

E-BROCHURE 2026

Sovereign Nutriment

PRIVATE LIMITED

Ingredients behind life's simple pleasures

| | Export product lines: 9 | | Manufactured chocolate lines: 23 | | Mango pulp per FCL: 17.2 MT

CONTENTS

What is inside this brochure

A complete reference to our organisation, our quality discipline and every product family we supply — with the specification detail your formulation and purchase teams need.

THE ORGANISATION

Company profile — Who we are, and the numbers	3
Vision, mission & values — What we are working towards	4
Capabilities & logistics — How the organisation is built	5

PRODUCT FAMILIES

Sugar — Export	6	Mango Pulp — Export	12
Maize (Corn) — Agri	7	Blanched & Roasted Peanuts — Export	13
Desiccated Coconut Powder — Export	8	Animal & Poultry Feed Ingredients — Feed	14
Liquid Glucose — Starch derivative	9	Chocolate Manufacturing — Manufactured	15
Maize Starch — Starch derivative	10	Manufactured chocolate range — All 23 lines	16
Sorbitol 70% Solution — Starch derivative	11		

REFERENCE

Quality & compliance — How we hold a specification	18
Contact — Office, warehouse and enquiries	19

HOW TO READ THE PRODUCT PAGES

Every product family is set out the same way: what it is and why it behaves as it does, the range or grades available, a specification table of typical values, the applications it is normally bought for, and the packing and despatch detail your purchase team needs.

Specification figures are typical values and are confirmed lot by lot on the certificate of analysis. Where a grade is made to order, the written specification agreed with you takes precedence over anything printed here. Samples are released against a written application brief.

Who we are

Mumbai · exporting worldwide — Ingredients behind life's simple pleasures.

Sovereign Nutriment Pvt. Ltd. is a manufacturer, supplier, importer and exporter of quality food and feed ingredients. We hold global tie-ups with manufacturers and agencies, which lets us bring international products into the Indian market and take Indian agricultural and processed products out to buyers overseas.

We are based in Mumbai with warehousing at Bhiwandi just outside the city. Alongside the export and import business we run a Material on the Spot division that holds international products in local stock — so a customer who needs a small quantity quickly can get it without going through a full import cycle.

Our chocolate manufacturing operation makes 23 lines of cocoa intermediates, pure and compound chocolate, chips, pastes, coverings and fillings. That means for chocolate we control the specification directly, rather than passing on someone else's.



MUMBAI · BHIWANDI WAREHOUSING

9	23	17.2 MT	1 × 20' FCL
EXPORT PRODUCT LINES	MANUFACTURED CHOCOLATE LINES	MANGO PULP PER FCL	MINIMUM ORDER

Manufacturer, supplier, importer and exporter of quality food and feed ingredients, shipping from Mumbai to South East Asia, the Middle East and beyond.



INGREDIENTS SUPPLIED TO MANUFACTURING PLANTS ACROSS INDIA AND OVERSEAS

What we are working towards



STOCK DISCIPLINE AND DESPATCH FROM OUR BHIWANDI WAREHOUSE

OUR VISION

To be the global leader in the food and feed industry by offering reliable ingredients and services through a professional, ethical and practical business approach, and thus reward everyone we touch — our customers, suppliers, business associates and stakeholders.

OUR MISSION

To be the best global supplier of food and feed ingredients through superior customer service, innovation, ethical business standards, quality and commitment.

THE FIVE VALUES WE HOLD OURSELVES TO

01 Reliability

A commitment made on quality, quantity and date is a commitment kept. Reliability is the only thing that compounds in this trade.

02 Accountability

Every consignment has a named owner inside our organisation. Nothing is anonymous and nothing gets passed along.

03 Develop people

Technical and commercial depth is built inside the company over years. We invest in it deliberately.

04 Loyalty

Long-term relationships with customers and suppliers alike, held through good markets and bad.

05 Standardisation

Written specifications, documented processes and consistent documentation — so the second shipment matches the first.

How the organisation is built

Sourcing, checking, holding, documenting and moving goods — six functions that decide whether a consignment arrives as specified and on time.

Procurement

Procurement professionals working directly with mills, crushers, processors and manufacturing principals, so quantity and quality are secured before an order is confirmed rather than after.

Warehousing

Warehousing at Bhiwandi outside Mumbai, with stock rotation, stacking discipline and temperature and humidity conditions matched to each product's storage requirement.

