



Vijay Enterprises

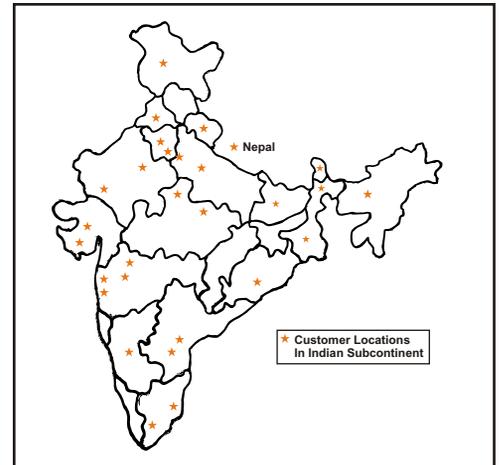
Manufacturer Of Mineral Phosphates And Sulphates For Over 35 Years





ABOUT US

We are a Delhi Based company, manufacturing food grade Phosphates and Sulphates since 1981. At our FSSAI approved manufacturing facility in Bawana Industrial Area, Delhi (India), we follow stringent quality systems to manufacture high quality hygienic ingredients to give healthy and safe products to our customers. All our products are free from extraneous chemical and biological elements. From raw material procurement to final packaging, we ensure that quality and efficacy is maintained at all stages of manufacturing.



HISTORY

Vijay Enterprises was started by Mr Vijay Kumar Jain, an enterprising Chemical Engineer from BITS Pilani, in 1981. Beginning with Mono Acid Calcium Phosphate for a premium Bakery conglomerate, he leveraged his expertise to rapidly add other leavening agents in the portfolio. By 1987, the manufacturing area had been doubled with addition of many new products. In 2014, manufacturing unit was moved into a brand new building with improved manufacturing process and better quality controls. Under his supervision and guidance, the company continues to evolve by developing new products, better processes & increasing markets.



OUR PRODUCTS

Mono Acid Calcium Phosphate [E341(i)]

Sodium Acid Pyro Phosphate [E450(i)]

Sodium Aluminium Sulphate [E521]

Di Calcium Phosphate [E341(ii)]

Tri Calcium Phosphate [E341(iii)]

Mono Sodium Phosphate [E339(i)]

Sodium Aluminium Phosphate [E541]

Sodium Meta Bisulphite [E223]

APPLICATIONS

Our products are used in a wide range of applications, primarily as leavening agents in Bakeries & Baking Powders, mineral supplements, preservatives for dried fruits, potato chips and concentrated fruit juices, buffering agents, anti-caking agents and many more.



Mono Acid Calcium Phosphate [E341(i)]

Commonly also known as Acid Calcium Phosphate, MACP, ACP, MCP etc.

- In Biscuits & Cookies as Fast Acting leavening agent/baking acid
- As Calcium & Phosphorous supplement
- In Double-Acting Baking Powder
- In Baking mixes for cakes, doughnuts, muffins etc.
- For pH control of Batter
- As Additive in canned fruits, vegetables & seafood to provide firmness



Sodium Acid Pyro Phosphate [E450(i)]

Also known as Disodium Pyrophosphate, Disodium Diphosphate, SAPP etc.

- In cakes, pastries, donuts, pizza breads as slow acting leavening agent
- In noodles to control stickiness and cooking time
- In Double Acting Baking Powder
- Improves shelf life to refrigerated doughs and batters
- Inhibits darkening of frozen hash browns, fries & other potato products
- Maintains colour and reduce purge during retorting in canned seafoods
- Also used in flavoured milk and in cured/canned meats & sausages



Sodium Aluminium Sulphate [E521]

Also known as Aluminum Sodium Sulfate, Soda Alum, SAS etc.

- In cakes, pastries, donuts, pizza breads as slow acting leavening agent
- Blistering action in Tortillas
- In Double Acting Baking Powder
- In Cheese to increase its acidic nature
- In Confectionaries
- in Water clarification



Di Calcium Phosphate [E341(ii)]

Also known as Calcium hydrogen phosphate, Dibasic Calcium Phosphate, DCP etc.

