

MAHAAN
GROUP



Mahaan group's
**Corporate
Brochure**





COMPANY OVERVIEW

Mahaan Group, founded in 1987, is committed to being a market leader and solution provider for dairy products and food ingredients. Mahaan Milk Foods Ltd, has a manufacturing unit which started commercial production in 2015, sourcing 1.5 Billion kgs of farm fresh milk annually. This milk is processed at the automated and hygienically engineered plant to manufacture Pure Ghee, Skimmed Milk Powder, Whole Milk Powder, Dairy Whitener, Instantized Milk Powders, Lactose, Whey Proteins and Whey Powders among other milk based products.

Ace International LLP is a globally recognized force, responsible for marketing and distribution of food ingredients, an entity which commenced operations in 1990. Today, Ace is India's leading export and import house with principles globally and has been recognized by the Ministry of Commerce for industry excellence.

As a group, the aim is to build long term sustainable partnerships with our customers and vendors by providing ongoing support and service round the clock. We endeavor to meet customer requirements through constant investments in technology, machinery, new product development and human resources in our joint journey to innovate. We continually seek to diversify our product portfolio to service a wider spectrum of ingredient applications.

The product portfolio is designed to give everyone the flexibility to choose from a wide variety of ingredients from milk powders to quality proteins, both dairy and non-dairy to facilitate their ingredient selection depending on the application.

Mahaan Group promotes a culture of innovation and sustainability, while remaining nimble and adapting to the constantly evolving market dynamics!



Our Story



1987

Mahaan Group
Founded



1989

125K Kgs of milk
processed daily



1994

Capacity increment
of 300K Kgs daily



1997

Pioneer of processing
whey protein and
caseinate in India



2008

Forged key global
partnerships for
distribution of dairy
ingredients



2014



Establishment of
Mahaan Milk Foods Ltd.
with 500K kgs milk handling
capacity daily.



2018



Upgraded facility
to house Gericke
lines



2019



Built new facility &
installed TetraPak
dry-blending lines

Product Portfolio

Product Name	Description	USP/Properties	Application
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Whey Protein Isolate

Acid Stable	Acid Stable Crystal Clear Whey Protein Isolate imparts clear solution and is highly processed with ion exchange chromatography, preserving the protein structure.	<ul style="list-style-type: none"> - Visual Clarity - Heat Stability (UHT Stable) - Low pH stability 	<ul style="list-style-type: none"> ■ High Protein acidic beverage
Instant	Lactose-free product processed with ion exchange chromatography and instantized with soy/sunflower lecithin, maintaining an intact protein content of minimum 95%.	<ul style="list-style-type: none"> - Excellent Dispersibility & Solubility - High in BCAA, alpha-lactalbumin and beta lactoglobulin - Undenatured protein 	<ul style="list-style-type: none"> ■ Protein supplements & Wellness ■ Sports Nutrition ■ Dry Powder Mix ■ Fortification
	Instantized Whey Protein Isolate, 92% protein concentrated & Spray-dried product, instantized with soy/sunflower lecithin.	<ul style="list-style-type: none"> - Highly Dispersible - Excellent Solubility 	<ul style="list-style-type: none"> ■ Protein supplements & Wellness ■ Sports Nutrition ■ Infant Nutrition ■ Protein Bar
Regular (Functional)	Lactose Free functional WPI, with protein content of minimum 95% in an intact form and processed with ion exchange chromatography.	<ul style="list-style-type: none"> - High in BCAA, alpha-lactalbumin and beta lactoglobulin - Excellent water binding - Emulsification and aeration properties 	<ul style="list-style-type: none"> ■ Bakery ■ Fortification ■ Protein Bar ■ Wellness
	Concentrated and spray dried Whey protein isolate with min 92% protein content.	<ul style="list-style-type: none"> - Emulsification - Water Binding 	<ul style="list-style-type: none"> ■ Bakery ■ Confectionery ■ Frozen Desserts ■ Protein Bar ■ Infant Formula

