



CORPORATE PROFILE

MUKUND KABRA

BUSINESS HEAD

About us

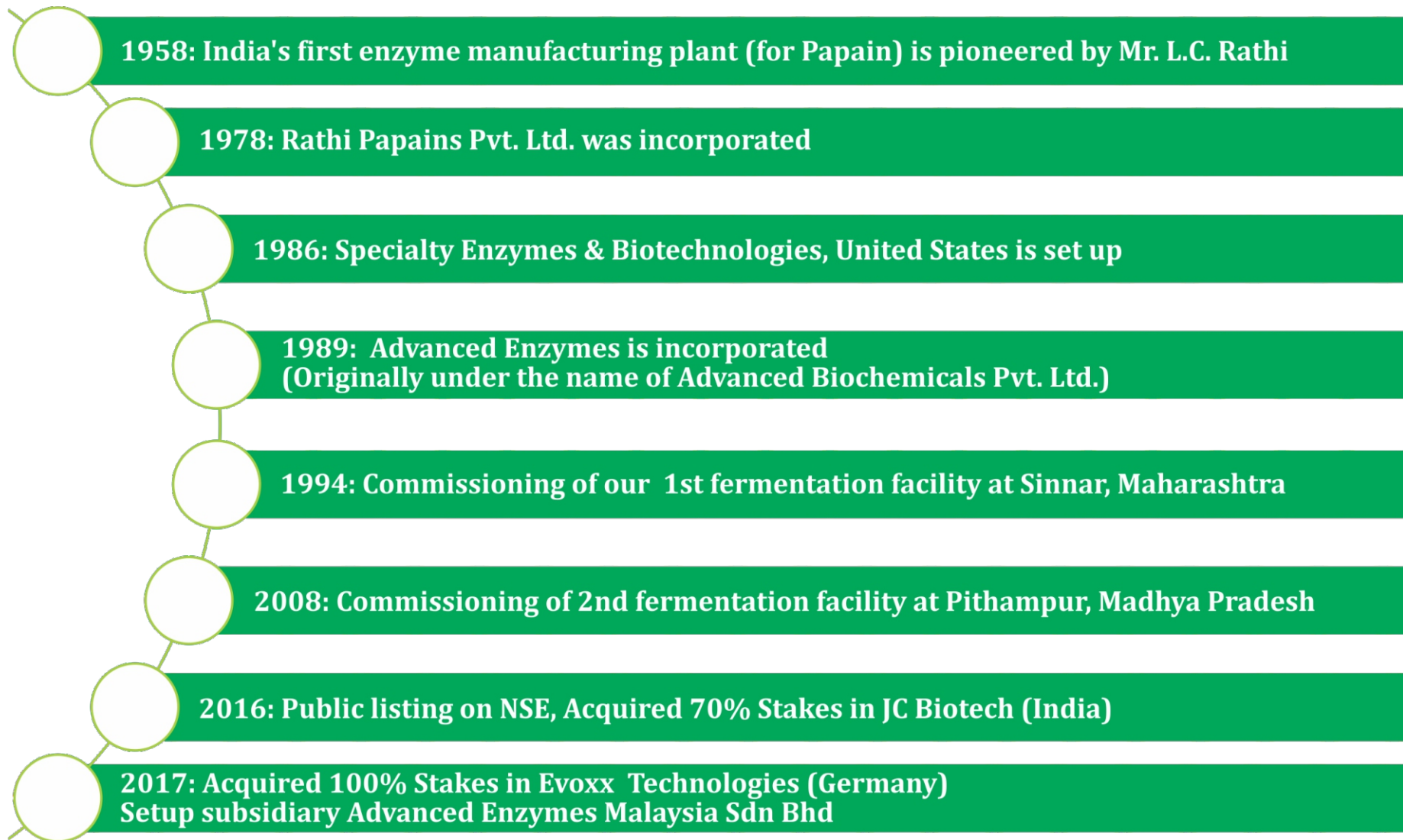
- Pioneered enzyme production in India in 1958
- Leading producer of enzymes in Asia
- Exports to 45+ countries across 6 continents
- 68+ enzymes & probiotics, and 400+ products
- Safe, eco-friendly and biodegradable solutions for 25+ industries
- State-of-the-art manufacturing facilities that are ISO and WHO cGMP certified

Think of Life

**Think of
Enzymes**

Think of us!

