



Innovating For You. With You.



INNOVATING FOR YOU. WITH YOU.

FOOD COLORS



DRIED INGREDIENTS



INDUSTRIAL COLORS





We all face changes every day – Change affects us all and we each, deal with change differently. Your ROHA is also changing, our colourful world is getting more playful so we can bring out our best side.

Play, to us, is a concept that aims to bring about a fresh new appeal which is young and creative, with the essence of 'playing with ingredients'. For our customers, Play is about a brand that is easy to interact with and open to innovative experimentation. To our employees, Play is about teamwork and a friendly & happy work culture. Above all, Play at its heart is about incorporating inspiration in everyday life and in everything we aspire to be.

We believe in **TEAM, INNOVATE, CREATE** and **REACH** philosophy that transforms the way we work, the way we see and use ingredients, and the value we will bring to clients.

TEAM - With an already amazing team at ROHA, we always try to synergise within and across the teams to develop a strong working environment.

INNOVATE – Innovation goes from colors to processes with the help of extensive new-age technologies in order to deliver the best value.

CREATE - With over 200 natural & synthetic colors, industrial hues and array of extracts and dehydrated ingredients we constantly being raised in response to consumer demands to meet the competitive nature of the marketplace.

REACH - Our interactions do not end where geographical borders do. We have strategically placed offices on every continent to be able to serve you anywhere.



VISION

At ROHA, we believe in attaining global leadership through our product portfolio inspired by the values of our founder.

Our thrust is on a vibrant business strategy for the coming decade – one that is rooted in inspiration, trust, and innovation.



VALUES

Maintain high ethics and integrity in the way we work.

Continue to grow closer to our customers, infusing a personal touch and creating a climate of care.

Partner with clients and deliver specific need-based solutions through our global network of dedicated application laboratories.



POLICIES

We continuously strive to utilize breakthrough technology through advanced research and development.

We stay ahead by offering superior quality ingredients, manufactured in state-of-the-art facilities.

We not only create true value for our customers, but also enrich the lives of our employees who we respect as family.

As we expand our presence worldwide, we continue to give back to society the fruits of our success.





