

Ace International | Mahaan Milk Foods

ACE



CORPORATE BROCHURE



Company Overview



Established in 1987, we are dedicated to leading the market as a premier solution provider for dairy products and food ingredients. Mahaan Milk Foods Limited commenced commercial production in 2015, processing 1.5 billion kilograms of farm-fresh milk annually.

Our state-of-the-art manufacturing units utilize automated and hygienically engineered processes to create a diverse range of high-quality products, including ghee, skimmed milk powder, whole milk powder, instantized milk powders, lactose, whey proteins, whey powders, nutritional base powders, dairy creamers, and customized blends.

Ace International Limited, a globally recognized entity, has been at the forefront of marketing and distribution of food ingredients since 1990. Today, Ace stands as India's leading export and import house, earning accolades from the Ministry of Commerce for industry excellence.

As a group, our commitment is to foster enduring and sustainable partnerships with both, customers

and vendors. We provide round-the-clock support and service - investing consistently in technology, machinery, new product development and human resources to meet evolving customer needs and drive innovation. Our ongoing efforts include diversifying our product portfolio to cater to a broader range of ingredient applications.

At our core, we embrace a culture of innovation and sustainability to adapt to the dynamic market landscape. Our extensive product portfolio offers flexibility, allowing everyone to choose from a wide variety of ingredients: from milk powders to quality proteins, both dairy and non-dairy, to suit diverse applications.

Join us on our journey of innovation and excellence, where we remain responsive to market dynamics, consistently delivering quality products and services to meet your unique requirements.

OUR JOURNEY



1987
Mahaan Group
Founded



1989
125K kg of milk
processed daily



1994
Capacity increment
of 300K kg daily



1997
Pioneer of processing
whey & caseinates in India



2018
Expanded dry mix capacity
by 15000MT annually with
Gericke blender



2014
Established Mahaan Milk Foods
Ltd. with a processing capacity
of 500K kg of milk daily



2008
Forged global partnerships
for distributing dairy
ingredients



2019
Expanded dry mix capacity
by an additional 30000MT
annually with Tetra Pak



2020
Entered into a
partnership with
Land O'Lakes Inc., USA



2021
Upgraded milk processing
plant with micro filtration &
high shear mixer



2024
Expansion of product portfolio
with nutritional base powders
and non-dairy ingredients



2023
Upgradation of the spray
drying plant with 100%
automation



2022
Expanded the manufacturing
capabilities from dairy to
nutrition plant

Product Portfolio

MILK FATS

Cow Ghee and Buffalo Ghee

Features:

- Derived from cow milk and buffalo milk, with a minimum milk fat content of 99.8%.
- Rich in fat-soluble vitamins (A, D, E, and K) and omega-3 fatty acids.

Benefits:

- High smoke point, providing a healthier alternative to standard cooking oils.
- Consumption contributes to increased immunity, bone density, and overall vitality.

Applications:

- Cooking and frying (stir-fry, deep-fry, and pan-fry).
- Baking (as a substitute for butter or other fats).
- Serves as flavouring agent in various dishes.
- Pharmaceutical and ayurvedic.

Anhydrous Milk Fat

Features:

- Concentrated milk fat made from fresh cream with high smoke point and rich creamy taste.
- Contains 0.1% moisture

Benefits:

- Substitutes butter and other fats in various applications.
- Enhances flavour and texture, provides essential nutrients and has a long shelf life.

Applications:

- Cooking, frying, baking, confectionery, dairy products, sauces, and spreads.
- Enhances flavour and texture of food products.
- Energy Bars, chocolates, Icecream.
- Recombination of various dairy products (butter and vegetable oil).



Butter Oil

Features:

- High smoke point.
- Rich, creamy taste and texture.
- Contains 0.4% water content

Benefits:

- Enhances the flavour and texture of food products.
- Extended shelf life.

Applications:

- Confectionery.
- Flavouring Agent (flavours & essence).
- Fat Spreads & Ice cream.



MILK POWDERS

Skimmed Milk Powder (34-36%)

Features:

- Low in fat (less than 1.5%).
- Instant solubility, good dispersibility, milky taste.