Logistics channel

Our own transportation fleet plus tie-ups with courier and transport agents, which is what lets us deliver into remote locations rather than only to major hubs.

Quality control

Dedicated quality controllers checking every consignment against its written specification, with independent pre-shipment analysis arranged where the buyer or the destination market requires it.

Material on the spot

A dedicated division that holds international products in local stock, so buyers who need small quantities quickly are not forced into an import cycle to get them.

Documentation

Export documentation prepared in-house: certificate of analysis, phytosanitary certificate, certificate of origin, fumigation certificate and shipment documents to the letter of credit.

THE TEAM BEHIND IT

Procurement professionals

Sourcing, negotiation and supplier relationships at origin.

Warehousing professionals

Stock condition, rotation, stacking and despatch accuracy.

Administrative staff

Documentation, banking, statutory compliance and coordination.

Quality controllers

Specification verification, sampling and pre-shipment inspection.

Sales & marketing professionals

Application support, quotation and account management.

Sugar

Crystal sugar for overseas food manufacturers and industrial fermentation buyers, graded on ICUMSA colour value.

Sugar is our largest export line. We supply high-quality crystal sugar to overseas markets, graded on ICUMSA colour value so that a buyer in any market can specify exactly what they need without ambiguity — below 45, below 65, below 100, or above 100 where colour is not critical.

Fine and super-fine grain are produced to buyer specification. Beyond food use, sugar is a major industrial fermentation feedstock: ethyl and butyl alcohol, glycerine, citric acid, soaps and resins all begin with it, and industrial buyers generally work to a different colour and ash brief than food buyers do.



SUGAR

APPLICATIONS

- Food and beverage manufacture
- Industrial fermentation — ethyl and butyl alcohol
- Glycerine and citric acid production
- Soaps and resins
- Bakery and confectionery
- Repacking and retail distribution

AT A GLANCE

ICUMSA grades	Below 45, below 65, below 100, above 100
Grain options	Standard, fine and super-fine to buyer specification
Order size	One 20' FCL upward
Documentation	COA, phytosanitary, certificate of origin, fumigation as required

TYPICAL CHARACTERISTICS

Appearance	Free-flowing crystalline solids
Colour	White
Odour	Odourless
Flavour / taste	Characteristically sweet
Colour value	ICUMSA below 45 / 65 / 100, or above 100
Grain	Standard, fine or super-fine as ordered

Pre-shipment analysis by an independent agency on request

PACKING & DESPATCH

Packing	50 kg new PP bags; jumbo bags on request
Loading	20' and 40' FCL, up to full vessel load
Ports	Nhava Sheva (JNPT), Mundra, Kandla

Maize (Corn)

One of India's key cereal crops, moving in volume to poultry and food buyers across South East Asia and the Middle East.

Maize is one of India's most important cereal crops and the backbone of the poultry and animal feed industry, as well as a staple for direct human consumption. We export both feed-grade and food-grade maize, and the two briefs are genuinely different: feed buyers care most about energy, moisture and aflatoxin, while food buyers add colour uniformity and broken-kernel limits to the list.

Order sizes run from a single 20' FCL for a trial through to full vessel loads. Our established markets are South East Asia and the Middle East, particularly the Gulf, where we work to the standard documentation and pre-shipment inspection expectations of those trades.



MAIZE (CORN)

APPLICATIONS

- Poultry and animal feed compounding
- Human consumption — flour, grits and flakes
- Wet milling for starch and derivatives
- Brewing and distillation
- Extruded snack manufacture
- Feed pellet and mash production

AT A GLANCE

Grades	Feed grade and food grade
Order size	One 20' FCL to full vessel load
Packing	New PP or jute bags, or loose in bulk
Main markets	South East Asia; Middle East (Gulf)

TYPICAL SPECIFICATION

Appearance	Whole yellow kernels
Moisture	14% max
Foreign matter	1% max
Broken kernels	2% max (food grade); 3% max (feed grade)
Damaged / discoloured	2% max
Aflatoxin	20 ppb max; tighter limits on request
Live infestation	Nil

Independent pre-shipment analysis available

PACKING & DESPATCH

Packing	New PP bags, jute bags, or loose in bulk
Loading	20' / 40' FCL to full vessel load
Documentation	COA, phytosanitary certificate, certificate of origin, fumigation certificate

Desiccated Coconut Powder

White coconut kernel meat, shredded or granulated and dried — supplied against a complete written specification.

