

for Meat & Food Processing Industry



Bringing your Ideas to Life





Mission

- » To become the leader in technical assistance and support to Meat and Food Processing industry
- » To offer highly functional and superior quality products, processes, solutions, adapted to suit the needs of individual customers







Custom-blends,
Solutions and
Technical services for

Manufacturers

- » Meat processors
- » Mayonnaise, Dressings, Snack sauces manufacturers
- » Chips, Snacks, Namkeen manufacturers
- » Ready meal manufacturers
- » Miscellaneous processed food manufacturers

Food service trade

- » QSR chains
- » Casual and fine dine restaurant chains
- » Hotels
- » Stand alone restaurants
- » Commissaries and Commercial kitchens
- » Flight kitchens
- » Catering companies
- » Modern Retail chains

Value Proposition

- » To 'work-in-sync' with the needs of our customers
- » To achieve alignment in all stages of Concept-to-Product, including 'Product Matches'
- » To deliver globally best products and practices, through technical expertise of Flavor N Fusion
- » To ensure enormous 'value-addition' at every stage of production









FLAVOR N FUSION

Our journey began in 1989 as **BSA** in Canada and entered in India in year 1998. **Flavor N Fusion Ingredients Pvt Ltd (FFI)**, formerly known as **BSA India Food Ingredients Pvt.** Ltd brings a distinguished legacy of over twenty years that has left its mark on the spices and ingredients industry over the last two decades. Keeping the promise to provide the highest quality products, Flavor N Fusion is bringing together its illustrious past and a bold new identity with innovation and customer delight as our primary focus. The perfect blend of the most decadent flavors and a fusion of the best quality products crafted for local and global palates. The underlying philosophy and forte at FFI is "Customisation". FFI's 'work-in-sync' approach with its customers helps them bring their product ideas to life. Combining the science and the art of food, it door delivers end-to-end solutions from Concept-to-Product, including process integration and scale-up, adapted to suit the need of individual customer.

Flavor N Fusion Ingredients Pvt Ltd (FFI) fully equipped Meat Lab-cum-Product Application Kitchen at its R&D Centre in Gurgaon, works as a resource and facility where customers can try out various permutations of Taste, Flavour, Visual and Functionality in their product concepts, until they achieve their 'Eureka Moments'!. In doing so, customers themselves go through a 360-degree experience of their own products, as their target customers would experience. Even as customers prepare to roll-out their product, Flavor N Fusion Ingredients Pvt Ltd (FFI) is happy to hand-hold them through the process of integration and scale-up.

Flavor N Fusion Ingredients Pvt Ltd (FFI) also keeps its customers abreast with the latest developments and trends in global food industry in various ways. The once-in-a-year Flavor N Fusion Ingredients Pvt Ltd (FFI) Meat Course brings together the who's who of the Meat, Food and Hospitality Industry and has become a platform for information exchange, technology updates and networking. Over time, FFI's (Flavor N Fusion Ingredients Pvt Ltd) complete solution approach backed by a reliable customer service has earned it the trust of its customers across a wide spectrum of food industries. Today, Flavor N Fusion Ingredients Pvt Ltd (FFI) is a preferred vendor-of-choice for customers ranging from Processed Meats, QSR's, Horeca, Modern Retail, Mayonnaise, Snacks, Sauces and Snack foods.









Freeze Thaw Stable, Functional **MARINADES,** Pre-Marination System

Functional Ready Mixes / Bases for **BURGER PATTIES,** Nuggets





Ready Mixes for **MAYONNAISE**, Dressings

Freeze Thaw Stable,
Functional Bases for
SAUSAGES,
Hot Dogs, Cold Cuts,
Ham, Bacon









