



Reimagining Taste, Naturally 



# About Us

In 1984, in Kerala's pepper belt, we began with a single idea: to create a gentler, more nuanced alternative to black pepper. That idea gave birth to Herbal Isolates.

That spirit of refinement still guides us. From pioneering green pepper products that today hold over **70% of the global market**, we have grown into a global name, supported by the legacy and strength of the **Synthite Group**.



In the past decade, we have expanded into **flavour-enhancing ingredients**, developing indigenous capability in **Hydrolysed Vegetable Proteins** (HVPs) while deepening our commitment to sustainable sourcing and farmer partnerships. Our ingredients are ethically procured, rigorously tested to remain free from harmful residues, and processed with state-of-the-art methods and full traceability to preserve natural flavour and meet the highest global safety standards.

This journey has now evolved into **Savouron**, our dedicated portfolio of flavour-enhancing and spray-dried solutions, created with the latest advances in reaction-flavour technology. From farms across India to kitchens around the world, Savouron embodies our promise to elevate savoury experiences today and shape the tastes of tomorrow.



# Why Us

## Nestled in One of India's Largest Taste Parks

Our ISO-certified, HACCP-compliant facility is located within the MOFPI-supported Agro Processing Cluster at Synthite Taste Park, a 3 million sq. ft. hub for food innovation.



### Backed by the Rich Heritage of Synthite Group

With more than **five decades of expertise** in spices, flavours, and oleoresins, Synthite Group equips us with unmatched infrastructure, R&D, procurement, and supply chain strength.



### Second-to-none R&D Team

Our **R&D team** identifies the best raw materials and applies cutting-edge techniques to deliver innovative, high-quality products for global markets.



### Uncompromising Commitment to Quality

We meet rigorous European Commission standards with **GPSTC, our centralised lab** using advanced tools (GCMS/MS, HPLC, ICPMS) to detect fumigants, pesticides, illicit dyes and mycotoxins at sub-micro levels.



### State-of-the-Art Manufacturing Facilities

Our **150,000 sq. ft.** facility combines advanced technology, full traceability, and strict production practices to deliver consistency, safety, and scale.



### Adherence to Sustainable Farming Practices

We work with small farmers across India, promoting organic methods, crop rotation, and farmer education to ensure **sustainable yields and long-term quality.**



### Extracting Maximum Value from Raw Materials

Through **innovative processing**, we maximise value from every raw material while minimising waste across the production cycle.



# Dehydrated Green Pepper

Our **Dehydrated Green Pepper** is produced from premium-quality fresh green pepper berries that are **air-dried** to preserve their green colour and delicate flavour. This highly valued spice has a soft texture and is milder and less pungent than black pepper.

## Flavour Profile:

Fresh and piquant, with a mild aroma that gives green pepper a distinct advantage over traditional black peppercorns and their pungency.



## Our Product Variants

### ✓ Dehydrated Green Pepper

(Bulk density: 250 – 300 g/l  
300 – 350 g/l | 380 – 450 g/l)

### ✓ Dehydrated Green Pepper

(Steam Sterilized)

### ✓ Crushed Dehydrated Green Pepper

(Particle size ranging from 0.3 to 2 mm)

### ✓ Organic Certified Dehydrated Green Pepper

### ✓ Dehydrated Green Pepper from the Farm Sustainability Assessment Program

### ✓ White Pepper



# Sourcing and Processing

- 🌿 Fresh, unripe pepper berries are handpicked directly from the vines.
- 🌿 The berries are meticulously washed to remove all impurities.
- 🌿 They are then hygienically **processed within 12-24 hours** before the enzymatic activity can set in.
- 🌿 The berries are then **air-dried**, resulting in well-preserved, dehydrated products that give them a longer shelf life.
- 🌿 Their original colour and shape can be recovered by soaking them in lukewarm water.