Desiccated coconut powder is produced from the white meat of a mature coconut kernel: pared, shredded or granulated, then dried to a low, stable moisture content. Because the product carries 63–69% crude fat, everything about its shelf life comes down to how well that fat is protected — which is why free fatty acid and peroxide value belong on the specification, not just moisture.

The full physical, chemical and microbiological specification below is what we ship against. Granulation is the parameter buyers most often need adjusted, and it is stated as a mesh distribution rather than a vague grade name so there is nothing left to interpret.



DESICCATED COCONUT POWDER

PHYSICAL AND ORGANOLEPTIC

Colour	White
Appearance	Shredded or granulated dried coconut kernel
Odour and taste	Characteristic of fresh coconut, free from off-notes
Granulation — on 12 mesh	0–1%
Granulation — on 20 mesh	55–70%
Granulation — bottom	20–35%

CHEMICAL

Moisture	3.0% max
Crude fat	63–69%
Free fatty acid (as lauric)	0.15% max
pH	6.0–6.7
Protein	9.0% max
Ash	2.5% max
Fibre	4.0% max
Peroxide value	1.0 meq O ₂ /kg max
Natural sugar	6.0% max

MICROBIOLOGICAL

Total plate count	5,000 col/g max
Coliform	50 col/g max
Yeast	100 col/g max
Mould	50 col/g max
E. coli	Absent / g
Salmonella	Absent / g

APPLICATIONS

- Bakery — cookies, cakes, macaroons and toppings
- Confectionery and chocolate inclusions
- Ice cream and frozen dessert
- Mithai, laddoo and traditional sweets
- Curry, sauce and savoury bases
- Cereal, granola and snack bars

PACKING & DESPATCH

Packing	50 kg food-grade polyethylene-lined multi-kraft paper bag
Shelf life	12 months
Storage	Clean, cool, dry conditions; not above 25 °C and 65% RH
Stacking	Maximum 4 layers, 12 bags per pallet

Liquid Glucose

A colourless, odourless viscous syrup of glucose, maltose and higher saccharides, produced by controlled hydrolysis of refined starch.

Sovereign Liquid Glucose is manufactured by the controlled hydrolysis of refined starch, giving a colourless, odourless, viscous syrup containing glucose, maltose and higher saccharides. The degree of hydrolysis is expressed as dextrose equivalent; our standard commercial range is D.E. 38–50, and we ship to a tighter D.E. 40–44 window.

In practice liquid glucose is doing several jobs at once: it adds body and mouthfeel, it acts as a humectant that holds moisture in the product, it controls sucrose crystallisation so a toffee stays chewy instead of turning grainy, and it contributes mild sweetness without the crystallisation risk of sugar alone. Its industrial uses run well beyond food, into tobacco curing, leather tanning, shoe polish and construction binders.



LIQUID GLUCOSE

APPLICATIONS

- Frozen dairy — bodying agent and humectant
- Confectionery — toffees, caramels, gums and chewing gum
- Bakery — moisture retention and crumb softness
- Pharmaceuticals — cough syrups and antacid suspensions
- Tobacco curing
- Leather tanning, shoe polish anti-caking and construction binders

TYPICAL SPECIFICATION

Appearance	Colourless, odourless viscous syrup
Brix	82% min
pH	4.8–5.2
Free acidity	1 ml max of 0.1 M NaOH
Dextrose equivalent (D.E.)	40–44
Ash	0.25% max
Sulphur dioxide	400 ppm
Starch	Absent

Commercial D.E. range 38–50

PACKING & DESPATCH

Packing	300 kg net HMHDPE drum
Loading	80 drums per 20' container
Storage	Cool, dry, away from direct sunlight and moisture

Maize Starch

Native maize starch: an odourless white powder of amylose and amylopectin, and the base material for glucose, dextrose, maltodextrin and sorbitol.

Sovereign Maize Starch is an odourless white powder composed of the two glucose polymers amylose and amylopectin. On its own it is a workhorse — a diluent, a thickener, a gelling agent, a moulding medium and a dusting powder. Converted, it becomes the feedstock for liquid glucose, dextrose monohydrate, dextrose anhydrous, maltodextrin and sorbitol.

