

PLANTEX



FEATURING

Raw Spices | Natural Extracts | Flavours



ABOUT US

WHO WE ARE

Plantex Agro was founded in 1999. Inspired by the vibrant tapestry of spices, we started out as a whole spice processing company.

In 2003, we expanded our product portfolio and began offering spice oleoresins and essential oils to the food and beverage industry.

In 2010, we forayed into manufacturing skillfully crafted natural flavours that find application in sauces, pickles, condiments, seasonings, beverages, RTEs and several other such categories of savoury food products.

In 2021, we commenced operations from our production facility in Navi Mumbai, from where we began offering both natural and nature identical flavouring solutions.

In 2023 we set up an application lab dedicated to expediting solutions for our customers and facilitating collaborative trials with them.

WHAT WE DO

At Plantex we believe that spices are not just ingredients, they are the essence that add depth of flavour, vibrancy, and distinction to food products. We offer a comprehensive range of spice solutions, tailored to meet your specific requirements.

Our offerings include raw spices sourced from India and regions around the world renowned for their cultivation, natural extracts that capture the concentrated essence of spices and herbs, and expertly blended flavours that provide unique and customisable profiles.





WHOLE SPICES

- Cassia
- Nutmeg
- Mace
- Black Pepper
- Clove
- Dry Ginger
- Star Anise
- Chili Seed
- Long Pepper



NATURAL EXTRACTS

- Oleoresins
- Essential Oils
- Mint, Menthol & Isolates
- Floral Extracts
- Natural Colours
- Natural Antioxidant
- Other Extracts



FLAVOURS

- Sauces
- Mayo and Dips
- Chutneys
- Spreads and Dressings
- Pickles
- Seasonings
- Namkeens and Snacks
- Blended Spices
- Gravies and Culinary Pastes
- Beverages



Whole Spices



CASSIA

CASSIA LEAF

CASSIA BROKEN

CASSIA SPLIT

CASSIA SPLIT BROKEN

CASSIA WHOLE

CASSIA WHOLE BROKEN



NUTMEG



MACE



BLACK PEPPER



CLOVE



DRY GINGER



STAR ANISE



CHILI SEED



LONG PEPPER



Natural Extracts

OLEORESINS



Oleoresins are concentrated liquid extracts derived from spices and herbs through solvent extraction. They are a combination of essential oils and resinous compounds, thereby preserving taste, aroma, color, and bioactive constituents of the source material.

Consistent flavour and colour, ease of use, lower microbial load, and long shelf make them reliable and versatile ingredients. They find application in savoury foods like seasonings, pickles, sauces, RTEs, beverages, meat/poultry/seafood, nutra and pharmaceutical products to name a few.

SPICE OLEORESINS

Black Pepper Oleoresin

Black Pepper Oleoresin
Decolorized

Capsicum Oleoresin

Capsicum Oleoresin
Decolorized

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
Deodorized

Turmeric Oleoresin

Turmeric Oleoresin
Deodorized

Curcumin 95%

Piperine Powder

HERB OLEORESINS

Basil Oleoresin

Oregano Oleoresin

Thyme Oleoresin

Sage Oleoresin

Marjoram Oleoresin

ROASTED OLEORESINS

Roasted Black Pepper
Oleoresin

Roasted Chili Oleoresin

Roasted Coriander Oleoresin

Roasted Cumin Oleoresin

Roasted Fennel Oleoresin

Roasted Fenugreek
Oleoresin

Roasted Garlic Oleoresin

Roasted Mustard Oleoresin

Roasted Onion Oleoresin

Roasted Sesame Oleoresin

PLATED OLEORESINS

These are the powder format of oleoresins (and essential oils) and are used where liquid extracts are not suitable. The liquid extracts are coated (plated) over neutral carriers like salt, starch, dextrose, maltodextrin, or gum depending on the requirement and application, thereby offering high flexibility and customization. Common use areas include soup premixes, seasonings, masalas, and snacks, among others.

Plated Black Pepper

Plated Capsicum

Plated Cassia

Plated Clove

Plated Garlic

Plated Ginger

Plated Nutmeg

Plated Paprika

Plated Turmeric

Plated White Pepper

ENCAPSULATED OLEORESINS

The Encapsulated format is essentially spray dried oleoresins and essential oils that allow for controlled flavour release and provide increased shelf life and protection against flavour loss.

