



WE SPEAK THE LANGUAGE OF QUALITY

# OUR VISION

**“To become a globally recognised leader in ingredients manufacturing, renowned for reliability and quality.”**

# OUR MISSION

**“To consistently exceed customer expectations through innovation, continuous improvement, and value pricing, ensuring long-term satisfaction and mutual success.”**



# ABOUT US

At GJ Foods, we are driven by a passion for excellence in food ingredients manufacturing. Established in 2014, our company has evolved from a small venture into a recognized leader in the industry, renowned for delivering consistent product quality at exceptional value. Our core values—reliability, a customer-first approach, and continuous improvement guide us in everything we do, ensuring that we consistently meet and exceed our customers' expectations.

At GJ Foods, our advanced spray-drying technology transforms a wide range of raw ingredients into high-quality powders. This efficient process allows us to preserve the natural flavors, colors, and nutritional content of fruits, vegetables, herbs, dairy, non-dairy, and other products, while converting them into versatile, easy-to-handle powders.



## MARKET WE CATER TO

Our products cater to a diverse range of industries, including snacks, seasonings, beverages, sauces, bakery, confectionery, health supplements, and extracts. By working closely with food manufacturers, flavor houses, and other industry partners, we provide high-quality ingredients that enhance taste, appearance, and nutritional value. Our extensive product portfolio enables us to serve customers across various sectors, adapting our offerings to meet specific requirements and market demands.



## OUR FACILITY

Located in Dhule, Maharashtra, our state-of-the-art multi-stage spray drying facility is the heart of GJ Foods. With a current production capacity of 100 metric tons per month, expandable to 250 metric tons, our facility is designed for scalability and efficiency. It houses an advanced R&D center and a fully equipped in-house chemical and microbial lab, ensuring rigorous testing and unwavering compliance with safety and quality standards. This sophisticated infrastructure enables us to convert raw ingredients into premium powders, meticulously preserving their natural flavors, colors, and nutritional value, while catering to the diverse needs of customers across various industries.

## OUR TEAM

Our success is driven by a dedicated team of experts, each with extensive experience in food science, engineering, and quality assurance. Committed to continuous innovation, they consistently explore new techniques and technologies to refine our processes, enhance product quality, and deliver greater value to our customers. We believe that fostering a collaborative and inclusive work environment is essential to achieving excellence. Every team member's insights and expertise are integral to our progress, as we work together toward our shared vision of setting new benchmarks in food ingredients manufacturing.



# TOMATO POWDER

---

Elevate your culinary creations with Tomato Powder, the ultimate ingredient for enriching your dishes. Each granule encapsulates the concentrated essence of ripe tomatoes, sourced from the finest, and meticulously spray dried to preserve their natural vibrant flavour.

Enjoy the rich, ripe taste of tomatoes in every dish, whether it's comforting *Tomato Soups*, *flavourful Pasta Sauces*, *Tangy Tomato Seasonings*, *Tomato Rice Premixes*, or *other Paneer Gravy Premixes*. With our powder, you can effortlessly elevate your favourite comfort foods to new heights of flavour and satisfaction.

## Application

Soup Premixes  
Gravy Premixes  
Seasoning & Dusting



# CHEESE POWDER

---

Indulge in the cheesy flavour of our Cheese Powder, perfect for liquid seasoning and powder seasonings. Our selection offers a range of cheese profiles, from strong to mild, all derived from premium-quality cheese through precise spray drying.

Savour the authentic flavour delivery and lingering mouthfeel, ensuring a wholesome cheese experience with every bite. Elevate your *Cheese Blends*, *Cheese Seasonings*, *Cheesecakes* and more with the cheesy taste of our Cheese Powder.

## Application

Seasoning

Snacks

Soup Premixes

Liquid Blends



# FRUIT POWDER

Explore the world of natural flavors with our range of fruit powders, designed to bring a fresh, vibrant touch to any premix. Each powder is carefully crafted to capture the unique taste and aroma of freshly picked fruits. Our lemon powder adds a zesty tang, while orange powder delivers a burst of citrus sweetness. For a taste of the tropics, try our mango and pineapple powders, or enjoy the rich, creamy flavor of banana powder.

