UTKARSH FARMS & FOODS

INNOVATION BEGINS WHEN FOOD SCIENCE AND FUNCTION MEET.

food and beverage

Additives and unparallel texture and stability in



About us

Innovation begins with great ingredients & a truly reliable partner.

Utkarsh Farms & Foods is a company into transformative functional additives and ingredients for unparallel texture and stability in food and beverage.

V. Jagtap is the founder director, passed in 1996 from UDCT Matunga Mumbai. Now known as ICT Matunga, Worked with Malas Fruit Products as R & D Head for more than 2 decades

Started private consultation in 2018 & developed products used in

- Bakery & Biscuits
- Ice-cream
- Soft Drinks
- Juices
- Jams
- Syrups

1. Use knowledge of science & engineering to solve technical issues. 2. We provide functional ingredients to food & beverage industry. 3. Provide consultancy to small Food industries to solve technical issues of small entrepreneurs.

- industries in gulf Region.

- Cordials
- Pectin gummies
- Fruit Spreads, Mocktails
- Sauces
- Chutney
- Dairy industry

4. Working with small industries across India & well-known



011001653 | Designed by:

Providing Functional ingredients & SOP to deliver proper texture & stability to food & beverage products

actional



Aim of the company

The Aim of company is to help food enterprenur to solve technical issues. & work on cost reduction of products that satisfy the demands of perceptive consumers.

We provide functional ingredients systems that deliver texture and stability to food and beverage products.

Have wide exposure in the food industry working to solve technical issues of small food entrepreneurs as a hobby

Working with small industries across India & Well-known industries in Gulf countries.



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We can do technical consultation for the food industry for developing new products with cost reduction.







Our Area of expertise

- Bakery Filling
 - Prebake & Postbake jamsApplication At Center &
 - Application At Center Top Of Bakery Items
- Icecream Filling & Topping Used In the icecream & Top Of Icecream
- Pectin-Based Gummies
 - Fruit Based & Sugar Coated
- Bakery Glaze & Fruit Filling
- Cup Jellies & Pudding
- Range of Fruit Jams
- Range of Fruit Crushes
- Fruit Based/Synthetic Syrups
- Mocktail Syrups
- Chocolate Syrups

- Ice Gola Syrup
- Fruit Pieces Preparation For Breakfast Cereals
- Fruit Juices of different flavors
- Range of Carbonated
 Drinks
- Fruit Drinks using Nata de cocoa
- Ketchup & Sauces
- Paanipuri chutney
- Candied Fruits
- Chocolate & Nut Spreads
- Thick Syrups For Milkshakes Many more...

Helping people from food industry to solve technical issues. Provide additives & critical ingredients for texture improvement in the food & beverages







Projects in hand

- Spicy Carbonated drinks
- Candied fruits
- Developing Pectin blend for lassi
- Whole fruit icecream preparation
- Soft candies
- Vermicelli is used in the decoration of icecream & cake





We help food industries

- Devoleping new products
- Reducing cost of production

• Providing active ingredients & additives

Utkarsh Farms & Foods

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