History & Milestones



Awards & Recognition

**2010: 1. Bio Excellence Award in Industrial Biotechnology – Govt. of Karnataka
2. Emerging India Awards in Life Science – Pharmaceuticals & Chemicals –
ICICI Business Banking & CNBC TV18**

2013: Fastest Growing Mid-Sized Business Awards – Inc. India

2014: Bio Excellence Awards in Industrial Biotechnology – Govt. of Karnataka

**2016: 1. Best Nutraceutical Company of the Year
2. Biotech Leader of the Decade**

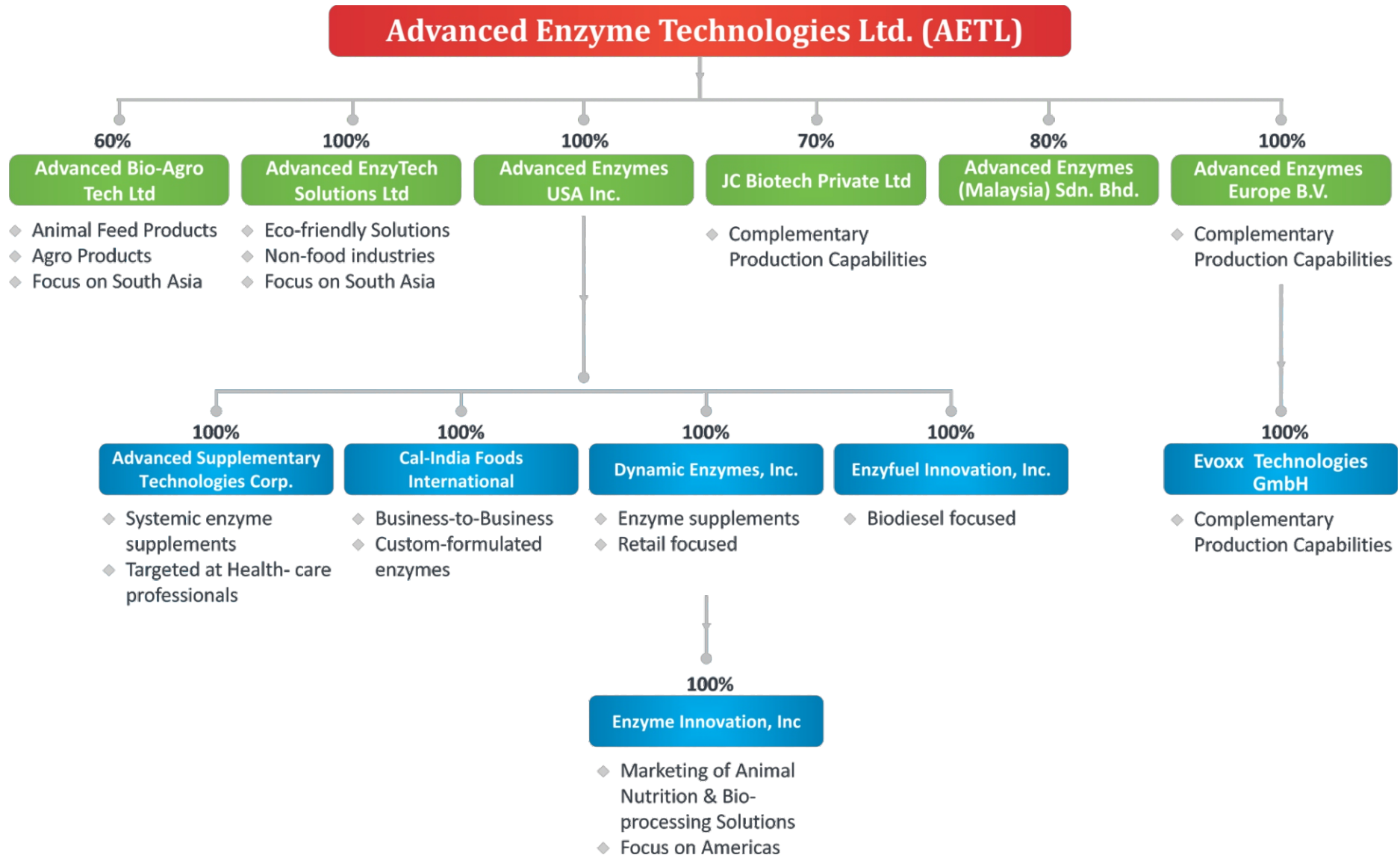
2017: Awarded Best IPO of the year by IR Society



