



Innovative
Flavours





Innovative *Flavours*

Corporate

Over 40 years in FLAVOUR industry, Robin Chemicals is known for its passion for innovation, knowledge & meeting custom requirements. Our passion for FLAVOURS is well appreciated and acknowledged by our esteemed clients.

History

Late Mr. N R Shah and Mr. M R Shah founded the **N R Shah group of companies**, which is a well known corporate entity in importing and trading of aromatic chemicals, essential oils and perfumery compounds, since last 70 years. After trading and then manufacturing aromatic chemicals, the group spread its wings into the field of flavouring essence, caramel and food colours via the Brand "Robin Chemicals".

Management

Robin Chemicals is a family-owned business with extensive focus on long term strategies and innovation adhering to stringent business ethics. Mr. Surendra Shah Managing director is a dynamic person with 35 years expertise in food colour preparation, perfumery compounds, flavouring essence and aromatic chemicals.

The efficient and committed staffs at Robin chemicals are constantly exhibiting innovative ideas in order to meet the ever changing needs of this industry. We at Robin Chemicals have an ideal blend of skills and expertise in the form of qualified, experienced and dedicated workforce.

Mission

Robin Chemicals aims at developing unique flavour blends, with continuous research and development for each customer's specific demand.

With exceptional quality and innovative products, Robin chemicals pledge to continue winning the long-term appreciation and hearts of our customers.





Products

Robin Chemicals produce's an extensive range of products to cater to different industries. Our products include:

Flavours

Flavour is one such facet, among many others, that makes any food product stand out among the others. We at Robin constantly endeavour to trigger that emotion and memories of taste, aroma and mouth feel, which would lead them to buy your products again & again.

We offer a wide variety of flavours to enhance taste in foods, beverages (alcoholic and non-alcoholic), pharmaceutical, sweets, dairy, confectionary, bakery products, biscuits, tobacco, cigarettes, pan masalas, ice creams, juices, savoury products etc.

Robin flavours are available in liquid (oil or water soluble), powder and encapsulated forms. They are created using the best natural, nature identical & artificial ingredients, sourced from all over the globe, with applications in common market sectors and latest technology to ensure long shelf life, flavour performance and stability under the most rigorous industrial processing conditions.


Caramel Class I (plain Caramel or Caustic Caramel)

We manufacture Caramel Class I from cane sugar which conforms to Bureau of Indian Standards. This class of caramel, which is also known as high proof alcohol caramel or spirit caramel, is primarily used for alcoholic beverages. Class I caramel has more flavour as it is highly concentrated. It has similar or bitterer taste than burnt sugar and is also being used to flavour variety of foods including milk, sugar and confectionary. This class of caramel is the most natural of the four classes of caramels and is the only class that can be certified organic. This class of caramel has now earned ample recognition in the food industry.

Food Colour Preparation

We not only add taste, but also add colour to your food products. We manufacture variety of permitted food colour preparations, in both powder and liquid forms.

Technologies and ingredients, which enhance the flavour of food, have always played a vital role in food formulations. Increasing consumer demands have pressurised food manufacturers to adapt ingredients in order to produce something innovative. By partnering with our flavorists and food technologists we can create innovative flavor ideas and formulations of your choice. It is our mission to customize each flavor to suit your local culture and environment. This unmatched principle to align flavours with customer's expectations will ensure your continuing success in the market.



Customer Service

We make prompt and safe deliveries at the customer's doorstep. We execute most orders within 48 hours of its receipt. We believe in careful delivery of products without compromising on its quality.

We offer a wide range of products to different categories of industry. Besides, we also offer an equally wide range of packaging depending upon the product type, quantity ordered and clients' requirements. We are well equipped to provide special packaging to our customers as per their requirements.

Quality Control

Quality control is a vital function of our company. It is highly imperative for a company like ours to provide products of high quality, since our output is designed for human consumption. We maintain proper analytical and quality checks on every product with both conventional and modern methods of analysis. Every stage of manufacturing process is meticulously monitored by our skilled personnel with organoleptic ability. We have a well equipped laboratory to facilitate quality checks and inspections as per established standards before dispatch to the customers.

We never compromise on using raw materials of substandard quality. The raw materials are obtained from reputed vendors all over the world. All raw materials are inspected for quality before inventorization. A thorough examination is done at the end of every batch manufactured. The analytical reports prepared batch-wise help us to restructure our system. We evaluate the final output with physico-chemical constants, check for odour value and analyse its performance. The batch is released for packaging and delivery, once these tests are passed.



Infrastructure

We have adequate infrastructure for processing, packaging and storage. Our state-of-art infrastructure at Chennai and Mumbai are regularly updated to develop superior products, while abiding by the existing rules.

We are well-equipped with modern machinery and manufacturing facilities to convert raw material into finished products. Robin chemicals currently have a capacity to manufacture 2000 tons of flavours and about 200 tons of caramel and permitted food colours annually, without compromising on the quality.

We also maintain effluent treatment plants in our premises in order to have an eco-friendly atmosphere.



Research & Development

In the world of ever-changing consumer tastes and preferences, we realize the need of our customers to innovate and create, the special product that attracts their target consumers. Our manufacturing facilities are equipped with sophisticated laboratory equipments, using latest technology and highly trained leading edge chemists, to create unlimited combination of new tastes and aroma. In our laboratory of more than 3000 chemicals, essential oils and absolutes, we have created many commercially successful formulae to meet different consumer demands. Our formulae are customized to suit any local tastes, no matter where they are

Innovation is the answer to our success. We invest a significant proportion of our capital in research and development of innovative flavours and thus creating new flavor profiles. Our research team constantly explores and integrates new chemicals in our blends. All the raw materials used by us are GRAS, are FEMA approved and all our products are in accordance with PFA rules.



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