



# NATURE'S TRUE NOTES

Supercritical fluid extraction is an efficient separation method, to separate active ingredients from plant material. This is one of the gentlest, most flexible, dynamic and nature friendly techniques used for the extraction of spices and herbs using food grade CO<sub>2</sub>. These products are extracted at ambient temperatures and at high pressures to avoid loss of aroma and degradation of actives. Apart from being solvent residue free, supercritical fluid extraction is a green process, highly rated for its eco-friendliness and is widely used in the manufacturing of organic certified products.

Kancor, with its global sourcing capabilities, more than two decades of expertise in CO<sub>2</sub> extraction and wide range of products, offers an edge over others in this world of discerning tastes.

## VALUE DRIVERS

- Natural, fresh flavour notes
- Selected spice origins
- Flexibility in concentration
- Stronger actives
- Free from solvent residues
- Better flow characteristics
- No chemical alterations
- No thermal degradation
- Low temperature processing
- Energy efficient and environment friendly
- Organic compliant process

## PRODUCTS AND APPLICATIONS



**PAPRIKA**

Gives a bright red colour to the end application. Sourced from different regions across India, it's available as supercritical CO<sub>2</sub> extracts of Paprika and fully deodourised Paprika.



**GINGER**

Adds an entirely new sensation of fresh and zesty taste profiles to the application. Handpicked from different origins in Africa and India, it's available as supercritical CO<sub>2</sub> extracts and top note oils.



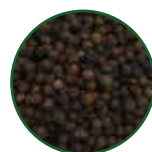
**CHILLI**

Adds a hot, fiery and slightly yeasty profile to the desired application. Sourced from different regions across India, it's available in supercritical CO<sub>2</sub> extracts format.



**CINNAMON**

Gives the end application a refreshing combination of both sweet and pungent flavour profiles. Sourced from different regions in Asia Pacific, it's available as supercritical CO<sub>2</sub> extract and top note oils.



**PEPPER**

Brings in clean, warm and biting taste to the application. Sourced from different origins in Asia Pacific region, it's available as supercritical CO<sub>2</sub> extracts and top note oils.



**More Spices**

The supercritical CO<sub>2</sub> products can also be developed from spices like White Pepper, Ajowan, Celery, Mace etc. while retaining the authentic taste and profile of the spice.

## APPLICATIONS

EXTRACTS

SAUSAGES

SNACKS

CONFECTIONERY

BEVERAGES

MARINADES

SAUCES

BAKERY & DAIRY

COLOUR

PHARMACEUTICALS & NUTRACEUTICALS.

TOP NOTE OILS

BEVERAGES

FRAGRANCES

*Solubility: Extracts - Oil soluble / Water soluble    Top Notes - Oil & Alcohol soluble*