The two specification lines that matter most in practice are starch content on a dry basis, which tells you how much of the bag is actually doing work, and cold water solubility, which tells you whether the starch has been pre-gelatinised or damaged in processing.



MAIZE STARCH

APPLICATIONS

- Diluent in food formulations
- Baking powder component
- Confectioner's sugar dusting
- Gum-candy moulding beds
- Thickening and gelling agent
- Flour additive and salad-dressing stabiliser

RANGE

Native maize starch

Thickening, gelling, dusting, binding and moulding.

Liquid glucose

Hydrolysed syrup at D.E. 38–50.

Dextrose monohydrate and anhydrous

Crystalline glucose for food, beverage and pharmaceutical use.

Maltodextrin

Low-D.E. carrier and bulking agent for spray drying.

Sorbitol

Polyol humectant, supplied as a 70% non-crystallising solution.

TYPICAL SPECIFICATION

Appearance	White powder
Odour	Odourless
pH (10% aqueous slurry)	4.5–6.5
Moisture	12% max
Starch content (dry basis)	98% min
Total ash (dry basis)	0.15% max
Cold water solubility	0.15% max
Protein	0.6% max

PACKING & DESPATCH

Packing	HDPE bags, 25 kg
Storage	Cool, dry, away from moisture and strong odours
Loading	20' / 40' FCL, palletised or loose

Sorbitol 70% Solution

A polyol humectant for oral care, pharmaceutical syrups, cosmetics and industrial use, supplied non-crystallising at 70% solids.

Sorbitol is a water-soluble polyhydric alcohol — a sugar alcohol — and we supply it as a 70% non-crystallising solution. Non-crystallising matters: a crystallising grade will seed and set solid in a drum or a pipeline, and in toothpaste it will show up as grittiness that no amount of downstream processing will fix.

Its value in formulation comes from holding moisture without fermenting and without contributing to dental caries, which is why it is the standard humectant in toothpaste, in sugar-free confectionery and in pharmaceutical syrups. It also carries the tightened heavy-metal, arsenic and microbiological limits that pharmaceutical and cosmetic customers require.



SORBITOL 70% SOLUTION

APPLICATIONS

- Toothpaste and oral care
- Tonics and cough syrups
- Face creams and lotions
- Tablet compounding and wet granulation
- Cosmetics and personal care
- Paints and industrial formulations

PHYSICAL AND CHEMICAL

Specific gravity @ 25 °C	1.285 min
Refractive index @ 20 °C	1.455–1.465
Optical rotation	+1.5 to +3.5
Solid matter	68–72% w/w
Polyols (as D-glucitol)	62% w/w min
Sulphated ash	0.1% w/w max

IMPURITY LIMITS

Arsenic	2 ppm max
Heavy metals	10 ppm max
Chloride	50 ppm max
Sulphate	125 ppm max
Nickel	1 ppm max
Total plate count	1,000 cfu/g max
Yeast and mould	100 cfu/g max

PACKING & DESPATCH

Packing	300 kg net HMHDPE drum
Loading	80 drums per 20' container
Storage	Cool, dry and dark

Mango Pulp

Aseptically packed Totapuri pulp — the variety the beverage trade is built on, available all year rather than only in season.

We supply Totapuri mango pulp, aseptically processed and packed so that it is available for export throughout the year instead of only during the Indian mango season. Aseptic packing is what makes that possible: the pulp is sterilised and filled into a sealed bag inside a drum, so it needs no preservative and no cold chain in transit.

Totapuri is the beverage industry's working variety for good reason. Its bright yellow colour holds, its flavour is clean rather than dominant, and its Brix:acid ratio of about 35 gives formulators a predictable base to build juices, nectars and dairy drinks on.



MANGO PULP

APPLICATIONS

- Mango juice, nectar and RTD beverages
- Lassi, yoghurt drinks and dairy dessert
- Ice cream, kulfi and sorbet
- Bakery fillings and toppings
- Jam, squash and fruit preparation
- Baby and health food

TYPICAL SPECIFICATION

Ingredients	Totapuri mango pulp
Colour	Bright yellow
Flavour and taste	Characteristic of Totapuri mango
Brix	14 min
Acidity	0.4 min
pH	Below 4.00
Brix : acid ratio	35
Ascorbic acid	100 ppm min
Additives	Nil

Available year-round from aseptic stock

PACKING & DESPATCH

Packing	215 kg aseptic bag in MS drum
Container load	80 drums per 20' container — net 17.2 MT
Storage	Ambient; no cold chain required in unopened drums

Blanched & Roasted Peanuts

Blanched, roasted splits with a clean sweetish taste and aflatoxin controlled to the limit your market requires.

