



PRESERVING THE  
**FRUITS**  
OF EXCELLENCE



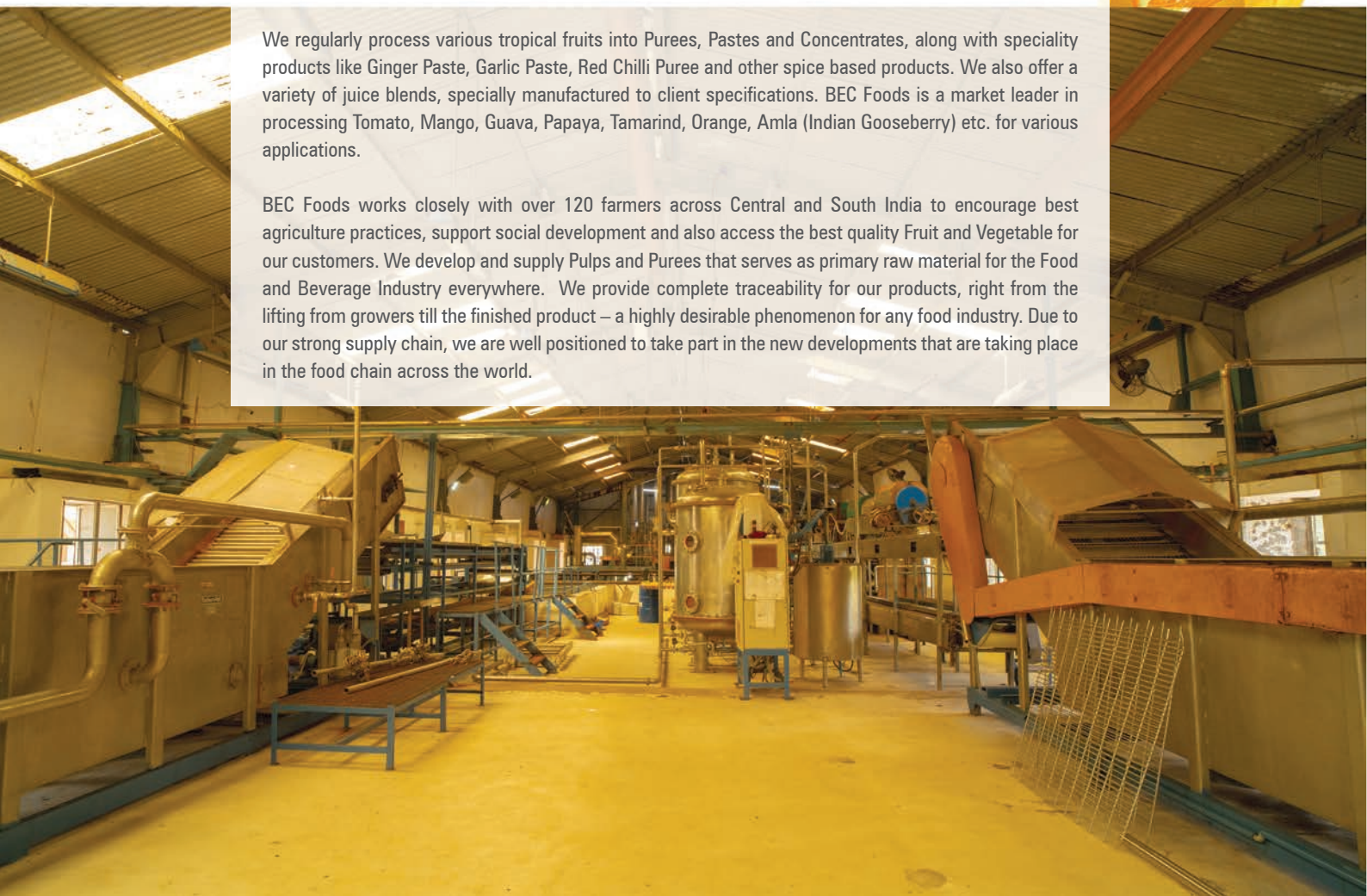
## About Us

BEC Foods is part of the BEC Group of Companies based in India. The BEC Group was founded in 1960 and, over the past 60 years, has grown to become a highly-diversified conglomerate of different businesses. The BEC group has an annual turnover of INR 9 Billion Rupees (approx. USD 125 Million) and employs over 2000 people across India. We have over 10 manufacturing locations and 3 corporate offices.

