

Our Vision

To become a globally recognized leader in ingredient manufacturing, known for delivering consistent quality and dependable products worldwide.

Our Mission

To consistently surpass customer expectations through innovation, continuous improvement, and competitive pricing, while fostering long-term satisfaction and shared success.

Our Team

Our success is powered by a skilled team of professionals with strong expertise in food science, engineering, and quality management. They are committed to continuous innovation, constantly exploring new technologies and methods to improve our processes and enhance product quality.

We believe that a collaborative and inclusive work environment is key to achieving excellence. By combining the knowledge and experience of every team member, we work together to create better solutions and set higher standards in food



About Us

India's Leading Company of Premium Food Ingredients

We are a trusted exporter of premium-quality agricultural products, supplying fresh, packaged, and processed items to global markets. Sourced from reliable farms and suppliers, our products reflect high standards of freshness, taste, and nutrition.

With strict quality control, compliance with international food safety standards, and an efficient logistics network, we ensure reliable supply and timely delivery worldwide. Our focus on quality, transparency, and competitive pricing helps us build long-term partnerships with importers, distributors, and retailers.

Spray Dried HVP Soya Powder



Benefits

HVP Soya Powder provides a rich umami flavour and enhances the taste of various food products. It is made from high-quality soy protein through a controlled hydrolysis process.

With a long shelf life, easy storage, and good fixability, it is ideal for soups, sauces, seasonings, snacks, and ready-to-eat foods, ensuring consistent flavour and efficient food processing.

Production

HVP Soya Powder is produced from high-quality soy protein through a controlled hydrolysis process that enhances the natural savoury taste and aroma. This process creates a fine, free-flowing powder with a strong umami flavour, making it an excellent flavour enhancer for various food applications.

Manufactured under strict quality control standards, the product maintains high purity and consistency while meeting international food safety requirements. HVP Soya Powder is widely used in soups, sauces, seasonings, snack foods, instant noodles, spice blends, and ready-to-eat products, providing rich taste, improved flavour profile, and long shelf life.

Uses

HVP Soya Powder is widely used in the food industry to enhance savoury taste and umami flavour in a variety of products. It is commonly used in soups, sauces, gravies, and seasonings to improve overall taste and depth of flavour. Food manufacturers also use it in snack seasonings, instant noodles, ready-to-eat meals, processed foods, and spice blends to create a rich and consistent savoury profile. In processed and convenience foods, it helps strengthen flavour and improve product quality. Due to its long shelf life and easy blend ability, HVP Soya Powder is highly convenient for food processing, catering, and packaged food production.



Packaging

HVP Soya Powder is available in 20kg Box.

Storage

Store in cool and dry place.

Shelf life

12 Months from the date of manufacturing.

Product Analysis

Moisture (ODB)	3.9%	Max 6.00%
pH (5 % Solution)	5.30%	Max 3.50% - 6.50 %
Acid Insoluble Ash (%)	0.10%	Max 0.50%
Total Nitrogen	3.60%	3.00% - 5.00%
Chloride Content (NaCL)	30.00% - 40.00%	33.00%
Lead (as pb)	Nil	Max 5 mg /kg
Heavy Metals	Max 10 mg/kg	2.5 ppm
Coli Forms	1	Max 30/100g

Spray Dried Tomato Powder

Production

Spray Dried Tomato Powder is produced from carefully selected, high-quality tomatoes using an advanced spray-drying process that preserves the natural colour, flavour, and nutrients of fresh tomatoes. This process ensures a fine, free-flowing powder with excellent solubility and consistent quality.

Manufactured under strict quality control standards, the product maintains high purity and freshness while meeting international food safety requirements. Spray Dried Tomato Powder is widely used in soups, sauces, seasonings, snacks, and ready-to-eat food products, offering convenience, long shelf life, and rich tomato taste.

Uses

Spray dried tomato powder is widely used in the food industry to add natural tomato flavour, colour, and nutrition to a variety of products. It is commonly used in soups, sauces, ketchups, gravies, and pasta sauces to enhance taste and consistency. Food manufacturers also use it in snack seasonings, instant noodles, ready-to-eat meals, and spice blends to provide a rich tomato flavour. In bakery and processed foods, it is added to improve flavour and colour. Due to its long shelf life and easy solubility, spray dried tomato powder is also convenient for use in food processing, catering, and packaged food production.