Benefits:

- Improves texture and mouthfeel in various applications; cost-effective compared to liquid milk.

Applications:

- Dairy products (milk, yoghurt, cottage cheese/chenna, and ice cream).
- Beverages (milkshakes and smoothies).
- Nutrition (Infant, Sports and General).
- Bakery and Confectionery.
- Seasonings.
- Indian sweets & Ice cream.
- Sauces, dips, mayonnaise.
- Instant foods.

Partial Skimmed Milk Powder

Features:

- Crafted for balance, offering optimal fat/protein content for health-conscious consumers.
- Excellent solubility, suitable for both hot and cold recipes.

Benefits:

- Health-conscious choice, providing a lighter alternative to whole milk powder.
- Cost-effective solution without compromising nutritional quality.

Applications:

- Bakery and confectionery.
- Sauces, dips, mayonnaise.
- Instant foods (soups, gravies).
- Ice cream and frozen desserts.
- Pharmaceutical.
- Beverages.



Whole Milk Powder

Features:

- Instant solubility, milky, creamy taste, and odour.
- Heat-stable with no flocculation.

Benefits:

- Increases shelf life due to reduced moisture content.
- Improves texture and mouthfeel in various applications; can be reconstituted to make liquid milk.

Applications:

- Nutrition and Dairy Products.
- Beverages (milkshakes, smoothies, and coffee).
- Bakery and Confectionery.
- Seasonings.



Butter Milk Powder

Features:

- Increases shelf life due to reduced moisture content.
- Improves texture and mouthfeel in various applications.

Benefits:

- Versatile use in dairy products, beverages, sauces, soups, seasonings, and flavours.

- A practical solution for enhancing taste and nutritional value across applications.

Applications:

- Bakery products (bread, cakes, muffins, and cookies).
- Confectionery (chocolate and candy).
- Seasonings.
- Cheese & Dairy products.
- Salad dressings.

Dairy Whitener

Features:

- Excellent mixability, instant solubility and dispersability in hot solutions.
- Provides creaminess and a rich mouthfeel.
- Comes with an added sweetener to enhance taste.

Benefits:

- Convenient and easy to use.
- Cost-effective compared to liquid milk, offering versatility in various culinary applications.

Applications:

- Beverages (tea, coffee, hot chocolate and cappuccino mixes).
- Desserts and puddings.



Dairy Creamer

Features:

- Ensures a rich and velvety texture for the beverages.
- Long shelf life and extended usability.

Benefits:

- Convenient to use.
- It is a cost-effective choice in comparison to fresh milk.

- Enhanced flavour profile.
- Easy to use and store

Applications:

- Beverages both hot and cold (tea and coffee).
- Baked goods for creaminess, moist and flavourful treats.
- Indian desserts.

Colostrum Powder

Features:

- Supports immune function and gut health.
- Rich in proteins, growth factors, immunoglobulins, vitamins, and minerals.

Benefits:

- Enhances immune function and overall health.
- Supports growth and development.

Applications:

- Infant Formula and Baby Foods.
- Functional Beverages (protein shakes, smoothies, and health drinks).
- Nutrition Bars.



Non-Dairy Creamer

Features:

- A spray-dried powder made from non-dairy ingredients.
- Provides a creamy texture and mouthfeel; instantized and agglomerated for high solubility, heat-stable with no flocculation.

Benefits:

- Suitable for vegetarians, vegans, and those with lactose intolerance.
- Enhances the texture and mouthfeel in various food products.

Applications:

- Beverages: Hot and Cold (coffee, tea, smoothies).
- Bakery products (bread, cakes, muffins, & cookies).
- Dairy alternatives (non-dairy yoghurt, ice cream, and cheese spreads).
- Seasonings.
- Sauces, dips, dressings.



WHEY PROTEINS

Whey Protein Isolate

Features:

- Removal of sufficient non-protein constituents from whey so that the finished dry product is at least 90% protein on a dry matter basis.
- Neutral taste and odour.
- Available in lactose free and fat free options.

Benefits:

- Rapid and easy dispersion in liquids.
- Higher protein content compared to WPC, ideal

for protein supplementation.

