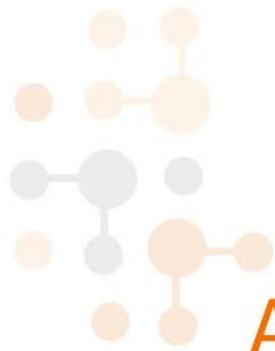


amino cube

PROTEINS | COLLAGENS | ENZYMES



About us

- Pioneer in Papain Enzyme Extraction
- First and only Bromelain manufacturer
- Family business since 1959
- Production capacity of over 1,000 tons / year of Enzymes
- Production capacity of over 700 tons / year of Collagens, Proteins, Peptones & Hydrolysates production units and 4 blending plants
- Facility area of over 5 hectares

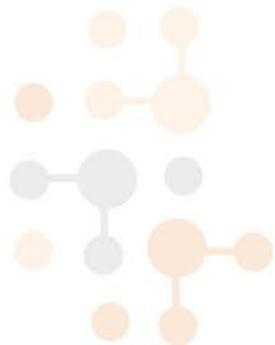




About us

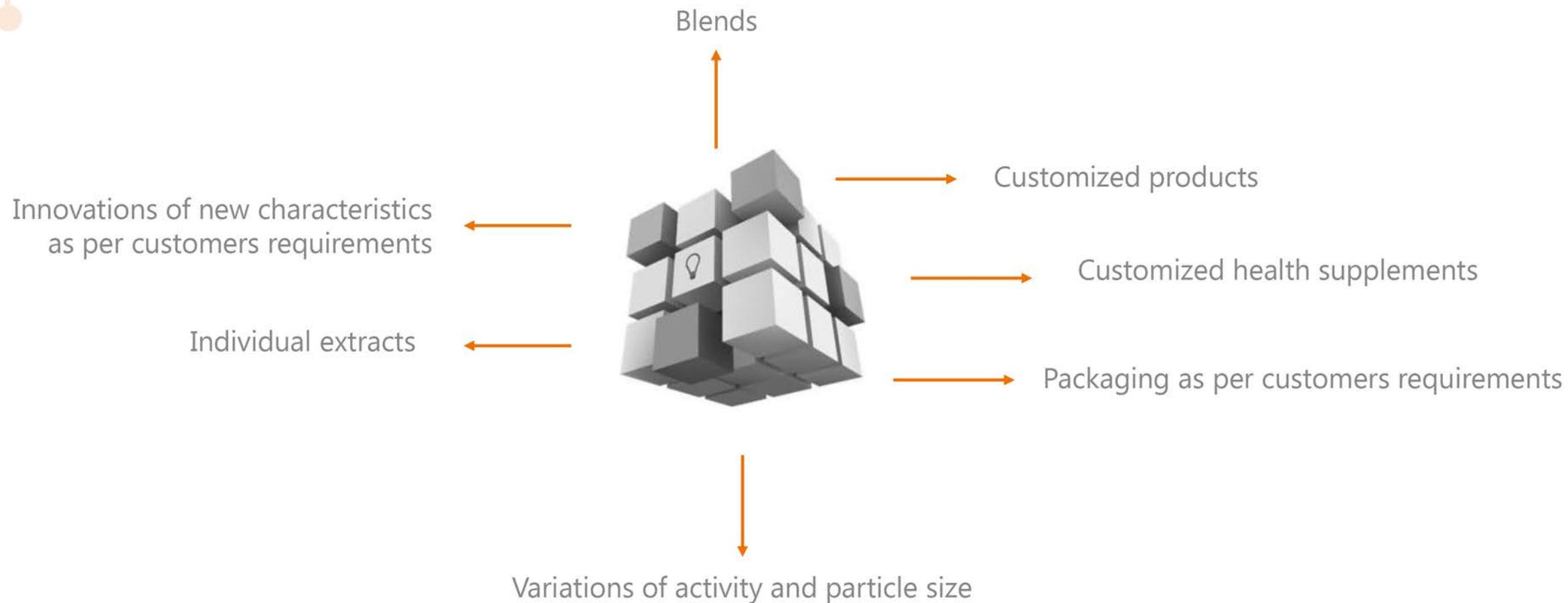
- Largest producer of Natural Enzymes.
- Leading exporter of Papain & Bromelain.
- Largest papaya & pineapple contract farming covering over 6,000 Hectares.
- Diversified into Collagens, Proteins, peptones, protein hydrolysates, caseinates and dehydrated culture medias.
- Exports to over 28 countries across 6 continents.
- FSSC, FDA, ISO, HACCP, KOSHER and HALAL certified manufacturing facilities.

