVERS

- Flexibility in application
- Customisable solubility based on intended application
- Longer shelf life as compared to raw spices
- Higher replacement strength
- Standardised flavours
- Convenient to use
- Low microbial load compared to raw/ground spice

COMPARISON WITH GROUND/WHOLE SPICES

Attributes	PlatOR	Ground/Whole Spices
Choice of Base and Compatibility	Flexible	Rigid
Cost in Use	Moderate	Low
Combination Options	Very High	Low
Ease of Use	Convenient	Difficult
Foreign Matter	Absent	High
Microbial Load	5000 cfu/g	100,000 cfu/g
Purity/Strength	Customisable	Low
Particle Size	Flexible	Rigid
Release	Fast	Slow
Replacement	2x-4x	1x
Standardised Flavour & Colour	High	Low
Shelf Life	1 Year	1 Year
Solubility Options	Yes	No

PRODUCT RANGE

PlatOR BLACK PEPPER
 PlatOR CAPSICUM
 PlatOR CARDAMOM
 PlatOR CASSIA
 PlatOR CLOVE
 PlatOR GARLIC
 PlatOR GINGER
 PlatOR NUTMEG
 PlatOR PAPRIKA
 PlatOR TURMERIC
 PlatOR WHITE PEPPER

APPLICATIONS

BAKED PRODUCTS
 SOUPS
 MASALAS/SEASONINGS
 CONFECTIONERY
 RTE/RTD/RTC
 BEVERAGES
 SNACKS
 MARINADES
 PICKLES
 SAUCES
 MEAT/POULTRY/SEAFOOD