

- Nature Derived
- Renewable
- Biodegradable



Our Vision

Sustainability through Oleochemicals
(viz. plant derived chemicals)



Our Mission

To be a key supplier of oleochemicals to our customer(s) for improving their product(s) chemistry / processability.



Our Values

- Care
- Teamwork
- Performance



Our Company

We have been in operations since last two decades in manufacturing and supplying plant derived chemicals (viz. oleochemicals) to various industries. We have 2 factories (viz. in Taloja-Maharashtra and in Jhagadia-Gujarat) with a total of 7 reactors of varying sizes (viz. 1 MT to 9 MT) to carry out process reactions (viz. Hydrogenation, Esterification and Dehydration) to produce oleochemicals of appx. 700 MT per month. These multi-size reactors allow us to service our customer's various volume and specification demands. Our products help number of industries to reduce their reliance on petrochemical derived products and thus reduce the impact on the environment. We strongly affirm a motto that 'Ways to Sustainability' is through 'Ways of Oleochemistry'.



Our Raw Materials

They are mainly vegetable oils derived from the seeds / fruits borne by plants of Castor, Soya, Palm, Linseed, Coconut, Rapeseed, Corn and Groundnut.



FOOD

RiPure

These are *Fully Hydrogenated Vegetable* oils manufactured from 100 % plant derived raw materials, which allows it to act as structurants and stabilizers.

RiSoft

These are *Glycerol Esters* of monocarboxylic fatty acids, manufactured from 100 % plant derived raw materials and work as versatile emulsifiers.

RiFine

These are *Polyglycerol Esters* of monocarboxylic fatty acids, manufactured from 100 % plant derived raw materials and work as highly hydrophilic emulsifiers.

RiTan

These are *Sorbitan Esters* of monocarboxylic fatty acids, manufactured from 100 % plant derived raw materials and work as excellent emulsifiers.

RiAct

These are *Lactic Acid Esters* of monocarboxylic fatty acids, manufactured from 100 % plant derived raw materials and work as superb emulsifiers and antistaling agents.



BAKERY

Application	Product	Chemistry	Benefits
Breads	RiSoft-Gx/Kx	GMS SE	Antistaling & excellent starch complexing
	RiAct-Sx	SSL	Increases volume & texture, improves dough rheology
	RiAct-Cx	CSL	Increases volume & texture, improves dough rheology
	RiSoft-Bx	SLMS	Antistaling, excellent crumb softener, improved texture & volume
	RiFine-Rx	PGPR	Excellent emulsifier for pan-release system
Cakes	RiSoft-Gx/Kx	GMS SE	Excellent aerating agent
	RiTan-Sx	SMS	Increases volume & texture
	RiFine-Sx ₃ /Ox ₃	PGE	Excellent emulsifier, resulting in fine structure & volume
Biscuits	RiSoft-Gx/Kx	GMS SE	Better fat distribution resulting in good texture
	RiAct-Sx	SSL	Good emulsifier, prolongs shelf life, enhances crispiness
	RiAct-Cx	CSL	Good emulsifier, prolongs shelf life, enhances crispiness
	RiSoft-Qx	SLMS	Emulsifier, texturizer, soya lecithin replacer, prolongs shelf life





DAIRY

Application	Product	Chemistry	Benefits
Ice-creams	RiSoft-Gx/Kx	GMS SE	Stable emulsion, better overrun, prevents ice crystals
Frozen-Desserts	RiSoft-Gx/Kx	GMS SE	Stable emulsion, better overrun, prevents ice crystals
	RiAct-Sx	SSL	Excellent emulsifier





CONFECTIONERY

Application	Product	Chemistry	Benefits
Chocolates / Toffees	RiSoft-Nx	GMS NSE	Improves fat distribution resulting in palatability, anti-sticking
	RiTan-Tx	STS	Best gloss, bloom resistant
	RiFine-Rx	PGPR	Viscosity modifier in chocolates
Gums	RiSoft-Nx	GMS NSE	Good plasticizer for gum base, improves handling & gloss





SPREADS

Application	Product	Chemistry	Benefits
Margarine	RiSoft-Gx	GMS SE	Good emulsifier & stable crystalline structure
	RiTan-Tx	STS	Prevents crystal transformation & sandiness, anti-spattering agent
	RiSoft-Mx	LTMG	Provides emulsion stability & anti-spattering agent
Peanut Butter	RiSoft-Kx	GMS SE	Provides good emulsification & stable crystalline structure
	RiSoy-Wx	HSO	Stabilizer by providing excellent structure & improved texture





BEVERAGES

Application	Product	Chemistry	Benefits
Beverages-Aerated	RiFine-Cx ₆	PGC	Clouding agent



EEC No.	Class	Chemistry	Product	Form @ 25°C	Function	Breads	Cakes	Biscuits	Ice-Creams/ Frozen-Desserts	Chocolates	Gums	Peanut-Butter	Beverages	Margarine/ Shortenings	Coffee-Whiteners
E 471	Mono-diglycerides SE	GMS SE	RiSoft-Gx/Kx	Flakes	Emulsifier	x	x	x	x			x		x	
E 471	Mono-diglycerides NSE	GMS NSE	RiSoft-Nx	Flakes	Emulsifier					x	x				
E 481	Sodium Stearoyl Lactylate	SSL	RiAct-Sx	Flakes	Emulsifier	x	x	x							x
E 482	Calcium Stearoyl Lactylate	CSL	RiAct-Cx	Flakes	Emulsifier	x	x	x							
E 472b	Lactic Acid Ester of Monoglycerides	LTMG	RiSoft-Mx	Flakes	Emulsifier									x	
E 475	Polyglycerol Esters of Stearic	PGE	RiFine-Sx ₃	Flakes	Emulsifier		x				x				
E 475	Polyglycerol Esters of Oleic	PGE	RiFine-Ox ₃	Liquid	Emulsifier		x				x				
E 476	Polyglycerol Polyricinoleate	PGPR	RiFine-Rx ₃	Liquid	Emulsifier	x				x				x	
E 491	Sorbitan Monostearate	SMS	RiTan-Sx	Flakes	Emulsifier		x				x				x
E 492	Sorbitan Tristearate	STS	RiTan-Tx	Flakes	Emulsifier					x				x	
E 471 & E 481	Premium Blend of Emulsifier	SLMS	RiSoft-Qx	Flakes	Emulsifier	x		x							
-	Beverage Clouding Agent	PGC	RiFine-Cx ₆	Liquid	Emulsifier								x		
-	Hydrogenated Soybean Oil	HSO	RiSoy-Wx	Flakes	Stabilizer			x	x			x			

* Emulsifier : An ingredient that helps to mix/stabilize two immiscible liquids into an emulsion.

* Stabilizer : An ingredient that gives characteristic physical structure/integrity to a substance.



Regd. Office :
202/203, Magnum Opus, Shanti Nagar Industrial Estate,
Vakola, Santacruz (East), Mumbai - 400055, Maharashtra, India.

Tel. : +91-22-6696 3707
Email : info@ricinash.com
Web : www.ricinash.com