We export blanched and roasted peanut splits of the Indian Bold and Java varieties. Blanching removes the skin, roasting develops the flavour, and splitting is a natural consequence of both. The result is a creamish, oval-longish split with a clean, sweetish taste and a roasted, cooked aroma.

Two numbers decide whether a lot is acceptable in a regulated market. Aflatoxin is the first: our standard is total aflatoxin (B1, B2, G1, G2) below 20 ppb, with a below-5 ppb option for markets and customers that require it. Free fatty acid is the second, because it tells you how well the oil in the nut has been protected — we hold it below 1.0% as oleic acid.



BLANCHED & ROASTED PEANUTS

APPLICATIONS

- Snack and namkeen manufacture
- Chikki, brittle and confectionery
- Peanut butter and spreads
- Bakery inclusions and toppings
- Chocolate and praline centres
- Retail repacking

PHYSICAL

Shape	Oval longish splits
Colour	Creamish
Splits per ounce	Approx. 95–100
Damaged	0.2% max
Infested	Nil
Peanut skin	0.05% max
Burnt pieces	Nil
Skin on splits	Below 2.5%

ORGANOLEPTIC AND CHEMICAL

Taste	Sweetish and clean
Aroma	Roasted / cooked
Moisture	Below 3.5%
Free fatty acid (as oleic)	Below 1.0%
Total aflatoxin B1, B2, G1, G2	Below 20 ppb; below 5 ppb optional
Allergen declaration	Contains peanut, a common allergen
GMO status	Made from non-GMO peanuts

Aflatoxin tested per lot before shipment

PACKING & DESPATCH

Packing	40 kg / 50 kg PP bag with plastic liner
Alternative	25 kg vacuum packed in cartons or PP bag
Storage	Cool, dry; protect from moisture and pest ingress

Animal & Poultry Feed Ingredients

The energy, protein and mineral raw materials that feed compounders buy by the container — specified on the parameters that actually drive least-cost formulation.

Feed buying is a least-cost formulation exercise, not a shopping list. What a compounder needs from a supplier is a reliable number for the parameters that go into the matrix — crude protein, crude fibre, moisture, oil content, and for the cakes, residual oil and urease activity. We quote and ship against those parameters rather than against a grade name.

We supply the energy sources, the protein meals, the by-product ingredients and the mineral inputs used by poultry, cattle, aqua and pet-feed manufacturers. Order sizes run from a single 20' FCL to bulk vessel parcels, and the export documentation set — phytosanitary certificate, certificate of origin, fumigation certificate and independent pre-shipment analysis — is prepared as standard.



ANIMAL & POULTRY FEED INGREDIENTS

RANGE

Energy sources

Feed-grade maize, broken rice, bajra and sorghum.

Protein meals

Soyabean de-oiled cake, groundnut extraction, rapeseed and mustard cake, sunflower and sesame de-oiled cake.

By-product ingredients

Rice bran and de-oiled rice bran, wheat bran, maize gluten meal and molasses.

Mineral and additive inputs

Feed-grade calcium carbonate, di-calcium phosphate, salt and mineral mixtures.

INDICATIVE PARAMETERS BY GROUP

Feed-grade maize — moisture	14% max
Feed-grade maize — aflatoxin	20 ppb max
Soyabean DOC — crude protein	46% min (dry basis)
Soyabean DOC — crude fibre	7% max
Soyabean DOC — residual oil	1.5% max
Rice bran — oil content	As per grade, de-oiled or full fat
Molasses — total sugars as invert	50% min
Sand and silica	Declared per material

Confirmed per material and per shipment

APPLICATIONS

- Broiler and layer poultry feed
- Cattle and dairy feed
- Aquaculture and shrimp feed
- Pet and speciality feed
- Feed pellet and mash plants
- Feed premix and concentrate blending

PACKING & DESPATCH

Packing	New PP or jute bags, jumbo bags, or loose in bulk
Loading	20' / 40' FCL to bulk vessel parcels
Documentation	COA, phytosanitary certificate, certificate of origin, fumigation certificate

Chocolate Manufacturing

Twenty-three manufactured lines — cocoa intermediates, pure and compound chocolate, chips, pastes, coverings and fillings.