Chemical Parameters

Moisture (%)	4.60%	Max 5.00%
Ash (%)	4.68%	Max 5.00%
Acid Insoluble Ash (%)	0.16%	Max 0.50%
Sieve Test (50 Mesh)	99.88%	100%

Processing

Processing of Spray Dried Tomato Powder begins with selecting and washing fresh, ripe tomatoes. The tomatoes are crushed into pulp and filtered to remove seeds and skins. The puree is then spray dried using hot air, which quickly removes moisture and forms a fine powder. Finally, the powder is cooled, sieved for uniformity, and packed in food-grade packaging to preserve quality and shelf life.



Benefits

Spray dried tomato powder provides the natural taste, colour, and aroma of fresh tomatoes in a convenient powdered form. The spray drying process helps retain key nutrients and antioxidants like lycopene.

It has a long shelf life, easy storage, and excellent solubility, making it ideal for use in soups, sauces, seasonings, snacks, and ready-to-eat foods while ensuring consistent flavour and cost-effective processing.



Packaging

Spray Dried Tomato Powder is available in 20kg Box.

Storage

Store in cool and dry place.

Shelf life

12 Months from the date of manufacturing.

Spray Dried Tamarind Powder



Benefits

Spray Dried Tamarind Powder delivers a rich tangy flavour and natural aroma, produced from high-quality tamarind pulp using an advanced spray-drying process. With a long shelf life, easy storage, and good fixability, it is ideal for sauces, chutneys, spice blends, snacks, and ready-to-eat foods, ensuring consistent flavour in food processing.



Packaging

Tamarind Powder is available in 20kg Box.

Storage

Store in cool and dry place.

Shelf life

12 Months from the date of manufacturing.

Production

Spray Dried Tamarind Powder is produced from high-quality tamarind pulp through an advanced spray-drying process that preserves its natural tangy flavour, colour, and aroma. This process creates a fine, free-flowing powder that delivers the authentic taste of tamarind while offering excellent solubility and convenience for food processing.

Manufactured under strict quality control standards, the product ensures high purity, consistency, and compliance with international food safety requirements. Spray Dried Tamarind Powder is widely used in sauces, chutneys, spice blends, instant foods, snack seasonings, and ready-to-eat products, providing a rich tangy taste, easy handling, and extended shelf life.

Uses

Spray Dried Tamarind Powder is widely used in the food industry to add a natural tangy and sour flavour to a variety of products. It is commonly used in sauces, chutneys, soups, gravies, and seasoning blends to enhance taste and provide a balanced sour profile. Food manufacturers also use it in snack seasonings, instant foods, ready-to-eat meals, spice mixes, and traditional food preparations to deliver a consistent tamarind flavour.

In processed and convenience foods, it helps improve taste and maintain uniform flavour. Due to its long shelf life, easy storage, and excellent blend ability, Spray Dried Tamarind Powder is highly convenient for food processing, catering, and packaged food production.

Product Analysis

Moisture (%)	4.00%	Max 5.00%
Ash (%)	1.46%	Max 5.00%
pH (5 % sol)	2.52%	Max 1.00% To 4.00%
Acidity (as a Tartaric acid)	10.83	8.00 to 12.00
Sieve Test (35 Mesh)	99.55	Max 100 %

Processing

Processing of Spray Dried Tamarind Powder begins with the selection and cleaning of high-quality tamarind pulp. The pulp is carefully processed and filtered to remove seeds and fibers, creating a smooth tamarind extract. This extract is then spray dried using advanced drying technology, which removes moisture while preserving the natural sour taste, colour, and nutrients of tamarind. The resulting fine powder is sieved to ensure uniform consistency and finally packed in food-grade packaging to maintain freshness, quality, and a longer shelf life.

Spray Dried Lemon Juice Powder

Production

Spray Dried Lemon Juice Powder is made from high-quality lemons using an advanced spray-drying process that preserves the natural citrus flavour, aroma, and nutrients. It forms a fine, free-flowing powder with consistent quality and refreshing lemon taste. Produced under strict quality standards, it offers high purity, long shelf life, and easy use in beverages, desserts, seasonings, bakery products, and instant foods.

Uses

Spray dried lemon juice powder is widely used in the food industry to add natural lemon flavour and refreshing citrus aroma to a variety of products. It is commonly used in beverages, juices, sauces, dressings, marinades, and desserts to enhance taste and provide a tangy citrus note. Food manufacturers also use it in snack seasonings, instant foods, confectionery, and spice blends to deliver a consistent lemon flavour. In bakery and processed foods, it helps improve flavour and balance sweetness with a light acidic touch. Due to its long shelf life and easy blend ability, spray dried lemon juice powder is highly convenient for food processing, catering, and packaged food production.