They are actively used in tea/coffee premixes, RTE/RTD/RTC foods and beverages, seasonings, and masalas.

Encapsulated Black Pepper

Encapsulated Capsicum

Encapsulated Cardamom

Encapsulated Garlic

Encapsulated White Pepper

Encapsulated Tea Masala

Encapsulated Asafoetida

ESSENTIAL OILS

Essential Oils are aromatic, volatile liquids that are obtained by hydro/steam distilling different plant parts like seeds, leaves, and bark. Essential oils are concentrated in nature and are known for exhibiting characteristic fragrance of the source material. They are commonly used in fragrances, flavours, personal care and aromatherapy products.

Ajowan Oil

Asafoetida Oil

Basil Oil

Black Pepper Oil

Cardamom Oil

Carrot Seed Oil

Cassia Oil

Cedarwood Oil

Coriander Oil

Cumin Seed Oil

Curry Leaf Oil

Cypriol (Nagarmotha) Oil

Davana Oil

Dill Seed Oil

Fennel Oil

Frankincense Oil

Celery Oil

Cinnamon Leaf Oil

Cinnamon Bark Oil

Citronella Oil

Clove Bud Oil

Clove Leaf Oil

Mace Oil

Mustard Oil

Neem Oil

Nutmeg Oil

Garlic Oil

Ginger Oil

Gingergrass Oil

Holy Basil Oil

Juniper Berry Oil

Lemongrass Oil

Palmarosa Oil

Rosemary Oil

Turmeric Oil

Vetiver Oil

ISOLATES

Anethol

Linalool

Gerniol

Methyl Chavicol (Estragole)

Thymol

MINT, MENTHOL & ISOLATES

Cultivated and extracted in Bareilly, a prominent mint-producing belt in India, we offer mint, menthol, and mint isolates extracted from different varieties of the herb like *Mentha piperata*, *Mentha citrata*, *Mentha arvensis*, and *Mentha spicata*. Application for these extracts include flavors, beverages, nutra and pharmaceutical products, oral care, personal care, tobacco, and confectionery products.

Mentha Arvensis/
Cornmint Oil

Menthol Crystal

De-mentholized
Peppermint Oil

Tri-Rectified Mint Oil

Menthone

Menthyl Acetate

Mint Terpenes

Limonene

Cis-3-hexenol

Cis-3-hexenyl acetate

Mentha Piperita/Peppermint Oil

Spearmint Oil

Mentha Citrara Oil

FLORAL EXTRACTS

Isolated by solvent extraction, we offer floral extracts in two forms – concretes and absolutes. Concretes are closer to natural fragrances and used in cosmetic and personal care products. Absolutes are highly concentrated forms of fragrances and are used in the perfumery industry.

Frangipani Concrete

Frangipani Absolute

Jasmine Sambac Concrete

Jasmine Sambac Absolute

Lotus Concrete

Lotus Absolute

Mimosa Concrete

Mimosa Absolute

Rose Concrete

Rose Absolute

Tuberose Concrete

Tuberose Absolute

NATURAL COLOURS

Food and beverage products should not just taste their part, but also look their part. And to make them look more appetising, we offer a wide spectrum of vibrant hues extracted from plant material like spices, leaves, fruits, and flowers. These natural colours and their combinations can be customised to fit the desired shade requirements and application matrix.



These colours find applications in sauces and dips, pickles, mithai (Indian sweets), seasoning and snacks, cheese and other dairy products, beverages, and confectionery items.

NATURAL ANTIOXIDANT

Extracted from Rosemary, we offer a natural, clean label antioxidant, an alternative to the synthetic counterparts. Compounds like Carnosic acid, Carnosol, and Rosmarinic acid found in rosemary delay oxidation to fight rancidity in oils and fats and stabilise natural colours.

The extract can also be used in its decolourised, deodorised, and disfavoured form so that the final product does not carry any characteristic flavour and odour of rosemary.

A different variant of the extract having both water and oil soluble compounds, is used as an antioxidant in meat products to preserve the bright red color and fresh flavour.



