



ABHAYA



The World Class Experience of Ingredients

About **Abhaya**

Who We Are

Abhaya International delivers high-quality, innovative & responsibly sourced ingredient expertise for food, beverage & nutraceutical brands. Backed by strong global sourcing capabilities and scientific excellence, we support brands in developing products that perform consistently and earn consumer trust.



Why **Abhaya**

Abhaya stands for fearlessness – the courage to innovate, adapt, & elevate the food and nutraceutical ecosystem.

This philosophy drives us in sourcing globally, formulating intelligently, and partnering transparently.



Our **Vision**

To lead global ingredient innovation while driving India's rise as a hub for world-class, responsible & partnership-driven food solutions.



Our **Mission**

To deliver world-class ingredient solutions that strengthen India's food innovation ecosystem through fearless quality, reliable partnerships & responsible practices



Our Core **Strengths**

At Abhaya International, our foundation is built on fearless innovation, global expertise & a commitment to uncompromised quality. With decades of legacy & a future-focused approach, we bring together world-class sourcing, advanced application capabilities & a customer-first mindset to deliver reliable, high-performance ingredient solutions.



Application
Excellence
Centre



Global
Sourcing
Network



Uncompromised
Quality
Assurance



Pan India
Presence



Efficient
Supply
Chain &
Warehousing



Cocoa Powders



Natural Cocoa Powder

Pure, unsweetened cocoa with a rich aroma & deep, authentic chocolate flavour.

pH Range	Fat
5.3 - 5.8	Medium Fat



Alkalized Cocoa Powder (Light Brown)

Mild, smooth cocoa with a light brown hue & a balanced pH—ideal for bakery & confectionery.

pH Range	Fat
6.0 - 6.5	Medium Fat



Alkalized Cocoa Powder (Medium Brown)

Well-balanced chocolate flavor profile with medium alkalization & a smooth, rounded cocoa taste.

pH Range	Fat
6.5 - 7.0	Medium Fat



Alkalized Cocoa Powder (Dark Brown)

Bold, rich chocolate taste & excellent color intensity.

pH Range	Fat
7.0 - 8.0	Medium Fat



Alkalized Cocoa Powder (Black)

Intensely dark cocoa, heavily alkalized for premium color impact with a mild, refined taste.

pH Range	Fat
8.0 - 9.0	Medium Fat



High Fat Cocoa Powder (Reddish Brown)

Higher fat content delivers a smoother mouthfeel and richer flavour, while alkalization creates a warm, reddish-brown colour.

pH Range	Fat
6.8 - 7.8	High Fat

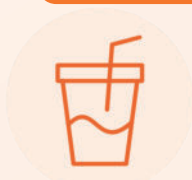
APPLICATIONS



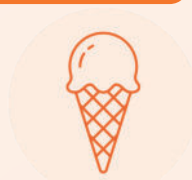
Bakery



Confectionery



Beverages



Ice Cream



Dairy



Sauces & Fillings



Dairy Ingredients

Whey Permeate Powder

Lactose-rich whey with high solubility & low protein, ideal for taste enhancement & cost optimization.

Sweet Whey Powder

Spray-dried cheese whey with a natural whey flavor & consistent dairy solids.

Demineralized Whey Powder (DM 40/70/90)

Low-mineral whey powder with a clean taste & excellent functional performance.

Lactose Monohydrate 100/200 Mesh

High-purity lactose with excellent flowability, compressibility & uniform particle size.

Lactose BP/USP/IP

Exceptional purity, safety & global regulatory acceptance. Ideal as a reliable excipient for tablets, capsules & nutraceutical formulations.

Milk Protein Concentrate 85

Concentrated milk proteins offering a balanced casein-to-whey ratio, enhancing texture, functionality & nutritional value.

Casein Protein Hydrolysate

High-performance casein hydrolysate with fast absorption, sustained amino release, easy digestibility & excellent stability for clinical & sports nutrition. Excellent emulsification properties.

• 7.5-8% Degree of Hydrolysis

• 12-13% Degree of Hydrolysis

• 37% Degree of Hydrolysis

APPLICATIONS



Ice Cream



RTD Dairy
Beverages



Cheese/
Cream Cheese
Products



Confectionery



Nutrition
Drinks



Sauces
& Fillings



Dairy Proteins

WPC 35

Moderate-protein, easy to soluble with clean flavor—ideal for bakery, confectionery & texturizing applications.

WPC 70 Instant

Excellent solubility & instant dispersion. Ideal for nutritional beverages, sports supplements & high-protein food formulations.

WPC 80 Instant

Fast-dissolving high-protein whey concentrate that boosts texture, nutrition & suitable for sports.

WPC 80 Regular

High-protein whey concentrate with reliable functionality, emulsification, creamy flavor & versatile usage.

WPC 80 High Gel

Excellent gel-strength protein suitable for egg replacement in bakery & confectionery.

WPI 90 Instant

Premium, fast-absorbing whey protein isolate for high-performance nutrition & supplementation.