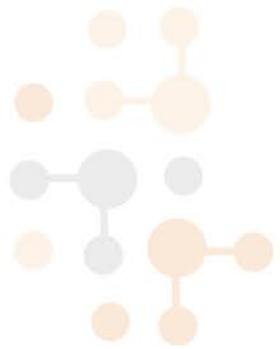




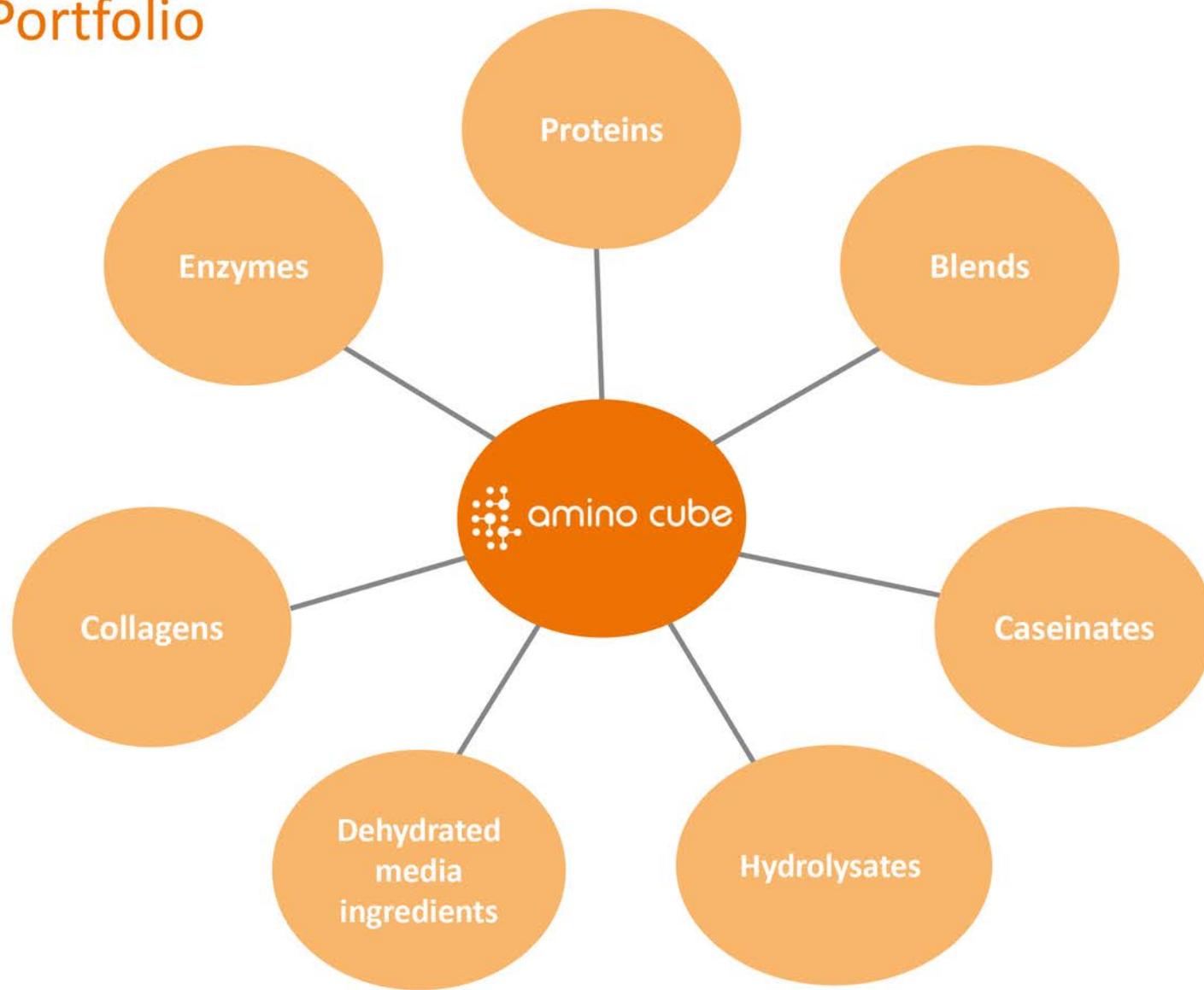
Innovative Solutions for Collagens, Enzymes and Proteins

We are innovating individual solutions for our customers





Product Portfolio



Product Portfolio: Collagen

COLLAGEN PEPTIDE

- Fish Collagen
- Low molecular weight fish collagen
- Bovine Collagen
- High protein & grassfed bovine collagen peptides
- Chicken Collagen
- Porcine Collagen
- Veg Collagen
- Pet Collagen



Collagen Benefits

1. Improves joint health and strengthens connective tissues.
2. Improves the gut health and digestion system.
3. Boosts immune system.
4. Enhances skin elasticity and makes the skin supple.
5. Rich in antioxidants.
6. Increase bone density and helps in building muscle.