Incorporated in 1992, we are a leading food company with over 25 years of experience specializing in fruit and vegetable processing. Our state-of-the-art manufacturing facilities for processing, sterilizing and aseptic packing have been designed and commissioned by Alfa Laval. With our processing technology, we are able to assure a long shelf life without preservatives or refrigeration. All processing stages like extraction, refining, concentration, sterilization, etc. are automated and take place in sealed systems to maintain total hygiene and quality. Computerized process controls ensure we always maintain parameters essential to the preservation of colour, flavour and taste to international standards.

We regularly process various tropical fruits into Purees, Pastes and Concentrates, along with speciality products like Ginger Paste, Garlic Paste, Red Chilli Puree and other spice based products. We also offer a variety of juice blends, specially manufactured to client specifications. BEC Foods is a market leader in processing Tomato, Mango, Guava, Papaya, Tamarind, Orange, Amla (Indian Gooseberry) etc. for various applications.

BEC Foods works closely with over 120 farmers across Central and South India to encourage best agriculture practices, support social development and also access the best quality Fruit and Vegetable for our customers. We develop and supply Pulp and Purees that serve as primary raw material for the Food and Beverage Industry everywhere. We provide complete traceability for our products, right from the lifting from growers till the finished product – a highly desirable phenomenon for any food industry. Due to our strong supply chain, we are well positioned to take part in the new developments that are taking place in the food chain across the world.







## Our Clients

Over the past years, BEC Foods has forged successful relationships with many renowned companies. Such customers greatly value our commitment to quality and timely delivery. Since BEC Foods works hand-in-hand with local farmers and research organisations, we are able to stay in touch with fast changing agricultural trends and thus provide important feedback to customers. We firmly believe in growth via product development and have pioneered many such initiatives with our clients. Our customers include some of the largest Food and Beverage conglomerates in the world and we are proud to be associated with them.



## Tomato Paste

### PRODUCT DESCRIPTION

Tomato Paste is made from juice extracted from fresh tomatoes, which has been concentrated through the use of vacuum evaporator and packed aseptically.

#### (A) PRODUCT NAME: 28° Brix Tomato Paste Hot Break

|                    |   |
|--------------------|---|
| Composition        | : Tomato Paste  |
| Packaging          | : 225 Kg Aseptic Bags in MS Drums<br>: 500 gm / 1 Kg / 5 Kg Pouch               |
| Storage Conditions | : 7-15° C or Ambient storage  |
| Shelf Life         | : 12 Months at ambient temperature of storage<br>: 24 months at 7-15° C storage |

### PHYSICAL SPECIFICATIONS

|  |         |
|--|---------|
| Colour on Hunter Scale, (a/b), Min.        | : 1.9   |
| Bostwick Consistency [cm/ 30 sec @ 12 °Bx] | : 5 ± 2 |

### CHEMICAL SPECIFICATIONS

|   |            |
|---|------------|
| TSS (Brix)                                  | : 29 ± 1.0 |
| pH value                                    | : 4 ± 0.5  |
| Total titratable acidity as citric acid (%) | : 2 ± 0.6  |

#### (B) PRODUCT NAME: Processed Tomato Paste

|                    |  |
|--------------------|--|
| Composition        | : Tomato, water, salt, Class II preservative |
| Packaging          | : 500 gm / 1 Kg / 5 Kg Pouch                 |
| Storage Conditions | : 7-15° C or Ambient storage                 |
| Shelf Life         | : 9 Months at Ambient temperature            |

### CHEMICAL SPECIFICATIONS

|   |              |
|---|--------------|
| TSS ( Brix)                             | : min 25     |
| pH value                                | : 3.9 - 4.3  |
| Total Titratable acid as citric acid(%) | : 1.6 – 2.1  |
| Salt (min %)                            | : 1.4 to 1.7 |

## Tomato Puree

### PRODUCT DESCRIPTION

Tomato Puree is the product made from juice extracted from fresh tomatoes, which has been processed, standardized and packed in pouch.