Whey Protein Concentrate 80

Instant	Product concentrated and spray dried with minimum 80% protein content and has been instantized with soy/sunflower lecithin.	<ul style="list-style-type: none"> - High Solubility - Excellent Dispersibility - Water & Fat Binding - Gelling properties 	<ul style="list-style-type: none"> ■ Protein supplements & Wellness ■ Sports Nutrition ■ Fortification ■ Dry Powder Mix
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Product Name	Description	USP/Properties	Application
Regular / Functional (Sourced from Sweet Whey)	Sweet whey based product with 80% concentrated whey protein, presence of cGMP peptide promotes the emulsification functionality as egg replacement in Mayonnaise .	<ul style="list-style-type: none"> - Emulsification - Gelling Properties - Water & Fat Binding 	<ul style="list-style-type: none"> ■ Eggless solution for Mayonnaise ■ Confectionery ■ Frozen Desserts ■ Protein Bar ■ Infant Formula
Sourced from Acid Whey	WPC sourced from acid whey, leads to a high mineral content product, being processed with ultrafiltration & concentrating with 80% protein content in its bioactive form.	<ul style="list-style-type: none"> - High Foaming & Gelling - Provide good strength and volume 	<ul style="list-style-type: none"> ■ Eggless Solution for Bakery ■ Protein Bar ■ Infant

Whey Protein Concentrate 70/ 35%

Whey Protein Concentrate 70/ 35%	<p>Whey protein concentrated with 70% protein and high fat content.</p> <p>Whey protein concentrated with, 35% protein & 50% lactose content.</p>	<ul style="list-style-type: none"> - Better emulsifying properties - Excellent gelling & texturizing agent 	<ul style="list-style-type: none"> ■ Fortification ■ Mayonnaise ■ Nutrition Beverage ■ Bakery
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Whey Protein Hydrolysate

Whey Protein Hydrolysate	Hydrolysate protein- outcome of an enzymatically driven process, where the breakdown of intact protein occurs into smaller peptide fragments or free amino acids. Product is hydrolysed and concentrated to 80 & 90% protein content with less bitterness profile.	<ul style="list-style-type: none"> - Pre-Digested & easy absorption - Maintain Protein bar texture - Extend shelf life 	<ul style="list-style-type: none"> ■ Sports Nutrition ■ Health Nutrition ■ Infant Nutrition ■ Protein Bar
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Whey Protein Crisp

Whey Protein Crisp	Extruded product concentrated with 70% protein content.	<ul style="list-style-type: none"> - Maintain crunchy texture - Extending shelf life 	<ul style="list-style-type: none"> ■ Nutrition Snacks & Bar ■ Fortification
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Whey Powder

Whey Powder	Product processed from sweet whey and concentrated with 11-13% protein content with different percentage of demineralization (40-90%).	<ul style="list-style-type: none"> - Flavor and aroma carrier - Heat Stable 	<ul style="list-style-type: none"> ■ Seasoning & Flavour ■ Bakery & Confectionery
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Product Name	Description	USP/Properties	Application
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Whey Permeate Powder

Whey Permeate Powder	Whey permeate powder-by product of whey protein, de-proteinized product, with minimum 3% protein content.	<ul style="list-style-type: none"> - High Wettability - Bulking Benefits - Cost Saving - Pleasant Flavour 	<ul style="list-style-type: none"> ■ Instant Soup, Sauces ■ Snacks & Seasoning ■ Confectionery & Bakery
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Cheese Powder

Cheese Powder	Cheese powder- fresh milk coagulated with microbial enzyme and further spray dried, leads to the subsequent production.	<ul style="list-style-type: none"> - Cheesy aroma - Flavour enhancer 	<ul style="list-style-type: none"> ■ Bakery ■ Seasoning in snacks
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Lactose (100-200 mesh)

Lactose (100-200 mesh)	Disaccharide sugar, extracted from demineralized sweet/sour whey, further crystallized and refined with purity of 99% weight of lactose (100-200 mesh).	<ul style="list-style-type: none"> - High Purity - Low GI - Free flowing powder 	<ul style="list-style-type: none"> ■ Bakery ■ Nutrition ■ Pharmaceutical ■ Dairy ■ Confectionery
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Milk Protein Concentrate/Isolate (40-90%).