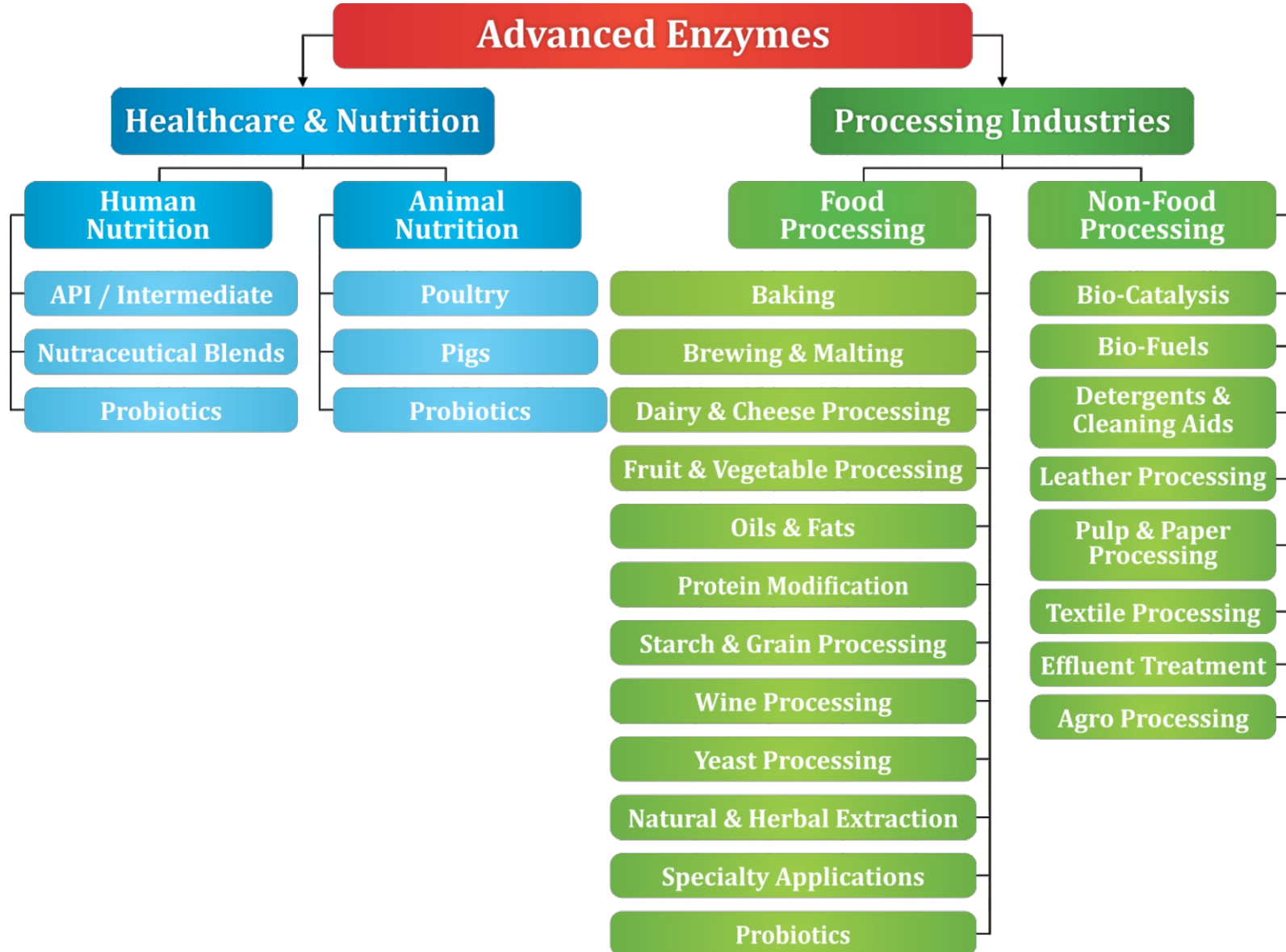


BUSINESS STRUCTURE

Group Structure



Business Segments





GLOBAL PRESENCE

Global Footprint

International Presence

Manufacturing Facilities – 9

INDIA

Thane	1
Nasik	2
Indore	1
Ongole	1

USA

Chino	2
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GERMANY

Monheim	1
Potsdam	1

