

WE
CAPTURE
WHAT
MOVES

 MANE

KANCOR 

CULINARY PLATFORMS

HERB OLEORESINS NATURAL BEYOND COMPARE

Herbs are the leafy green parts of plants used for food, flavouring, medicine or perfume since time immemorial. Traditionally, herbs are used either in fresh or dried forms in various applications.

Mane Kancor's Herb Oleoresins give natural, concentrated flavour profiles of these culinary ingredients. They are powerful tools that diversify your plate and palate. Herb Oleoresins are widely used to enhance flavours in various food and beverages.

VALUE DRIVERS

- Flavour consistency
- Wholesome flavour of the herb
- Ease of use
- Flexibility in application

PRODUCT RANGE

BASIL OLEORESIN
OREGANO OLEORESIN
THYME OLEORESIN
SAGE OLEORESIN
MARJORAM OLEORESIN

APPLICATIONS

SNACKS | RTD/RTC/RTE
MEAT | SEAFOOD | POULTRY
BEVERAGES
SEASONINGS | MARINADES
SAUCES/CONDIMENTS
SALAD DRESSING

Mane Kancor

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