

FOOD  
**INGREDIENTS**  
WORLDWIDE

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## About Us ?

- Established in 1997, ABS FOOD INGREDIENTS is subsequently converted to a LTD company in 2016.
- The Manufacturing facility is located in Mahuva, near Bhavnagar which is well known for Best quality of White onion cultivation. Annual Installed capacity of ABS Foods is about 20,000 MT.

### The ABS Assurance :

- At ABS, We ensure quality by controlling, managing and regulating the entire process.
- Our Merchant Export division deals in various spices and agro products.

### Strategic Alliance :

- A decade of customer satisfaction.
- Our Marketing strategy has been to deal with selected suppliers worldwide & work in harmony.

### Customer Oriented :

- Most trusted Supplier of dehydrated vegetables.
- Just In Time Delivery (JIT).



## Our Products

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# Spices

"Bringing the taste of India to life"

We have mastered the art of blending fresh spices that stimulates our taste receptors.

- They are unique and globally standardized.
- Our spices are consistent in quality and are hygienic.
- Our product finds a unique application in various recipes available across the globe.



**Cinnamon Powder**



**Cinnamon Bark**



**StarAnise**



**Coriander seed**



**Cumin seed**



**Red chilli Whole**



**Red Chili Flakes**



**Red Chilli Powder**



**Green Chili Flakes**



**Green chilli Powder**



**Black Cardamom**



**Green Cardamom**



**Black Pepper**



**Schezwan Pepper**



**White Pepper**



**Asafoetida**



# Dehydrated Vegetables

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Food drying is a method in which the food is being dried. Drying inhibits the growth of bacteria and yeast mold through the removal of water.



**Dehydrated  
Onion**



**Dehydrated  
Garlic**



**Dehydrated  
Cabbage**



**Dehydrated  
Carrot**



**Dehydrated  
Potatoes**



# Dehydrated Vegetables

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Food drying is method food preservation in which food dried. Drying inhibits the growth bacteria, yeast mold through the removal water. Dehydration has been widely for this purpose since ancient times.



**Bell Peppers**



**Dehydrated Mushroom**



**Ginger Powder**



**Dehydrated Broccoli**



**Dehydrated Spinach Powder**



**Dehydrated Tomato**



**Dehydrated Parsley**



**Dehydrated Ginger Flakes**



**Dehydrated Celery**



**Dehydrated Green Bell Pepper**



**Dehydrated Pumpkin**



# Mashed Potato

Our dehydrated potato flakes are made from high-quality potatoes and processed using state-of-the-art equipment. They offer a convenient and cost-effective solution for food manufacturers looking to incorporate potatoes into their products. Our potato flakes are versatile and can be used in a variety of food applications, such as instant mashed potatoes, potato-based soups, and snacks.

Our potato flakes are versatile and can be used in a variety of food applications, such as instant mashed potatoes, potato-based soups, and snacks. They are easy to reconstitute and offer a great way to add flavour and texture to your products without compromising on quality.



# Pastes

We are one of the noted Manufacturer and Supplier of high quality and pure vegetable pastes. Our wide assortment includes Garlic Paste, Ginger Paste, Garlic-Ginger Paste, and Chili Paste prepared using fresh vegetables and quality spices. Our Vegetable Paste is free from impurities and artificial flavors. Furthermore, we provide Vegetable Paste in food-grade packing to ensure its freshness for long.



**Garlic Paste**



**Ginger Paste**



**Ginger Garlic Paste**



**Chilli Paste**





# Seasonings

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Seasonings are used mainly as flavouring agent in the food processing industry. We are capable to serve heat stable seasonings.

## We have large range of seasonings for :

- Kurkure
- Corn Rings
- Fryums
- Noodles
- Vermicelli
- Oats
- Chips
- Soup
- Pasta
- Gravies
- Marinades
- Sprinklers (Pizza topping)
- Dips
- Sauces
- Popcorn
- Namkeen





# BATTER AND COATING

We have an exquisite range of blended seasoned batters used in various products like potato wedges, coating, fish, chicken etc. We have our own blending team that ensures that we deliver a standardized quality final product. The coating process for battered and breaded foods can include the sequential application of a combination of coatings to the food surface. Coating systems vary depending on the food substrate and quality desired. The layers applied can include an initial pre-dust, batter and/or breading, or a one-step glaze applied directly to the food. Each coating stage acts as an interface between the quality and substrate and subsequent layer, and can result in improved coating adhesion and pick-up, increased crispness, enhanced color and flavor quality and reduced moisture or fat loss during cooking or storage.





# Breadcrumbs

As a trusted supplier to food manufacturers worldwide, ABS Food Ingredients offers high-quality breadcrumb ingredients that elevate the taste and texture of your food products. Our superior quality breadcrumbs are customizable to suit your unique needs, providing reliable performance in your food manufacturing processes.

