



CONTINENTAL MILKOSE INDIA LTD.

We Manufacture, You Sell . . .



Malt Based Products | Ready Nutritional Formulations | Food Ingredients

GROUP OVERVIEW



Established in 1992



Promoted by
Mr. Shyam Sunder Aggarwal
(Chairman)

Managed by
Mr. Deepak Aggarwal
(Managing Director)



USD 57 million
Turnover
(approx.)



Over 25 yrs.
of Experience



1300+
Employees

GROUP OVERVIEW



Established in 1992

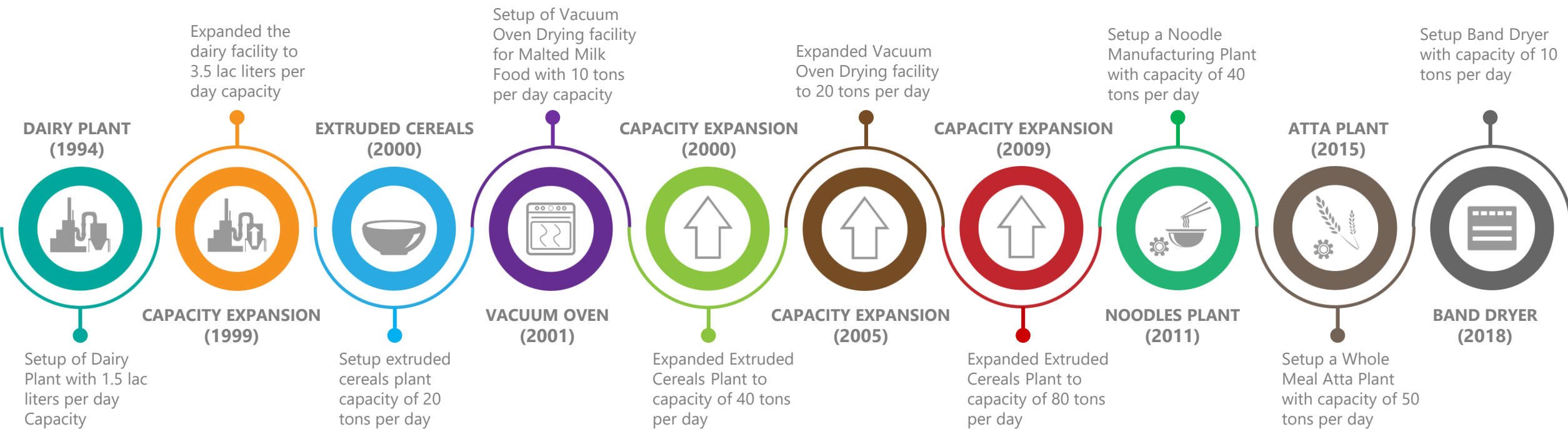


- Vacuum Oven Dried Products
(15,000 MT p.a.)
- Dry Blended Products
(6,000 MT p.a.)

- Vacuum Oven Dried Products
(10,000 MT p.a.)
- Band Dried Products
(2,000 MT p.a.)
- Spray Dried Products
(6,000 MT p.a.)
- Extruded Cereal Products
(15,000 MT p.a.) – For Self Use Only

- Extruded Cereal Products
(15,000 MT p.a.) – For Self Use Only
- Noodles
(15,000 MT p.a.) – For Self Use Only
- Whole Meal Atta
(15,000 MT p.a.) – For Self Use Only

COMPANY MILESTONES



CONTRACT MANUFACTURING



cGMP Compliant Facilities

Continental Milkose offers its various facilities for contract manufacturing:



VACUUM BAND DRYING



VACUUM TRAY DRYING



SPRAY DRYING



DRY BLENDING



All the above facilities are cGMP compliant and operated under strict in-house quality management systems

VACUUM BAND DRYING



This technology is widely used for manufacturing malt based products like **Bournvita, Horlicks, Ovaltine, Milo & more**. It is also used for manufacturing Malt Extract Powder. Fruit Powders, Natural Colors can also be manufactured on this technology

- Vacuum belt dryer can accomplish continuous feeding and continuous discharging of material in vacuum state, turn the traditional static drying to dynamic vacuum drying.
- GMP Standard through hygienic realization of drying by finishing continuous charging, discharging and grinding under vacuum condition.
- Unchanged thermal sensitivity of materials, recoverability of 95% solution with a non-touch process and CIP cleaning
- No mechanical impact on product ensuring safety of thermal sensitive material and oxidation of it. Dry Temperature with no air and short stay throughout the process.
- High recovery with minimal Labour and low energy consumption ensuring best costs.

VACUUM BAND DRYING



APPLICATIONS

- Drying all kinds of liquid or paste
- Drying high viscous food products
- Malted Milk Food
- Malt Based Food
- Malt Powder
- Fruit Powders
- Dried Natural Colors
- Pharmaceuticals
- Enzymes
- Beverage Mix

VACUUM TRAY DRYING



This technology is widely used for manufacturing malt based products like **Bournvita, Horlicks, Ovaltine, Milo & more**. It is also used for manufacturing Malt Extract Powder. Fruit Powders, Natural Colors can also be manufactured on this technology

- Less energy is needed for drying, cutting down on the economic and environmental costs
- Tends to work faster than other drying methods, cutting down on processing times.
- Low heat under vacuum tends to retain the integrity of the original item.