Chocolate manufacturing is where Sovereign Nutriment stops being a trading house and becomes a producer. We make cocoa intermediates, pure and compound chocolate in slab and chip form, compound pastes, ready-to-use coverings and choco fillings — 23 lines in total, listed in full below.

Two process steps decide whether a chocolate is good. Conching is the long shear-and-aeration stage that drives off residual moisture and volatile acids and coats every particle in fat; it is what converts a gritty, sour paste into something smooth. Tempering then controls cocoa butter crystallisation, pre-forming the stable crystal so the finished piece sets with a hard snap and a glossy surface, contracts cleanly out of the mould, and resists fat bloom in storage.

Pure chocolate is cocoa-butter based and must be tempered. Compound is built on a cocoa butter substitute, sets without tempering and holds up better in warm ambient conditions — which makes it the practical choice for coating and enrobing lines without a tempering machine, and for products that have to survive an Indian summer in transit.



CHOCOLATE MANUFACTURING

APPLICATIONS

- Moulded bars and assorted chocolates
- Ganache, truffle and praline centres
- Cookie, muffin and brownie inclusions
- Ice cream coating, ripple and dip
- Doughnut, biscuit and dessert glaze
- Private-label and contract manufacture

HANDLING AND STORAGE

Pure chocolate	Tempering required
Compound	No tempering required
Slab format	500 g slab, 10 kg master case
Paste format	15 kg pail
Covering and filling	20 kg bucket
Storage temperature	16–20 °C
Relative humidity	Below 60%
Odour	Store away from strong-smelling materials

PACKING & DESPATCH

Slabs and chips	10 kg master case
Paste	15 kg pail
Covering and filling	20 kg bucket
Cocoa mass / butter	25 kg

Twenty-three manufactured chocolate lines

Cocoa intermediates, pure and compound chocolate, chips, pastes, ready-to-use coverings and choco fillings — every line we make, with its pack format, description and intended application.

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TEMPERING AND MOULDING

PRODUCT	PACKING	DESCRIPTION	APPLICATIONS
Cocoa Mass	25 kg	Rich brown mass with characteristic cocoa aroma	Chocolates, desserts, ice cream
Cocoa Butter	25 kg	Light yellow cocoa butter	Chocolate, cosmetic preparations
Cocoa Nibs	10 kg	Crushed cocoa kernels	Inclusions, dressings
Dark Chocolate	10 kg	Dark rich chocolate, 500 g slab	Assorted chocolates, ganache, desserts, cookies, muffins
Milk Chocolate	10 kg	Premium milky chocolate, 500 g slab	Assorted chocolates, ganache, desserts, cookies, muffins
White Chocolate	10 kg	Rich white chocolate, 500 g slab	Assorted chocolates, ganache, desserts, cookies, muffins
Dark Chocolate Chips	10 kg	Dark brown cone-shaped chips	Inclusion, ice cream, desserts, cookies, muffins
Milk Chocolate Chips	10 kg	Light brown cone-shaped chips	Inclusion, ice cream, desserts, cookies, muffins
White Chocolate Chips	10 kg	White cone-shaped chips	Inclusion, ice cream, desserts, cookies, muffins
Dark Compound	10 kg	Dark delicious chocolate compound, 500 g slab	Assorted chocolates, ganache, desserts, garnish, doughnuts, biscuits
Milk Compound	10 kg	Premium milky chocolate compound, 500 g slab	Assorted chocolates, ganache, desserts, garnish, doughnuts, biscuits
White Compound	10 kg	Premium white compound, 500 g slab	Assorted chocolates, ganache, desserts, garnish, doughnuts, biscuits