Milk Protein Concentrate (40-90%)	Concentrated milk product with milk protein content of 40-90%, which contains micellar casein, whey protein and bioactive protein in the same ratio found in the milk.	<ul style="list-style-type: none"> - Good solubility - Heat Stable 	<ul style="list-style-type: none"> ■ Sports & Infant Nutrition ■ Fortification ■ Cheese
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Micellar Casein

Micellar Casein	Micellar Casein- spray dried milk protein isolate processed from skim milk.	<ul style="list-style-type: none"> - Excellent heat stability - Good Solubility 	<ul style="list-style-type: none"> ■ Nutrition supplements ■ Food fortification ■ Sports nutrition
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Casein

Acid Casein	Acid Casein-produced by controlled acidification with mineral acid of pure, pasteurized skim milk, leads to product with low ash, low pH (4.6) and high protein content.	<ul style="list-style-type: none"> - Emulsifying capacity - Heat stable & soluble in alkali - Low fats & carbs 	<ul style="list-style-type: none"> ■ Protein fortification ■ Coffee Whitener ■ Leather Tanning ■ Non dairy creamer
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Product Name	Description	USP/Properties	Application
Rennet Casein	Rennet Casein- produced by the controlled coagulation process with microbial rennet enzyme of pure, pasteurized skim milk.	<ul style="list-style-type: none"> - Good water binding properties - Extensibility & stretchability 	<ul style="list-style-type: none"> ■ Processed & analogue cheese

Caseinate

Sodium Caseinate	Sodium Caseinate- Functional Milk Protein produced from alkalization of acid casein with NaOH.	<ul style="list-style-type: none"> - Best Emulsifying capacity - Water Absorbability & Viscosity 	<ul style="list-style-type: none"> ■ Protein Fortification ■ Fat Emulsion-Non-dairy whipped topping, Non dairy creamer
Calcium Caseinate	Calcium caseinate- Instant Milk Protein produced from alkalization of acid casein with Ca(OH) ₂ .	<ul style="list-style-type: none"> - Excellent Dispersibility - Low viscous & Low dusting - Rich in protein & calcium 	<ul style="list-style-type: none"> ■ Instant Nutrition Drinks ■ Dietetic, sports & health foods ■ Protein Bar

Natural Milk Calcium

Natural Milk Calcium	Product derived from fresh milk to enrich food products with calcium.	<ul style="list-style-type: none"> - High Bioavailability 	<ul style="list-style-type: none"> ■ Pharmaceutical ■ Food Fortification
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Fat-filled Powder 28 & 50%

Fat-filled Milk Powder 28%	Milk based instantized fat filled powder made by spray drying pasteurized dairy ingredients and palm oil, with 28% fat concentrated, ideal for market where cost is paramount.	<ul style="list-style-type: none"> - Good solubility - Better dispersibility 	<ul style="list-style-type: none"> ■ Tea whitener ■ Coffee whitener ■ Confectionery
Fat-filled Whey Powder 50%	Whey based instantized fat filled powder concentrated with 50% fat, made by spray drying whey powder, palm oil & coconut oil.	<ul style="list-style-type: none"> - High fat content - Rich flavor profile - Good solubility & dispersibility 	<ul style="list-style-type: none"> ■ Fortified beverage ■ Sports Beverage ■ Soups & Seasoning

Skimmed Milk Powder (34 & 36%)

