

Our Products in Food Non-Baking Industry

Adding value to the product and the process



Non-Baking Industry

Praras provides a wide array of processing aids, stabilizers, product improvers that add value to the food industry. These improve the visual appeal, sensory characteristics, cooked weight and reduce defects, cooking losses, etc. in finished products.

TEXTUREAID® AP
TEXTUREAID® CLF



TEXTUREAID® MSK



TEXTUREAID® M



Product Range

Products	Nature of the product	Function*
TEXTUREAID® AP	Dough conditioner	Reduction of cracks and breakages and making of non-sticky pasta
TEXTUREAID® CLF	Enzyme based	Reduces oil uptake and improves overall quality of oil-fried products.
TEXTUREAID® M	Modified SVP based texturizer	Improves binding and water holding capacity in restructured meat.
TEXTUREAID® MSK	Modified SVP and Hydrocolloid based product	Allows replacement of meat by 16% in restructured meat products

* please refer product data sheet for more details.

Non-Baking Industry

HIFOAMAID®



PREMAYCEL



Product Range

Products

Nature of the product

Function*

HIFOAMAID® 30

Dairy Based

Frappe concentrate for egg free noughat and Marshmallows

HIFOAMAID® SVP

Non-Dairy Based

Frappe concentrate for egg free noughat and Marshmallows

PREMAYCEL

Free flowing powder product

Egg replacer

* please refer product data sheet for more details.



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