



Nemi Chem Industries is one of the leading manufacturers and exporters of Food Colour since 1990. We mainly exports our products to countries like, USA, Bangladesh, Singapore, Indonesia, Russia, Taiwan, European countries like, Turkey, Germany, Italy, Latin America, Brazil, Argentina, Mexico, East Africa.

The products of exports are checked very strictly and quality, our most of customer have always been satisfied with **Nemi Chem Industries**, as we believe in delivering the best quality of products as soon as possible and with very excellent quality, sealed carefully and certified not only by the manufactures but also by our Technicians, whose authority is unquestionable. **Our monthly production capacity's around 500 Tons. I have two Units: 1st One capacity i.e. 200 Ton's & 2nd capacity i.e. 300 Ton's in a month.**

The raw materials are tested before consumption for final batch to avoid the post batch hassles, and chaos. Maintaining quality is not an easy task and the company has never compromised of Quality under any circumstances, because we believe in qualities.

We have a strong Research and Development Foundation to back up our industrial activities, and are always in process of developing of new products & Processes in the field of Chemicals & Dyestuff. As a part of our Development & Diversification strategy. We are moving towards other areas, it's very delightful to review the era of success.



Nemi Chem Industries
AN ISO 9001:2008 CERTIFIED COMPANY

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Manufacturers & Exporters of
Reactive - Direct - Acid Dyes, Food Colour & Solvent Dyes

Product List

Food Colours

Food Colours
ISI Approved

HS Code : 3204.19

1	AMARANTHA 88%	
2	ALLURA RED 88%	
3	BLACK PN	
4	BRILLIANT BLUE FCF 85%	
5	CARMOISINE	
6	ERYTHROSINE	
7	FAST RED E	
8	GREEN S	
9	CHOCOLATE BROWN HT 72%	
10	INDGO CARMINE	
11	PONCEAU 4R 84%	
12	PATENT BLUE V	
13	QUINOLINE YELLOW 88	
14	SUNSET YELLOW 88%	
15	TARTRAZINE 88%	

Food Colour

The colour of food is an integral part of our culture and enjoyment of life. Even early civilizations such as the Romans recognized that people "eat with their eyes" as well as their palates. Saffron and other spices were often used to provide a rich yellow colour to various foods. Butter has been coloured yellow as far back as the 1300's. Today, all food colour additives are carefully regulated by authorities to ensure that foods are safe to eat and accurately labelled.

Why Are Colour Additives Used In Foods?

Colour is an important property of foods that adds to our enjoyment of eating. Nature teaches is early to expect certain colours in certain foods, and our future acceptance of foods is highly dependent on meeting these expectations. Colour variation in foods throughout the seasons and the effects of food processing and storage often require that manufacturers add colour to certain foods to meet consumer expectations.

The primary reasons of adding colours to foods include :

- » To offset colour loss due to exposure to light, air, extremes of temperature, moisture and storage conditions.
- » To enhance colours that occur naturally but at levels weaker than those usually associated with a given food.
- » To provide a colourful identity to foods that would otherwise be virtually colourless. Red colours provide a pleasant identity to strawberry ice while lime sherbet is known by its bright green colour.
- » To provide a colourful appearance to certain "fun foods." Many candies and holiday treats are coloured to create a festive appearance.
- » To protect flavours and vitamins that may be affected by sunlight during storage.
- » To provide an appealing variety of wholesome and nutritious foods that meet consumers' demands.

Date : _____ Time : _____

APPLICATIONS



SYNTHETIC FOOD COLOR



BLENDED FOOD COLOR



D & C COLORS



LAKE COLOR



NATURAL CARAMEL COLORS