SHEEKHARR

"Your Success Our Ingredients"

LEAD THE INDUSTRY

With State of the art ingredients

Name :

Address :

Contact :

Email :

www.sheekharr.com

Sheekharr's Advance Ingredients Portfolio

Dairy Products

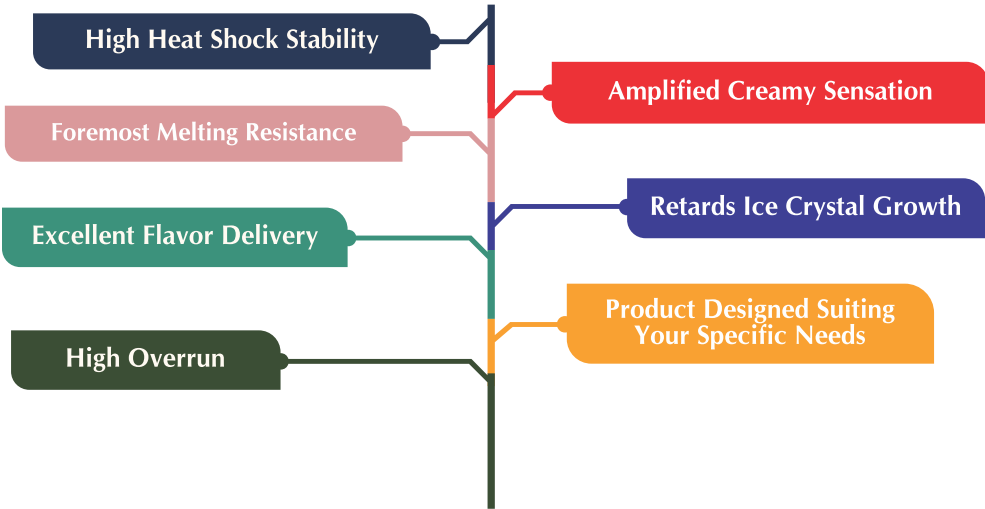| Application	Paneer	Paneer/ Chenna	Flavoured Milk & Milk Shakes	Lassi, Chaas & Shrikhand	Flavoured Yoghurt
Our Ingredients	SC 900 (Coagulant)	SC 600	CreamTec FM	CreamTec FFM	Cream Tec CA
Cost Reduction Upto	10 %	7%	17 %	12 %	13 %
Calorie Reduction	—	—	15 %	20 %	26 %
Performance	Increased yields upto 3% Superior Taste Profile & Superior Whiteness, Superior Shelf Life	Increased yields upto 2% Improved Taste Profile & Improved Whiteness, Improved Shelf Life	Creamier & Better Mouthfeel	Creamier & Better Mouthfeel	Reduced Whey Synersis, Creamier & Better Mouthfeel

Dairy Based Desserts

Application	Cream	Gulab Jamun	Rabdi	Sweet Base
Our Ingredients	CreamTec DC	TexTec J	TexTec R	CreamTec MA
Cost Reduction Upto	19 %	8 %	19 %	10 %
Calorie Reduction	18 %	7 %	24 %	10 %
Performance	Creamier & Better Mouthfeel	Softer Texture & Better Mouthfeel	Creamier & Thicker Mouthfeel	Creamier & Softer Mouthfeel

ADVANCED STABILISERS

Application	Ice cream	Frozen Dessert	Kulfi	Softy	Sorbet
Our Ingredients	CreamTec IC Pro	CreamTec FD Pro	CreamTec KF Pro	CreamTec ST Pro	IceTec SB
Cost Reduction Upto	12 %	7 %	20 %	13 %	6 %
Melting Resistance	9 %	11 %	18 %	16 %	9 %
Calorie Reduction	12 %	14 %	21 %	9 %	—
Sensory Performance	Creamier, Better Flavour retention, Superior mouthfeel	Creamier, Better Flavour retention, Superior mouthfeel	Creamier and thicker, Superior mouthfeel	Creamier, Better Flavour retention, Superior mouthfeel	Superior Flavour Delivery & Better Mouthfeel

Ice creams | Frozen Desserts | Kulfi | Softy

- High Heat Shock Stability
- Amplified Creamy Sensation
- Foremost Melting Resistance
- Retards Ice Crystal Growth
- Excellent Flavor Delivery
- Product Designed Suiting Your Specific Needs
- High Overrun

MAYONNAISE - GelTec XR

GelTec XR is blend of clean label starches and hydrocollides, formulated to give healthier and creamier Mayonnaise.