## Applications

- 🌿 **Spice Blends & Seasonings**  
Dry rubs, marinades, instant noodle masalas
- 🌿 **Meat & Poultry Processing**  
Sausages, cold cuts, meat patties
- 🌿 **Snacks & Coatings**  
Extruded snacks, flavoured nuts, fried coatings
- 🌿 **Ready-to-eat / Ready-to-cook Meals**  
Dehydrated soups, curries, gravies
- 🌿 **Bakery & Gourmet Condiments**  
Artisanal breads, pepper-flavoured crackers, spice mixes for dips





# Green Pepper in Brine

**Green Pepper in Brine** provides the **fresh taste and aroma** of unripe peppercorns, offering a practical alternative to the short-lived fresh fruit. Harvested before ripening, green peppercorns maintain a mild flavour with just a hint of the familiar peppery bite, making it possible for home cooks to enjoy the unique taste of pepper year-round without worrying about storage or spoilage.

## Flavour Profile

A unique, complex flavour with a delicate, nuanced aroma and a bright, tart taste, enriched by notes of juniper and pine, creating a refreshingly distinct flavour profile in any dish.

## Our Product Variants

- ✓ **Green Pepper in Brine - Hard corn**
- ✓ **Black Pepper in Brine**
- ✓ **Green Pepper in Brine - Soft corn**
- ✓ **Red Pepper in Brine**

These above products are available in Vacuum Packing, Jerry Cans, Net Jerry Cans and Net Drums.

## Applications

- 🌿 **Pickles & Antipasti**  
Mediterranean-style jars, gourmet condiments
- 🌿 **Meat Industry**  
Pâtés, terrines, pepper steaks, cured meats
- 🌿 **Sauce & Condiment Industry**  
Steak sauces, mustard blends, creamy dips
- 🌿 **Restaurant & Food-service**  
Garnish for continental dishes, cheese platters, salads
- 🌿 **Retail Packs**  
Jars for delis, specialty gourmet food stores





# Freeze Dried Green Pepper

Freeze drying locks in the natural aroma, flavour, and vibrant green colour of freshly harvested pepper berries – delivering a premium ingredient with **exceptional sensory quality and extended shelf life**. With its light, crisp texture, Freeze Dried Green Pepper rehydrates quickly, making it highly versatile across food formulations.

## Key Benefits

- ✔ Intense pepper aroma & flavour retention
- ✔ Distinct green colour for premium visual appeal
- ✔ Long shelf life with minimal loss of volatile oils
- ✔ Lightweight, easy to transport & store
- ✔ Quick rehydration for seamless use in recipes

## Applications

- 🍴 **Gourmet & Fine Dining**  
Premium sauces, exotic spice inclusions, luxury condiments
- 🍝 **High-end Ready Meals**  
Freeze-dried pasta sauces, soups, risottos, ramen toppings
- 🍪 **Specialty Snacks**  
Clean-label crisps, trail mixes, flavoured cheese cubes
- 🍽️ **Food-service & Culinary**  
Hotel/restaurant seasoning kits, fresh-looking garnishes
- 📦 **Export Premium Spice Packs**  
Culinary retail packs where “visual appeal” matters







## **FLAVOUR ENHANCERS**

Hydrolyzed Vegetable Protein (HVP)

Flavoured HVP

*CleanSavour™* HVP

Reaction Flavours

Yeast Extracts

Soya Sauce Powder



## **DAIRY & FAT SYSTEMS**

Cheese Powder

Curd Powder

Non-dairy Creamer

Fat Powder



## **SPECIALTY POWDERS**

Caramel Powder

Vinegar Powder



# Hydrolyzed Vegetable Protein (HVP)

Plant-based proteins such as soy, corn, or wheat gluten are hydrolyzed to produce Hydrolyzed Vegetable Protein, a traditional **umami enhancer**. Our HVPs are designed to provide strong taste enhancement and a deep savoury intensity in a variety of meal types. These HVPs, which are made with sophisticated **hydrolysis and spray-drying methods**, provide dependable batch-to-batch consistency, robust solubility, and consistent performance. For particular uses of sodium-reduction requirements, custom profiles can be made.