R&D Centres - 7

INDIA

Thane	2
Nasik	1
Ongole	1

USA

Chino	1
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GERMANY

Monheim	1
Potsdam	1

Offices - 4

INDIA

Thane	1
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USA

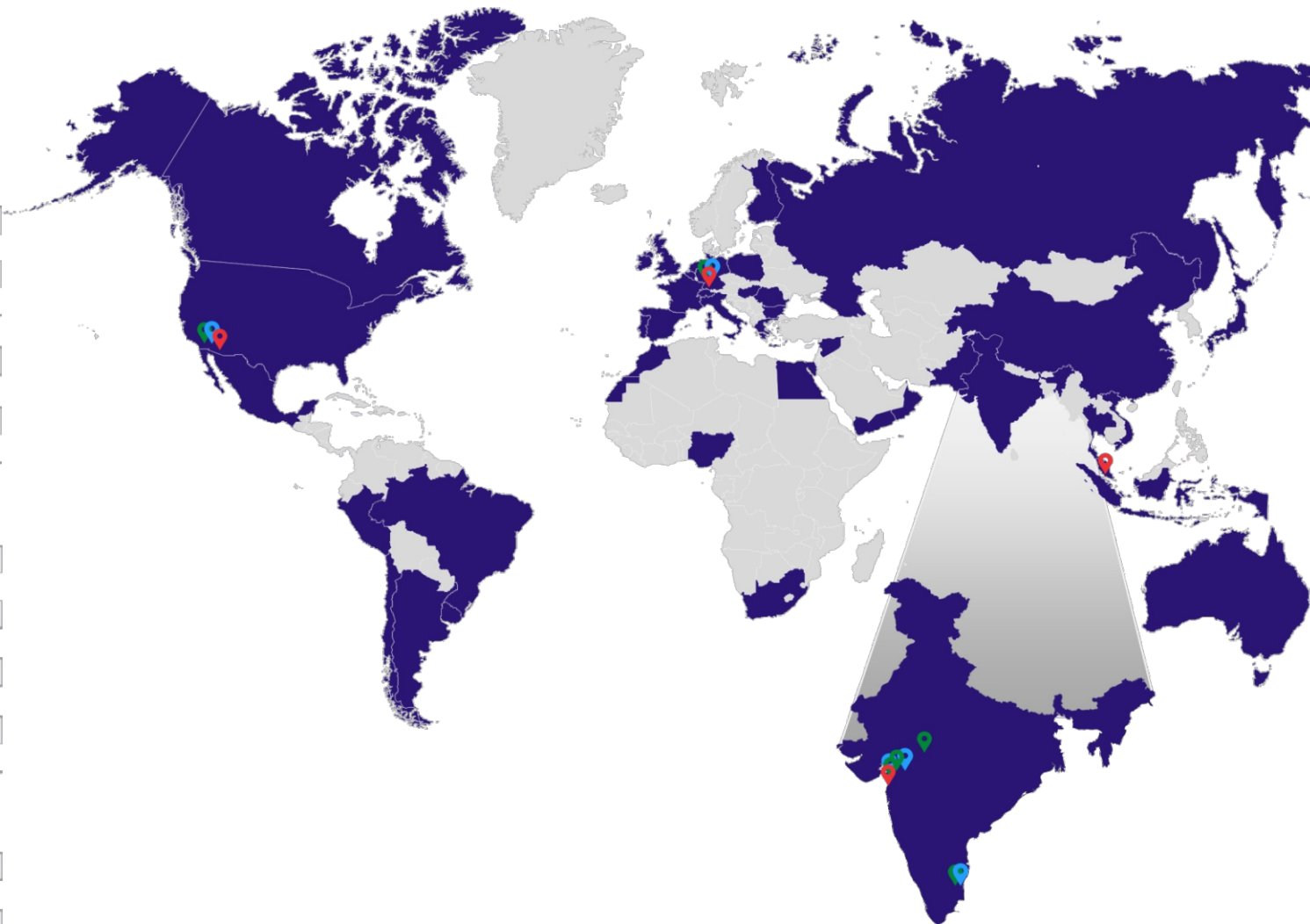
Chino	1
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GERMANY