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ROHA OVERVIEW

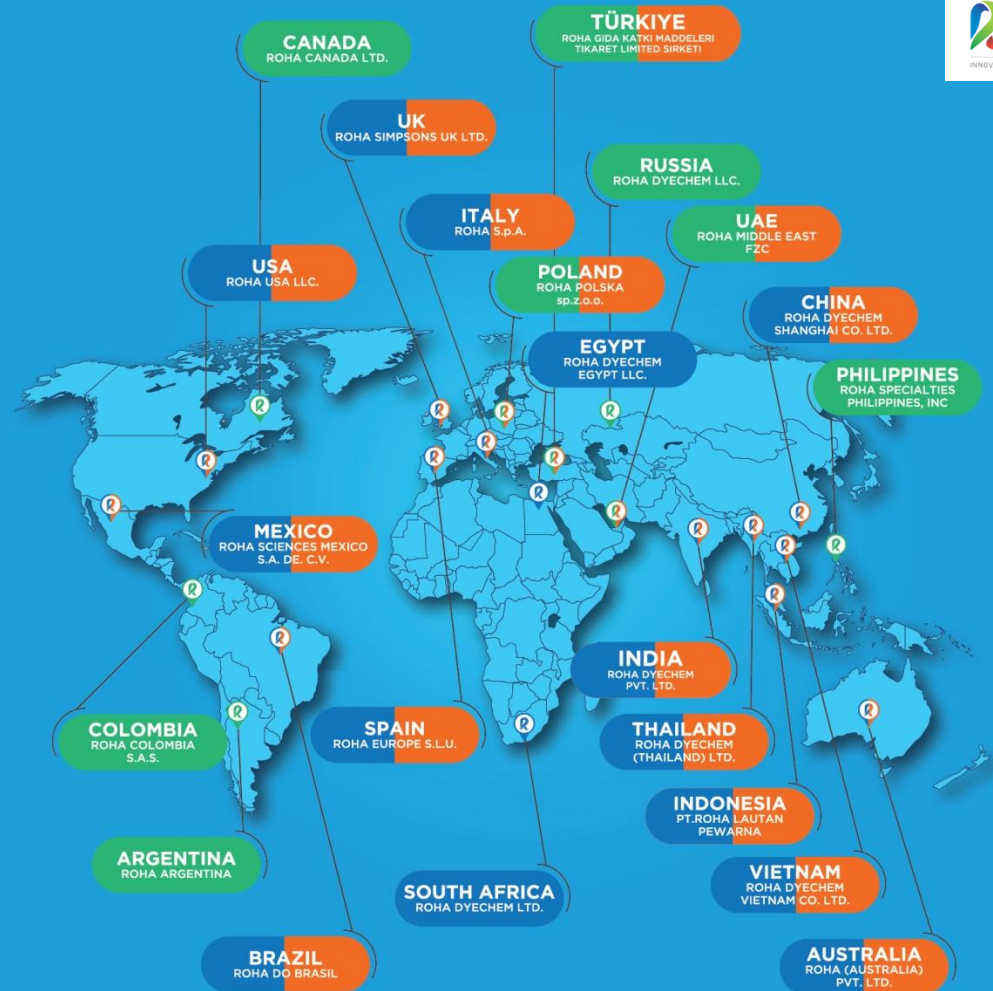


- Founded in 1972 in India, today ROHA is a leading name in the food ingredient industry.
- ROHA has a strong presence across the globe with offices in **22 countries**, manufacturing facilities in **14 countries** and **14 technical application labs** in different parts of the world.
- ROHA has built a focused portfolio to meet the growing market needs with an exclusive range of synthetic and natural colors, dried ingredients, flavoring extracts and industrial dyes and pigments.
- ROHA's food division has been certified by leading regulatory bodies like ISO, Kosher, Halal, FAMIQS, BRC, Food Safety, ISO 22000 & Organic Certification and Industrial dyes and pigments division is certified by EU REACH Registration.



GLOBAL FOOTPRINT

- Offices in 22 countries
- Manufacturing facilities in 14 countries
- 14 technical application labs

