

WE  
CAPTURE  
WHAT  
MOVES



KANCOR

## ENCAPSULATED OLEORESINS

# DELIVERING TASTE IN TINY BURSTS OF FLAVOUR

Encapsulated Oleoresin is Kancor's delivery platform that captures the essential oils, oleoresins and natural food colours in the highly stable encapsulated format. Encapsulated Oleoresin retains the characteristics of the spices in their natural form for longer, while providing the user with the convenience of active delivery. The product is designed for single and multiple active ingredient solutions.

Micro Encapsulation is the process by which tiny solid particles or droplets of liquid are surrounded by a coating to give small capsules. The main purpose of microencapsulation is to increase stability, shelf life and control the liberation of the core material. Kancor uses different carriers for encapsulation, which enables customisation for different end applications. Spray drying is employed as the encapsulation method. Microencapsulation offers high active component loading, protection against flavour loss and provides convenience in storage, handling and operations.

### VALUE DRIVERS

- Controlled flavour release
- High loading of active component
- Protection against flavour loss
- Flexibility in application
- High shelf life
- Low microbial activity
- High thermal and UV stability
- Savings in inventory cost due to high replacement strength with respect to ground spices



### MAJOR CARRIER OPTIONS AVAILABLE

- Gum acacia
- Modified Starch
- Maltodextrin

### PRODUCT RANGE

ENCAPSULATED BLACK PEPPER  
ENCAPSULATED CAPSICUM  
ENCAPSULATED CARDAMOM  
ENCAPSULATED GARLIC  
ENCAPSULATED WHITE PEPPER  
ENCAPSULATED TEA MASALA  
ENCAPSULATED ASAFOETIDA

### APPLICATIONS

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

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