



*Pellagic Food
Ingredients (P) Ltd.*

Supplier of natural food ingredients

An ISO 22000:2005 Certified Company

www.pellagicfoods.com



IQF





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Welcome to “Pellagic Food Ingredients”

The Company Pellagic Food Ingredients is established in the year 2012, January having its registered office in Bangalore with an aim to supply world class food ingredients with innovative approach to cater the needs of various food manufacturers within India and overseas.

Our Company's approach to our clients with never ending QUEST of giving total solutions by means of providing Quality products being sourced with an Unprecedented reach to our sourcing abilities you can rely on and the confidence of dealing with a company that stands solidity behind the product it deals with while giving Efficient service through a strong Supply Chain with the aid of adequate Technical solutions with the help of knowledge we have and from our expertise, who are available all the time from around the world.

Our focus is to add value through international trade involving products and services across a range of Industry sectors with innovative and creative ideas on parallel with ongoing market demand.

The company has its head office based in Bangalore, India with full fledged operation, stocking and selling facilities with standard warehousing facilities having high standard storage conditions, supply chain management and sophisticated lab to inspect and maintain the quality of the product before it reaches out to our clients.



IQF Fruits and vegetables

Pellagic Food Ingredients Pvt Ltd is a leading global supplier of frozen fruit and vegetables processed through Individual Quick Freezing (IQF)/ Bulk Freezing technology

IQF commonly known as Flash freezing is a commercial freezing technology that allows fruits and vegetables to retain its quality and original nutritive value by preventing the formation of large ice crystals in the fruit cells. Since each whole fruit is individually frozen, particles do not cohere and the final product is not frozen into a solid block.

IQF generally takes place in two stages. In the first stage, the product is partly frozen to a pre-determined point and thereafter, fluidized to a semi-weightless stage by partially suspending it in the air in the second stage. The velocity and pressure of air in the process is adjusted to ensure ultra rapid freezing in IQF form.

Advantages:-

- Eliminate reprocessing and thus considerably reduce the drop loss during thawing & refreezing.
- It also gives a longer shelf life to the fruits and vegetables.
- Convenient to use in various applications like smoothies, Float drinks, Fruit salads etc

Our focus is both on bulk and retail sales. We are also talking contract manufacturing for interested buyers. Over the years, volume of exports of frozen fruits and vegetables from India has increased in manifold. We export to countries such as Portugal, Dubai, France, USA, Japan and many more across the globe. The product basket has also increased to cover more value added products. Currently, the ranges of products exported in this category are:

- Frozen fruit pulps
- Frozen fruits - chunks, cubes, slices and other assortments.
- Frozen mainstream vegetables.

Our strong position enables us to take a great deal of the risks, which worldwide export does entail, away from our customers. On no account will they have to worry about the delivery of the right product with the desired quality at the best time at the most profitable price. Quality of our products is paramount to us but equally so is communication with our customers and suppliers.



processing lines



- Washing & Sorting
- Peeling
- Dicing/Slicing
- Grading/Inspection
- IQF Freezing
- Weighing & Packing

process Flow



products



Fruit Products:

Mango, Guava, Papaya, Pomegranate
Muskmelon, Litchi, Strawberry, Cherry

Vegetable Products:

Carrot, Beans, Cauliflower
Green Peas, Sweetcorn, Mix Vegetables



IQF Fruits and vegetables



IQF OKRA



IQF STRAWBERRY



IQF GREEN PEAS



**IQF MIXED VEGETABLES
3 WAYS**



IQF BROCOLI (4-5CM)



IQF MIXED VEGETABLE 4 WAYS



IQF CAULIFLOWER



IQF FRENCH FRIES



IQF MUSHROOM DICES



IQF SWEET CORN



IQF (TOTAPURI MANGO SLICES)



IQF TOTATPURI MANGO CHUNKS



IQF PAPAYA DICES - RED



IQF TOTAPURI MANGO DICES -6X6MM



IQF RASPBERRY



IQF MULBERRY-BLACK



IQF SOURCHERRY



IQF CARROT DICES 10x10MM



IQF YELLOW PEACH DICES



IQF SAPOTA SEGMENTS



applications

- Ice Cream – Melon, Chiku, Custard Apple
Mango, Orange peel and Chocolate
- Smoothies – Banana, Pomegranate
- Fruit salad – Mixed fruit
- Float drink – Peach, Mango, Pineapple
- Ice Lollies
- Frozen Yoghurt
- Fruit Juices
- Fruit Tart
- Fruit Sorbet

VISION

Driving force in the ingredients Industry

To be a significant and unique supplier of a broad range of globally sourced quality ingredients to the food, naturalistic and other selected markets in India and other countries.

MISSION

Leader in innovation & creativity

To speculate demands and to offer innovative, quality, hygienic and value added ingredients to satisfy consumer demands.

Deliver speculate far beyond expectations

To continuously provide extra value to our customers, suppliers, employees, shareholders and society.

Operate to the high standards

To conduct business fully complying with legal and industrial requirements and at the highest level of ethical behavior in socially responsible and environmental friendly fashion.





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