

BOLD . INNOVATIVE . TASTY



**YOUR PARTNER FOR
SEASONING SOLUTIONS**

Strategic alliance: Land O'Lakes & Mahaan Milk Foods

Ingredient Craft was established in 2020 through a strategic alliance between Indian dairy manufacturer Mahaan Milk Foods Ltd. with U.S. dairy cooperative Land O'Lakes, Inc. to create innovative seasonings and powders.



Market research and consumer insights

Our team closely follows food trends to identify and create the next seasoning. We leverage the best resources and data to inform our flavour development. Our relations with snack food and CPG companies keep us directly in touch with consumer preferences.

R&D: The heart of our innovation

Our R&D specialists are infused with a deep curiosity for novel creations and are passionate about producing quality products. They combine food science and culinary application to craft innovative and finger-licking powders and seasonings.



History of dairy expertise

Since 1987, Mahaan Milk Foods Ltd. has been manufacturing, marketing and distributing dairy ingredients made from fresh milk sourced daily for the Indian subcontinent under its brand—Mahaan.

Today, Mahaan Milk Foods is a trusted leader in the dairy ingredients industry. We have two state-of-the-art facilities—spray drying and dry blending—with annual capacities of 12,000 MT and 40,000MT respectively. Mahaan Milk Foods is committed to delivering excellent quality, service and innovation to customers and partners alike.

Land O'Lakes is the fourth-largest dairy cooperative in the U.S. with a deep expertise in specialty powders and seasonings, and is known for its butter, which is the #1 branded retail butter in the U.S. Land O'Lakes was founded 100 years ago by dairy farmers and remains farmer-owned today.

QUALITY DRIVEN . SCIENTIFIC INNOVATION . SPEEDY EXECUTION



THE FLAVOUR CRAFTING PROCESS



Food trends and insights



R&D team and formulation



Onsite sensory teams and analysis



Consumer feedback panels



Ongoing Refinement



Quality control & assurance

**NEW
PRODUCT**



Our Portfolio

Ingredient Craft provides multi-industry application and solutions by delivering excellent sensory, mouthfeel and flavour attributes. We offer a high degree of customisation to empower our customers to retain their competitive advantage.

Cheese Powders & Specialty Powders

From premium cheddar to exciting varieties and popular options of cheese, we partner with you to deliver trending cheese flavours and notes. Cheese is in-demand and we specialise in all things cheese.

Products include:

- Cheese powder
- White cheddar cheese powder
- Premium cheddar cheese powder
- Orange cheddar cheese powder
- Sweet cheese powder
- Nabati Cheese powder
- Cream cheese powder
- Parmesan Cheese Powder
- Yogurt powder
- Curd powder
- Cream powder
- Sour cream powder
- Butter powder
- Butter X Pro
- Cheese Pro Concentrate



Seasonings and concentrate blocks

We craft bold seasonings and custom formulations to find the taste, colour, texture, nutritional and performance attributes that enable your products to stay consumer-relevant and innovative.

Products include:

- Sour cream & onion
- Butter garlic
- Truffle & cheese
- Cheese & herbs
- Spicy cheese
- Peri Peri
- Masala mingle
- Jalapeno lime
- Pizza
- Smokey BBQ
- Guava chilli
- Salted caramel
- Brown Butter
- Tamarind barbecue
- Dahi papdi chaat
- Jhalmuri
- Kimchi grilled cheese

And more...



Applications

Ingredient Craft's cheese powders and seasonings can be used in various applications ranging from savoury to sweet foods. We work closely with our customers to meet sensory, functional and nutritional specifications. We are committed to making their creations more exciting and tasty!



Seasonings & toppings



Beverages



Ready to eat snacks



Bakery & Confectionery



Dips, sauces & dressings



Frozen Desserts & Icecreams



Instant Meals

Label claims

'Free-from' capabilities

Our manufacturing facilities are fully equipped to meet customer needs. We can deliver products that are produced with “free-from” claims such as ‘No Artificial Flavours’ or ‘Gluten-free’ or ‘Preservative-free’, etc.

Halal and Kosher

We are both Halal- and Kosher-certified and can also formulate our powders to match requirements. We are certified by the Halal Authority of India and also have Kosher Jerusalem certification.

Quality standards

Quality assurance and control is a core component of food safety, a value we take very seriously. Our products and facilities comply with internationally recognised quality standards, including:

FSSC 22000
BRC

FSMA
HALAL

KOSHER JERUSALEM
SEDEX SMETA PILLAR 4

In region production, technical and sales support



CONTACT US

FOR INQUIRIES

E-MAIL:

info@mahaanmilkfoods.com /
info@ingredientcraft.com

PHONE:

+91-11 43107200

ADDRESS:

**406, 4th Floor, Worldmark 2, Asset
No. 8, Aerocity Hospitality District,
New Delhi - 110037, India**

WEB:

www.ingredientcraft.com