PRODUCT	PACKING	DESCRIPTION	APPLICATIONS
Dark Compound — no sugar added	10 kg	No-sugar-added dark compound, 500 g slab	Assorted chocolates, ganache, desserts, garnish, doughnuts, biscuits
Flavour Compound	10 kg	Mango, strawberry and orange compound, 500 g slab	Assorted chocolates, ganache, desserts, garnish, doughnuts, biscuits
Dark Compound Chips	10 kg	Dark brown cone-shaped chips	Ice cream, desserts, cookies, muffins
Milk Compound Chips	10 kg	Light brown cone-shaped chips	Ice cream, desserts, cookies, muffins
White Compound Chips	10 kg	White cone-shaped chips	Inclusion, ice cream, desserts, cookies, muffins
Dark Compound Paste	15 kg	Premium dark compound paste	Ice cream, desserts
Milk Compound Paste	15 kg	Premium milk compound paste	Ice cream, desserts
White Compound Paste	15 kg	White milky compound paste	Ice cream, desserts
Dark Covering	20 kg bucket	Ready-to-use ice cream coating	Ice cream, desserts
Milk Choco Covering	20 kg bucket	True milk choco liquid covering	Ice cream, desserts
Choco Fillings — dark / milk / white	20 kg bucket	True dark, milk or white filling	Ice cream, desserts

NOTES ON THE RANGE

Pure or compound. Pure chocolate is cocoa-butter based and must be tempered. Compound is built on a cocoa butter substitute, sets without tempering and holds up better in warm ambient conditions — which makes it the practical choice for coating and enrobing lines without a tempering machine, and for products that have to survive an Indian summer in transit.

Storage. Hold manufactured chocolate at 16–20 °C and below 60% relative humidity, away from strong-smelling materials. Slabs and chips are supplied in 10 kg master cases, pastes in 15 kg pails, coverings and fillings in 20 kg buckets, and cocoa mass and cocoa butter in 25 kg packs.

Private label and contract manufacture. Because these lines are made within our own group, recipe, sweetness, viscosity and fat system can be adjusted to your brief, and the specification you approve is the specification we hold. Sample slabs are released against a written brief.

How we hold a specification

Quality in an ingredient business is not a slogan; it is a sequence of ordinary checks carried out the same way every time. This is the sequence we follow, and what we will send you as evidence.



ANALYSIS AGAINST THE AGREED WRITTEN SPECIFICATION

A written specification comes first

Nothing is despatched against a verbal understanding. Every line we supply is agreed on a written specification — appearance, moisture, particle size, colour value, chemical and microbiological limits as the product demands — and that document is the reference for the order, the analysis and any claim that follows it.

Independent pre-shipment analysis

Where the buyer, the destination market or the product itself requires it, we arrange analysis at an independent laboratory before shipment and issue the report with the consignment. Aflatoxin, pesticide residue and microbiological testing on agricultural lines are handled this way as a matter of routine rather than on request.

Traceability

Every despatch carries its lot reference back to the mill, crusher, processor or manufacturing batch it came from. If a question is raised months later, we can identify the origin lot, the incoming analysis and the despatch record without guesswork.

Incoming verification

Consignments are checked against that specification on arrival at our Bhiwandi warehouse or at the loading point. Mill, crusher and manufacturer certificates of analysis are collected lot by lot and read against the agreed limits before stock is released, not after a complaint.

Storage discipline

Stock is stacked off the floor on pallets, segregated by lot, rotated first-in-first-out and kept away from strong-smelling materials. Temperature and humidity-sensitive lines — chocolate, cocoa butter, flavours, powders — are held to the storage conditions written on their own specification sheets.

Documentation as a deliverable

Documentation is part of the product, not an afterthought. Certificate of analysis, specification sheet, allergen and GMO declarations, weighment and despatch papers, and — for export consignments — phytosanitary certificate, certificate of origin and shipping documents are prepared in-house and issued with the goods.

CERTIFICATION STATUS — STATED PLAINLY

Sovereign Nutriment Private Limited does not at present hold any published third-party certification, and we do not claim one. Our certification documentation is being compiled and can be supplied on request as it is completed. In the meantime we are glad to share written product specifications, lot certificates of analysis, independent laboratory reports and our storage and handling procedures, and to host a customer audit of our office and warehouse operations by prior appointment.



Sovereign Nutriment Private Limited

Ingredients behind life's simple pleasures

REGISTERED OFFICE

B-506, 5th Floor, Damji Shamji Corporate Square
B Wing, Rajaram Bane Marg, Laxmi Nagar
Ghatkopar (East), Mumbai 400 075
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WAREHOUSE

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ENQUIRIES, SAMPLES AND QUOTATIONS

Write to us with your product, grade, quantity and delivery point and we will come back with a written specification, a quotation and — where the line calls for it — a sample against your own application brief. Enquiries are handled directly by the people who decide, so nothing waits in a queue.