Our fruit powders are incredibly versatile—ideal for blending into smoothies, shakes, and beverages, adding natural sweetness and flavor to baked goods like *cakes, muffins, and cookies*, or creating *flavorful marinades* and sauces. They're also a great addition to desserts like *puddings, ice creams, and sorbets*. With our fruit powders, you have endless ways to experiment and elevate your culinary creations with natural goodness.

## Product

Mango Powder	Banana Powder	Orange Powder
Pineapple Powder	Amla Juice Powder	Strawberry Powder
Lime Juice Powder	Tamarind Powder	Papaya Powder

## Application

- Beverage Premixes
- Biscuits
- Cake Premixes
- Nutraceutical Supplements



# FAT POWDER

---

Discover our premium range of fat powders, each meticulously crafted to enhance the richness and texture of your culinary creations. From the creamy indulgence of **Palm Oil Fat Powder** to the silky smoothness of **Soya Bean Oil Fat Powder** and the exotic richness of **Coconut Fat Powder**, our selection offers versatility and nutrition for every dish.

Derived from high-quality ingredients and processed with care, our fat powders add depth and richness to *baked goods, sauces, beverages, and more*. Whether you're *whipping up desserts, creating savory sauces, our fat powders* provide the perfect solution for adding rich taste and texture without compromising on quality. Elevate your recipe with the superior functionality and indulgent flavor of our premium fat powders.

## Application

Soup Premixes  
Dessert Premixes  
Beverages  
Seasoning



# NON DAIRY CREAMER

---

Our premium creamers are crafted from high-quality non-dairy sources, designed to enhance the richness and creaminess of your beverages.

Expertly blended, our creamers offer a smooth mouthfeel and indulgent texture that rivals traditional dairy options. Whether you're enjoying coffee, tea, or any hot or cold beverage, our creamers dissolve instantly, delivering a rich, creamy taste with every sip.

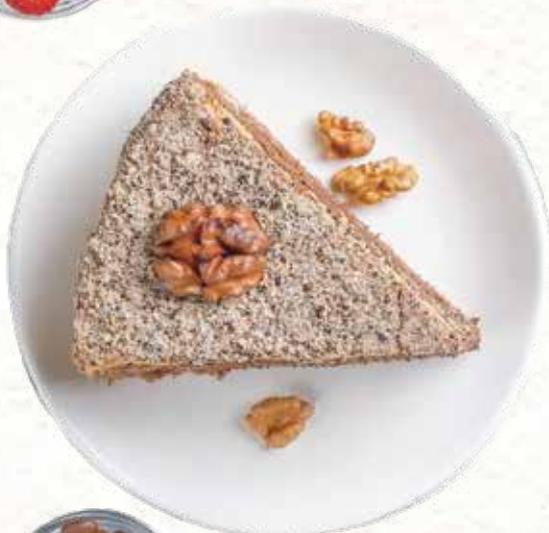
Perfect for coffee connoisseurs and tea enthusiasts alike, our non-dairy creamers provide a rich dairy-free alternative to add the perfect touch of creaminess to your favorite beverage.

## Application

Coffee & Tea Premixes

Soup Premixes

Cake Premixes



# SEASONING INGREDIENTS

From the concentrated essence of ripe tomatoes in our Tomato Powder to the rich, cheesy flavor of our Cheese Powder, each of our premium powders are carefully crafted to preserve the natural taste of its ingredients. Add a tangy twist with Tamarind Powder, a vibrant citrus punch with Lemon Powder, or a savory depth with HVP Powder.

Perfectly designed for versatility, our powders are ideal for seasoning snacks, enriching soups, and enhancing gravy premixes. Unlock endless culinary possibilities with our expertly crafted range of flavor powders, designed to elevate your dishes with every sprinkle.