## Our Product Variants

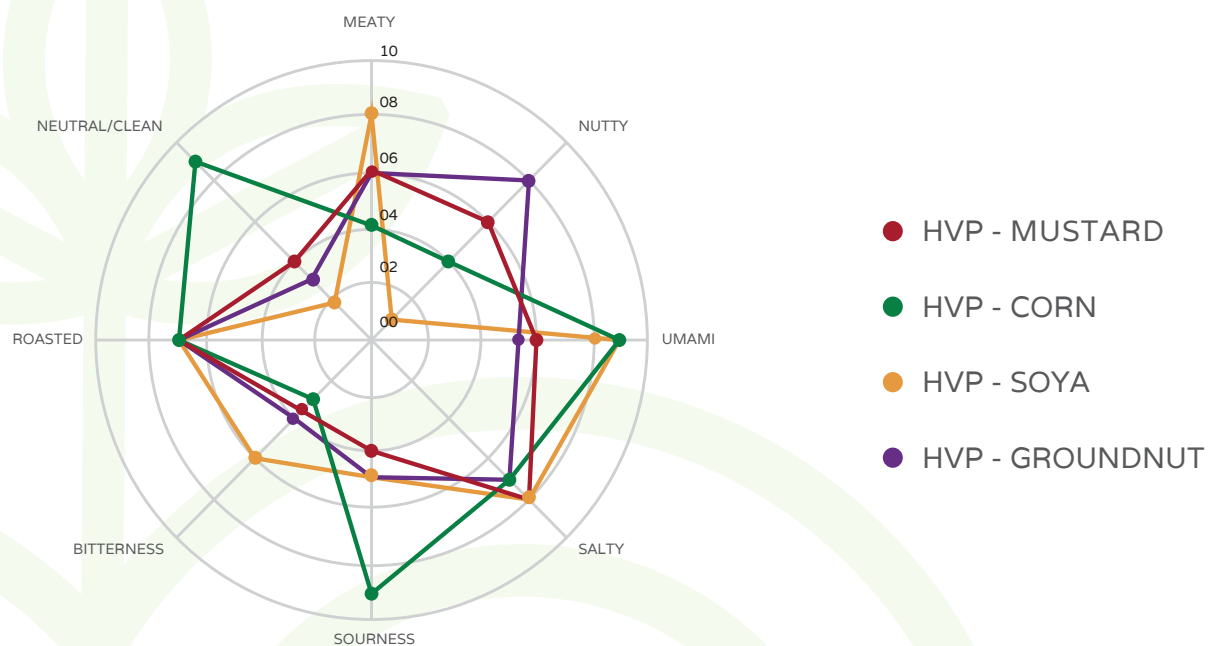
- ✓ HVP – Soya
- ✓ HVP – Mustard
- ✓ HVP Paste
- ✓ HVP – Groundnut
- ✓ HVP – Corn
- ✓ Flavoured HVP

## Sourcing and Processing

- ✓ We source **premium-grade de-oiled cake** from reputable suppliers known for their high quality products.
- ✓ The process involves the **acid hydrolysis** of the de-oiled cake, effectively breaking down proteins into amino acids.
- ✓ Following the hydrolysis, the resulting liquid undergoes neutralization using an alkali.
- ✓ To ensure utmost purity, **the liquid is meticulously filtered to eliminate impurities**, including any potentially carcinogenic compounds.
- ✓ The final step involves **spray drying the purified liquid** into a powdered form, tailored to meet the specific preferences of our valued customers.