Monheim	1
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MALAYSIA

Kuala Lumpur	1
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RESEARCH AND INNOVATION

Research & Development

- **Investments:** 6%+ of annual sales re-invested in R&D
- **Dedicated Team:** 100+ scientists, microbiologists, Biotechnologists, Food Technologists, Engineers
- **Fully Integrated Research:** end-to-end solutions, right from microbes to process development to application development
- **Innovation:** 28 registered patents, 4 patent applications submitted
- **Current Portfolio:** 68+ enzymes & probiotics and 400+ products



Application Expertise





INFRASTRUCTURE & FACILITIES

Manufacturing Sites

- Fermentation, Recovery, Mixing & Blending facility at Sinnar, Maharashtra, India
- Fermentation, Recovery, Mixing & Blending facility at Pithampur, Madhya Pradesh, India
- Fermentation, Recovery, Mixing & Blending facility at Ongole, Andhra Pradesh, India
- Extraction & Recovery plant at Satpur, Maharashtra, India
- Mixing & Blending facility at Vashind, Maharashtra, India
- Two Mixing & Blending facilities at Chino, California, USA
- Two facilities at Monheim & Potsdam, Germany



Fermentation, Recovery, Mixing & Blending facility at Pithampur, Madhya Pradesh, India





WE OFFER SOLUTIONS FOR ...

Human Nutrition

All-natural Active Ingredients such as

- Serratiopeptidase
- Nattokinase
- Lactase
- Fungal Diastase
- Alpha Galactosidase
- Hemicellulase
- Fungal Lipase
- Various other nutritional blends and combinations
- Probiotics



Human Nutrition

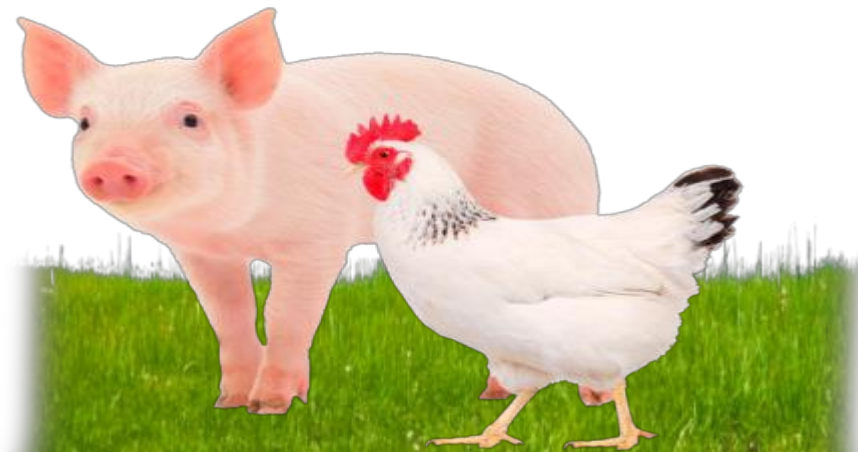
Customized Blends for

- Improved Lactose Tolerance
- Improved Gluten Tolerance
- Improved Digestion
- Reduced Flatulence
- Faster Healing
- Immunity Enhancement
- Better Circulatory Health
- Weight Management



Animal Nutrition

- Improving FCR & Gut Health in Poultry & Pigs
- Galacto-mannan Hydrolysis and In-situ Production of MOS
- Breakdown of α -galactosides and Release of Energy
- Reducing Intestinal Viscosity & NSP Digestion
- Protein & Peptide Breakdown and Release of Vital Amino Acids
- Release of Entrapped Phosphorus, Calcium and Other Vital Minerals from Feed Ingredients



Food Processing

Baking

- Prolonged Softness / Increased Shelf life
- Dough Handling & Volume Increase
- Improved Whiteness / Finer Crumb Structure
- Replacing Chemicals & Hazardous Oxidizers
- Increasing Volume in High Fiber Bread
- Sugar Replacement / Improved Crust Color
- Gluten Correction in Biscuits & Wafers
- Egg Reduction in Cakes



