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2012

SINGLE WINDOW TO MULTIPLE FOOD PRODUCTS PENTAPURE...



PENTAPURE FOODS

A QUALITY FOOD PROCESSING COMPANY



www.pentapurefoods.com

About Us...



Our Vision

To be renowned as a leading industry in the manufacturing and exporting of Spray-Dried & Dehydrated fruits and vegetables with best quality and customer service. We want our products to have global quality standards with a focus on nutrition and natural ingredients, with competent prices to various destinations domestically and globally.

Our Mission

We want to be an established and popular company with an excellent track record for the best customer satisfaction. We intend to expand our services globally in order to contribute to a healthy food environment.

Certifications



Why Choose Us?



Spray Drying, Tray Drying & Dehydration Plant



Ultrafine Grinding



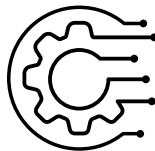
Automatic Machinery



In-House Cold Storage



Quality and Food Management System



Updated Technology



Food Safety Certified Measures



Quality Assurance



Spray Dried Fruit & Vegetable Powders



Spray drying is the process in which liquid is transformed into dried particles by spraying the feed into hot drying machine. The feed can either be a solution, purée or paste. It is generally used to prepare fruit and vegetable powders.



Tomato Powder



Lemon Powder



Tamarind Powder



Beetroot Powder



Green Chili Powder



Capsicum Powder

Other Spray Dried Food Powders



- Cheese Powder
- Soya Sauce Powder
- HVP Powder
(Hydrolyzed Vegetable Protein)

Dehydrated Vegetable Flakes & Powders



In dehydration process moisture is removed from the food by hot air or heated surface driers for improved shelf life by adding one or more forms of energy to the food. Vegetable dehydration is one of the oldest unit operations used by the food processing industry.



Onion Flakes & Powder



Garlic Flakes & Powder



Green Chili Flakes & Powder



Dry Mango (Amchur) Powder



Potato Flakes & Powder



Beetroot Powder



Tamarind Powder



Ginger Powder



Spinach Powder

Seasoning Masala



Seasoning is the process of supplementing food via herbs, spices, salts, and/or sugar, intended to enhance a particular flavor.

The heart of seasoning is its taste, which makes the seasoning mouthwatering and **Pentapure** makes it possible through its continuous research. Under the roof of **Pentapure**, we always try to give new taste and flavors to Indian market with International sense.



Schezwan Masala



Spanish Tomato



Pasta Masala



Magic Masala



Chatpata Chaska

Blended Spices



Blended spices are spice mixes. When a particular mix of spices is required in a recipe, it is easier to combine these ingredients ahead of time. Blended spices allow you to add an interesting combination of flavors with a single measure, giving boring meals new life.

Pentapure foods is one of the largest spice processing company that has all it's in house processing facilities. It supplies premium blended spices across the globe.



Tea Masala



Garam Masala



Cumin Powder



Turmeric Powder



Red Chili Powder



Coriander Powder



Black Pepper Powder



Coriander Cumin Powder



Red Chili Flakes
(Pizza Cut)



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