



ABHAYA



The World Class Experience of Ingredients

About **Abhaya**

Who We Are

Abhaya International LLP delivers high-quality, innovative & responsibly sourced ingredient expertise for food, beverage and nutraceutical brands. Backed by strong global sourcing capabilities & 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 & 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, and 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. Medium Fat

Alkalized Cocoa Powder (Light Brown)

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

Alkalized Cocoa Powder (Medium Brown)

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

Alkalized Cocoa Powder (Dark Brown)

Bold, rich chocolate taste with reduced bitterness and excellent color intensity. Medium Fat

Alkalized Cocoa Powder (Black)

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

Dairy Ingredients



Milk Protein Concentrate 85

Concentrated milk proteins offering balanced casein & whey, enhancing texture & nutrition authentic chocolate flavor.

Sweet Whey Powder

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

Demineralized Whey Powder

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

Whey Permeate Powder

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

Lactose 100/200 Mesh

High-purity lactose with excellent flowability, compressibility & uniform particle size. Impact with a mild, refined taste.

Lactose BP/ USP / IP

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



Whey Proteins



WPC 70 Instant

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

WPC 80 Instant

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

WPC 80 Regular

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

WPC 80 HG

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.

WPC 35

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

Whey Protein Hydrolysate

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

Casein Protein Hydrolysate

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

Nutraceuticals & Amino Acid

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 pre-workout, intra-workout, post-workout, hydration & functional food formulations.

Ingredients:

L-Isoleucine

L-Leucine

L-Valine

BCAA 2:1:1 / 4:1:1 / 8:1:1

L-Arginine

L-Carnitine Base / (LCLT)

L-Citrulline DL Malate

L-Citrulline

L-Glutamine

L-Arginine HCL

Beta Alanine

Creatine Monohydrate

Creatine HCL – **CreaFuel**

Taurine

Betaine Anhydrous

Caffeine Anhydrous

Grape Seed Extract

Sucralose



Applications

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

Speciality Ingredients



Vitamin D3 (100000 IU/g) – Plant-Based (Lichen Source)

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. Its versatility also makes it suitable for personal care & skin-health formulations.

Hydrolyzed **NiHPRO®** Protein Isolate

The 3rd Category of Protein

NiHPRO® 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-/ultra-filtration, & spray drying.

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

iCreatine (Water-Soluble Creatine)

- Enhanced water solubility
- Higher creatine concentration
- Ensures high and consistent product quality

Plant Proteins

Soy Protein Isolate (Beverage / Meat Grade)

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



Hydrocolloids

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 is starch that has been physically, enzymatically, or chemically altered to enhance its performance in specific food processing conditions. It improves stability, texture & shelf-life across diverse food applications, making it a highly versatile functional

Citrus Fiber

Citrus fiber sourced from citrus peels provides effective water-binding, thickening & stabilization across varying temperature and pH conditions. It boosts suspension in beverages, enhances stability in dairy systems & offers creamy or gelled textures in desserts. Its multi-functionality supports fruit, confectionery & bakery applications.

Clean Label • Plant-Based • Functional Performance

Carrageenan Gum

Carrageenan Gum is a premium seaweed-derived hydrocolloid known for its excellent gelling, thickening, and stabilizing properties. It enhances texture, improves mouthfeel, and provides superior suspension and water-binding capacity. Heat-stable and functional across varied pH conditions, it is widely used in food, dairy, beverage, pharmaceutical, and nutraceutical applications.



Emulsifiers & Stabilizers

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.



Application Excellence Centre

Empowering Innovation Across Food, Nutraceutical & Pharmaceutical Industries

Abhaya International LLP's 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 Associate

BA'EMEK
Advanced Technologies Ltd.



POLMLEK
POLMLEK GROUP

IngreLand

Milcore

innoBio®

weoliv

sage®
Food Products

JINGJING
PHARMACEUTICAL

CreaFuel

HANSFORD BIOTECH
YOUR BEST STRATEGIC PARTNER

ICC GROUP

MEGGLE

Jianyuan
健源集团

NiHTEK®

AHB

GRANDE®

Emulsta

TATUA

HH
havera
HOOGWEST



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