Food Processing

Starch & Grain Processing

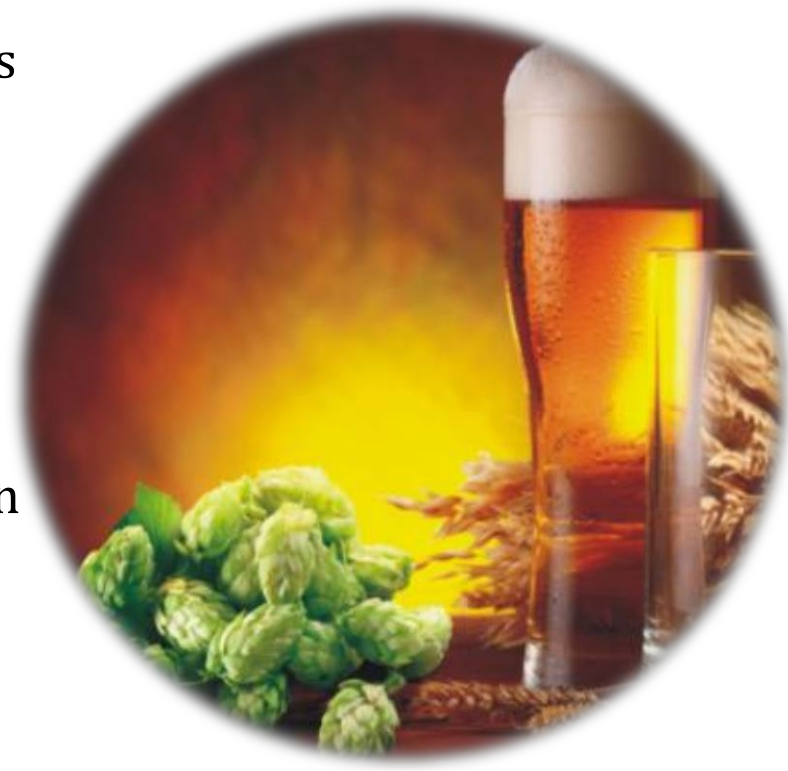
- Starch Separation & Viscosity Reduction (NSP Hydrolysis)
- Gluten Hydrolysis
- Medium / Low Temperature Liquefaction & Dextrinization
- High Maltose Syrup Production
- Fermentation Enhancement & Increased FAN content



Food Processing

Brewing & Malting

- Barley Steeping & Germination
- Improving Filtration
- Higher Yields from Under-modified Malts
- Increasing Brew House Efficiency
- “Low-Carb” Beer (Attenuation Control)
- “Gluten-Free” Beer
- Chill Haze Prevention / Beer Stabilization
- Barley Brewing



Food Processing

Fruit & Vegetable Processing

- Extraction & Depectinization (Clarification) of Apple, Pear and Tropical Fruit Juices
- Maceration, Color Extraction & Depectinization of Grapes & Berries
- Color Extraction of Beet Root & Carrot
- Cloud Stability of Juices
- Starch Haze Clarification of Juices
- Vegetable Juice & Oil Extraction
- Fruit & Vegetable Firming
- Improving Throughput and Membrane Cleaning



Food Processing

Wine Processing

- Settling & Clarification of all Types of Grape Musts & Wines
- Elimination of Wine Haze
- Red Grape Skin Maceration & Improving Colour Stability
- White Grape Skin Maceration & Increasing Fruity Flavour
- Improving Filtration Efficiency & Wine Stabilization



Food Processing

Dairy & Cheese Processing

- Microbial Coagulant for Cheese Making
- Lactase for Whey Processing /
Production of Ice creams & Yogurts
- Flavour Enhancement
- Firming of Fruits in Yogurts



Food Processing

Oils & Fats Modification

- Plastic Fats like Margarine, Shortenings, etc and Trans-free Fats
- Structured Lipids like - Cocoa Butter Equivalents, Human Milk-Fat Substitutes, Dietary Fats etc
- Omega 3 (EPA / DHA) Concentrates
- Monoglycerides & Diglycerides
- Free Fatty Acids Reduction in Edible Oils
- Utilization of Waste Oils to Produce Biodiesel