- Excellent source of protein for muscle growth and recovery.

Applications:

- Sports Nutrition (Protein supplements, beverages and clear protein water).
- Meal Replacement Powders.
- Dairy (milkshakes, smoothies, yogurt, ice cream and more).
- Nut Butters.

Whey Protein Hydrolysate

Features:

- Produced by enzymatic breakdown of whey protein into smaller peptides and amino acids.
- Hydrolysed form of whey protein; highly soluble and easily absorbed by the body.

Benefits:

- Faster absorption and utilization of amino acids for muscle recovery and growth.

- May help reduce allergic reactions and digestive issues associated with complex proteins.

Applications:

- Sports nutrition supplements (post-workout recovery shakes, protein bars, and capsules).
- Functional Beverages.

WPC 80% (Regular)

Features:

- Offers excellent emulsifying and water-binding properties.

Benefits:

- Enhances texture and mouthfeel.
- Improves stability and shelf life; reduces syneresis in various emulsions.

Applications:

- Eggless Mayonnaise.
- Eggless sauces and dips.

- Enrichment (Peanut Butter, chocolates, cookies, breakfast cereals).

- Instant meals, snacks.

- Sports Nutrition.



WPC 80% (Bakery)

Features:

- Protein derived from Acid whey.
- Vegetarian alternative for egg replacement in bakery products.
- Excellent emulsifying, foaming and gelling properties
- Heat Stable.

Benefits:

- Enhances strength and elasticity of dough.

- Improves volume and texture of bakery products.

Applications:

- Bakery (egg replacer in all bakery products like cakes, cookies, brownies, muffins).
- Confectionery.

WPC 80% (Instant)

Features:

- Derived from cheese whey, comes with added lecithin to make it instantized.
- Neutral taste and odour.
- Highly soluble; good emulsifying and water-binding properties.

Benefits:

- Rapid and easy dispersion in liquid solutions.

- Enhances the nutritional profile of nutritional supplements.

Applications:

- Sports Nutrition (protein supplements, beverages, nutrition bars).
- Nut Butters.
- Meal replacement powders.
- Animal Nutrition.

WPC 35%

Features:

- WPC with 35% protein content, derived from cheese whey.
- Highly soluble; good emulsifying and water-binding properties.

Benefits:

- Enhances texture and mouthfeel in various food products.
- Cost-effective compared to other protein sources.

Applications:

- Confectionery (chocolate, nougat, and protein bars).
- Bakery products.
- Eggless Mayonnaise.
- Nutrition (sports and general).



MILK PROTEINS

Milk Protein Isolate

Features:

- Concentrated source of proteins derived from milk, containing both casein and whey proteins.
- Typically contains 90% or more protein content.

Benefits:

- Balanced and complete source of essential amino acids for optimal muscle growth and recovery.
- Slow and sustained release of amino acids

due to the presence of both whey and casein proteins.

Applications:

- Sports nutrition supplements (protein powders, bars, and shakes).
- Infant formula.
- Dairy products.
- Functional products (bakery items, beverages, and protein fortification).

Milk Protein Concentrate 80%

Features:

- Typically contains 80% or more protein, containing both casein and whey proteins.

Benefits:

- Balanced and complete source of essential amino acids for muscle growth and recovery.
- Contributes to overall mouthfeel, texture, and stability of food products.

Applications:

- Sports nutrition supplements.
- Dairy products.
- Bakery items.
- Functional beverages.
- High-protein food products.

Milk Protein Concentrate 70%

Features:

- MPC with 70% protein content.
- Moderately soluble, with moderate lactose and fat content.

Benefits:

- Balanced and complete source of essential amino acids for muscle growth and recovery.
- Cost-effective compared to higher protein content concentrates or isolates.

Applications:

- Sports nutrition supplements.
- Dairy products.
- Functional products (bakery items, beverages, and protein fortification).



VEGAN PROTEINS

Soy Protein Isolate

Features:

- Plant-based protein derived from soybeans.
- High protein content (90% or more); instant solubility; neutral taste and smooth texture.

Benefits:

- Serves as a high-quality, plant-based protein source.
- Suitable for vegetarians, vegans, and those with lactose intolerance.