Product Analysis

Moisture (%)	2.09%	Max 5.00%
Ash (%)	1.89%	Max 3.5%
Acidity (%)	19.80%	Max 20.00%
Ph (of 1% w/v suspension)	2.46	2.0 To 3.5

Processing

Processing of Spray Dried Lemon Juice Powder begins with the selection of fresh, high-quality lemons. The lemons are thoroughly washed and processed to extract pure lemon juice while removing seeds and impurities. The extracted juice is then carefully spray dried using advanced technology to remove moisture while preserving its natural flavour, aroma, and nutrients. The resulting fine powder is processed to ensure uniform texture and consistency. Finally, it is packed in food-grade packaging to maintain freshness, quality, and extended shelf life.



Benefits

Spray Dried Lemon Juice Powder provides the natural tangy taste of fresh lemons in a convenient powdered form. The spray drying process helps retain its flavour and quality.

It offers long shelf life, easy storage, and easy blending, making it suitable for beverages, seasonings, sauces, and ready-to-eat foods while ensuring consistent taste.



Packaging

Lemon Juice Powder is available in 20kg Box.

Storage

Store in cool and dry place.

Shelf life

12 Months from the date of manufacturing.

Dehydrated Onion Powder

(Pink/White)

Production

Dehydrated Onion Powder is produced from carefully selected, high-quality onions using an advanced dehydration process that preserves the natural flavour, aroma, and nutrients of fresh onions. This process ensures a fine, free-flowing powder with consistent quality and strong onion taste.

Manufactured under strict quality control standards, the product maintains high purity and freshness while meeting international food safety requirements. Dehydrated Onion Powder is widely used in soups, sauces, seasonings, snack foods, spice blends, and ready-to-eat products, offering convenience, long shelf life, and rich onion flavour.

Uses

Dehydrated onion powder is widely used in the food industry to add natural onion flavour and aroma to a variety of products. It is commonly used in soups, sauces, gravies, dressings, and marinades to enhance taste and depth of flavour. Food manufacturers also use it in snack seasonings, instant noodles, ready-to-eat meals, and spice blends to provide a rich and consistent onion taste. In bakery and processed foods, it helps improve flavour and overall product profile. Due to its long shelf life and easy blend ability, dehydrated onion powder is highly convenient for food processing, catering, and packaged food production.

Chemical Parameters

Moisture (%)	4.30%	Max 5.00%
Ash (%)	4.41%	Max 5.00%
Acid Insoluble Ash (%)	0.10%	Max 0.50%
Sieve Test (300 Mic/50 Mesh)	99.55%	100%

Processing

Processing of Dehydrated Onion Powder begins with the selection and cleaning of fresh, high-quality onions. The onions are peeled, washed, and sliced into small pieces before being carefully dehydrated to remove moisture while preserving their natural flavour and aroma. The dried onion pieces are then finely ground into powder and sieved to achieve a uniform texture. Finally, the powder is packed in food-grade packaging to maintain freshness, quality, and extended shelf life.



Benefits

Dehydrated onion powder delivers the natural taste and aroma of fresh onions in a convenient powdered form. The dehydration process preserves its flavour and quality. It offers long shelf life, easy storage, and smooth blending, making it ideal for soups, sauces, seasonings, snacks, and ready-to-eat foods while ensuring consistent flavour and efficient processing.



Packaging

Dehydrated Onion Powder is available in 25kg bag.

Storage

Store in cool and dry place.

Shelf life

12 Months from the date of manufacturing.

Dehydrated Garlic Powder



Benefits

Dehydrated onion powder delivers the natural taste and aroma of fresh onions in a convenient powdered form. The dehydration process preserves its flavour and quality. It offers long shelf life, easy storage, and smooth blending, making it ideal for soups, sauces, seasonings, snacks, and ready-to-eat foods while ensuring consistent flavour and efficient processing.

Production

Dehydrated Onion Powder is produced from carefully selected, high-quality onions using an advanced dehydration process that preserves the natural flavour, aroma, and nutrients of fresh onions. This process ensures a fine, free-flowing powder with consistent quality and strong onion taste.

Manufactured under strict quality control standards, the product maintains high purity and freshness while meeting international food safety requirements. Dehydrated Onion Powder is widely used in soups, sauces, seasonings, snack foods, spice blends, and ready-to-eat products, offering convenience, long shelf life, and rich onion flavour.

Uses

Dehydrated onion powder is widely used in the food industry to add natural onion flavour and aroma to a variety of products. It is commonly used in soups, sauces, gravies, dressings, and marinades to enhance taste and depth of flavour. Food manufacturers also use it in snack seasonings, instant noodles, ready-to-eat meals, and spice blends to provide a rich and consistent onion taste. In bakery and processed foods, it helps improve flavour and overall product profile. Due to its long shelf life and easy blend ability, dehydrated onion powder is highly convenient for food processing, catering, and packaged food production.