#### PRODUCT NAME: Tomato Paste

|                    |  |
|--------------------|--|
| Composition        | : Tomato, water, salt, Class II preservative |
| Packaging          | : 500 gm / 1 Kg / 5 Kg Pouch                 |
| Storage Conditions | : 7-15° C or Ambient storage                 |
| Shelf Life         | : 9 Months at Ambient temperature            |

### CHEMICAL SPECIFICATIONS

|  |              |
|--|--------------|
| TSS ( Brix)                              | : 9 to 11    |
| pH value                                 | : Max. 4     |
| Total titratable acid as citric acid (%) | : 1.0 – 1.2  |
| Salt (min %)                             | : 1.4 to 1.6 |





## Alphonso Mango Pulp

### PRODUCT DESCRIPTION

Alphonso Mango Pulp is made from pulp extracted from ripened Alphonso breed mango fruit, which has been processed and packed aseptically.

### PRODUCT NAME: Alphonso Mango Pulp

Packaging : 225 Kg Aseptic Bags in MS Drums  
Shelf Life : 18 Months at 5-15° C storage

### PHYSICAL SPECIFICATIONS

Bostwick Consistency (cm/ 30 sec @ 20° C) : 10.0 -13.0  
Black Specs per 10 g : 1 - 3  
Brown Specs per 10 g : Max 10

### CHEMICAL SPECIFICATIONS

TSS (Brix) : Min  
pH value : <4.0  
Total titratable acid as citric acid % : 0.50 - 0.90

## Totapuri Mango Pulp

### PRODUCT DESCRIPTION

Totapuri Mango Pulp is made from pulp extracted from ripened Totapuri breed Mango fruit, which has been processed and packed aseptically.

### PRODUCT NAME: Totapuri Mango Pulp

Composition : Totapuri Mango  
Packaging : 215 Kg Aseptic Bags in MS Drums  
Shelf Life : 18 Months at 5-15° C storage

### PHYSICAL SPECIFICATIONS

Bostwick Consistency (cm/ 30 sec @ 20° C) : NMT 12.0  
Black Specs/Brown Specs per 10 g : Max 5

### CHEMICAL SPECIFICATIONS

TSS (Brix) : Min 14.0  
pH value : 3.70 - 4.00  
Total titratable acid as citric acid % : 0.45 - 0.65

## Totapuri Mango Concentrate

### PRODUCT DESCRIPTION

Totapuri Mango Concentrate is made from pulp extracted from ripened Totapuri breed Mango fruit, which has been processed, concentrated via evaporation and packed aseptically.

### PRODUCT NAME: Totapuri Mango Concentrate

Packaging : 228 Kg Aseptic Bags in MS Drums  
Shelf Life : 18 Months at 5-15° C storage

### PHYSICAL SPECIFICATIONS

Bostwick Consistency (cm/ 30 sec @ 20° C) : 3 to 6 (cm/ 30 sec)  
Black Specs per 10 g : Absent  
Brown Specs per 10 g : Max 10

### CHEMICAL SPECIFICATIONS

TSS (Brix) : 28.0 - 30.0  
pH value : 3.7 - 4.1  
Total titratable acid as citric acid % : 0.70- 1.2







## Frozen Orange Juice

### PRODUCT DESCRIPTION

Orange Juice is extracted from fresh mature oranges, which has been pasteurized and packed.

