MOLYCHEM® INDIA LLP

fssai Food Safety and Standards Authority of India

FOOD GRADE

PRODUCT CATALOGUE

QUALITY CHEMICALS FOR
A SAFER, HEALTHIER TOMORROW

- HIGH PURITY
- CONSISTENT QUALITY
- FSSAI LICENSED
- RELIABLE SUPPLY

MOLYCHEM INDIA LLP

MUMBAI | BADLAPUR

www.molychem.net

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MOLYCHEM®
INDIA LLP



FOOD GRADE PACKING

FOOD GRADE QUALITY

SAFE PACKING

EASY HANDLING

RELIABLE SUPPLY

Molychem Food Grade products are available in secure and standardized packing options to ensure product quality, safety and ease of handling.



1 KG

HDPE BOTTLE
With Screw Cap



25 KG

HDPE DRUM
With Clamp Lid



50 KG

HDPE DRUM
With Clamp Lid

FOOD GRADE MATERIAL

STRONG & DURABLE PACKING

SECURE SEALING

SUITABLE FOR STORAGE & TRANSPORT

INTRODUCTION TO FOOD GRADE CHEMICALS

Definition, regulatory framework, packing and documentation

WHAT "FOOD GRADE" MEANS

A food grade chemical is the same substance as its laboratory or technical counterpart, but manufactured, purified, packed and documented so that it is safe for direct or indirect contact with food. The distinction lies almost entirely in the impurity profile and in the controls around it: limits on heavy metals, arsenic and lead; controlled residual solvents; defined microbiological status where relevant; dedicated or thoroughly cleaned equipment; and food-contact packaging with full batch traceability.

A technical grade material of the same assay is not interchangeable with a food grade one. Assay measures how much of the substance is present; it says nothing about what else is present alongside it.

REGULATORY FRAMEWORK

In India, food additives are governed by the Food Safety and Standards Act, 2006 and the regulations framed under it, administered by FSSAI. Permitted additives, their functional classes and their maximum use levels are specified for each food category. Internationally, purity criteria are commonly referenced to the Food Chemicals Codex (FCC) and to the JECFA specifications adopted in the Codex Alimentarius; pharmacopoeial monographs (IP, BP, USP, EP) are used where a material serves both food and pharmaceutical applications.

Molychem manufactures its food grade range under FSSAI Licence No. 10020022012171. Every batch is released against a Certificate of Analysis stating assay, the applicable impurity limits, batch number, date of manufacture and retest or expiry date.

PACKING AND SUPPLY

All grades in this catalogue are offered in standard 1 kg, 25 kg and 50 kg net packings, filled in food-grade HDPE bags with an inner liner or in HM-HDPE drums, sealed, batch-coded and labelled in accordance with FSSAI labelling requirements. Intermediate and smaller pack sizes are supplied against indent.

STANDARD PACK	PACKING FORMAT
1 kg / 25 kg net	Food-grade HDPE bag with inner liner, or HM-HDPE drum — palletised on request
50 kg net	Food-grade HDPE bag with inner liner — standard bulk despatch pack
Other sizes	Supplied against indent, subject to minimum order quantity

DOCUMENTATION SUPPLIED

DOCUMENT	ISSUED
Certificate of Analysis (CoA)	Batch-specific, issued with every despatch
Material Safety Data Sheet	Current-format SDS on request
Specification sheet	Full parameter list against the reference standard
Allergen / GMO / Non-animal origin	Declarations issued on request

All grades listed in this catalogue are Food Grade and non-hazardous. Materials are offered ex-works Badlapur, exclusive of GST and freight, against enquiry. Retest or expiry dates are as stated on the Certificate of Analysis.