Applications:

- Meat alternatives (veggie burgers, sausages, and plant-based meat products).
- Functional beverages (protein shakes and smoothies).
- Sports Nutrition (Plant based protein supplements).
- Nut Butters.
- Bakery.

Pea Protein

Features:

- Rich protein content, perfect for meeting daily nutritional needs.
- Low in saturated fat and carbohydrates; naturally free from common allergens like soy and gluten.

Benefits:

- Supports muscle growth and aids in recovery, ideal for athletes.
- Aids in maintaining a healthy weight, promoting satiety.

Applications:

- Sports Nutrition.
- Functional Beverages.
- Nut Butters.
- Bakery & Confectionery.
- Protein fortification.



WHEY & ITS DERIVATIVES

Lactoferrin

Features:

- Acts as an iron-binding powerhouse, aiding in optimal iron absorption and regulation within the body.

Benefits:

- Strengthens the immune system, reducing susceptibility to infections and illnesses.

- Regulates iron levels, preventing deficiencies, and contributing to overall metabolic health.

Applications:

- Clinical and general nutrition.
- Neonatal and infant nutrition.
- Iron supplementation.
- Immune support supplements.

Alpha Lactalbumin

Features:

- Derived from whey with exceptional purity and bioavailability.
- Rich in essential amino acids & branched-chain amino acids, it supports optimal muscle growth, repair, and overall health.

Benefits:

- Supports lean muscle development and aids in

post-exercise muscle repair and recovery.

- Suitable for lactose-intolerant individuals.

Applications:

- Sports nutrition.
- General nutrition.
- Infant nutrition.
- Clinical nutrition.
- Neonatal, Pregnant and Post-partum women.

Whey Powder (40-80%)

Features:

- Whey powder with varying ash content (dimeneralization) (40-80%).

Benefits:

- Enhances texture and mouthfeel in various food products.
- Improves stability and shelf life.
- Cost effective alternative for milk powders.

Applications:

- Dairy products (yoghurt, ice cream, and cheese spreads).
- Confectionery (chocolate, nougat, and protein bars).
- Seasonings, Soups, sauces, curries.
- Bakery.
- Sports Nutrition.



Sweet Whey Powder

Features:

- Rich in protein and excellent flowability.
- Excellent solubility with a mild and neutral flavour.

Benefits:

- Source of high-quality protein amino acids.
- Contains essential contributing to overall health.
- Can be used a bulking agent in food products with dairy profile.
- Enhances the texture and nutritional profile of baked goods.

Applications:

- Used in Bakery goods such as breads, cakes, cookies.
- Used in dairy products, nutritional beverages, and confectionery.
- Nutritonal Formulations.
- Seasonings.



Whey Powder - Demineralized – 90%

Features:

- Whey powder with 90% demineralization.
- Derived from cheese whey through ion exchange; high solubility.

Benefits:

- Provides a very mild taste.
- Enhances texture, shelf life, and nutritional value.

Applications:

- Infant formula.
- Pharmaceuticals.
- Dairy products and confectionery.
- Used in protein-enriched beverages.
- Seasonings



Lacto-serum

Features:

- Lacto-serum, a by-product of cheese production, also known as liquid whey.
- Contains proteins, lactose, minerals, and vitamins
- Highly soluble with a neutral taste and odour.

Benefits:

- Enhances texture and mouthfeel in various

food products; contributes to the nutritional value of the finished product.

Applications:

- Adult Nutrition.
- Infant Formula.
- Dairy products.
- Beverages (protein-fortified drinks and smoothies).



Lactose

Features:

- Lactose, a disaccharide/natural sugar found in milk, extracted using advanced filtration processes.
- 99.2% pure lactose with minimal minerals and protein; white, crystalline powder with a mildly sweet taste and good solubility.
- Range of mesh sizes available: 40-200 mesh.

Benefits:

- Can be used as a natural sweetener in various food products.

- Good source of dairy carbohydrates; acts as a bulking agent and carrier in pharmaceutical products.

Applications:

- Bakery products (bread, cakes, muffins, and cookies).
- Confectionery (chocolate, candy, and chewy sweets).
- Pharmaceutical.
- Dairy products and premixes.
- Sports Nutrition.