**PRODUCT NAME:** Frozen Orange Juice

|                    |  |
|--------------------|--|
| Storage Conditions | : Frozen Storage (-18 ± 2° C)              |
| Packaging          | : 50 and 60 Kg Carboys                     |
| Shelf Life         | : 18 Months in frozen storage (-18 ± 2° C) |

### CHEMICAL SPECIFICATIONS

|  |                         |
|--|-------------------------|
| TSS  | : Not less than 9 Brix  |
| pH value                                     | : 2.5 – 4.0             |
| Total titratable acid as citric acid (wt/wt) | : NMT 1% anhydrous acid |

## Orange Juice Concentrate

### PRODUCT DESCRIPTION

Orange Juice Concentrate is the juice extracted from fresh mature oranges, which has been concentrated through the use of evaporator and packed aseptically.

**PRODUCT NAME:** 64 to 67° Brix Orange Juice Concentrate

|                    |  |
|--------------------|--|
| Storage Conditions | : Frozen Storage (-18 ± 2° C)              |
| Packaging          | : 240 Kg Aseptic Bags in MS Drum           |
| Shelf Life         | : 24 Months in frozen storage (-18 ± 2° C) |

### CHEMICAL SPECIFICATIONS

|  |                   |
|--|-------------------|
| TSS                                      | : 65.5 ± 1.5 Brix |
| pH value                                 | : 3.3 – 4.0       |
| Total titratable acid as citric acid (%) | : 2.9 to 5.15     |

## Lemon Juice Concentrate

### PRODUCT DESCRIPTION

Lemon juice concentrate is the juice extracted from fresh mature lemon, which has been concentrated through the use of evaporator and packed aseptically.

**PRODUCT NAME:** Lemon Juice Concentrate (400 GPL)

|                    |  |
|--------------------|--|
| Composition        | : Lemon Juice Concentrate                              |
| Packaging          | : Packed in aseptic bags, in polyethylene lined drums. |
| Storage Conditions | : Frozen Storage (-18 ± 2° C)                          |
| Shelf Life         | : 24 Months in frozen storage (-18 ± 2° C)             |

### CHEMICAL SPECIFICATIONS

|          |                |
|----------|----------------|
| TSS      | : 48 ± 5° Brix |
| pH value | : 2.1 - 3.1    |
| GPL      | : 400 ± 10     |





## Green Chilli Puree

### PRODUCT DESCRIPTION

Green Chilli Puree is made by grinding fresh Green chilli into a smooth puree and packed.

### PRODUCT NAME: Green Chilli Puree

|                    |                                    |
|--------------------|------------------------------------|
| Storage Conditions | : 7-12° C                          |
| Packaging          | : 200 Kg Aseptic Bags in MS Drums  |
| Shelf Life         | : 18 Months at 7- 12° C of storage |

### PHYSICAL SPECIFICATIONS

|                 |                               |
|-----------------|-------------------------------|
| Taste and odour | : Pungent and Slightly Acidic |
|-----------------|-------------------------------|

### CHEMICAL SPECIFICATIONS

|   |          |
|---|----------|
| TSS (Brix)                                  | : 6 ± 1  |
| pH value (Max)                              | : NMT 4% |
| Total titratable acid as acetic acid (Max%) | : 3.0    |



## Red Chilli Puree

### PRODUCT DESCRIPTION

Red Chilli Puree is the product made by grinding fresh red chilli and packed aseptically.

### PRODUCT NAME - Red Chilli Puree

|            |                                    |
|------------|------------------------------------|
| Packing    | : 200 - 210 Kg net weight          |
| Shelf Life | : 24 Months at 7- 15° C of storage |

### CHEMICAL SPECIFICATIONS

|  |             |
|--|-------------|
| Total Solids (%)                         | : 15 ± 1    |
| pH value                                 | : 4.0 ± 0.1 |
| Total titratable acid as acetic acid (%) | : 2.0 ± 0.5 |







## Tamarind Paste

### PRODUCT DESCRIPTION

Tamarind Paste is made from pulp extracted from tamarind, which has been concentrated through the use of vacuum evaporator and packed aseptically.