OTHER NATURAL EXTRACTS



MASALAKRAFT



About

MasalaKraft - Our range of expertly crafted spice blends. Indulge in our tried and tested blends or work with us to develop customised flavours with unique profiles. These find application in a variety of foods and beverages -



Sauces



Chutneys



Mayo & Dips



Spreads & Dressings



Pickles



Seasonings



Blended Spices



Gravies & Culinary Pastes



Beverages



Namkeens & Snacks

SAUCES

KETCHUP WITH ONION & GARLIC

KETCHUP WITHOUT ONION & GARLIC

GREEN CHILLI SAUCE

RED CHILLI SAUCE

PIZZA PASTA SAUCE

SWEET CHILLI SAUCE

CHIPOTLE SAUCE

KASUNDI - MUSTARD SAUCE

PERI PERI SAUCE

BBQ SAUCE

CHILLI GARLIC SAUCE

SOYA SAUCE

ALFREDO - ITALIAN WHITE SAUCE

PESTO

TOM - CHI SAUCE



MAYO & DIPS

CLASSIC MAYONNAISE

CHEESE MAYONNAISE

GARLIC & HERB MAYONNAISE

ACHAARI / TANDOORI MAYONNAISE

MINT MAYONNAISE

BURGER MAYONNAISE

BBQ MAYONNAISE

CHEESE & JALAPENO DIP

SALSA DIP

DILL TZATZIKI DIP

CLASSIC HUMMUS

OLIVE HUMMUS

BASIL HUMMUS

CREAMY HERB DIP



CHUTNEYS

SCHEZWAN CHUTNEY

GREEN CHUTNEY

TAMARIND CHUTNEY

DATE TAMARIND CHUTNEY

TOMATO CHUTNEY

GARLIC CHUTNEY

MOLGAPUDI

KOLHAPURI THECHA

BANARASI MANGO CHUTNEY

MOMO CHUTNEY



SPREADS & DRESSINGS

CHEESY SANDWICH SPREAD

THOUSAND ISLAND SPREAD

WHITE PASTA SPREAD

SWEET ONION DRESSING

HONEY MUSTARD DRESSING



PICKLES



MANGO PICKLE

NORTH INDIAN MIX PICKLE

SOUTH INDIAN MIX PICKLE

GARLIC PICKLE

TOMATO PICKLE
(THAKKALI THOKKU)

