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KANCOR

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CREATING THE FINEST OF INGREDIENT SOLUTIONS



Mane Kancor, a pioneer in the field of Global Spice Extraction, was established in 1969. The organisation's roots can be traced back to 1857. We specialise in innovative ingredients and solutions, creating sustainable value for our stakeholders. Our solutions include a wide range of Oleoresins, Essential Oils, Natural Antioxidants, Natural Colours, Culinary Ingredients, Organic Ingredients, Spices & Blends.

Oleoresins

Mane Kancor's expertise in sourcing and extraction is reflected in the quality of the ingredients it produces. And that's how Mane Kancor's Oleoresins provide consistency in taste and aroma of spices, keeping it true to its origin.

PRODUCT LISTING

Black Pepper Oleoresin	Garlic Oleoresin
Black Pepper Oleoresin Decolourised	Ginger Oleoresin
Capsicum Oleoresin	Mace Oleoresin
Capsicum Oleoresin Decolourised	Mustard Oleoresin
Cardamom Oleoresin	Nutmeg Oleoresin
Cassia Oleoresin	Paprika Oleoresin
Celery Oleoresin	Paprika Oleoresin Deodourised
Clove Oleoresin	Turmeric Oleoresin
Coriander Oleoresin	Turmeric Oleoresin Deodourised
Cumin Oleoresin	White Pepper Oleoresin
Dill Seed Oleoresin	Curcumin 95%
Fenugreek Oleoresin	Piperine Powder

Essential Oils & Isolates

Mane Kancor brings you a captivating range of essential oils, sustainably extracted from India's diverse and abundant flora, encompassing seeds, flowers, fruits, stems, bark, roots, and leaves. Embrace the essence of nature with our pure & natural oils for an enchanting experience.



PRODUCT LISTING

Ajowan Oil	Garlic Oil
Asafoetida Oil	Ginger Oil
Basil Oil	Gingergrass Oil
Black Pepper Oil	Holy Basil Oil
Cardamom Oil	Juniper Berry Oil
Carrot Seed Oil	Lemongrass Oil
Cassia Oil	Mace Oil
Cedarwood Oil	Mustard Oil
Celery Oil	Neem Oil
Cinnamon Leaf Oil	Nutmeg Oil
Citronella Oil	Palmarosa Oil
Clove Bud Oil	Rosemary Oil
Clove Leaf Oil	Turmeric Oil
Coriander Oil	Vetiver Oil
Cumin Seed Oil	ISOLATES
Curry Leaf Oil	Anethol
Cypriol Oil	Geraniol
Davana Oil	Linalool
Dill Seed Oil	Methyl Chavicol (Estragole)
Fennel Oil	Thymol
Frankincense Oil	



Floral Extracts

Mane Kancor delivers a range of floral extracts from freshly harvested blooms, ensuring traceability and exceptional quality, complemented by sophisticated processing. We excel in capturing elusive aroma compounds that are challenging to recover due to their sensitivity towards steam.

PRODUCT LISTING

Frangipani Concrete	Lotus Absolute
Frangipani Absolute	Mimosa Concrete
Jasmine Sambac Concrete	Mimosa Absolute
Jasmine Sambac Absolute	Rose Concrete
Jasmine Grandiflorum Concrete	Rose Absolute
Jasmine Grandiflorum Absolute	Tuberose Concrete
Lotus Concrete	Tuberose Absolute

Mint, Menthol & Isolates

Mane Kancor, a leading name in the mint industry for over three decades captures nature's essence through various value-added mint and menthol products. We have deployed resources to build a robust supply chain in the mint producing regions of India.



PRODUCT LISTING

Mentha Arvensis Oil/Cornmint Oil	Tri-Rectified Mint Oil (RPO)
Mentha Piperita Oil/Peppermint oil	Menthone
Spearmint Oil	Cis-3-Hexenol/Cis-3-Hexenyl Acetate
Mentha Citrata Oil	Menthyl Acetate
Menthol Crystal	Limonene
DMO (De-Mentholised Peppermint Oil)	Mint Terpenes

OxiKan. Natural Anti-oxidants

OxiKan, Mane Kancor's range of natural anti-oxidants, are extracted from the finest rosemary. In-house research has identified three main principles in rosemary - carnosic acid, carnosol and rosmarinic acid that inhibit the oxidation of other molecules by being oxidised themselves. Thus, OxiKan offers a way to extend shelf life the natural way, without resorting to artificial or synthetic means. OxiKan CL offers completely decolourised, deodourised and deflavoured extracts of rosemary.