Whey Permeate Powder

Features:

- Whey permeate powder, a by-product of whey protein production.
- Contains high concentration of lactose, vitamins, and minerals; good solubility and a mild dairy taste and odour.

Benefits:

- Helps reduce salt content in food products.
- Provides a cost-effective source of lactose, vitamins, and minerals; enhances texture,

mouthfeel, and browning properties.

Applications:

- Bakery products (bread, cakes, muffins, and cookies).
- Confectionery (chocolate, candy, and chewy sweets).
- Sports Nutrition.
- Seasonings, soups, sauces and dips.
- Dairy products.

Milk Permeate Powder

Features:

- Contains lactose, vitamins, and minerals; lower protein content compared to milk protein concentrates or isolates, with good solubility and a mild dairy taste and odor.

Benefits:

- Provides a cost-effective source of lactose, vitamins, and minerals.
- Enhances texture, mouthfeel, and browning properties; serves as an excellent bulking agent.

Applications:

- Bakery products (bread, cakes, muffins, and cookies).
- Confectionery (chocolate, candy, and chewy sweets).
- Sports Nutrition.
- Dairy



FAT POWDERS

Fat Filled Milk Powder

Features:

- Rich and creamy texture.
- Excellent Solubility.

Benefits:

- Economical substitute for whole milk powder.
- Long shelf life.
- Adaptable to a wide range of recipes.

Applications:

- Dairy Products (Yoghurt, Reconstituted Beverages).
- Bakery
- Soups and Sauces.
- Seasonings
- Confectionery

Fat Powder (28%-80%)

Features:

- Fat powder with fat content varying between 28%-80%.
- Typically composed of vegetable fat, milk protein, and carbohydrates.

Benefits:

- A source of fat and protein.
- Enhances the texture, mouthfeel, and flavour of various food products.

Applications:

- Bakery products (bread, cakes, muffins, and cookies).
- Dairy products (yogurt, ice cream, and cheese spreads).
- Seasonings, soups, sauces and dips.
- Beverages.



Soybean Fat Powder

Features:

- Non Dairy fat powder- ideal for vegan solutions.
- Rich source of essential fatty acids.

Benefits:

- Suitable for lactose intolerance & dairy replacements.
- Easy-to-use powdered form.

Applications:

- Functional Beverages.
- Non Dairy Seasonings.
- Plant Based Emulsions (soups, sauces, etc).
- Bakery.
- Confectionery.



MCT Fat Powder

Features:

- Plant-based, extracted from pure coconut oil.
- Easily digested due to shorter fatty acid chain hence quickly converted into energy, providing a fast and efficient fuel source.

Benefits:

- Improved energy source.
- Aids in weight management by promoting a

feeling of fullness and supporting fat metabolism.

Applications:

- Meal replacements.
- Nutrition bars.
- Bakery.
- Weight management products.

High Oleic Sunflower Oil Powder

Features:

- High oleic acid, low in saturated fats, in powder form.
- High smoke point, resistance to oxidation for prolonged use.

Benefits:

- Clean and neutral flavour and convenient to use.

- Prolonged shelf life without compromising quality.
- Heat Stable.

Applications:

- Nutritional Base Powders.
- Fat Powders.
- Confectionery.

CASEINS & CASEINATES

Micellar Casein

Features:

- Slow-digesting milk protein extracted through filtration processes.
- Supports slow and sustained release of amino acids.
- Heat stable; mild to neutral flavour profile.

Benefits:

- Ideal for muscle recovery and growth.
- Promotes satiety, aids in body composition, enhances texture in various food products, and improves stability.

Applications:

- Sports Nutrition Supplements (protein powders, bars, and shakes).
- Nutritional Enrichment: Enriched and fortified meals, snacks, curries.



Rennet Casein

Features:

- Milk protein extracted using rennet enzymes; rich in slow-digesting protein.
- High protein content; water-insoluble.
- Free flowing powder

Benefits:

- High-quality protein source, improves texture in various food products.

- Acts as a natural emulsifier and stabilizer, enhancing nutritional value.