Ready Mixes / Bases for INDIAN GRAVIES

Instant Mixes for **BATTER, BREADING, COATING**System





Ready Mixes / Bases for **STOCKS & SOUP**

Ready Mixes for Cold and Hot **BEVERAGES**









Functional Ready
Mixes for
FERMENTED MEAT
products

Wide range of Ready Mixes for **RICE, NOODLES**

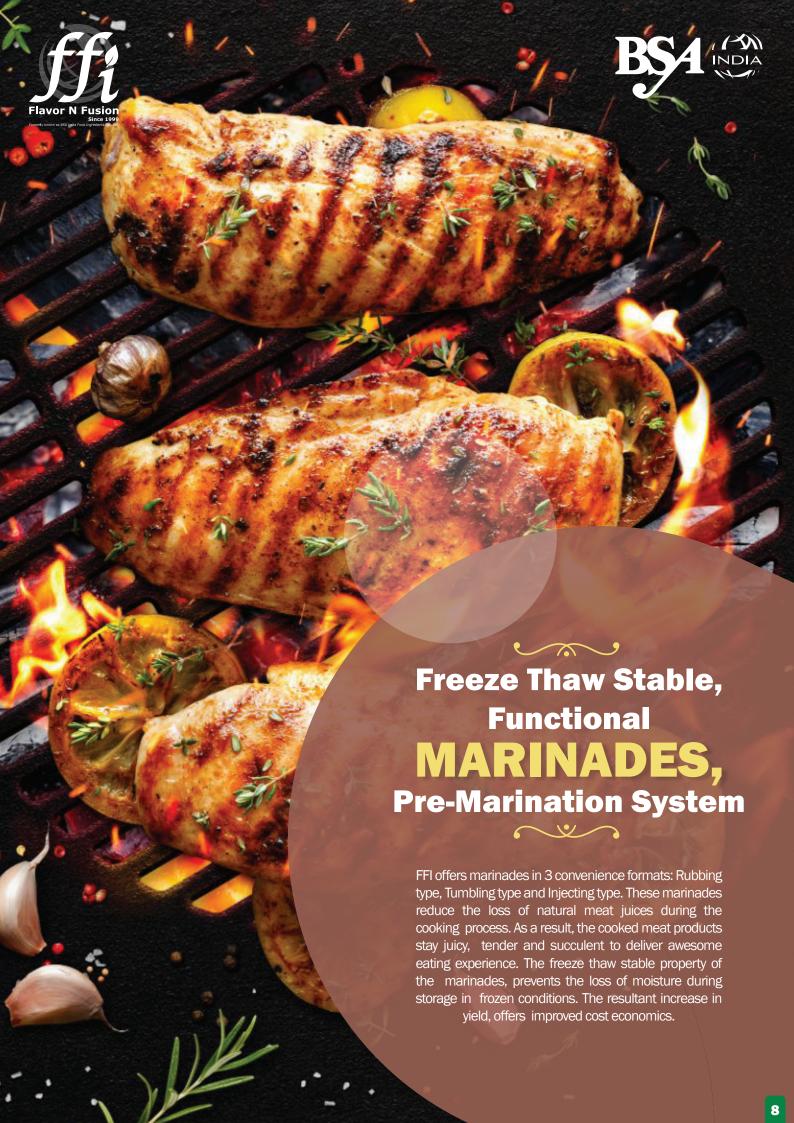




Professional
Western
COOKING SAUCES

Wide range of **SEASONINGS**, **SPRINKLES**

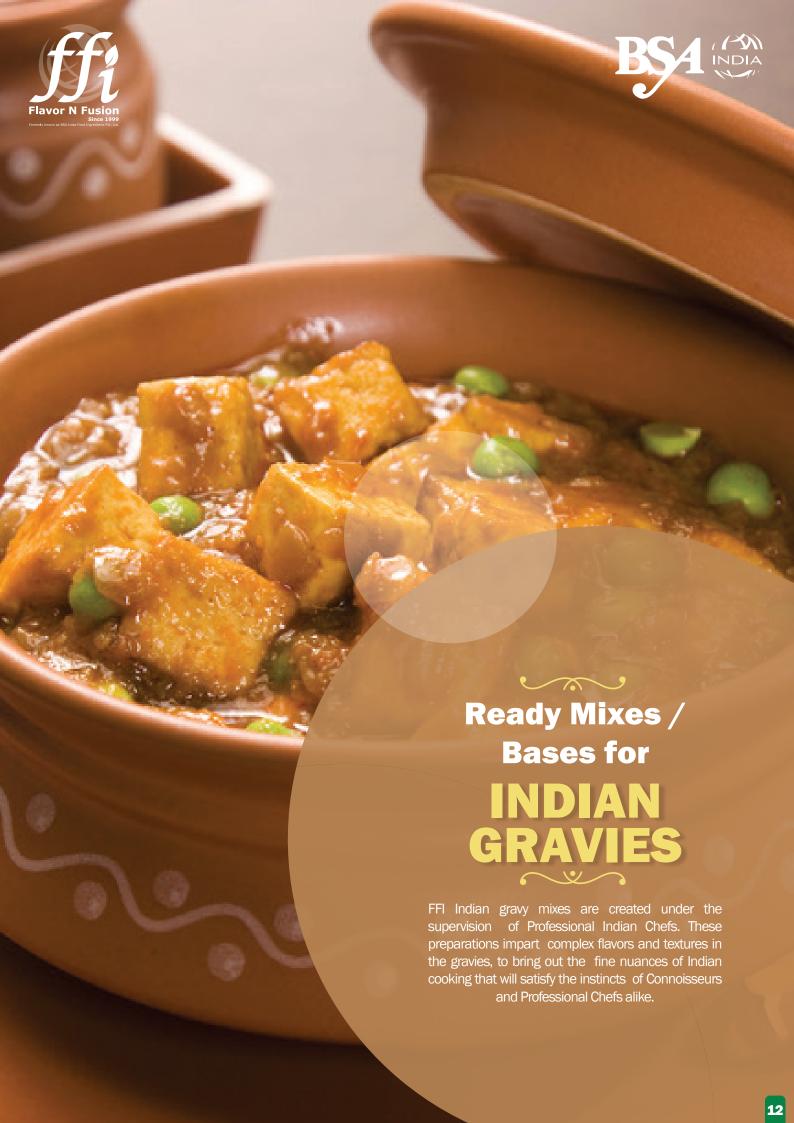
