PRODUCT OPTIONS

Carnosic acid base products: (CA from 1% to 25%)

With characteristic rosemary flavour & colour
Colour and odour reduced

Fully decolourised, deodourised & deflavoured
Powder Format and Liquid Format

Rosmarinic acid base products: (RA from 1% to 6%)

Water soluble products

Colour and odour reduced

Powder Format and Liquid Format

Solubility: Water dispersible | Oil soluble

C-CAPTURE | Natural Colours

Mane Kancor colours the world's leading food and beverage brands, keeping them appetising, vibrant and natural. Mane Kancor's expertise in multiple methods of in-house extraction, isolation, purification and blending processes creates shades that are consistent in hue and stable in the food and beverage matrix.

COLOUR MENU

All our natural colours are gently processed from vegetables and spices such as turmeric, paprika, annatto, purple carrot, red beet, spirulina, carmine/cochineal and alfalfa.

Emerald Series	
Citrine Series	
Sunlight Series	
Ochre Series	
Sunrise Series	
Tangerine Series	
Scarlet Series	
Fuchsia Series	
Bronze Series	
Aquamarine Series	
Pearl Series	



Delivery Platforms

Mane Kancor's proprietary delivery platforms deliver ingredient solutions in dry formats.

PlatOR®

PlatOR is Mane Kancor's proprietary delivery platform that delivers essential oils, oleoresins and natural food colours in a powder format. Designed for single and multiple active ingredient combinations, PlatOR replicates the exact profiles of spices or herbs in their natural form.



PRODUCT LISTING

PlatOR Black Pepper
PlatOR Capsicum
PlatOR Cardamom
PlatOR Cassia
PlatOR Clove
PlatOR Garlic
PlatOR Ginger
PlatOR Nutmeg
PlatOR Paprika
PlatOR Turmeric
PlatOR White Pepper

Technology Platforms

Nature's True Notes

Supercritical fluid extraction is an efficient separation method to separate active ingredients from plant material. This process is one of the gentlest, most flexible, dynamic and nature friendly techniques used for the extraction of spices and herbs using food grade CO₂.

PRODUCT LISTING

Supercritical CO₂ Extracts

Supercritical CO₂ Black Pepper Extract
Supercritical CO₂ Cinnamon Extract
Supercritical CO₂ Capsicum Extract
Supercritical CO₂ Ginger Extract
Supercritical CO₂ Paprika Extract
Supercritical CO₂ Paprika Extract Deodourised

Supercritical CO₂ Oil Top Notes

Supercritical CO₂ Black Pepper Oil Top Note
Supercritical CO₂ Ginger Oil Top Notes
Supercritical CO₂ Cinnamon Oil Top Notes



Culinary Platforms

Through its Culinary Platforms, Mane Kancor attempts to bring together authentic tastes from different cultures under one roof.

Mane Kancor's Culinary Platforms include:

Roasted Spice Oleoresins

Mane Kancor's range of Roasted Spice Oleoresins recreate a household kitchen experience industrially. These products give you the perfect roasted spice notes every time, to your exact specifications. They are created by the sautéing and roasting of raw materials followed by extraction.

PRODUCT LISTING

Roasted Black Pepper Oleoresin
Roasted Chilli 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



Encapsulated Oleoresin

Encapsulated Oleoresin is Mane Kancor's delivery platform that captures the essential oils, oleoresins and natural food colours in the highly stable encapsulated format. Encapsulated Oleoresin retains the characteristics of the spices in their natural form for longer, while providing the user with the convenience of active delivery. The product is designed for single and multiple active ingredient solutions.