# HVP Sensory Profiling



Protein Source	Flavour	Application	Protein	Dosage
HVP – Soya	Delivers a robust umami flavour with a rich, meaty taste.	Snacks, Processed Meat & Noodles	15-35%	2 – 10 %
HVP – Groundnut	Adds a mild nutty flavour with strong umami.	Noodles & Snacks	12-28%	2 – 10 %
HVP – Corn	Provides a clean, intense umami flavour with a round mouthfeel.	Soups & Snacks	18-30%	3 – 5 %
HVP – Mustard	Imparts a distinctive, tangy flavour, enhancing specific flavour profiles.	Snacks & Oriental Dishes	15-20%	3 – 5 %



# CleanSavour™ HVP

**CleanSavour™ HVP** is a high-end savoury flavouring ingredient made by low-temperature vacuum drying, a delicate method that enhances solubility and protects delicate flavour molecules. This HVP, which is made from plant protein sources like soy, corn, and mixed protein blends, has a light colour, a clean, broth-like umami character, and good rehydration capabilities.

**The vacuum drying process** is perfect for clean-label and heat-sensitive formulations because it works at far lower temperatures than traditional drying methods, preserving scent, minimising browning, and doing away with the need for carriers.

## Our Product Variants

✓ HVP – Soya

✓ HVP – Corn

✓ HVP – Mixed Protein

**Colour Profile** – Light to dark yellow powder

## Applications

- 🌿 Premium Seasoning Blends
- 🌿 Soups
- 🌿 Sauces
- 🌿 Noodles
- 🌿 Meat Analogues
- 🌿 Baby Foods
- 🌿 Health and Wellness Formulations
- 🌿 Clean-label Products, and Medically Prescribed Nutrition



# HVP Reaction Flavours

**Thermally processed flavours**, which include roasted, meaty, and cooked flavours, are created by applying heat under regulated conditions and utilising the **Maillard reaction**. As the foundational component, HVP provides peptides and amino acids that combine with sugars to create complex, genuine flavour characteristics.

These flavourings are perfect for recipes that call for a deep, **umami-bursting flavour** that resembles genuine meat or slow-cooked cuisine. It is possible to customise the flavour intensity and character to meet certain product requirements by modifying the processing conditions.

## Our Product Variants

✓ HVP Reaction Flavour – Chicken

✓ HVP Reaction Flavour – Beef / Meat

**Colour Profile** – Light to dark brown powder

## Applications

- 🌿 Soups
- 🌿 Snacks
- 🌿 Sauces
- 🌿 Meat Analogues
- 🌿 RTE Meals
- 🌿 Seasoning Blends Requiring Cooked or Roasted Flavour Notes





# Yeast Extracts

**Yeast Extract Powder is a natural umami booster** derived from *Saccharomyces Cerevisiae*, processed into a spray-dried powder for easy application. It delivers rich savoury notes, enhances taste, and supports clean-label formulations without MSG.

**Colour Profile** - Light to dark brown powder

## Applications

- 🍴 Snacks
- 🍲 Soup Sauces
- 🌱 Plant-based Foods
- 🥩 Processed Meats
- 🍞 Savoury Baked Products







## Applications

- ▮ Snack Foods
- ▮ Seasoning Mixes
- ▮ Frozen Meals
- ▮ Sauces
- ▮ Dips
- ▮ Baked Goods
- ▮ RTE Meals

# Cheese Powder

**Cheese Powder** is a shelf-stable, savoury flavouring ingredient produced by **spray-drying liquid cheese**. It delivers authentic cheese flavour with extended shelf life and easy handling, making it ideal for a variety of dry and instant food applications. It overcomes the perishability challenges of fresh cheese and is widely used in snack foods, seasonings, frozen meals, sauces, and baked goods.

Our Cheese Powder is light, fluffy, and easily incorporated into recipes, enabling consistent results and cost efficiency in production.