LIME CHILLI PICKLE

GINGER PICKLE

SWEET LIME PICKLE

GREEN CHILLI PICKLE

RED CHILLI PICKLE

LEMON PICKLE

AAM CHUNDA



SEASONINGS

PERI PERI

NOODLE

MAGIC MASALA

KURKURE

CREAM AND ONION

ACHARI MASTI

TANGY TOMATO

MAST TOMATO

SPICY MASALA

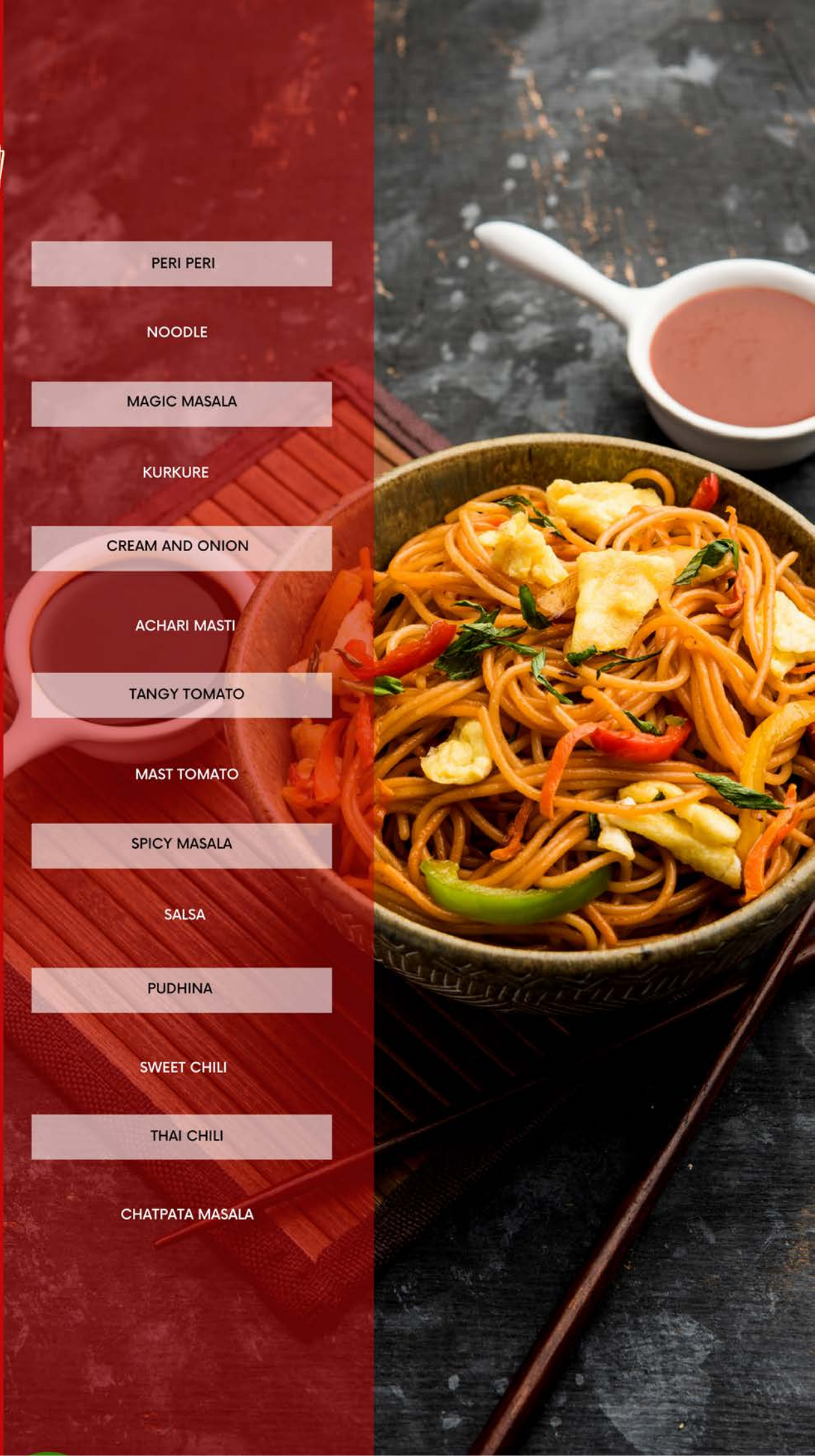
SALSA

PUDHINA

SWEET CHILI

THAI CHILI

CHATPATA MASALA





SEASONINGS



CHILI LEMON

CHILI CHATKA

VADA PAV

CHILI MANCHURIAN

MANCHURIAN

OREGANO

ITALIAN HERB

JALAPENO

TIKKA

NIMBU MASALA

NIMBU PUDHINA

HING JEERA

MASALA POPCORN

FRYUMS MASALA



NAMKEENS & SNACKS

ALOO BHUJIA

BIKANER BHUJIA

PUNJABI TADKA

NAVRATNA MIXTURE

HARA MATAR MASALA

MASALA NUTS BLEND

KHATTA MEETHA

MAST BHEL



GRAVIES & CULINARY PASTES

CHOWMEIN AND STIR FRY SAUCE

TIKKA MASALA

MAKHANI

GINGER PASTE

GARLIC PASTE

GINGER GARLIC PASTE

THAI CURRY

TANDOORI MASALA





BLENDDED SPICES

GARAM MASALA

SHAHI GARAM MASALA

BIRYANI MASALA

PANEER TIKKA MASALA

SABJI MASALA

CHAT MASALA

PAV BHAJI MASALA

CHOLE MASALA

CHANA MASALA

HING BLEND

SAMBHAR MASALA

PASTA MASALA





BEVERAGES

SHIKANJI

MASALA CHAAS (BUTTERMILK)

AAM PANNA

JALJEERA

HALDI DUDH

BADAAM MILK

THANDAI

KASHMIRI KAHWA

MASALA CHAI





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