PRODUCT LISTING

Encapsulated Black Pepper
Encapsulated Capsicum
Encapsulated Cardamom
Encapsulated Garlic
Encapsulated White Pepper
Encapsulated Tea Masala
Encapsulated Asafoetida

GranOR®

Mane Kancor's proprietary delivery platform, GranOR, delivers essential oils, oleoresins and natural food colours in a free-flowing granular format. The homogeneous granular shape of GranOR gives a free-flowing property to the product. This product is designed for single and multiple active ingredient combinations.

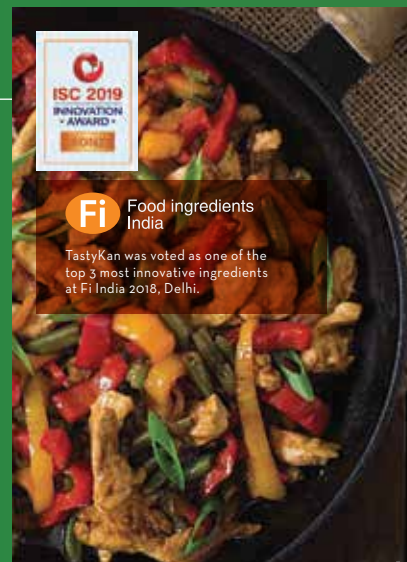


PRODUCT LISTING

GranOR Black Pepper
GranOR Capsicum
GranOR Cardamom
GranOR Cassia
GranOR Cinnamon
GranOR Cumin
GranOR Garlic
GranOR Ginger
GranOR Paprika
GranOR Tea Masala
GranOR Turmeric

TastyKan®

Mane Kancor's Savoury Solutions Team has developed TastyKan; concentrated, multi-spice liquid blends. Inspired from various ethnic cuisines, Mane Kancor's extracts are blended together to create natural and customisable flavour blocks.





Asafoetida Extracts

Asafoetida is a flavour enhancer that is widely used in Indian cuisine to harmonise sweet, sour, salty and spicy components in food. Mane Kancor uses extraction and standardisation technology to generate pure asafoetida extracts with superior and consistent flavour profiles.



Saffron Extracts

Saffron is widely used for its colour and mild flavour. It also has a number of health benefits. Mane Kancor's Saffron Extract is obtained by solvent extraction of carefully selected stigma of the saffron flower.



Cocoa Extracts

Cocoa plays a major role in the flavour industry. Mane Kancor's Cocoa Extracts are made from specially selected parts of cocoa, extracted and concentrated under vacuum. This process preserves the true cocoa flavour profile.



Herb Oleoresins

Herbs are the leafy green parts of plants used for food, flavouring, medicine or perfume since time immemorial. Mane Kancor's Herb Oleoresins are widely used to enhance flavours in various food and beverages. They are powerful tools that diversify your plate and palate.

PRODUCT LISTING

Oregano Oleoresin
Thyme Oleoresin
Basil Oleoresin
Sage Oleoresin
Marjoram Oleoresin

Organic ingredients

Mane Kancor has been closely associated with Indian agriculture and farming practices for over a century and understands the perils of excessive chemical use.

Our organic division was formed out of a sense of responsibility towards agriculture and the environment. Through backward integration programmes, Mane Kancor helps farmers grow the purest of herbs and spices, while the company extracts them in their wholesome goodness. Mane Kancor is equipped with organic certified facilities for steam distillation, menthol production and supercritical extraction.

PRODUCT LISTING

Organic Essential Oils

Organic Basil Oil
Organic Davana Oil
Organic Lemongrass Oil
Organic Palmarosa Oil

Organic Mint and Menthol

Organic Mentha Arvensis Oil
Organic Menthol Crystals
Organic Mentha Piperita Oil
Organic Spearmint Oil

Organic Steam Distilled Spice Oils

Organic Black Pepper Oil
Organic Ginger Oil
Organic Nutmeg Oil
Organic Clove Bud Oil
Organic Turmeric Oil

Organic Supercritical CO2 Extracts

Organic Black Pepper Extract
Organic Ginger Extract
Organic Paprika Extract

Organic Supercritical CO2 Oil Top Notes

Organic Black Pepper Top Note
Organic Ginger Top Note



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KANCOR

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