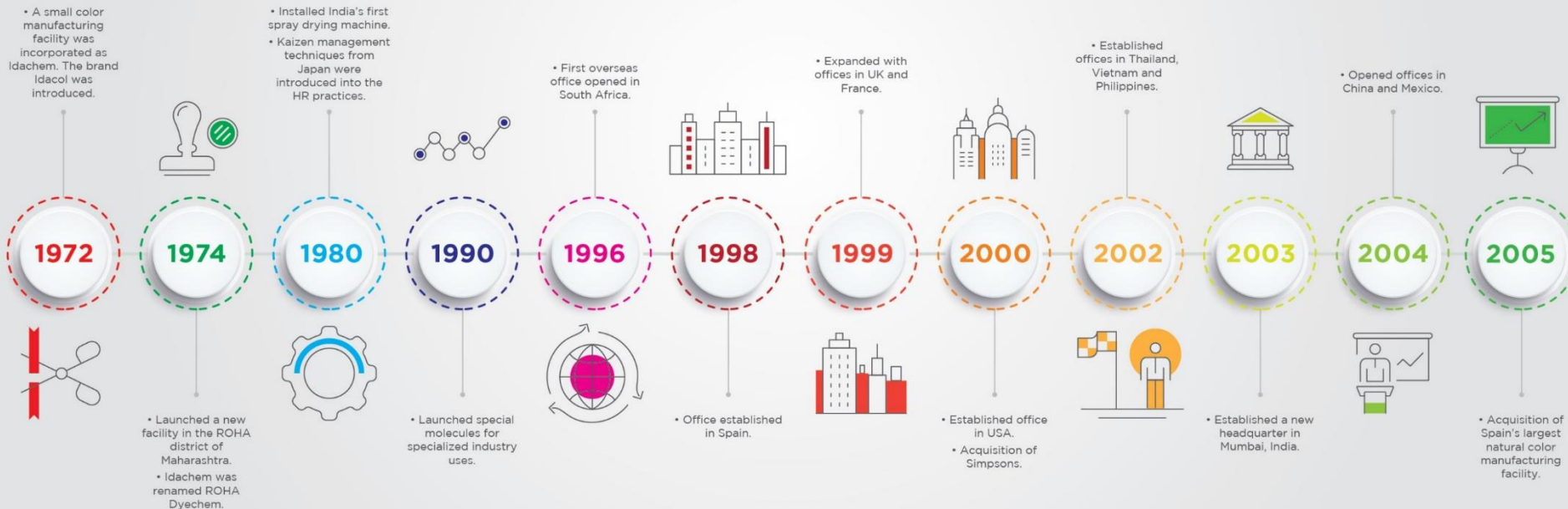


 MANUFACTURING, APPLICATION LAB, WAREHOUSE

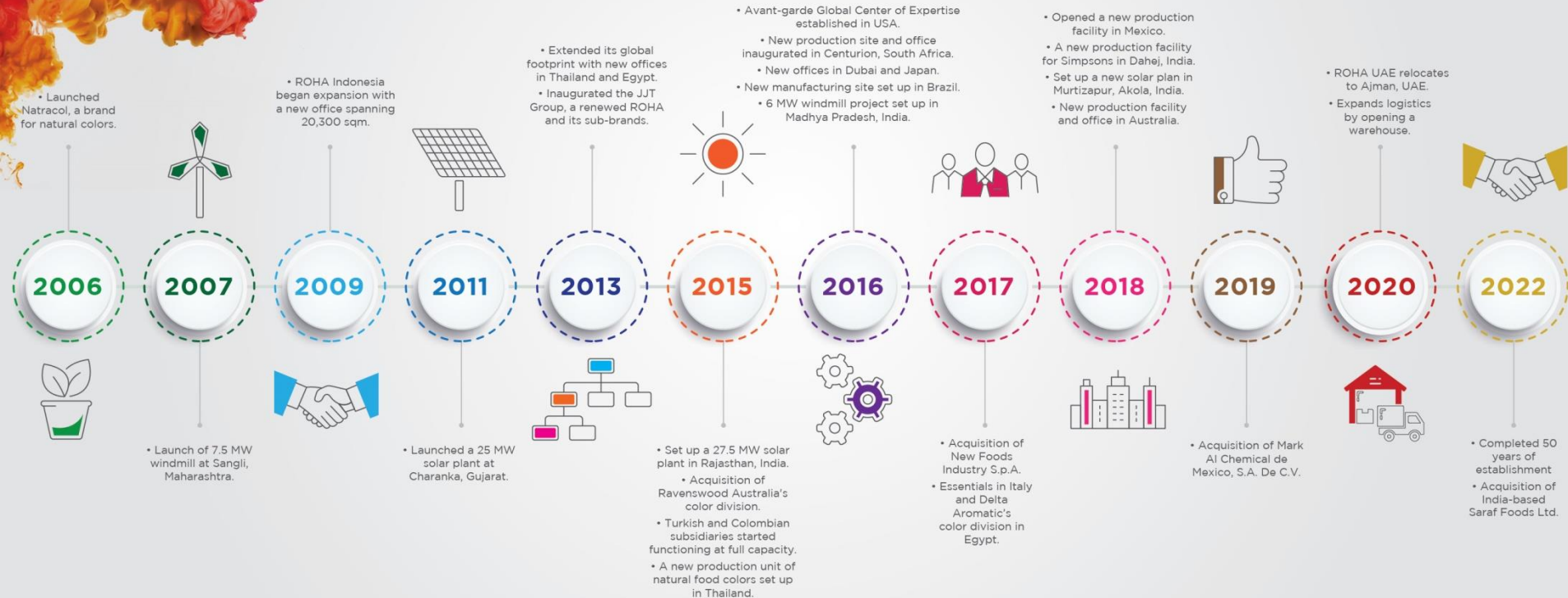
 ROHA SALES OFFICE & WAREHOUSE

 SIMPSONS DIVISION

MILESTONE



MILESTONE





OVEGI

Naturally Processed Dried Ingredients

OVEGI

ROHA's premium range of dried food ingredients like vegetables, fruits, herbs, meat & dairy, mushrooms, and more.

With state-of-the-art facilities in Italy and India, OVegi leverages advanced technologies like Freeze Drying, Individual Quick Drying, Air Drying, Enhanced Vacuum Drying, and Steam Treatment Line to preserve the freshness, color, flavor, and nutritional value of its dried ingredients.

At OVegi, our team of food experts are dedicated to working closely with you to create custom ingredients that are tailored to a wide range of cuisines and taste preferences.