**PRODUCT NAME:** 45° Brix Tamarind Paste

|                    |  |
|--------------------|--|
| Composition        | : Tamarind Paste   |
| Packaging          | : Packed in aseptic bags, in polyethene lined drums.               |
| Storage Conditions | : 240 Kg Aseptic bags in MS drums                                  |
| Shelf Life         | : 7-15° C or Ambient Temperature<br>: 24 months at 7-15° C Storage |

### CHEMICAL SPECIFICATIONS

|                           |                 |
|---------------------------|-----------------|
| TSS                       | : 45 ± 1.0 Brix |
| pH value                  | : Less than 3   |
| Total titratable acid (%) | : 8 to 10       |

## Tamarind Puree

### PRODUCT DESCRIPTION

Tamarind Puree is hygienically prepared from fresh Tamarind which is standardised to ensure consistent quality and natural taste. It can be used for various culinary preparations across multiple institutions.

### Features

- 1 Easy to use, easy to store
- 2 Instantly mixes with other ingredients
- 3 Long shelf life while keeping natural flavour intact

**PRODUCT NAME:** Tamarind Puree

|                    |  |
|--------------------|--|
| Composition        | : Tamarind, water, Class II preservative |
| Packaging          | : 500 gm / 1 Kg / 5 Kg Pouch             |
| Storage Conditions | : Ambient Temperature                    |
| Shelf Life         | : 9 Months at Ambient temperature        |

### CHEMICAL SPECIFICATIONS

|                           |            |
|---------------------------|------------|
| TSS ( Brix)               | : Min 32.0 |
| pH value                  | : Max 3.0  |
| Total titratable acid (%) | : 6 ± 1    |







## Amla Pulp (Indian Gooseberry)

### PRODUCT DESCRIPTION

Smooth pulp of uniform consistency and practically free from extraneous matter. The pulp is 100% natural and is not adulterated or modified in any way by addition of natural or chemical products.

### PRODUCT NAME: Amla Pulp

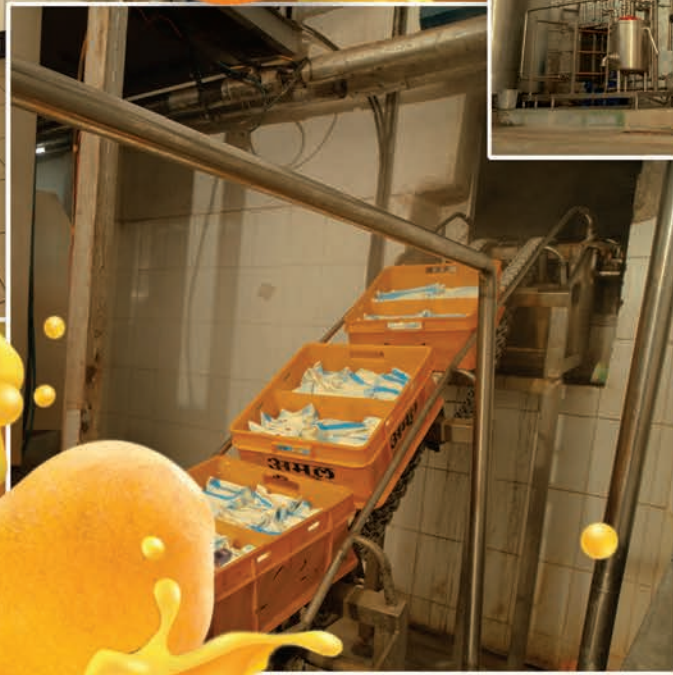
|                    |  |
|--------------------|--|
| Composition        | : Amla Pulp                                |
| Packaging          | : 200 Ltr Aseptic Bag in MS Drum           |
| Storage Conditions | : Refrigerated temperature less than 10° C |
| Shelf Life         | : 12 months when refrigerated              |

### CHEMICAL SPECIFICATIONS

|   |                    |
|---|--------------------|
| TSS   | : 8.50 - 9.20 Brix |
| pH value  | : 2.40 - 3.00      |
| Total titratable acid as tartaric acid anhydrous (w/w%) | : 1.6 - 1.85       |













A Unit of  
Bhilai Engineering Corporation Limited  
ISO 22000 : 2005  
ISO 9001 : 2008  
Certified company

*fssai*

Licence No: 10012037000022  
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GSTN: 22AAACB9272ABZX

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