Clear Whey Protein Isolate

An ultra-pure form of hydrolyzed whey protein engineered to dissolve completely into a clear solution with citrus note.

Whey Protein Hydrolysate

Pre-digested protein offering fast amino acid absorption, easy digestibility & functional bioactive benefits.

- 7.5-8% Degree of Hydrolysis

Partially Pre-Digested Whey Protein

- 12-13% Degree of Hydrolysis

Rapid Absorption & High Solubility

- 37% Degree of Hydrolysis

Highly Pre-Digested Whey Protein

APPLICATIONS



Sports
Nutritions



Bakery



Beverages



Confectionery



Dairy



Sauces & Fillings



Protein Bars



Plant Protein

Soy Protein Isolate

High-purity soy protein designed for smooth, nutritious plant-based beverages, meat analogues & texture enhancement.

Pea Protein Concentrate

Versatile pea protein ideal for binding, texturizing & protein fortification in:

- Meat alternatives
- Functional foods
- Nutraceutical formulations

Hydrolyzed Pea Protein

Processed by special hydrolysis process, Hydrolyzed pea protein has achieved a remarkable improvement in mouthfeel and performance. It is developed as an optimized solution for beverage products. It can be used in a variety of liquid supplements including protein beverage, meal replacement drink & powdered beverages.

Yeast Protein

It is a sustainable protein produced from inactive yeast. It offers a complete amino acid profile and is widely used in sports nutrition, functional foods, proteins bars & dietary supplements.

APPLICATIONS



Plant Based
Beverages



Meat
Alternatives



Sports Nutrition
& Supplements



Functional
Foods



Bakery &
Confectionery



Nutraceutical
Applications



Nutraceutical Ingredients & **Amino Acids**

Fuel performance, strength & recovery with our high-purity amino acids and ergogenic nutrients. Sourced to meet the highest global standards, these ingredients are ideal for Sports Nutritions, Nutraceuticals & Functional Food Formulations.

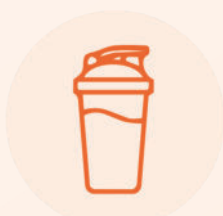
Application

Pre-workout & intra-workout blends, muscle recovery formulas, endurance & strength boosters, sports hydration drinks, functional foods & beverages for athletes & for clinical nutrition.

Ingredients:

- L-Isoleucine
- L-Leucine
- L-Valine
- BCAA 2:1:1 / 4:1:1 / 8:1:1
- L-Carnitine Base / (LCLT)
- L-Citrulline DL Malate
- L-Citrulline
- L-Glutamine
- Tyrosine
- Taurine
- L-Arginine
- L-Arginine HCL
- Beta-Alanine
- Creatine Monohydrate
- Creatine HCL – **CreaFuel** 
- Betaine Anhydrous
- Caffeine Anhydrous
- Grape Seed Extract
- Sucralose
- Stevia

APPLICATIONS



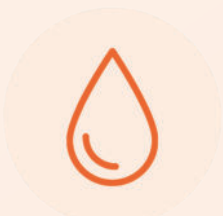
Pre-workout &
Intra-Workout
Blends



Muscle Recovery
Formulas



Endurance &
Strength
Boosters



Sports
Hydration
Drinks



Functional
Food &
Beverages



Speciality Ingredients

Vitamin D3 (100 000 IU/g) – Plant-Based (Pine Bark)

A plant-derived, clean-label Vitamin D3 ideal for a wide range of applications, including dietary supplements, fortified foods & beverages, nutraceutical blends, functional gummies & vegan or plant-based health products.

Hydrolyzed Protein Isolate

The 3rd Category of Protein

It is a premium, plant-based, non-GMO, allergen-free, lactose-free protein with a complete amino acid profile. Produced via patented hydrolysis, it offers: Superior digestibility | Clean taste | Smooth texture

Nutritional Scores:

DIAAS: 116 (higher than whey) | PDCAAS: 1.0 (whey equivalent)

Lactoferrin

Highly purified from skimmed cow's milk using ion-exchange chromatography, micro-filtration & ultra-filtration & spray drying.

Specifications: 95% purity (HPLC) | Iron Saturation: 12%

Creatine for Gummies

Creatine is an advanced, ultra-dispersible creatine solution designed specifically for nutraceutical applications. It solves common formulation issues like gritty texture & poor solubility, enabling the creation of high-content, smooth-tasting creatine gummies.

Creatine Monohydrate 500 Mesh

An ultra-fine, highly dispersible creatine powder designed for smooth mixing & minimal grittiness. Ideal for sports nutrition powders, pre-workouts, beverages & dietary supplements, it supports strength, power, performance & muscle recovery.



Hydro Colloids

Pectin (Slow Set / Medium Set / Rapid Set)

Pectin primarily derived from citrus peels, is a versatile hydrocolloid used for gelling, stabilizing & texturizing. It is widely applied in fruit preparations, jams, confectionery & dairy beverages to enhance structure, prevent separation, protect proteins & improve mouthfeel.