Packaging

Dehydrated Onion Powder is available in 25kg bag.

Storage

Store in cool and dry place.

Shelf life

12 Months from the date of manufacturing.

Chemical Parameters

Moisture (%)	4.80%	Max 5.00%
Ash (%)	4.15%	Max 5.00%
Acid Insoluble Ash (%)	0.18%	Max 0.50%
Sieve Test (50 Mesh)	99.99%	100%

Processing

Processing of Dehydrated Onion Powder begins with the selection and cleaning of fresh, high-quality onions. The onions are peeled, washed, and sliced into small pieces before being carefully dehydrated to remove moisture while preserving their natural flavour and aroma. The dried onion pieces are then finely ground into powder and sieved to achieve a uniform texture. Finally, the powder is packed in food-grade packaging to maintain freshness, quality, and extended shelf life.

Dehydrated Ginger Powder

Production

Dehydrated Ginger Powder is made from carefully selected ginger roots using a dehydration process that preserves the natural flavour, aroma, and nutrients. It results in a fine, free-flowing powder with consistent quality and authentic ginger taste.

Produced under strict quality standards, it is widely used in spice blends, sauces, bakery products, beverages, and ready-to-eat foods, offering convenience and long shelf life.

Uses

Dehydrated ginger powder is widely used in the food industry to add natural ginger flavour and aroma to a variety of products. It is commonly used in teas, beverages, soups, sauces, and marinades to enhance taste and provide a warm, spicy note. Food manufacturers also use it in bakery products, confectionery, snack seasonings, instant foods, and spice blends to deliver a rich and consistent ginger flavour. In processed foods, it helps improve the overall flavour profile and aroma. Due to its long shelf life and easy blend ability, dehydrated ginger powder is highly convenient for food processing, catering, and packaged food production.

Product Analysis

Moisture (%)	5.05%	Max 8.00%
Ash (%)	4.47%	Max 6.00%
Acid Insoluble Ash (%)	0.41%	Max 1.00%

Processing

Processing of Dehydrated Ginger Powder begins with the careful selection and cleaning of fresh, high-quality ginger roots. The ginger is thoroughly washed, peeled, and sliced into small pieces before being gently dehydrated to remove moisture while preserving its natural flavour, aroma, and nutrients. The dried ginger pieces are then finely ground into powder and sieved to obtain a uniform texture. Finally, the powder is packed in food-grade packaging to maintain freshness, quality, and a longer shelf life.



Benefits

Dehydrated ginger powder delivers the natural taste and aroma of fresh ginger in a convenient powdered form. The dehydration process helps preserve its strong flavour and natural quality.

It offers a long shelf life, easy storage, and smooth blending, making it ideal for use in spice blends, sauces, soups, beverages, bakery products, and ready-to-eat foods while ensuring consistent flavour and efficient processing.



Packaging

Dehydrated Ginger Powder is available in 25kg bag.

Storage

Store in cool and dry place.

Shelf life

12 Months from the date of manufacturing.

Certified By



Inspiring Trust, Assuring Safe & Nutritious Food
Ministry of Health and Family Welfare, Government of India



FOOD SAFETY AND STANDARDS
AUTHORITY OF INDIA



स्पाइसेस बोर्ड
भारत

Our Products

Spray Dried Powders

- Tomato Powder
- Lemon Juice Powder
- Tamarind Powder
- Ginger Powder
- HVP Soya Powder

Dehydrated Vegetables

- Dehydrated French Beans
- Dehydrated Carrot
- Dehydrated Cabbage
- Dehydrated Tomato
- Dehydrated Garlic Flakes
- Dehydrated Ginger Flakes
- Dehydrated Beetroot
- Dehydrated Capsicum

Flavour Enhancers

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

Dehydrated Powders

- Garlic Powder
- Green Chilli Powder
- Pink Onion Powder
- White Onion Powder
- Moringa Leaf Powder
- Beetroot Powder

Dried Leaf & Herbs

- Dehydrated Mint Leaves
- Dehydrated Spinach
- Dehydrated Curry Leaves

Natural Colours

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



Gravity Global Links

Correspondence Address

4/275, Ace Chamber, Tilak Nagar, Civil Lines, Kanpur, Uttar
Pradesh - 208019

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Канпур, Уттар-Прадеш - 208019, Индия

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4/275, Tòa nhà Ace Chamber, Tilak Nagar, Civil Lines, Kanpur,
Uttar Pradesh - 208019, Ấn Độ

Sales@gravityingredients.com

www.gravityingredients.com