Whether you need dried ingredients in dices, slices, granules, or powders, you can trust our technical experts to deliver customized solutions that perfectly meet your requirements and elevate your culinary creations to the next level.



KEY FEATURES

- Ingredients with natural and authentic taste
- Preservation of the organoleptic characteristics of the ingredients
- Clean label ingredients that enhance the taste without added flavor or additives
- Possibility for products with original provenance
- Full traceability of the sources and the processes
- Low aw and moisture that preserve the stability and the shelf life of the ingredients
- Available in different particle sizes



OUR PRODUCT RANGE

1) FREEZE DRYING

The Freeze Drying technology, also known as Lyophilization, is a dehydration process where the moisture content of the product is removed by sublimation retaining its natural and original taste, shape, aroma, texture, flavor and nutritional values.

Fruits

Product	Size	Code	Product	Size	Code	Product	Size	Code
BANANA	Full Slice	FDBNE00FULL	SAPOTA	Slice	FDSPE0SLICE	PAPAYA	Slice	FDPPE0SLICE
	Half Slice	FDBNE00HALF		Powder	FDSPE00000P		6x6mm	FDPPE006X06
	Quarter	FDBNE000QTR	PINEAPPLE	Slice 9x9mm 6x6mm Powder	FDPE0ASLICE FDPE0A09X09 FDPE0A06X06 FDPE0A0000P	ORANGE	Slice Peel	FDORE0SLICE FDORE00PEEL
	Slice	FDBNE0012MM						
	12mm	FDBNE0009MM						
9mm	FDBNE0006MM	GOLDEN APPLE	Slice Powder	FDGE0ASLICE FDGE0A0000P				
3mm	FDBNE0003MM							
Powder	FDBNE00000P	APPLE	Slice	FDAPE0SLICE				
MANGO	Slice	FDMNE0SLICE	10x10mm	FDAPE010X10				
	10x10mm	FDMNE010X10	9x9mm	FDAPE009X09				
	6x6mm	FDMNE006X06	6x6mm	FDAPE006X06				
Powder	FDMNE00000P	Powder	FDAPE00000P					
STRAWBERRY	Slice	FDSTE0SLICE						
	10x10mm	FDSTE009X09						
	6x6mm	FDSTE006X06						
	Powder	FDSTE00000P						

Cont'd...

OUR PRODUCT RANGE

1) FREEZE DRYING

<i>Herbs & Spices</i>			<i>Meat Products</i>		
Product	Size	Code	Product	Size	Code
GREEN CHILLIES	3x3mm Ring	FDG1E003X03 FDG1E00RING	CHICKEN	5x5mm 10x10mm Powder	FDCKE005X05 FDCKE010X10 FDCKE00000P
GINGER	3x3mm 6x6mm Powder	FDGGE003X03 FDGGE006X06 FDGGE00000P			
GREEN PEPPERCORN	Whole	FDGPE0WHOLE	LAMB	Powder	FDLE0A0000P



Cont'd...

OUR PRODUCT RANGE

1) FREEZE DRYING



Vegetables

Product	Size	Code	Product	Size	Code	Product	Size	Code
SWEET CORN	Whole Broken Powder	FDSCE0WHOLE FDSCE0BROKE FDSCE00000P	OKRA	Ring Powder	FDOKE00RING FDOKE00000P	GREEN CAPSICUM	6X6MM	FDGCE006X06 FDGCE009X09
CABBAGE	6X6mm 9x9mm	FDCBE006X06 FDCBE009X09	WHITE ONION	3x3mm 9mm Slice Powder	FDW0E003X03 FDW0E009MMS FDW0E00000P	BITTER GOURD	Ring 6x6mm Powder	FDBGE00RING FDBGE00CX06 FDBGE00000P
SPINACH	3X3mm Powder	FDSPE003X03 FDSPE00000P	RED ONION	3x3mm 6X6mm Powder	FDROE003X03 FDROE006X06 FDROE00000P	TOMATO	6x6mm 10X10mm Powder	FDTME006X06 FDTME010X10 FDTME00000P
GREEN PEAS	Whole Broken Powder	FDGPE0WHOLE FDGPE0BROKE FDGPE00000P	POTATO	6x6mm 9X9mm Powder	FDPOE006X06 FDPOE009X09 FDPOE000000P	BEETROOT	3x3mm 6X6mm Powder	FDBTE003X03 FDBTE006X06 FDBTE00000P
GREEN BEANS	3mm 6mm 1 inch	FDGBE0003MM FDGBE0006MM FDGBE01INCH	SPRING ONION	6mm 3mm	FDSOE0006MM FDSOE0003MM	BABY CORN	Whole	FDBCE0WHOLE
EGGPLANT	6X6mm 9x9mm	FDEPE006X06 FDEPE009X09	BROCCOLI	6X6mm 9X9mm	FDBRE006X06 FDBRE009X09			



