



FOOD SECTOR

INDUSTRIAL PROJECTS

PROFILE

www.punjabindustry.biz

www.china-industry.biz

www.irc-bkit.biz

Email: tecrana@gmail.com

Contact #: +92 300 846 1297





Amino Acid 10,000 T/Y Lysine, Threonine, Tryptophan, Methionine

- Used as a natural flavor enhancer.
- Used to enhance the nutritional value.





Citric Acid

- Used as an acidulant and flavor enhancer.
- Used as a preservative in jams, jellies, and canned fruits.

20,000 T/Y & 10,000 T/Y DDGS



10,000 T/Y



Corn Oil

- Used as cooking and frying oil.
- Used as an Ingredient in various products like baked goods, spreads, and snacks.

Corn Starch

- Used as a thickening agent in soups, sauces, and gravies.
- Used as a texturizer for smooth and creamy texture.



50,000 T/Y or 60,000 T/Y









Crystalline Glucose 60,000 T/Y

- Used as a sweetening agent.
- Used as a texture enhancer, preservative, and substrate for fermentation process.







Dextrin

- Used as thickening, binding, and glazing agent.
- Used as a stabilizer and for enhanced flavor retention



5,000 T/Y



Edible Dry Yeast

- Used as a leavening agent and as a source of nutrients.
- Used as a flavor enhancer and in the fermentation process.

Erythritol

- Used as a low-calorie sweetener and in diabeticfriendly products.
- Used as a texture enhancer and bulking agent.









Enzymes Cellulase, Protease

- Used in fruit juice extraction, improving yield and quality.
- Used in dairy processing and for meat tenderization.

10,000 T/Y





Fructose Syrup

- Used as a sweetening agent, flavor enhancer and preservative.
- For browning, caramelization, and moisture retention in foods.

60,000 T/Y



10,000 T/Y

- Used as a flavoring agent and solvent in food processing, for the extraction of flavors.
- Used as a preservative.

Furfural







Isomalto-Oligosaccharide 5000 T/Y

• Used as a low-calorie sweetener, texture enhancer, binding agent and enhances ingredient solubility.









Lactic Acid

- Used for pH regulation, flavor, and texture enhancement.
- Used as an acidulant and a preservative.

Maltodextrin

- Used as flavor carrier, thickening and bulking agent.
- Used as a mild sweetener, and shelf-life extender.

Maltitol

- Used as a low-calorie sweetener in sugar-free and low-sugar food items such as candies, gums, and baked goods.
- Used as a texture enhancer.

Mannitol

- Used as a low-calorie sweetener and a bulking agent.
- Used as a flavor enhancer and humectant to retain moisture.

10,000 T/Y





30,000 T/Y





100,000 T/Y



10,000 T/Y









Modified Starch 10,000 T/Y

- Used as a thickening agent, stabilizer, and binding agent.
- Used for texture enhancement, moisture retention and gelling.





Probiotics

- Used in fermented food and beverage products like yogurt.
- Enhances nutritional profile of food by promoting gut health.

10,000 T/Y



Sodium Gluconate 30,000 T/Y

- Used as texture and flavor enhancer.
- Used as an acidity regulator and stabilizer.





Sorbitol

- Used as a low-calorie sweetener, humectant, and bulking agent.
- Used to enhance texture and shelf life.

10,000 T/Y or 20,000 T/Y









Vitamin C or Ascorbic Acid

- Used as flavor enhancer, color fixative and in fortifying foods and juices.
- Used as an antioxidant, preservative, and acidity regulator.



10,000 T/Y



Xylitol 5000 T/Y or 10,000 T/Y

 used as a low calorie sweetener in sugar-free chewing gum, candy, baked goods, and beverages.





"As per Chinese R&D institutes, the future lies in establishing Maize & Sugarcane based industrial projects, eco-industrial parks, or SEZs."

We work for setting up new industries, industrial parks (SEZ) and are considered the highest-performing industrial consultancy in the country.

TEC has set up Rs. Billion plus investment; Olympia Soda ash, Premier Ethanol, and H2O2, etc. 23 projects. Punjab has had only these mega greenfield chemical plants for the last 30 years.

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TEC offers the following services:

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Studies + Preparing the equipment and know-how
package for setting up new industry + Arranging
Transfer of Technology.



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- 3. Organizing the maximum possible local Fabrication of the Equipment by managing technical know-how and experts.



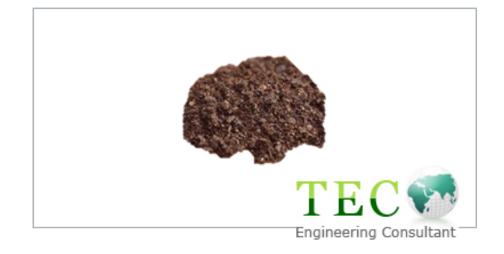
- 4. Providing supervision and coordination during project implementation.
- 5. Training services.
- 6. Market research and studies.
- 7. Exploring potential joint venture partnerships in the international market.
- **(iii)** Learn More: https://www.punjabindustry.biz/
- **** Mobile/WhatsApp: 0092-300-8461297
- Email: tecrana@gmail.com tecbrc@gmail.com
- Location: Plot # 6 & 7, Sundar Industrial Estate, Lahore



PROSPECTIVE PROJECTS

- Maize value addition (bio product) SEZ
- Sugar cane juice and Molasses based bio product SEZ
- Distillery vinasse-based bio fertilizer





SERVICES OFFERED

- Pre-Feasibility Study
- Sourcing Manufacturers in China
- Blending high tech from west
- Project execution
- Local fabrication
- Installation, Commissioning and trial run
- Applying Engineering & China knowledge for economy, reliability and efficiency

SERVICES OFFERED

- Section wise analysis at nut, bolt level for deciding local fabrication or importing from China, developed countries
- Keeping the central control of project with investor. Replacing trade house.
- Forming & managing the consortium of R&D institute, manufacturer, construction company in China for execution.



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