APPLICATIONS BY FOOD INDUSTRY SEGMENT

Indicative functions and representative Molychem grades

SEGMENT	TYPICAL FUNCTION	REPRESENTATIVE MOLYCHEM GRADES
Beverages & juices	pH adjustment, preservation, clarity and mineral fortification	Citric Acid, Sodium Benzoate, Potassium Sorbate, Sodium Citrate, L-Ascorbic Acid
Bakery & confectionery	Leavening, dough conditioning, mould control and browning	Sodium Bicarbonate, Di Calcium Phosphate, Calcium Acetate, Dextrose
Dairy & frozen desserts	Curd setting, buffering, stabilising and texture control	Calcium Chloride, Di Sodium Phosphate, Tri Sodium Phosphate, Agar Agar
Processed fruits & vegetables	Firming, colour retention and antimicrobial control	Calcium Chloride, Sodium Metabisulphite, Potassium Metabisulphite, Citric Acid
Savoury, snacks & seasonings	Umami and savoury notes, free flow of blends	L-Glutamic Acid Monosodium Salt, Yeast Extract, Sodium Chloride, Tri Calcium Phosphate
Nutraceuticals & fortification	Mineral and vitamin fortification, tablet excipients	Ferrous Sulphate, Zinc Sulphate, Calcium Carbonate, Magnesium Oxide, L-Ascorbic Acid
Fermentation & biotech media	Nutrient salts, buffering and carbon source	Di Ammonium Phosphate, Dipotassium Phosphate, Magnesium Sulphate, Dextrose

This table is indicative. Permitted additives and their maximum use levels for a given food category are laid down in the Food Safety and Standards (Food Products Standards and Food Additives) Regulations — the formulator remains responsible for compliance.

PRESERVATIVES

16 products in this range



Preservatives control microbial growth and oxidative spoilage, extending the safe shelf life of processed foods, beverages, bakery products and pickles. Molychem supplies the benzoate, sorbate, sulphite and acetate families together with the chelating and antioxidant grades used alongside them.

S. NO.	CATEGORY	PRODUCT CODE	PRODUCT	CAS NO.	HSN CODE
1	Preservatives	B00100	BENZOIC ACID	65-85-0	29163110
2	Preservatives	C00100	CALCIUM ACETATE	62-54-4	29152910
3	Preservatives	E00100	EDTA DI SODIUM SALT DIHYDRATE	6381-92-6	29212100
4	Preservatives	S00100	SODIUM ACETATE TRIHYDRATE	6131-90-4	29152990
5	Preservatives	S00101	SODIUM ACETATE ANHYDROUS	127-09-3	29152990
6	Preservatives	S00200	SODIUM BENZOATE	532-32-1	29163140
7	Preservatives	S00300	SODIUM METABISULPHITE	7681-57-4	28321090
8	Preservatives	S00400	SODIUM SULPHATE	7757-82-6	28331990
9	Preservatives	P00100	POTASSIUM SORBATE	24634-61-5	29161990
10	Preservatives	S00500	SORBIC ACID	110-44-1	29161960
11	Preservatives	T00400	L(+) TARTARIC ACID	87-69-4	29181200
12	Preservatives	G00200	L-GLUTAMIC ACID	56-86-0	29224210
13	Preservatives	G00300	L-GLUTAMIC ACID MONOSODIUM SALT	6106-04-3	29224220
14	Preservatives	A00100	AGAR AGAR	9002-18-0	13023100
15	Preservatives	A00200	L-ASCORBIC ACID	50-81-7	29362700
16	Preservatives	P00200	POTASSIUM METABISULPHITE	16731-55-8	28322010

STANDARD PACKING 1 kg, 25 kg and 50 kg

ACIDITY REGULATORS

18 products in this range



Acidity regulators set and hold the pH of a formulation, which in turn governs taste, preservative efficacy, gel setting and protein stability. This range covers the organic acids, their sodium and potassium salts, and the full phosphate buffer series in anhydrous and hydrated forms.

S. NO.	CATEGORY	PRODUCT CODE	PRODUCT	CAS NO.	HSN CODE
17	Acidity Regulators	C00200	CALCIUM GLUCONATE	18016-24-5	29181610
18	Acidity Regulators	C00300	CITRIC ACID ANHYDROUS	77-92-9	29181400
19	Acidity Regulators	C00400	CITRIC ACID MONOHYDRATE	5949-29-1	29181400
20	Acidity Regulators	D00100	DI AMMONIUM ORTHO PHOSPHATE	7783-28-0	28352990
21	Acidity Regulators	D00200	DI CALCIUM ORTHO PHOSPHATE ANHYDROUS	7757-93-9	28352500
22	Acidity Regulators	D00300	DI SODIUM ORTHO PHOSPHATE ANHYDROUS	7558-79-4	28352200
23	Acidity Regulators	D00301	DI SODIUM ORTHO PHOSPHATE DIHYDRATE	10028-24-7	28352200
24	Acidity Regulators	D00302	DI SODIUM ORTHO PHOSPHATE DODECAHYDRATE	10039-32-4	28352200
25	Acidity Regulators	D00400	DI CALCIUM PHOSPHATE DIHYDRATE	7789-77-7	28352500
26	Acidity Regulators	D00500	DIPOTASSIUM PHOSPHATE	7758-11-4	28352400
27	Acidity Regulators	P00300	POTASSIUM CARBONATE	584-08-7	28364000
28	Acidity Regulators	S00600	SODIUM BICARBONATE	144-55-8	28363000
29	Acidity Regulators	S00700	SODIUM CARBONATE	497-19-8	28362090
30	Acidity Regulators	S00800	SODIUM CITRATE	6132-04-3	29181520
31	Acidity Regulators	T00100	TRI CALCIUM PHOSPHATE	7758-87-4	28352690
32	Acidity Regulators	T00200	TRI POTASSIUM PHOSPHATE	7778-53-2	28352400
33	Acidity Regulators	T00300	TRI SODIUM PHOSPHATE ANHYDROUS	7601-54-9	28353100
34	Acidity Regulators	T00301	TRI SODIUM PHOSPHATE DODECAHYDRATE	10101-89-0	28352990