Advantages :

- ✓ Upto 23% reduction in manufacturing cost.
- ✓ Creamier mouthfeel.
- ✓ Replaces Fat – Upto 60 % in mayonnaise.
- ✓ Reduction in calorific value and cholesterol content.
- ✓ GelTec XR can be applied to make 0%, 20%, 32% and 45% fat mayonnaise.

SAUCES - GelTec KS

GelTec KS is blend of clean label starches and hydrocollides, formulated to give healthier and thicker sauces.

Advantages :

- ✓ Replaces Chemically modified starches.
- ✓ Applicable in various types of sauces.
- ✓ Better thickening

SNACKS

FlourTec B is cereal and cereal products based high performance ingredient for use in snacks and products where low oil absorption and crispiness is required.

Advantages :

- ✓ Upto 15% reduction in manufacturing cost.
- ✓ Upto 10% less oil absorption.
- ✓ More Crispiness.

PREMIXES

Mayonnaise | Gulab Jamun | Rabdi | Creamy Sauces
Ice creams | Frozen Desserts | Kulfi | Softy | Ketchup

"Production costs reduced upto 30 %" **"Superior mouthfeel"**
"Engineered for quick-prep performance"

"Wide range of flavours" **"Consistent product quality"**
"A perfect blend of speed and flavour"

"Hassle free sourcing with simpler and faster manufacturing"
"The convenience of instant delicacies"

PLATING AGENTS

SorbTec is next generation plating agent made with clean label starches with a highly porous structure that absorbs high concentrations of flavor, allowing you to deliver the innovative spices, flavors & oleoresins to final product

❑ **SorbTec B1**   ❑ **SorbTec BR1**   ❑ **SorbTec NP1**

Advantages :

✓ Allows you to transform a broad array of oil- and water-soluble liquids like honey, oils, oleoresins, almond paste & chocolate syrups etc. into cost-effective powders.

✓ Free flowing and Uniform mixing.

✓ Upto 55 % Oil absorption & Upto 125 % Honey absorption.

SHEEKHARR

Launches

AVINYA

RESEARCH | INNOVATE | RE-ENGINEER

Training Programme

For

Dairy and Sweet Products Manufacturing

Manufacturers, Dairy Technologists, Food Technologists, Students and Individuals affiliated to Dairy and Sweets Manufacturing will immensely benefit from the programme through Innovation with re-engineered processes and recipes

Highlights of the Programme

1. Dairy & Sweet products manufacturing demonstration from raw materials to final product

2. Demonstration of Reduction in the manufacturing costs of Dairy & Sweet products through increased yields, ingredients optimization & wastage reduction

3. Quality improvement through advanced ingredients & processes

4. Practical & Live learning

5. Healthification of Dairy & Sweet products

6. Learning & implementing re-engineered recipes

7. Understanding food quality compliance laws

8. Technical concept explanation & troubleshooting relevant challenges

To Register visit   www.sheekharr.com

Contact : 8591846787

Services We Provide

❑ **Process Improvement**

❑ **Research And Development**

❑ **Re-engineered Recipes**

❑ **Technical Assistance**

❑ **Solving Your Product Problems**

AT NO COST TO
"CUSTOMERS"

CERTIFICATIONS

Advanced Ingredient With Re-engineered Recipes

For Enhancing product quality & Reducing costs

Paneer	Ketchup
Flavoured Milk	Sauces
Flavored Yoghurt	Chocolate Powder
Lassi & Chaach	Fat Powder
Shrikhand	Cheese Powder
Ice Cream	Almond Powder
Frozen Dessert	Honey Powder
Kulfi	Snacks
Dairy Based Desserts	Gluten Free Breads
Dairy analogues	Beverages
Rabdi	Plating Agents
Gulab Jamun	Seasonings
Rasgulla	Mayonnaise
Cheese	Premixes

SHEEKHARR

Paneer Coagulant

SC 900
Super Coagulant 900

SC 900 is next generation advanced milk coagulation solution for paneer manufacturers. SC 900 is manufactured using our deep understanding of organic and inorganic Chemistry combined with our expertise in modification technology.

Advantages of SC 900 :

- ⊘ SC 900 gives upto 3 % higher Paneer yield when compared with ordinary coagulant / acids

- ⊘ Increased whiteness and brightness

- ⊘ Superior taste and mouthfeel

- ⊘ Improved texture along with capacity to achieve soft / hard body as per market demand using SC 900

- ⊘ Increase your Paneer shelf life by upto 60 %

- ⊘ Reduced manufacturing cost upto Rs 23 Per kg

Ice-Cream Stabilizers & Improver

CreamTec IC Pro

CreamTec IC Pro is a Innovative Ice-Cream additive premix. It is designed for Ice-cream Manufacturers looking for improved mouthfeel, enhanced creaminess, higher over run with increased melting resistance without need for excess milk fat, SNF & other chemicals.