Applications:

- Cheese production.
- Dairy products (yoghurt, cheese spreads, and ice cream).
- Protein fortification.

Acid Casein

Features:

- Derived from milk through a natural acidification process.
- High protein content; water-insoluble.

Benefits:

- High-quality protein source, improves texture in various food products.
- Acts as a natural emulsifier and stabilizer, enhancing nutritional value.

Applications:

- Food coatings (batter and breads).
- Dairy products (yoghurt, cheese, and ice cream).
- Marinates.
- Sauces.
- Protein fortification.

Sodium Caseinate

Features:

- Sodium caseinate, a casein-derived protein extracted using sodium hydroxide.
- Contains all essential amino acids; high protein content; good solubility.

Benefits:

- Provides a high-quality protein source.
- Enhances texture and mouthfeel in various food products.

Applications:

- Sports nutrition supplements (protein powders, bars, and shakes).
- Dairy and Non-Dairy Products (yoghurt, creamers, and ice cream).
- Bakery (whipping cream, and toppings).
- Sauces and gravies.



Calcium Caseinate

Features:

- Calcium caseinate, a casein-derived protein extracted using calcium salts.
- Contains all essential amino acids; high protein content; good solubility.
- Heat Stable.

Benefits:

- Provides a high-quality protein source.
- Enhances texture and mouthfeel in various food products.

Applications:

- Sports nutrition supplements (protein powders, bars).
- Enriched Beverages: High protein hot beverages.
- Dairy products (yoghurt, cheese, creamers, and ice cream).
- Infant formula.



DAIRY POWDERS

Butter Powder

Features:

- Retains the flavour and aroma of butter; smooth texture and rich velvety mouthfeel.

Benefits:

- Provides rich flavour and consistency without refrigeration, reducing transportation and storage costs.
- Enhances the flavour and aroma of various food

products; can replace traditional butter in recipes.

Applications:

- Bakery products (bread, cakes, muffins, and cookies).
- Specialty Powders and Seasonings.
- Confectionery.
- Beverages.
- Soups, sauces and dips.

Yoghurt Powder

Features:

- Good solubility and free-flowing.
- Tangy, dairy taste, and odour.

Benefits:

- Provides flavour and health benefits in a convenient, shelf-stable form.
- Enhances flavour and mouthfeel; can replace traditional yoghurt sources in recipes.
- Convenient storage conditions with higher shelf life as compared to fresh yoghurt

Applications:

- Bakery products (bread, cakes, muffins, & cookies).

- Dairy products (yogurt, ice cream, and frozen desserts).
- Specialty Powders and Seasonings
- Dairy Beverages.
- Soups, sauces and dips.



Curd Powder

Features:

- Retains the flavour and aroma of curd; good solubility.

Benefits:

- Provides rich curd flavour.
- Convenient storage conditions with higher shelf life as compared to fresh curd
- Cost effective in comparison.
- Enhances flavour and mouthfeel; can

replace traditional curd sources in recipes.

Applications:

- Bakery products (bread, cakes, muffins, and cookies).
- Dairy products (yoghurt, ice cream, and cheese spreads).
- Specialty Powders and Seasonings.
- Dairy Beverages.
- Sauces, soups and dips.
- Marinates.

Sour Cream Powder

Features:

- Contains lactic acid; retains tangy and creamy flavour and aroma.

Benefits:

- Versatile ingredient with good solubility.
- Cost effective in comparison.
- Good source of protein and calcium; lower in fat and calories than traditional sour cream.

Applications:

- Bakery products (bread, cakes, muffins, and cookies).
- Dairy products (yoghurt).
- Seasonings.
- Extruded Snacks.
- Sauces , soups and dips.

Cream Powder

Features:

- High-fat dairy powder; retains rich and creamy flavor and aroma.

Benefits:

- Provides flavour and characteristics of cream in a convenient, shelf-stable form.
- Enhances flavor and mouthfeel; can replace traditional cream sources in recipes.

- Convenient storage conditions with higher shelf life as compared to fresh curd.
- Cost effective in comparison.