Modified Starch

Modified starch derived from tapioca starch and enhanced for better performance. It improves texture, consistency, and product stability. It helps maintain quality during food processing and storage.

Ideal for a wide range of food applications.

Carrageenan Gum

Carrageenan Gum is a seaweed-derived hydrocolloid with excellent gelling and thickening properties. It improves texture, mouthfeel & product stability.

Widely used in food, dairy, beverages, and pharmaceutical applications.

Citrus Fiber

Citrus fiber provides excellent water binding, thickening, and stabilization across various conditions. It enhances texture and stability in beverages, dairy, bakery, and dessert applications.

Clean Label • Plant-Based • Functional Performance

Gellan Gum

Gellan gum is a vegan hydrocolloid used for thickening, stabilizing & gelling applications. It forms clear, stable gels and provides excellent suspension even at low usage levels concentrations.

APPLICATIONS



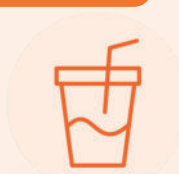
Fruit
Preparation



Dairy
Products



Confectionery
& Gummies



Beverages



Bakery



Sauces
& Fillings



Emulsifier & Stabiliser

A blend of stabilizers and emulsifiers plays a vital role in frozen & dairy formulations by regulating water mobility, improving air incorporation & ensuring uniform fat dispersion. In ice cream, kulfi & ice lollies, they prevent ice crystal formation and enhance melt resistance for a smooth, stable texture.

In yogurt drinks, flavored milk & shakes, they strengthen suspension stability, maintain viscosity & deliver consistent mouthfeel throughout shelf life.

Their functional synergy improves process efficiency & ensures superior end-product quality.

Emulsta Product Grades

- Sarvottam
- Milkostab MS-211
- Kulfitex 800
- Sorbitex 600

VALUE ADDED FORMULATION SUPPORT

Customized Premix Blends

Tailored ingredient blends designed around your nutritional, functional & application requirements formulated, dosed & uniformity-tested, so your line receives one pre-weighed bag.



Nutritional



Functional



Application



PARTICLE SIZE MATCHING

MICRO-DOSING

YOUR RECIPE STAYS YOURS

DISCUSS YOUR PREMIX REQUIREMENT NOW

Lab trials from 1kg . NDA on request

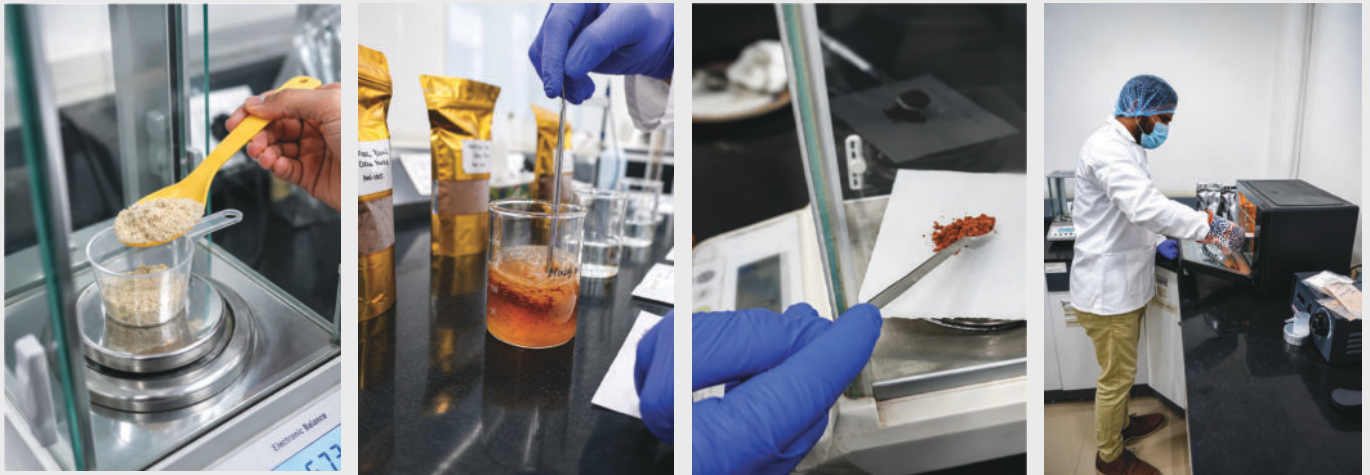
Application Excellence Centre

Empowering Innovation Across Food, Nutraceutical & Pharmaceutical Industries

Our Application Excellence Centre is dedicated to developing ingredient solutions that elevate product performance, nutrition & functionality.

Our R&D specialists work closely with clients to create customized formulations, conduct stability trials & validate ingredient performance for real-world applications.

We combine technical expertise with deep market understanding to deliver solutions that are innovative, compliant & market-ready.



Our Business Associates

BA'EMEK
Advanced Technologies Ltd.



innoBio®

weoliv





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SCAN FOR BROCHURE