## Our Product Variants

✔ **Processed Cheese Powder**

✔ **Cheddar Cheese Powder**

**Colour Profile** – White and orange powder



# Soya Sauce Powder

This multipurpose, **spray-dried seasoning ingredient**, derived from fermented soy sauce, delivers soy sauce's distinctive flavour and familiar umami depth in a dry, shelf-stable form with reduced oxidative odour. Perfect for international cuisines and fusion dishes, it is formulated for easy dispersion and consistent flavour release. The powdered format also allows for easier storage and handling.

## Key Features

- Shelf-stable and free-flowing
- Distinct soy sauce aroma and flavour
- Customisable sodium content and flavour notes

**Colour Profile** - Light to medium brown powder



## Applications

- 🌿 Snack Coatings
- 🌿 Instant Noodles
- 🌿 Dry Marinades
- 🌿 Seasoning Blends
- 🌿 Frozen Ready Meals
- 🌿 Meat Rubs



# Caramel Powder

**Caramel Powder** is a **food colouring** produced by heating carbohydrates under controlled conditions, sometimes with other additives. The resulting colourant is highly stable in environments with alcohol, tannins, and acids, allowing it to be used in low quantities, making it ideal for use in soft drinks and beverages.

## Our Product Variants

✓ **Type 4 (E150D - Sulphite Ammonia Process Caramel Colour)**

✓ **Type 3 (E150C - Ammonia Process Caramel Colour)**

\*Available in single & double strength, powder form.

**Colour:** Pale Yellow to Dark Brown (as dosage increases)

**Taste:** Pungent / Bitter Burnt Sugar



## Applications

- ✓ Bakery Products
- ✓ Dairy
- ✓ Confectionery
- ✓ Beverages
- ✓ Sauces
- ✓ Seasonings
- ✓ Gravy
- ✓ Snacks
- ✓ Soups



E.U. Classification	E150a	E150c	E150c	E150d	E150d
Color Intensity (610nm)	0.05 to 0.08	0.1-0.14	0.15-0.20	0.25-0.45	0.55-0.65

\*Caramel colour concentration levels illustrated above are 0.1% diluted in water. Appearance changes by concentration.



# Fat Powder

A shelf-stable, spray-dried type of vegetable fat mixed with carbohydrate transporters, fat powder gives food a **richer texture and a creamy mouthfeel**. This adaptable, free-flowing powder offers formulation versatility and lowers logistics costs, making it perfect for use in bakeries, beverages, soups, and sauces. In both hot and cold applications, it makes incorporating fat easier.



## Our Product Variants

✓ Refined Palm Fat Powder

✓ Sunflower Oil Fat Powder

**Colour Profile:** Off-white to pale yellow powder

## Applications

- ✓ Bakery
- ✓ Dry Beverages
- ✓ Instant Soups
- ✓ Sauces
- ✓ Snack Seasonings

# Non-Dairy Creamer

The purpose of Non-Dairy Creamer Powder is to **improve texture and provide a creamy mouthfeel by spray-drying** a mixture of plant-based fats and carbohydrates. It is affordable, shelf-stable, and works well in baked products, soups, snacks, and beverages – both hot and cold.

It is a preferred ingredient in dry food compositions since it is free-flowing and simple to combine.

**Colour Profile:** Off-white to light cream powder

## Applications

- ✓ Tea
- ✓ Coffee
- ✓ Hot Chocolate
- ✓ Bakery Items
- ✓ Soups
- ✓ Sauces
- ✓ Creamy Snack



# Vinegar Powder

Vinegar powder is a dry, shelf-stable vinegar that is easy to work with in dry blends and **maintains its distinctive sour flavour**. It is frequently used in snacks, spice blends, fast meals, and functional health foods after being spray-dried for durability.

## Our Product Variants

- ✓ Natural Vinegar Powder
- ✓ Synthetic Vinegar Powder

**Colour Profile:** Off-white powder

## Applications

- ✓ Snack Seasonings
- ✓ Dry Rubs
- ✓ Instant Noodles
- ✓ Sauces
- ✓ Salads
- ✓ Functional Foods

# Curd Powder

Curd Powder is a spray-dried form of fresh curd made using carbohydrate-based carriers. It provides a **rich, tangy flavour and smooth texture**, suitable for beverages, bakery, and savoury applications. It offers a long shelf life, ease of use, and is an economical alternative to fresh curd in various formulations.

