

At Prathista, we are dedicated to enhancing the quality, shelf life, and nutrition of food products through innovative fermentation-based solutions. Our range of natural food ingredients, developed through state-of-the-art fermentation techniques, helps prevent microbial growth, improve texture, and preserve freshness. We serve various industries, including food, dairy, meat, and beverages, offering products that meet the highest standards of safety, quality, and performance.

Our solutions, such as natural shelf life enhancers, acidulants, and antioxidants, are designed to elevate the quality and safety of your products while ensuring they remain delicious and fresh for extended periods. Trust Prathista to deliver premium solutions that keep your customers coming back for more.



# Fermented Cultured Flour

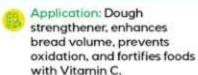
Natural Mold Inhibitor

- Application: Extends shelf life of bread, cakes, and pastries, prevents mold growth, and enhances texture and flavor.
- Dosage: 0.5-0.7% for moisture content <10%.



# Fermented Glucose

Natural Ascorbic Acid - Vit C



Dosage: 0.12-0.20% in food.

# Fermented Cassava Tapioca Flour

Natural Potassium Sorbate



Application: Prevents mold growth in baked goods, cheese, dairy products, and meat products,



Dosage: 0.3-0.5% for moisture <10%, 0.5-0.7% for moisture >10%.



Natural Vinegar Powder







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# Fermented Polysaccharides

Natural Xanthum Gum (200/80 mesh powder)



Dosage: 10mg per kg of food preparation.



# Fermented Corn Flour

Natural Glucono Delta Lactone – GDL

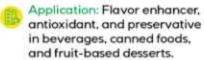
Application: Coagulation agent for cheese production, acidulant for bakery products.





# Fermented Rice Flour

Natural Citric Acid



Dosage: Typically used as required for flavor and pH balance.



health.

## LANOS

Application: Used in the preparation of high-quality cottage cheese with improved shelf life and additional probiotics for gut

Dosage: 10gm per liter of high-fat milk.



**Prathista Industries Limited** 









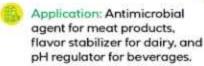


# Fermented Sucrose

Natural Lactic Acid

and their salts

(Calcium Lactate, Sodium Lactate, Potassium Lactate, etc...)



Dosage: 2-5ml per kg/liter of food.



and their salts

Dosage: 2-3 gm per kg/liter of food.

# Fermented Carbohydrates

Natural Gluconic Acid

(Calcium Gluconate, Sodium Gluconate, Potassium Glcuonate, Zinc Gluconate, etc...)

Application: pH regulator, stabilizer, and chelating agent for dairy, canned foods. and processed items. Supports leavening, preservation, flavor enhancement, and

mineral fortification.

# For inquiries or product orders, please reach out to us at



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# Natural Meat Preservatives

Application: Extend shelf life and maintain tenderness in cooked sausages. frankfurters, and ham.

Dosage: 10 ml diluted in 1 liter of water and applied evenly to meat.