7. Helps hair growth and strengthening of hair.
8. Make your nails shiny and strong.
9. Enhance athletic performance.
10. Heals wounds and scars.
11. Aid in a better sleep routine
12. Enhance blood flow and lowers blood pressure



Collagens: Characteristics



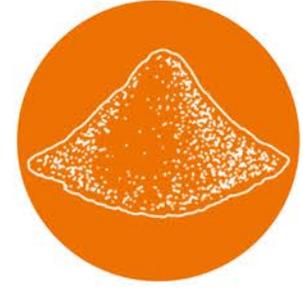
Easily soluble in water



No taste



No smell



Freely Flowing powder

& Applications



Cosmetics



Beverages



Gels and lotions



Shampoo



Tablets & capsules

Product Portfolio: Enzymes

PAPAIN

- Powder Ultra Refined (Normal Grade)
- Powder Ultra Refined (Low Sulphites)
- Powder Ultra Refined (Pharma Grade 800 TU)
- Powder (I PGrade)
- Liquid Papain (Normal Grade 60 to 220 TU)
- Liquid Papain (Low Sulphite Grade 60 to 220 TU)
- Papain Crude
- Papain Flakes
- Papain Granulated



BROMELAIN

- Bromelain Powder 80 GDU to 2400 GDU



Enzymes

Papain & Bromelain are proteolytic enzymes, that work to break down the chain structure of proteins into shorter pieces, called peptides and amino acids.

Characteristics

- Natural
- No smell
- No taste
- Freely soluble in water
- No GMO
- Hydrolysing protein in amino acid



Enzymes applications



PHARMA

- As a digestive aid
- Anti tumoral
- Anti inflammatory agent
- Anti bacterial



BREWING

- As a chill proofing agent



PET FOOD / ANIMAL FEED

- As a palatibility enhancer
- Helps in digestion
- Healthier joints
- Boosting immune system
- As a protein source



COSMETICS

- In skin cream as a conditioner
- In soaps & toothpaste as whitener
- In skin disorders
- For skin diseases



BAKING

- For hydrolysing gluten
- For increase in crispiness



TEA & COFFEE

- Dairy Whitening

Product Portfolio: Enzymes Blends

MEAT TENDERISER

- Enzymatic composition



ENZYMES BLENDS FOR HYDROLYSING:

- Casein
- Soya

ORGANIC AGRICULTURE FERTILISERS

- Hydrolysed Protein Complex
- Mix Amino Acid Base Micronutrients
- Amino Acids 30%
- Amino Acids 80%



ENZYME BLEND FOR:

- Gelatin
- Peanut
- Groundnut

Product Portfolio: Dehydrated media ingredients

PEPTONES

- Casein Peptone
- Soya Peptone
- Wheat Peptone
- Corn Peptone
- Proteose Peptone
- Fish Peptone
- Gelatin Peptone
- Mycological Peptone
- Peptone (Bacto/Fermentation)
- Veg Peptone
- Di/Neo Peptone



TRYPTONES

- Pancreatic Digest of Casein
- Tryptone Bacto/Fermentation Grade

MEAT EXTRACT POWDER

MALT EXTRACT POWDER/PASTE

YEAST EXTRACT POWDER

Product Portfolio: Hidrolysates, Caseinates and Pea protein

HYDROLYSATES

- Soya Protein Hydrolysate
- Casein Protein Hydrolysate
- Peanut/Groundnut Hydrolysate
- Gelatine Protein Hydrolysate
- Acid Hydrolysate of Casein
- Hydrolysed Veg. Protein (HVP)
- Lactalbumin Hydrolysate



CASEINATES

- Sodium caseinate
- Calcium caseinate



PEA PROTEIN

- Protein content 80%
- Protein content 85%

Other applications



HEALTH & NUTRACEUTICALS

- Weight loss remedies
- Protein supplements
- Cholesterol management
- Immune system control



YEAST EXTRACT PROCESSING

- For salt reduction
- For hydrolysing yeast



PROTEIN HYDROLYSATE IND.

- For hydrolysing casein, meat, soya, wheat



BIO FERTILISER

- Plant growth promotion
- Healthy growth
- Protein & nitrogen source



FOOD

- As seasoning
- Tender, softer
- Flavour enhancer
- Digestion management



MICROBIAL / DIAGNOSTICS

- As a nitrogen source
- Promoting bacterial growth
- As a media ingredient

Our certifications

Quality control is our top priority





amino cube
PROTEINS | COLLAGENS | ENZYMES