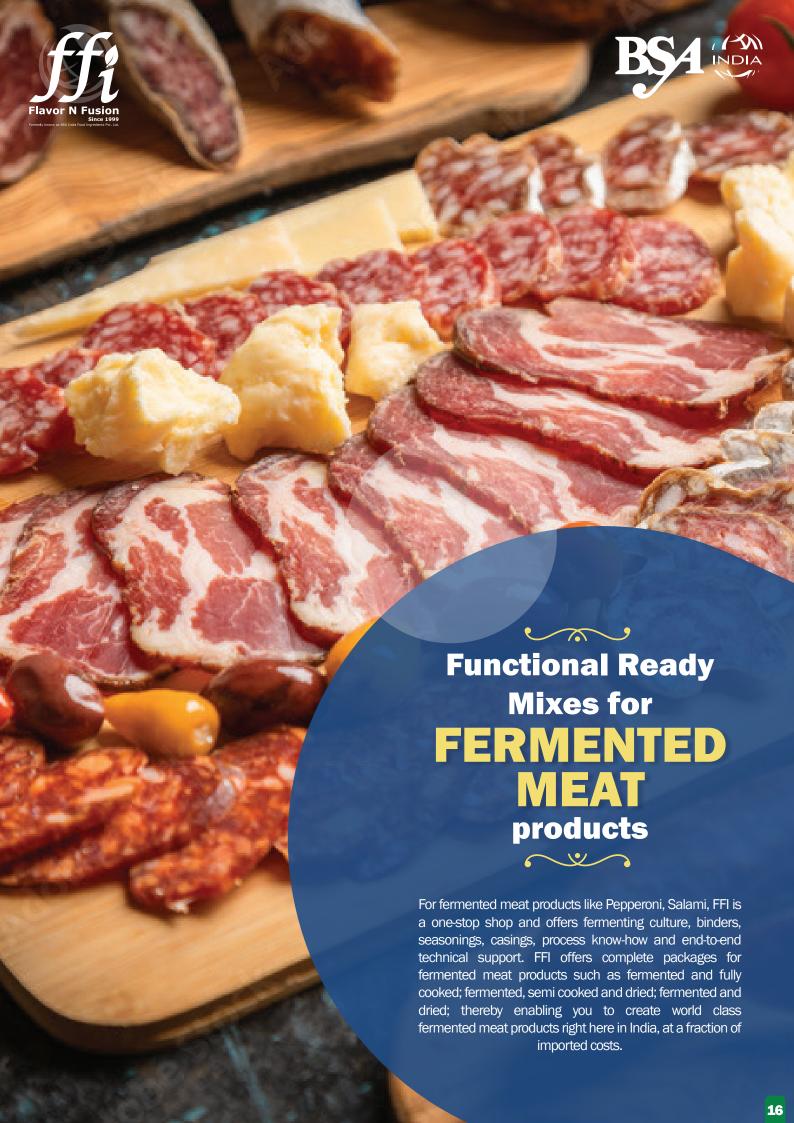


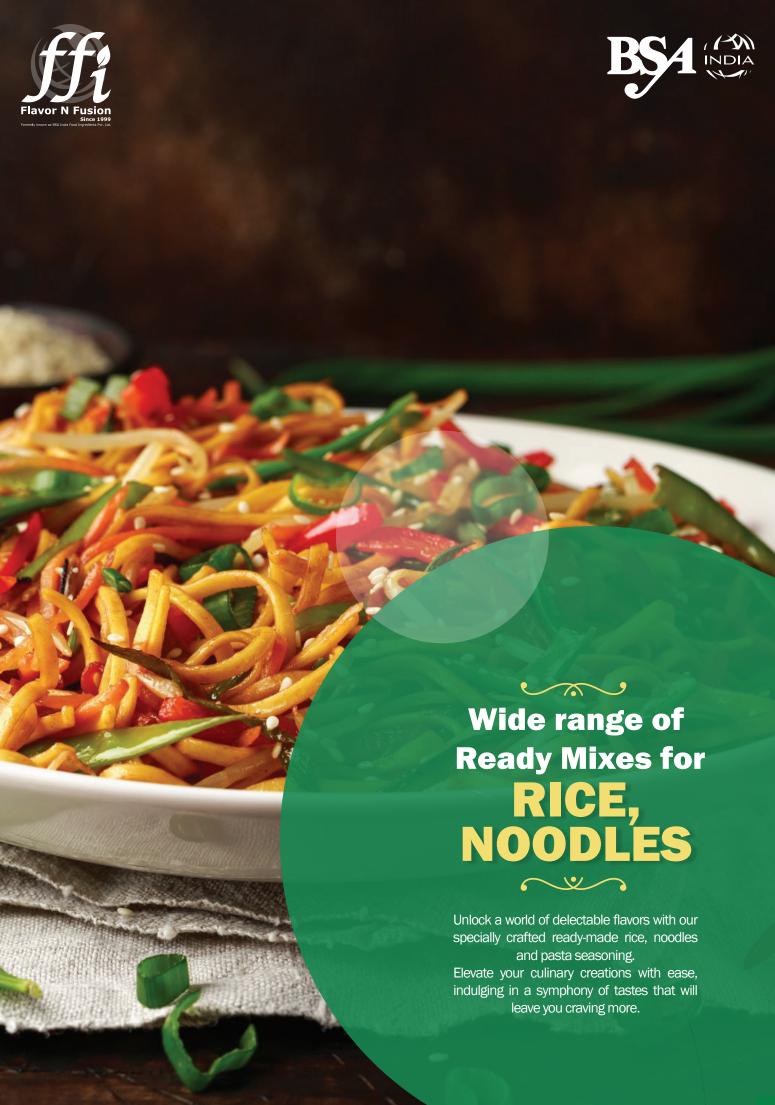






FFI beverage mixes come in popular flavors, for both cold and hot applications. Presented in single serve or convenient pack sizes, they are easy, quick and economical to use and ideal for fast food kiosks, in-flight service, catering and banqueting operations.











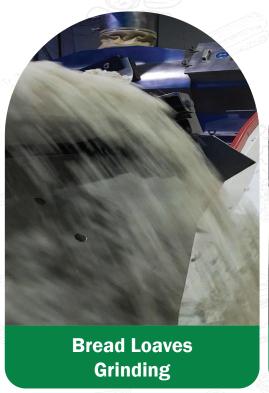




THE BREADCRUMB STORY



We at Flavor N Fusion Ingredients(FFI) having reputation in the industry, manufacturing and distributing ingredients and providing customized technical services and innovative approach have the UK make breadcrumb line with grinding & drying capacity of **500 kg per hours** installed.













THE TASTEFUL INNOVATOR

Cooked Sausages, Hot Dogs, Frankfurters, Wieners and other similar casing cooked products

NATURAL AROMAS

Enhance the flavor of your soups, pâtés, stews, prepared meals with natural flavors adapted to your process.