- Used as dietary supplement (Calcium & Phosphorous)
- In breakfast cereals, enriched flour, corn meal, pastas & noodle products
- As buffering agent in biscuits, milk powders, ice creams & baked foods
- As an anti-caking agent (anhydrous form) -keeps food fresh
- As tartar control agent in toothpastes



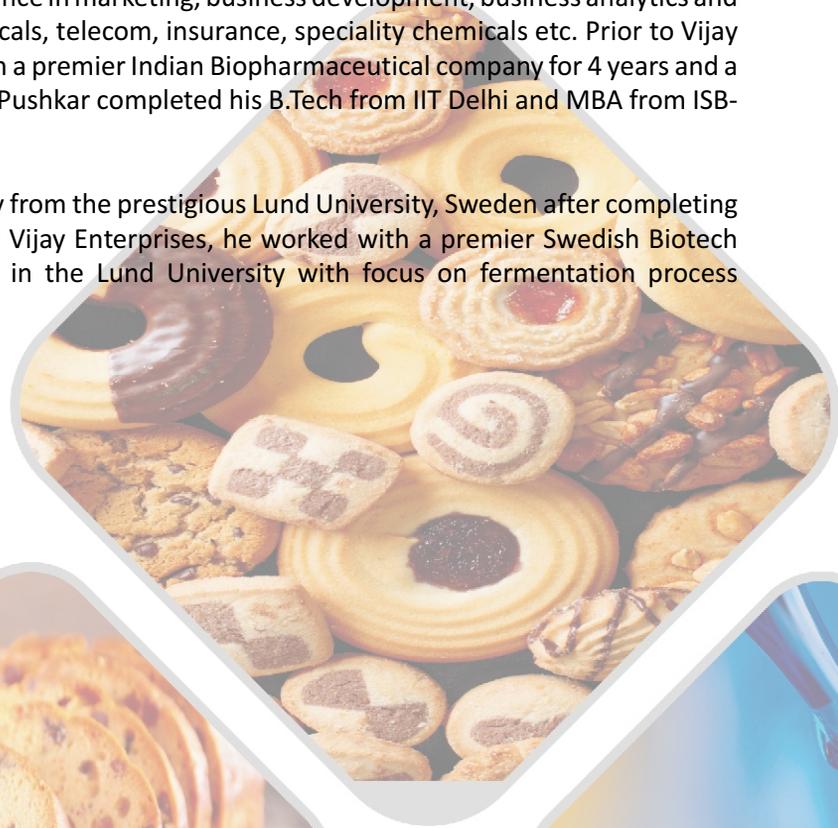


MANAGEMENT TEAM

Vijay Kumar Jain, Managing Director and CEO, has been associated with Indian Chemical and Enzymes Industry for over 40 years. A strong believer in quality and innovation with deep entrepreneurial bent, he started the company with a manufacturing unit of Mono Acid Calcium Phosphate in Delhi in 1981. Over the next few years, he expanded the company rapidly by enhancing the product portfolio as well as production capacity. In 1990s, he diversified into other businesses setting up manufacturing, marketing and distribution of speciality chemicals & enzymes for applications in textile, leather and home care industries. He is an alumnus of BITS Pilani, with B.E. (Hons) in Chemical Engineering.

Pushkar Jain, General Manager, has over 12 years of experience in marketing, business development, business analytics and process excellence across diverse industries - pharmaceuticals, telecom, insurance, speciality chemicals etc. Prior to Vijay Enterprises, he worked as head of operational strategy with a premier Indian Biopharmaceutical company for 4 years and a consultant with a top global management consulting firm. Pushkar completed his B.Tech from IIT Delhi and MBA from ISB-Hyderabad.

Mridul Jain, General Manager, did his MSc in Biotechnology from the prestigious Lund University, Sweden after completing his B.Tech from Thapar University, Punjab. Prior to joining Vijay Enterprises, he worked with a premier Swedish Biotech company in R&D department and did research projects in the Lund University with focus on fermentation process optimization of enzymes and chemicals.



For more information about us or our products, please contact:

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