Skimmed Milk Powder (34 & 36%)	Skimmed Milk Powder- product processed from fresh milk with the subsequent extraction of fat and protein concentration of 34-36%. 36% SMP specialized for paneer production.	<ul style="list-style-type: none"> - Excellent solubility - Good Dispersibility - Excellent Nutritive value 	<ul style="list-style-type: none"> ■ Dairy application ■ Bakery & Confectionery ■ Mayonnaise ■ Processed Cheese ■ Reconstituted Milk
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Whole Milk Powder

Whole Milk Powder	Whole Milk Powder-full fat product obtained by spray drying pasteurized fresh milk, concentrating fat with minimum 26%.	<ul style="list-style-type: none"> - Good Solubility - Rich creamy profile - Emulsification 	<ul style="list-style-type: none"> ■ Bakery ■ Snacks, Soups & Seasoning ■ Dairy Application ■ Confectionery
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Product Name	Description	USP/Properties	Application
Butter Milk Powder			
Butter Milk Powder	Butter Milk Powder- Product concentrated and spray dried from butter milk, with protein content of minimum 26%.	<ul style="list-style-type: none"> - Excellent fat emulsion - Excellent dispersibility & hydration 	<ul style="list-style-type: none"> ■ Bakery ■ Snacks ■ Seasoning
Dairy Whitener			
Dairy Whitener	Dairy whitener- Creamy product made from the pasteurized milk along with further addition of 18% sugar.	<ul style="list-style-type: none"> - Easy Flow texture - Instant solubility - Rich & Creamy mouth-feel 	<ul style="list-style-type: none"> ■ Tea and Coffee Premix ■ Bakery ■ Beverage
Ghee			
Ghee	Ghee-prepared by melting and simmering unsalted butter until all the water evaporates and milk solids settle at the bottom. Concentrated with 99.9% fat.	<ul style="list-style-type: none"> - Rich mouth-feel - Great taste and aroma 	<ul style="list-style-type: none"> ■ Cooking ■ Frying ■ Dairy based products ■ Sweets
Cocoa Powder			
Cocoa Powder	Cocoa powder- product ranges with different degree of alkalization from Natural to high level alkalization.	<ul style="list-style-type: none"> - Light brown to black 	<ul style="list-style-type: none"> ■ Bakery ■ Confectionery ■ Chocolate Powder ■ Milk drink mix
Soy Protein Isolate			
Soy Protein Isolate	Isolated soy protein concentrated with minimum 90% protein.	<ul style="list-style-type: none"> - Excellent Emulsification - Solubility 	<ul style="list-style-type: none"> ■ Fortification ■ Bakery ■ Health Nutrition
Creatine			
Creatine Monohydrate	Creatine Monohydrate-an amino acid of two different mesh size i.e. 80 mesh & 200 mesh	<ul style="list-style-type: none"> - Micronized - Instant Solubility 	<ul style="list-style-type: none"> ■ Nutritional Supplement ■ Fortification
Creatine HCL	Creatine HCL- an amino acid, molecularly bound with HCL to enhance its solubility and absorption	<ul style="list-style-type: none"> - Good Solubility - Easily absorption 	<ul style="list-style-type: none"> ■ Health Supplement