**Colour Profile:** Creamy white to pale yellow powder

## Applications

- ✓ Smoothies
- ✓ Lassi Cakes
- ✓ Muffins
- ✓ Dips
- ✓ Instant Soups
- ✓ Sauces



# The Guarantees our Ecosystem Offers

In addition to delivering top-notch seasoning and flavouring components, our **Application Lab** also offers advice on the best dosages to ensure that our products blend well and improve the flavour of your product.



Our highly skilled and knowledgeable sensory staff thoroughly tests and analyses the subtleties of each ingredient in our cutting-edge **Sensory Booth**. We offer precise and knowledgeable insights into the best way to deliver and affect each ingredient for your particular product.



**Boilers, chillers, cold storage units, steam sterilisers, and an effluent treatment plant** are some of our cutting-edge utilities. We gain from government assistance when we receive a steady direct supply from KSEB, which guarantees cost optimisation for our goods.



**GPSTC** functions as a centralised laboratory that houses cutting-edge analytical tools such as **GC FID-HSS, GCMS/MS, HPLC, GPC, ICPMS, and LCMS/MS**. These aid in the sub-micro level detection of pollutants such as fumigants, heavy metals, pesticides, illicit dyes, and mycotoxins.





# Capacities

At Herbal Isolates, our expansive production capabilities are a testament to our commitment to excellence and our readiness to cater to global demands.

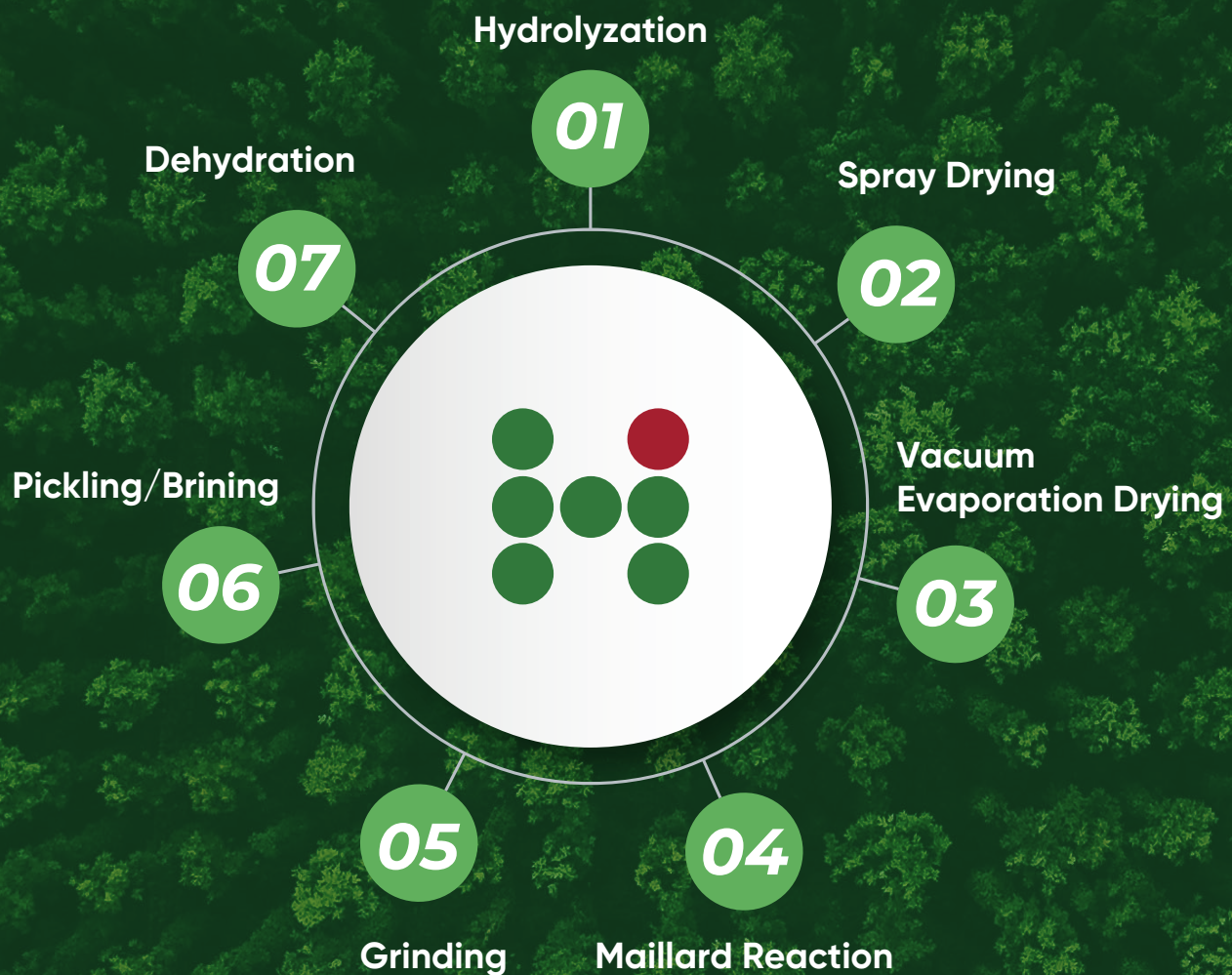
As the world's largest producer of Green Pepper and India's foremost HVP producer, we take pride in our unparalleled capacities.

