

WE
CAPTURE
WHAT
MOVES



KANCOR

OLEORESINS EXTRACTED NATURALLY TO STAY TRUE TO ORIGIN

Mane Kancor's expertise in sourcing and extraction is reflected in the quality of the oleoresins it manufactures. Mane Kancor's Oleoresins provide consistency in taste and aroma, keeping it true to its origin.

Oleoresins are the concentrated liquid form of raw materials. They are obtained from raw materials by solvent extraction followed by removal of the solvent. It contains volatile as well as non-volatile constituents. Mane Kancor reproduces the character of the respective raw materials fully. Oleoresins can replace whole/ground spices without impairing any flavour and aroma characteristics. Mane Kancor's spice oleoresins are versatile products that can be used in their existing form or blended with natural spices to act as a base for a variety of seasonings, flavours and perfumes.

VALUE DRIVERS

- Consistency in flavour
- Convenient to use
- Customisable
- Longer shelf life
- Low microbial load compared to raw/ground spice

*Available in water & oil soluble forms |
Available in liquid and powder forms*



PRODUCT RANGE

BLACK PEPPER OLEORESIN
BLACK PEPPER OLEORESIN DECOLOURISED
CAPSICUM OLEORESIN
CAPSICUM OLEORESIN DECOLOURISED
CARDAMOM OLEORESIN
CASSIA OLEORESIN
CELERY OLEORESIN
CLOVE OLEORESIN
CORIANDER OLEORESIN
CUMIN OLEORESIN
DILL SEED OLEORESIN
FENUGREEK OLEORESIN
GARLIC OLEORESIN
GINGER OLEORESIN
MACE OLEORESIN
MUSTARD OLEORESIN
NUTMEG OLEORESIN
PAPRIKA OLEORESIN
PAPRIKA OLEORESIN DEODOURISED
TURMERIC OLEORESIN
TURMERIC OLEORESIN DEODOURISED
WHITE PEPPER OLEORESIN
CURCUMIN 95%
PIPERINE POWDER

APPLICATIONS

SEASONING | CONDIMENTS | FLAVOURS
SNACKS | MEAT/POULTRY/SEAFOOD
SAUCES | BAKERY | CONFECTIONERY
BEVERAGES | PHARMA & NUTRACEUTICALS

Mane Kancor

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