Choose ABS Food Ingredients for premium breadcrumbs that deliver exceptional results.





# Starches

The exponential surge in the snack food industry and the emergence of a health-conscious consumer demographic pose formidable difficulties for manufacturers.

At ABS Foods, we've risen to this challenge by devising a novel solution. Our pioneering modification of tapioca starches elevates the sensory appeal of your snack with improvements to its texture, aesthetics, and crunchiness, thus ensuring its allure and endurance in the eyes of snack food consumers.



# De-Oiled Cakes

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ABS procures high-quality de-oiled cakes extracted from Soya, Mustard, Groundnuts, etc and processes them through cleaning, grading, and sorting at our facility. Our process results in a superior product that is further utilized by buyers to extract protein for use in various applications, such as baby food.

Trust ABS for providing premium de-oiled cakes that meet and exceed industry standards.





# Salt

Uncompromised Quality: Pristine Pure  
Salt-Free from Foreign Matters



## Lecithin (soy)

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At ABS Food Ingredients, we are proud to offer two types of soy lecithin - powdered and liquid - both of which are natural emulsifiers derived from soybean oil.

Our soy lecithin is an essential ingredient in a wide range of food products, such as baked goods, chocolate, and margarine, as it improves texture, shelf life, and stability.

Our powdered soy lecithin is perfect for dry blends and mixes, while our liquid soy lecithin is ideal for use in liquid products or where uniform mixing is required. Both types are produced to meet the highest industry standards to ensure consistent quality.





## ABOUT DELI

Deli Foods is a brand under ABS FOODS Limited; it was launched with a vision to spread goodness, to make a person happy through good taste in food. Under the brand, there is an assorted variety of dehydrated seasonings, herbs and spices, and chocolate spreads. It aims to elevate the taste of food from bland to extraordinary. Deli Foods is now available on Amazon and Flipkart, as it aspires to grow in the e-commerce industry.

### AVAILABLE ON



[www.absdeli.com](http://www.absdeli.com)

# Herbs

Our products are completely natural and we use advanced techniques for excellence and consumer safety.



## Oregano

Available in 30g & 20g



## Mint

Available in 25g & 20g



## Lemon Grass

Available in 30g & 25g





## Basil

Available in 30g & 25g



## Parsley

Available in 20g & 15g



## Thyme

Available in 45g & 35g



## Red Chilli Flakes

Available in 100g & 70g



# Spreads

Devour the savour. Explore our distinguished variants that will make you drive crazy. Cherish your tastebuds & health with the quality spread. Try our exotic range that are friggin' delicious.



## Hazelnut Spread

Available in 220g



## Cocoa Spread

Available in 220g



## **THIRD PARTY JOB WORK**

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Let ABS be your custom spice-blending house. Flavour and proper formulation is what helps you succeed in today's highly competitive food industry. Our experience and dedication to your satisfaction will give you that competitive edge. Our outstanding staff research and development, rigid quality control and expedient turn-around are just a few of the reasons you will feel confident in our services. Your customers can count on great taste.

## **CUSTOM BLENDING**

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ABS Blends thousands of pounds of dry food grade ingredients annually through its multiple ribbon blenders. We blend the simplest of formulas utilizing as few as 2 ingredients to our segregated blending rooms some of the most complex of formulas. Blending takes place in that are designed for less cross contamination of ingredient dusting. All dedicated blending rooms have their own water and air source and are almost 100% dust free. All blend ingredients are metal detected and screened for non-metal debris.

## **CUSTOM WEIGHT BAGS**

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Some food manufactures require their machine operators to pre-measure and pre weigh numerous ingredients prior to blending them. This process can lead to incorrect formulations. These mistakes can cost a company a lot of money in what is now obsolete ingredients. ABS can pack your blend into a specific weight bag thereby allowing your operator to dump the entire bag contents into the formulation. and thereby eliminating the error factor for operator weighing of raw ingredients.

## **PRIVATE LABEL**

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ABS blends and packs private label products for some of the finest food companies in the country as per their specification and weight in small or bulk.

## **PULVERIZING FACILITY**

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Spices are present in almost any application of the foodstuff industry and are unimaginable to do without as flavour enhancers in private households. In natural form, they are nuts, seeds, aves or roots. All types of spices contain specific ethereal oils that give them their taste. It is important, that during size reduction of spices, their aroma, intensity and the ethereal oils are preserved. In order to achieve this, pulverization has to be performed at low temperature. The specially developed and imported pulveriser by ABS FOODS LTD. makes this possible.

## Our Accreditations



At ABS Food Ingredients, we understand the importance of accreditations in ensuring the quality and safety of our products. Our commitment to food safety, quality control, sustainability, and industry affiliations demonstrates our dedication to delivering exceptional ingredients to food manufacturers.

Choose ABS Food Ingredients with confidence for your food products.



**ABS**

FOODS LTD.

Food Ingredients Worldwide



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