STANDARD PACKING 1 kg, 25 kg and 50 kg

FIRMING, ANTICAKING & TEXTURIZING AGENTS

7 products in this range



These grades govern the physical behaviour of a food system — firmness of fruit and vegetable tissue, free flow of powders and blends, curd setting in dairy, and dough and brine conditioning.

S. NO.	CATEGORY	PRODUCT CODE	PRODUCT	CAS NO.	HSN CODE
35	Firming & Texturizing	C00500	CALCIUM CARBONATE	471-34-1	28365000
36	Firming & Texturizing	C00600	CALCIUM CHLORIDE DIHYDRATE	10035-04-8	28272000
37	Firming & Texturizing	C00700	CALCIUM SULPHATE DIHYDRATE	10101-41-4	28332990
38	Firming & Texturizing	M00100	MAGNESIUM OXIDE LIGHT	1309-48-4	25199040
39	Firming & Texturizing	M00101	MAGNESIUM OXIDE HEAVY	1309-48-4	25199040
40	Firming & Texturizing	M00200	MAGNESIUM SULPHATE HEPTAHYDRATE	10034-99-8	28332100
41	Firming & Texturizing	P00400	POTASSIUM CHLORIDE	7447-40-7	28273990

STANDARD PACKING 1 kg, 25 kg and 50 kg net - HDPE bags with food-grade inner liner or HM-HDPE drums.
Other pack sizes against indent.

MINERALS & NUTRIENTS

5 products in this range



Mineral salts used for fortification of staples, beverages, dairy and nutraceutical preparations, and as nutrient sources in fermentation media. Supplied in the hydrate forms specified by the relevant food standards.

S. NO.	CATEGORY	PRODUCT CODE	PRODUCT	CAS NO.	HSN CODE
42	Minerals & Nutrients	F00100	FERROUS SULPHATE HEPTAHYDRATE	7782-63-0	28332950
43	Minerals & Nutrients	S00900	SODIUM CHLORIDE	7647-14-5	25010090
44	Minerals & Nutrients	Z00100	ZINC ACETATE	5970-45-6	29152990
45	Minerals & Nutrients	Z00200	ZINC SULPHATE HEPTAHYDRATE	7446-20-0	28332990
46	Minerals & Nutrients	Z00201	ZINC SULPHATE MONOHYDRATE	7446-19-7	28332990

STANDARD PACKING 1 kg, 25 kg and 50 kg

SWEETENERS & FUNCTIONAL INGREDIENTS

2 products in this range



Carbohydrate grades used for sweetening, bulking, browning control and as fermentation substrates, supplied in both monohydrate and anhydrous forms.

S. NO.	CATEGORY	PRODUCT CODE	PRODUCT	CAS NO.	HSN CODE
47	Sweeteners & Functional	D00600	**DEXTROSE MONOHYDRATE**	77938-63-7	17023031
48	Sweeteners & Functional	D00601	**DEXTROSE ANHYDROUS**	50-99-7	17023031

STANDARD PACKING **1 kg, 25 kg and 50 kg**

FLAVOURING AGENTS

1 product in this range



Flavour and savoury-note ingredients for soups, sauces, seasonings, snacks and plant-based formulations.

S. NO.	CATEGORY	PRODUCT CODE	PRODUCT	CAS NO.	HSN CODE
49	Flavouring Agents	Y00100	**YEAST EXTRACT POWDER**	8013-01-2	21021010

STANDARD PACKING **1 kg, 25 kg and 50 kg**

MANUFACTURED BY

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