Product Name	Description	USP/Properties	Application
Taurine			
Taurine	Taurine: a non protein amino acid product, with white crystal appearance, its chemical name 2-amino ethanesulfonic acid.	<ul style="list-style-type: none"> - Odorless - Slight acidic taste - Soluble in water 	<ul style="list-style-type: none"> ■ Energy Drinks ■ Dietary Supplements
Leucine			
L-Leucine	L-leucine: white crystalline amino acid powder, produced by the fermentation of carbohydrate source.	<ul style="list-style-type: none"> - Good Solubility 	<ul style="list-style-type: none"> ■ Sports Nutrition ■ Health Foods ■ Nutritional Supplements
L-IsoLeucine	L-Isoleucine: White crystal or crystalline powder in appearance. One of the component of BCAA.	<ul style="list-style-type: none"> - Easy soluble - Odorless - Tasteless 	<ul style="list-style-type: none"> ■ Health Supplements ■ Sports Nutrition
L-Arginine			
L-Arginine	L-Arginine is a white crystal or crystalline powder which is vital in the synthesis of certain proteins, like creatine and insulin.	<ul style="list-style-type: none"> - Easy soluble - Odorless 	<ul style="list-style-type: none"> ■ Sports Nutrition ■ Health Supplements ■ Nutritional Beverages
L-Glutamine			
L-Glutamine	L-Glutamine is essential for maintaining intestinal function and immune response.	<ul style="list-style-type: none"> - Soluble in water 	<ul style="list-style-type: none"> ■ Sports Beverage ■ Nutritional Drinks
Beta-Alanine			
Beta-Alanine	Beta-Alanine is used for improving athletic performance and exercise capacity, building lean muscle mass.	<ul style="list-style-type: none"> - Odorless - Sweet 	<ul style="list-style-type: none"> ■ Nutritional Beverages ■ Health Supplements
Tyrosine			
Tyrosine	Tyrosine is an essential amino acid which is aromatic derived from phenylalanine.	<ul style="list-style-type: none"> - Tasteless - Soluble in water 	<ul style="list-style-type: none"> ■ Nutritional Beverages ■ Health Supplements
Valine			
Valine	Valine is an essential amino acid which is used in the biosynthesis of proteins.	<ul style="list-style-type: none"> - Slightly bitter - Hydrophobic 	<ul style="list-style-type: none"> ■ Health Supplements ■ Nutritional beverages

Product Name	Description	USP/Properties	Application
L-Citrulline			
L-Citrulline	L- Citrulline is an amino acid. It is turned into L-Arginine in the Kidneys after Supplementation.	<ul style="list-style-type: none"> - Soluble in water 	<ul style="list-style-type: none"> ■ Health Supplements ■ Dietary Supplements
Betaine Anhydrous			
Betaine Anhydrous	Betaine anhydrous exists either as white crystals or a crystalline powder.	<ul style="list-style-type: none"> - Weak Characteristic odor - Easily Soluble in water 	<ul style="list-style-type: none"> ■ Health Supplements ■ Nutritional beverages
BCAA			
BCAA	Branched chain amino acids (BCAA) has undergone the process of instantization and micronization for instant solubility.	<ul style="list-style-type: none"> - Highly Soluble - Bitter Taste - Instantized 	<ul style="list-style-type: none"> ■ Sports Nutrition ■ Nutritional Beverages
Sucralose			
Sucralose	Sucralose- processed by chlorination of sucrose, a white crystalline powder, 600 times sweeter than sucrose.	<ul style="list-style-type: none"> - pH adaptability - Soluble in Water - High intensity sweetner 	<ul style="list-style-type: none"> ■ Nutritional Foods and Beverages
Conjugated Linoleic Acid			
Conjugated Linoleic Acid	CLA (TG Powder)-product derived from 100% safflower seed oil, processed with microencapsulation technology, with 60% CLA content in a product.	<ul style="list-style-type: none"> - Cold water dispersibility - Good shelf Stability 	<ul style="list-style-type: none"> ■ Specialty foods & Beverages ■ Sports nutrition & supplements ■ Medical foods
Carnitine			
L-Carnitine Base	Carnitine base is biosynthesized from lysine. Carnitine is associated with the energy production from branched chain amino acids.	<ul style="list-style-type: none"> - Highly soluble in water - Antioxidant properties 	<ul style="list-style-type: none"> ■ Sports Nutrition ■ Health Supplements ■ Nutritional Beverages
L-Carnitine L-Tartrate	L-Carnitine L-Tartrate- White crystalline powder with around 68.2 % of Carnitine and 31.8% of Tartrate.	<ul style="list-style-type: none"> - Solubility in water - Energy provider 	<ul style="list-style-type: none"> ■ Nutritional supplement

Quality Assurance Certificates



OUR GLOBAL PARTNERS



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