Applications:

- Bakery products (bread, cakes, muffins, and cookies).
- Beverages (coffee, tea, yoghurt, and hot chocolate).
- Seasonings.
- Sauces dips, mayonnaise and soups.



Cheese Powders

Features:

- Rich mouthfeel; retains flavour and aroma of cheese.

Benefits:

- Easy to handle and store compared to solid cheese.
- Enhances flavour and aroma; can replace traditional cheese sources in recipes.

Applications:

- Bakery products (bread, cakes, muffins, and cookies).
- Dairy products (cheese spreads).
- Extruded Snacks
- Seasonings
- Sauces, dips and mayonnaise.
- Marinates



Cheddar Cheese Seasoning (White & Orange)

Features:

- Cheddar cheese seasonings available in both white and orange variants.
- Retains the flavour and aroma of cheddar cheese.

Benefits:

- Enhances the flavour and aroma of various food products.
- Easy to handle and store compared to solid

cheddar cheese; can replace traditional cheddar cheese sources in recipes.

Applications:

- Bakery products (bread, cakes, muffins, and cookies).
- Dairy products (cheese spreads)
- Snack foods (popcorn, chips, & extruded snacks).
- Sauces, dips and mayonnaise.
- Ready-to-cook foods.



Inulin

Features:

- Inulin is a soluble dietary fiber derived from plants, such as chicory root.
- Acts as a prebiotic, promoting the growth of beneficial gut bacteria; classified as Generally Recognized as Safe (GRAS) by the FDA.

Benefits:

- Supports gut health and digestion.
- Can act as a sugar and fat replacer in various food products; enhances texture and

mouthfeel; improves good cholesterol levels.

Applications:

- Dietary Supplements (prebiotics) & Healthy snacks (cereals, bars, and cookies).
- Dairy alternatives (non-dairy yogurt, ice cream, and cheese spreads) & Functional Beverages (fiber-fortified drinks and smoothies).
- Nutrition supplements.
- Sports nutrition.

Creatine Monohydrate

Features:

- Creatine is a compound naturally occurring in humans.
- This free-flowing powder is vegan-friendly and is a convenient source of creatine.
- Creatine monohydrate is safe for daily consumption.

Benefits:

- Creatine helps increase muscular force and power reduces fatigue in repeated activities,

and increases muscle mass.

- It also helps prevent age-related loss of muscle mass and strength and improves mental activity.

Applications:

- Sports Nutrition.
- Clinical Nutrition.
- Nutraceutical Supplements.
- Functional food.

Cocoa powders

Features:

- Available in various grades: natural, alkalized, and Dutch-processed.
- Rich chocolate taste and aroma, enhances mouthfeel of products.

Benefits:

- Provides the flavour and health benefits of cocoa in a convenient, shelf-stable form.
- Enhances the flavor and color of various food products.
- Rich in antioxidants.

Applications:

- Bakery products (brownies, cakes, muffins, and cookies).

- Dairy (yoghurt, ice cream, and spreads) & confectionery (chocolate, candy, & chewy sweets).
- Sports Nutrition (supplements).
- Beverages (smoothies, shakes, hot chocolate).



SUGARS/CARBOHYDRATES

Fructose

Features:

- Processed from high fructose corn syrup.
- Nutritive sweetener in pure free flowing crystalline form.
- Low Glycemic Index, suitable for glycemic control, highly soluble in cold liquids.

Benefits:

- Diabetic-Friendly: due to its low impact on blood sugar.
- Supports weight goals with lower calorie content compared to some sweeteners.

Applications:

- Dairy.
- Bakery.
- Beverages.
- Sports Nutrition.
- Confectionery.



SPECIALTY INGREDIENTS

Seasoning

Features:

- Expertly crafted dairy and non-dairy-based seasonings.
- Versatile flavour palette, premium quality ingredients used.

Benefits:

- Consistent flavour profile and unique and wide range of dairy and non-dairy-based seasonings.
- Can be customized according to end-user needs.

Applications:

- Extruded snacks and ready-to-cook preparations.
- Sauces, dips and mayonnaise.
- Marinates.
- Bakery.
- Ice cream and frozen foods.



Global Partnerships & Collaborations

			
			
			
			

Quality Assurance Certificates



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