## Product

Tomato Powder	Tamarind Powder	Lemon Powder
Cheese Powder	HVP Powders	Sauce Powders

## Application

- Seasoning
- Snacks
- Soup Premixes
- Gravy Premixes
- Umami-Rich Cuisines



# FLAVOUR ENHANCER

Imagine a world where every bite tells a story—where flavor is not just tasted but truly experienced. At GJ Foods, our expertly crafted flavor enhancers amplify taste, awaken the senses, and create unforgettable moments. From rich umami to tangy acidity, our products are the foundation of extraordinary culinary creations. Crafted with precision, they bring depth, balance, and harmony to recipes—whether enhancing vegan meats, signature gravies, gourmet snacks, or instant foods like noodles and soups.

## Product

Soya Sauce Powder	Sichuan Sauce Powder	Miso Sauce Powder
HVP Powder (Soya)	HVP Powder (Corn)	HVP Powder (Wheat)
HVP Powder (Chicken)	HVP Powder (Meat)	Vinegar Powder

## Application

- Seasoning
- Snacks
- Sauces
- Instant Foods
- Vegan Meat Products
- Condiments



# NATURAL COLOURS

---

Our natural color powders add vibrant hues to your culinary creations. From the warm caramel of **Caramel Color Powder** to the bold red of **Beetroot Juice Powder**, each product is made from premium ingredients to ensure consistent color and purity.

Perfect for enhancing baked goods, beverages, and savory dishes, our color powders offer versatility and convenience, allowing you to achieve natural, eye-catching colors with ease.

## Application

Beverage Premixes

Confectionery

Bakery

Sauces

Desserts



# CONTRACT MANUFACTURING

---

We, GJ Foods, are large scale spray dried food ingredients manufacturer and fully equipped to offer contract manufacturing needs for various products like vegetables powder, fruits powder, dairy based powder and other specialties.

## *Why Choose Us?*

- Innovative R&D Support
- Dedicated Drying Plant for Food Products
- In-House Chemical and Microbiology Lab
- Experienced Team and Technical Expertise
- Efficient Production Process
- Quality Assurance and Certification
- Traceability and Transparency
- Scalability from Small to Large Production Volumes
- Customized Packaging Options
- Established Logistics and Reliable Delivery Network
- Responsive customer service and steadfast after-sales support.
- Focus on Sustainable Practices

**Connect with us to discuss about your spray drying needs.**

# Certified By



## PRODUCT LIST

### SEASONING INGREDIENTS

- Tomato Powder
- Tamarind Powder
- Cheese Powder
- Lemon Powder
- HVP Powders
- Sauce Powders

### FRUITS POWDERS

- Lime Juice Powder
- Lemon Powder
- Banana Powder (Ripe)
- Banana Powder (Green)
- Strawberry Powder
- Orange Powder
- Mango Powder (Alphonso)
- Pineapple Powder
- Papaya Powder
- Apple Powder (Red)
- Apple Powder (Green)
- Berries Powder

### FLAVOUR ENHANCERS

- HVP Powder (Soya)
- HVP Powder (Corn)
- HVP Powder (Wheat)
- HVP Powder (Meat)
- HVP Powder (Chicken)
- Sauce Powder (Soya)
- Sauce Powder (Miso)
- Sauce Powder (Sichuan)

### NATURAL COLOURS

- Beetroot Juice Powder
- Caramel Colour Powder
- Annatto Colour Powder

### FAT POWDERS

- Palm Oil Fat Powder
- Soya Bean Oil Fat Powder
- Coconut Oil Fat Powder

### CREAMERS

- Non Dairy Creamer
- Beverage Whitener





## JIN MATA FOOD PROCESSORS LLP

### OFFICE ADDRESS

Plot No: G-56(A), MIDC, Awadhan, Dhule, Maharashtra,  
India – 424006

### FACTORY ADDRESS

N.H. No.-211 Gat No.-252/1C/1, AT Post-Junawana,  
Taluka & Dist-Dhule, Maharashtra,  
India – 424311