ISO 22000:2005 Certified Plant at Alwar, Rajasthan

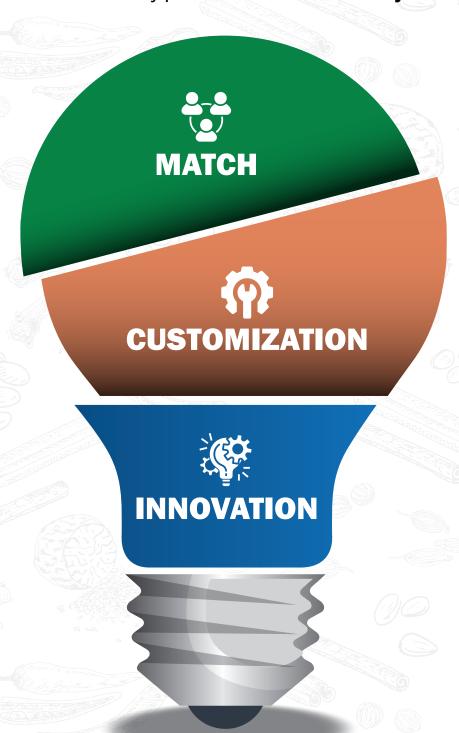






PROFESSIONAL PRODUCT TEAM

Nearly about **33 years** since our founding, And we have a strong creation team who are all very professional with above **5 years** experience.







Production Infrastructure

The infrastructure at Flavor N Fusion Ingredients (Alwar, Rajasthan) plant is state-of-the-art. All the plant equipments are in stainless steel; sieves, magnets and metal detection systems are placed at appropriate intervals. The plant follows good hygiene and manufacturing practices.

An umbrella ERP system, which is the mother of all operations, monitors and controls the entire production process. Raw Materials, Specs Systems, Approved Vendors, Customers and their Products - all carry a unique code, stored and accessed only through the ERP system. The entire operation sequence including Raw Material Purchase and Reception, Quality Control, Product Development, Production and Finished Goods Approval is managed online with the ERP process, ensuring no loss of critical business information, along with end-to-end traceability of products.







R&D Center at Gurgaon

FFI R&D Centre, Gurgaon (Delhi/NCR), is a place where ideas are brought to life. Our Chefs, Processed Meat / Food Technologists work alongside our customers to create a variety of products, suited for the customer's specific operational requirements. Our fully equipped Meat Lab-cum-Application Test Kitchen can replicate actual operational conditions for a diverse range of industries including Processed Meat, Processed Food and Food Service; so products can be tested for their functional performance in real life conditions. Customers can also evaluate several flavor permutations to reach their preferred flavor profiles.

Come to BSA with your ideas and our creative team will work with you to deliver a product you want.









Quality Assurance

In keeping with its mission of offering only premium quality products, FFI Quality Assurance team carefully examines all raw materials and finished products that come into or are shipped out from the plant. Because of the way we handle the ingredients, control our production lines and train our personnel, we are able to ensure the traceability of all our ingredients.

The consistent quality of products is a norm at FFI. We have received ISO 22000 certification in 2011 from third party auditors SGS-INDIA. The plant's HACCP policy ensures the quality and safety of the goods and services. The allergen management system guarantees absolute safety of all FFI products.









Raw Material Supply Chain

FFI sources majority of its raw material from the common approved vendors that supply to FFI Globally, thereby assuring highest quality of ingredients. Infact, FFI India is the buying hub for FFI. Over 1000 different ingredients are sourced from 20+ countries across Asia, Africa and Europe. Every supplier is audited for food safety and quality compliance capability, which includes a plant visit as well.

FFI's ability to leverage its combined buying volume gives it the advantage of buying at the most competitive prices.





Technical Support & Customer Care

At FFI working with our customers is no less than a treat!!! Something we love to do, again and again. We partner with our customers and work-in-sync with them, to develop highly functional and superior quality products, even if it means a door-step delivery policy.

A specially designated technical support team is always ready to deliver live experiences at the customer's facility, on their equipments and using their raw materials. FFI lives through this partnership, till the time the customer offers a similar experience to its end-consumer and beyond as well.

Also a dedicated full-time customer service officer is your one-point contact for any service; right from taking the order, loading the ERP system, tracking, monitoring, delivering and assisting you to make your experience of working with FFI a pleasant one.



Excited! Let's roll.

Schedule a demo right away and witness how ingredients create magic to add value to your business.

Simply call (+91.) 9982687034 or (+91.) 9982627280 and we will take it forward from there.







FLAVOR N FUSION

Plant and Manufacturing Facility

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