VACUUM TRAY DRYING



APPLICATIONS

- Drying all kinds of liquid or paste
- Drying high viscous food products
- Malted Milk Food
- Malt Based Food
- Malt Powder
- Fruit Powders
- Dried Natural Colors
- Pharmaceuticals
- Enzymes
- Beverage Mix

SPRAY DRYING



This technology is widely used for manufacturing milk and milk based products like **Pediasure, Ensure, Caseinates, Fat Powders, Natural Colors, Vitamins etc.**

- **Speed and Versatility:** Spray drying's one-step ability to complete the drying process within seconds gives it an edge over other industrial drying techniques. In the food industry, fast drying plays a vital role in ensuring minimum overall flavor loss.
- **Quality Control:** Spray drying produces powders of controllable particle size and overall quality. Other characteristics manipulated during spray drying include bulk density, degree of crystallinity and residual solvent levels. The food industry puts a premium on moisture content, which determines a product's shelf life.

SCALE UP PROCESS AT MILKOSE



From moisture levels to particle size, colour, pH, bulk density, and more, just show us the product specifications you need.

Milkose has different scales of spray drying machines to cater to varying needs of customers.



Lab Scale Dryer
1 litre per hour



Pilot Scale Dryer
10 litre per hour



Commercial Scale Dryer
800 kg per hour

SPRAY DRYING



APPLICATIONS

- Drying all kinds of liquid or paste
- Milk Powder
- Dairy Derivatives
- Coffee & Tea
- Flavors
- Vitamins
- Enzymes
- Colourings
- Nutraceuticals
- Encapsulation

DRY BLENDING



- Dry Food Blending Offers Customization and Versatility
- Limitless innovative ways dry foods can be blended
- Can shorten the product development process
- Preserve food for an exceptionally long time
- Dry Food Blending Spans the Spectrum
- Preservation through Dry Food Blending

APPLICATIONS

- Nutraceuticals
- Protein Powders
- Instant Drink Mix
- Bake Mixes
- Pharmaceuticals
- Premixes
- Animal feed
- Sugar Blends
- Cosmetics

PACKAGING OPTIONS



Jars/Tins

Types: **Pet/HDPE/ PP/ Tin**

Sizes: **200g, 400g, 500g, 1kg, 2kg & 3kg**



Monocarton/ Bag in Box

Types: **Bag in Box, Ceka**

Sizes: **200g, 400g & 500g**



Sachets/Pouch

Types: **Aluminium mix**

Sizes: **10-50g, 100-500g, 750g & 1kg**



Bulk Pack

Types: **Kraft paper bag with poly-liner**

Sizes: **10kg, 20kg & 25kg**

QUALITY & ACCREDITATIONS



- **In-house** quality management system
- **SOP** based working
- All raw materials and packing materials are **thoroughly tested** before use
- All product formulations are **confidentiality controlled**
- Detailed Batch Manufacturing and Packing **records are maintained**
- Complete product **traceability** from sourcing to market
- Development and **validation of testing methods** for accurate test results

ACCREDITATIONS



RESEARCH & DEVELOPMENT



RESEARCH & DEVELOPMENT



FOR TRIALS

- Pilot Scale Dryer
- Lab Scale Vacuum Oven Dryer
- Lab Scale Ribbon Blender

FOR ANALYSIS

- Stability Chamber
- UV-VIS Spectrophotometer
- pH Meter
- Moisture Analyzer
- Microscope
- Constant Temperature
- Circulating Bath
- Karl Fisher Titrator

PRODUCT SEGMENTS



Continental Milkose offers different products for catering to **food supplement** and **Nutraceutical** requirements in powder dosage form. **Experienced team of technocrats** lender their knowledge to help develop customized formulations for various clients.



FOOD INGREDIENTS



SPORTS NUTRITION



GENERAL NUTRITION

NUPURE INGREDIENTS

Continental Milkose also has a wide range of Food Ingredients. These products have been developed to leverage on the manufacturing facilities available in-house. We have developed various products on **band drying**, **vacuum oven drying** and **spray drying**. These products can be used in various applications of **bakery**, **nutraceuticals**, **snacks**, **bars etc.**



FAT POWDERS

- High Oleic Sunflower Oil Powder 70%
- Soybean Oil Fat Powder 50%
- MCT Fat Powder 70%
- Palm Fat Powder 75%
- Coconut Fat Powder 60%

MALT & CHICORY POWDERS

- Malt Extract Powder
- Barley Malt Extract
- High Protein Malt
- Ragi Malt Extract
- Chicory Powder

CASEINATES

- Calcium Caseinate
- Sodium Caseinate

FRUITS & VEGETABLE POWDERS

- Mango Powder
- Papaya Powder
- Guava Powder
- Orange Powder
- Amla Powder
- Banana Powder
- Tamarind Powder

NATURAL COLOURS

- Caramel Powder

SPORTS NUTRITION



- Whey Protein Concentrates
- Whey Isolates
- Mass Gainers
- Weight Gainers
- BCAA
- Creatine
- Glutamine
- Isotonic Drink
- Complex Carb Blends
- Pre-Workout



PRIVATE LABELLING PRODUCTS



- Malt Based Products
- Kids' Nutrition
- General Nutrition
- Women's Nutrition
- Diabetic Nutrition
- Weight Management
- Fiber Supplements



CLIENTS



Transforming Lives, Transforming India



- Army Purchase Organization, Ministry of Defense. Govt. of India
- Western Naval, Ministry of Defense, Govt. of India
- Director General of Assam Rifles, Ministry of Home Affairs, Govt. of India
- Kendriya Bhandar, New Delhi
- Social Welfare Department, Govt. of Meghalaya, Manipur, Assam, Arunachal Pradesh
- Central Police Canteen, Ministry of Home Affairs
- Women & Child Development Deptt, Govt. of Uttar Pradesh
- Ardh Sainik, Canteen Store



THANK YOU
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