



UNIVERSAL OLEORESINS

SINCE 1981

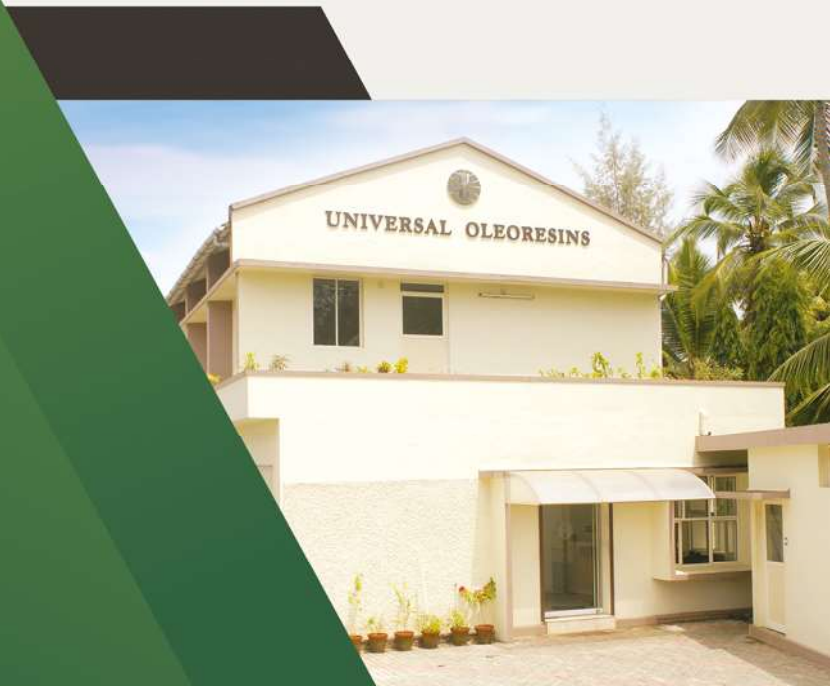
Established in 1981 at Kochi, the commercial capital and the Spice Coast of India, Universal Oleoresins is governed by the philosophy of – providing products geared to the market requirements coupled with top quality and breakthrough innovations.

www.universaloleoresins.com

+91 - 484 - 2704900

Universal Oleoresins is an affiliate of Shah Group of Concerns, which has a combined turn over of over \$25 million and enjoys an enviable position in the field of Tea Exports , Manufacturing Rotomoulded Products, Vacuum Formed Products, 3 Dimensional Displays, Stock Broking and Real Estate.

Today Universal Oleoresins has become an internationally accepted company in the field of Spice Oils and Oleoresins.





INFRASTRUCTURE

Preserving the Natural Flavour, Fragrance and other active ingredients of delicate spice involves gentle processing- an art by itself. To perfect this art and give the best quality we have separate extraction plants for various oleoresins and a steam distillation plant for obtaining volatile spice oils. Highly qualified and experienced personnel are present at each stage of production.

Qualified Lab Chemists, man fully equipped Laboratory. Using the most modern methods & equipments we check and guarantee the quality of raw materials right down to the final product for its organoleptic, analytical and microbiological contents.

Special care is taken that all our products are manufactured in closed systems and conform to the various international food regulation acts . Our products are Kosher Certified and are free of Genetically Modified Organisms (GMO), enzymes, catalysts, novel proteins, animal fats, DNA , Allergen etc..

We follow Good Manufacturing Practices (GMP) and are certified HACCP.





QUALITY POLICY

"Our efforts at Universal Oleoresins are Focused to manufacturing and supplying Ingredients of High Quality, Hygienically processed using state-of-the-art technology."

MISSION

Create AWARENESS of Universal Oleoresins as a name synonymous with quality and food safety.

CONTINUOUS IMPROVEMENT with consistency - maintaining effective quality and food management systems through total participation of all.

Constantly develop products , satisfying the changing needs of customers for the WOW effect.



UNIVERSAL OLEORESINS' WIDE PRODUCT SPECTRUM COVERS A RANGE OF SPICE EXTRACTS

**SPICE
OILS**

**SPICE
OLEORESINS**

**NATURAL
COLOURS**

**LIQUID
SEASONINGS**



ESSENTIAL SPICE OILS

Essential Spice Oils are concentrated natural fragrant essences that are obtained by steam distillation of spices - a process dating back to ancient times. It consists of volatile aromatic components of the spice. Being 100% natural and having strength many times greater than the spice, Essential Oils have distinct advantages:

Uniform and Standardised natural aroma.
Hygienic -Free from tannins, bacteria and filth.
Does not contribute colour and moisture to the finished product.
Longer shelf life, easier storage and better handling.

Spice Oils are mainly used in perfumery, aromatherapy, cosmetics, incense, for flavoring food and drink. Because of its purity it is widely used in Pharmaceutical Industry & Personal Hygiene products like toothpastes, mouth washes etc..





SPICE OLEORESINS

Oleoresins are pure and natural extracts of Spice. These concentrated flavouring contains all the flavour components, be it volatile or non-volatile. With careful processing Oleoresins can provide the full rounded flavour profile of the raw spice with faster release of the flavour.

Oleoresins enjoy a number of advantages over raw spice

Natural Product: 100% natural & free from contaminants.

Longer Shelf Life : With minimum chance of infestation due to negligible moisture content, oleoresins have longer shelf life compared to spice in raw, powdered or paste form.

Economy : 100 kilos of raw spice can be replaced by very few kilos of Oleoresins. This works out to be cheaper than raw spice on flavour cost basis. Since the storage space required is less it also contributes to warehousing economy.

Uniformity: Control over a number of parameters ensures that the customer gets a uniform product batch after batch.

Dispersibility: Oleoresins offer unmatched dispersibility of flavour in finished product.



NATURAL COLOURS

Curcumin and Paprika Oleoresins are Spice extracts with intense colours obtained from Turmeric rhizomes and Paprika Pods respectively. The colouring component present in Turmeric and Paprika Pods are separated and selectively enriched. What we get are colours ranging from brilliant yellow to deep red, but without the pungency and flavour of the raw spice. Being absolutely natural extracts these colours are endowed with the same advantages as Oleoresins.

These are widely used in colouring applications such as processed foods, seasoning preparation, food coating and snack items. With the newly discovered healing properties of Curcumin, there is an increased usage of the same in pharmaceutical and cosmetics industry. Natural colours are also used in textile industry because they give brilliant colours.





Your secret ingredient



Universal Oleoresins brings to you "Spice Drop" - the all-natural concentrated extract of your favourite spices and herbs right from "God's Own Country- Kerala".

Fresh, Intense Flavour to the Last Drop.

Ready to use liquid spice extract that will transform the way you cook instantly. It's a great alternative to tedious chores of grinding, crushing, roasting and chopping. It helps you maintain a clutter-free spice rack!





CERTIFICATIONS



KOSHER
KLBD



SPICE HOUSE
SPICES BOARD



FSSC
22000



HALAL



FSSAI

PACKAGING

We deliver our products in a wide range of sterile food grade packaging:

- Food grade epoxy coated 200/50/18 Kg Steel Drums.
- Wide mouth 200/50/30 Kg HDPE Drums.
- Narrow mouth 200/50/30 Kg HDPE Drums.
- 20/15/10 Kg Pails/Buckets.
- 100 Gms to 5 Kg Aluminium Cans.
- Customer specific packaging.

All our packing materials conforms to the UN packaging standards.