Advantages of CreamTec IC Pro :

- ⊘ Inhibit ice re-crystallization

- ⊘ Higher overrun

- ⊘ Reduces manufacturing costs upto Rs 10 per kg Ice-cream mix

- ⊘ Melting resistance is increased by upto 9 %

- ⊘ Upto 12 % calorie reduction can be achieved

- ⊘ Creamier and better mouthfeel when compared to high milk fat Ice-creams

- ⊘ Easy to use

Flavoured Milk Stabilizer and Improver

CreamTec FM

CreamTec FM is a fine blend of cereal product extracts and hydrocollides. CreamTec FM is physically processed to achieve desired creaminess and mouthfeel without need for excess milk fat and SNF in Flavoured Milks, milkshakes and similar products.

Advantages of CreamTec FM :

☑ Reduces manufacturing costs upto Rs 6 per kg

☑ Upto 15 % calorie reduction can be achieved

☑ Creamier and better mouthfeel when compared to 3% fat flavoured milks

☑ Easy to use

☑ Clean label

Kulfi Stabilizers & Improvers

CreamTec KF Pro

CreamTec KF Pro is designed for Kulfi manufactures looking for improved mouthfeel, creaminess with increased melting resistance. CreamTec KF Pro is made using blend of clean label starches, stabilizers & AMF. CreamTec KF Pro is physically processed using our proprietary — PMT (Physical Modification Technology) and fine-tuned to achieve superior performance without need for excess milk fat and SNF in Kulfi and similar products.

Advantages of CreamTec KF Pro :

- ⊘ Inhibit ice re-crystallization
- ⊘ Reduces manufacturing costs upto Rs 15 per kg kulfi
- ⊘ Melting resistance is increased by upto 18 %
- ⊘ Upto 21 % Calorie reduction can be achieved
- ⊘ Creamier and better mouthfeel when compared to high milk fat kulfies
- ⊘ Easy to use

Frozen Desserts Improvers

CreamTec FD Pro

CreamTec FD Pro is a Innovative additive premix manufacturing & frozen dessert. It is physically processed fine tuned to achieve exemplary emulsification & stabilization, superior mouthfeel and enhanced creaminess without need for excess vegtiable fat, milk SNF and other chemicals.

Advantages of CreamTec FD Pro :

⊘ High heat shock stability with higher overrun

⊘ Reduces manufacturing costs upto 7 %

⊘ Melting resistance is increased by upto 11 %

⊘ Upto 14 % Calorie reduction can be achieved

⊘ Amplified creamy sensation and better mouthfeel when compared to high fat Frozen desserts

⊘ Easy to use

Lassi, Chaach, Flavoured Dahi/Yoghurts & Shrikhand Fermented Milk Products Improver

CreamTec FFM

CreamTec FFM is a clean label thickening and stabilizing ingredient made from cereal products extracts, CreamTec FFM is physically processed using our proprietary PMT (Physical Modification Technology) and fine tuned to achieve desired Creaminess, Mouthfeel and reduced whey synersis capability even at lower milk fat and SNF in Lassi, Chaach, Flavoured Dahi/ Yoghurt, Shrikhands & similar fermented milk products

Advantages of CreamTec FFM :

⊘ Reduces manufacturing costs upto 13 %

⊘ Upto 20 % Calorie reduction can be achieved

⊘ Creamier and better mouthfeel when compared to 3 % Fat fermented milk products

⊘ Easy to use

⊘ Clean label

Mayonnaise, Ketchup, Sauces, Soups & RTE premixes

GelTec Series
GelTec KS | GelTec XR | GelTec S

GelTec series of Advanced starches that delivers superior thickening, gel stability and high emulsion capabilities in Ketchup, Sauces, Mayonnaise and similar products.

Advantages of GelTec S, GelTec XR, GelTec KS :

- Reduces manufacturing costs upto 23%
- Better mouthfeel and improved consistency
- Fully/Partially replaces chemically modified starches and hydrocollides
- Easy to use
- Clean label

Dairy Creams

CreamTec DC

CreamTec DC capabilities delivers manufactures enhanced creaminess and thickness in applications such as Fresh cream, Recombined cream, Prepared cream, Whipped cream, Acidified cream, Fermented cream, Malai and similar products.

Advantages of CreamTec DC :

- Reduces manufacturing costs upto 19%

- Better mouthfeel and improved consistency

- Partially replaces Fats

- Reduces calories upto 18%

- Easy to use

- Clean label

2025

January
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2026

January

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April

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June

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July

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August

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