Production Capacity	<b>8700 MT/Year</b> (HVP & other spray dried products – 3000 MT Green Pepper – 1500 MT	Ground Spices – 2000 MT Mustard Oil Cake – 2200 MT
Factory Area	1,00,000 sq ft	
Warehouse	50,000 sq ft	
Export Leadership	70% Global Market Share (Green Pepper)	
Utilities	2100 KW Power 13 T Boilers 300 KLPD ETP	





# Processing Technologies



2015 •

SAC (Sustainable Agriculture Code)  
6 Farmers at Kodaikanal

► 2018

Upgraded to FSA  
8 Farmers in Kodaikanal  
5 Farmers in Kolli Hills



# Sustainability Initiatives

Our organic-certified Dehydrated Green Pepper programs are rooted in sustainable farming methods. We hold **EU Organic Certification** as well as **NPOP Organic Certification**, and are audited by **INDOCERT**, our certification body. Every batch is tested in accordance with APEDA norms, with 100% traceability from farm to fork.

Herbal Isolates also promote sustainability through initiatives like the **Farm Sustainability Assessment (FSA)**. These programmes ensure that farmers use only natural manure, with no chemical pesticides. A majority of our partner farms implement rainwater harvesting, and random soil and water sampling are conducted regularly.

We carry out annual farm visits to complete assessment audits and provide training on best practices in sustainable agriculture, empowering farmers and enhancing long-term environmental and economic outcomes.

**2020**

9 Farmers - Kodaikanal  
12 Farmers - Kolli Hills  
7 Farmers - Nedumangad

→ **2022**

FSA License renewed  
with 28 Farmers







## Get In Touch

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### Awards & Accolades

- ◆ Govt. of India National Award Winner – Energy Conservation
- ◆ Stanford Seed Organizational Transformation Program (Global Recognition)
- ◆ Consistent Kaizen Awards Winner for Productivity & Innovation
- ◆ Supplier of Choice Awards from MNCs
- ◆ Top Most Exporter Awards from Spices Board and International Pepper Community
- ◆ Star Export House – Govt. of India

### Accreditations and Certifications