Food Processing

Protein Modification

- Meat Tenderization
- Fish Protein Hydrolysis / Fish & Sea Food Processing
- Gluten-free Products
- Production / Enhancement of Savory Flavours
- Hydrolysis of Vegetable Proteins
- Amino Acid Production
- Debittering of Peptides



Food Processing

Yeast Processing

- Protein Endo-Hydrolysis (Yeast cell -wall breakdown)
- Degradation of Yeast Beta -glucans
- Glutamic Acid Release
- Guanosine Monophosphate (GMP) Release



Food Processing

Specialty Application

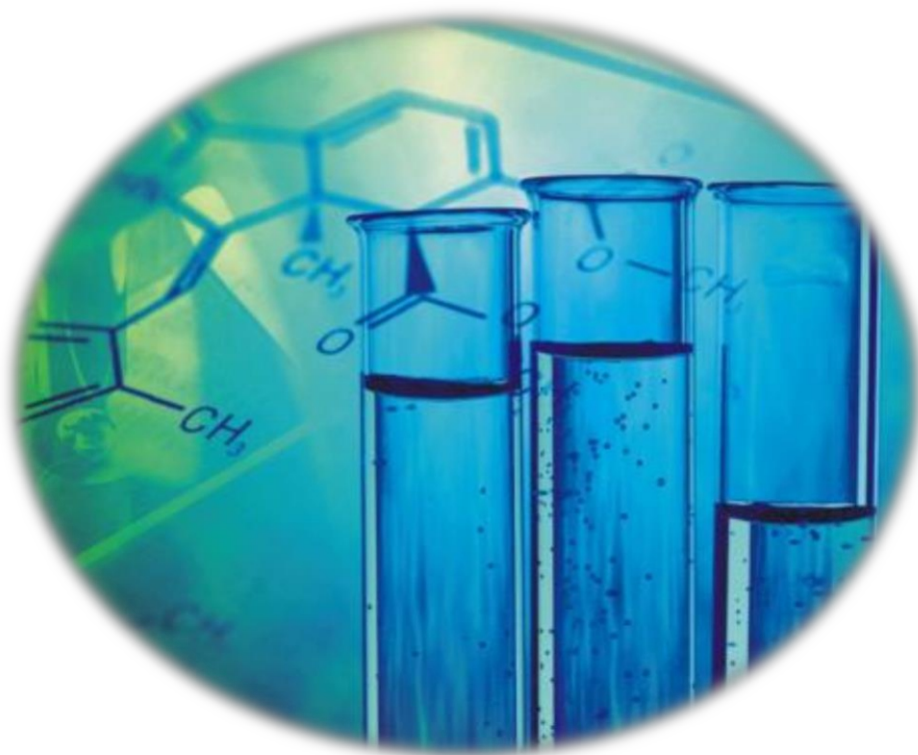
- Tea Fermentation
- Herbal Extraction
- Oil Extraction
- Natural Color Extraction
- Flavour Enhancement
- Natural & Herbal Extraction



Non-Food Processing

Bio-Catalysis

- Chiral Drug Intermediates
- Cosmetic Esters
- Flavour / Perfume Esters
- Fine Chemical Synthesis
- Emulsifiers
- Polymers



Non-Food Processing

Biodiesel

- Improving Yields with a High Rate of Reaction
- Increasing Purity Level
- Milder Reaction Conditions
- Energy Saving
- Reducing Environmental Pollution



Non-Food Processing

Cellulosic Ethanol

- Maximizing Output from Various Types of Lignocellulosic Biomass
- Complete Breakdown of Cellulosic Oligomers into Glucose Monomers
- Increasing Availability of C6 Sugars



Non-Food Processing

Other industries: Leather / Detergents & Cleaning Aids

- Bating
- Lime & Sulphide-free Finishing of Leather
- Degreasing
- Laundry Detergents
- Dish-washing Detergents
- I & I Detergents
- Effluent Treatment



Non-Food Processing

Pulp & Paper

- Deinking of Recycled Paper
- Bio-refining of Pulp
- Bleach Boosting in Virgin Pulp
- Stickies Control
- Pitch Control
- Starch Modification



Non-Food Processing

Textile Processing

- Desizing
- Bio-fading
- Anti-backstaining
- Bio-polishing
- Bio-scouring
- Peroxide Killing



Contact us



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THANK YOU!