OUR PRODUCT RANGE

2) AIR DRYING

The Air Drying technology involves exposure of products to heat by passing hot air through the material in order to reduce the moisture level.

<i>Vegetables</i>			<i>Mushrooms</i>		
Products	Size	Code	Products	Size	Code
CARROT	6x6mm 10x10mm 12x12mm	ADCRE006X06 ADCRE010X10 ADCRE012X12	WILD Boletus Edulis	Powder Granules	NF2208 NF2224
CABBAGE	10x10mm	ADCBE010X10	Chanterelle	Powder	NF2308
SPINACH	Powder	ADSPE00000P	CULTIVATED Champignon	Powder Slices	NF2364 NF2367
			Shitake	Powder Granules	NF2392 NF2389



Cont'd...

OUR PRODUCT RANGE

2) AIR DRYING

From Our Garden

Vegetables	Size	Code
SPINACH	Powder	NF1S43
	Powder Organic	NFB1S40
	Powder Kosher	NFK1S43
	Powder Organic & Kosher	NFKB1S40
TOMATO	Rings	NF1730
ZUCCHINI	Cubes	NF1991
	Rings	NF1990
ARTICHOKE	Powder	NF1070
	Granules	NF1066
	Cubes	NF1062

Vegetables	Size	Code
CAPERS	Powder	NF1060
	Whole	NF1057
RED SALADS	Flakes	NF1829
OLIVE	Powder Granules Rings	NF1428
		NF1427 NF1430
Green	Powder Granules Rings	NF1433
		NF1438
		NF1432



OUR PRODUCT RANGE

3) ENHANCED VACUUM DRYING (EVD)

EVD process is a technology that leads to high-quality final products by removing the moisture at low temperatures and under reduced pressure environment. With the EVD technology we manage the preservation of the organoleptic characteristics of the fresh material giving a more natural character to the final product and minimizing the possibility of oxidation reactions.

A ITALIAN DELIGHTS - A unique range of specialty ingredient of the popular Italian cuisine

Products	Size	Code	Products	Size	Code	Products	Size	Code
TOMATO Sun Dried Tomato SD	Powder Powder	NF7775 NF1756	TRUFFLE Black	Granules	NF2410	ITALIAN CURED MEAT Raw Ham Cooked Ham Speck Pancetta	Granules Granules Granules Granules	NF5852 NF5843 NF5848 NF5840 NF5841
ITALIAN CHEESE PRP Mozzarella PRP Ricotta PRP Parmigiano Reggiano PRP Pecorino PRP Grana Padano PRP Gorgonzola	Granules Powder Powder Powder Powder Powder	NF5812 NF5871 NF5F06 NF5F03 NF5F31 NF5817	CHESTNUT	Powder Granules	NF1122 NF1119	PASTA SAUCES Pesto	Powder	NF7353
FRIED VEGETABLES Carrot Garlic Sofrito	Cubes Granules Granules	NF1093 NF1011 NF7727	ITALIAN HERBS Basil	Powder Granules	NF6310 NF5576	BRAISED MEAT	Granules	NF7754
ROASTED ONION	Granules	NF1251	Parsley	Powder Granules	NF6123 NF5581	NEROSEPPIA	Powder	NF5815
			Rosemary	Powder Granules	NF7164 NF5589	UMAMI	Powder	NF5540

OUR PRODUCT RANGE

B AUTHENTIC FRUITS

Products	Size	Code
STRAWBERRY	Powder	NF5141
ORANGE	Powder	NF5060
GRAPEFRUIT	Powder	NF5440
AVOCADO	Powder	NF5045
FOREST FRUITS Billberry Raspberry	Powder Powder	NF5324 NF5194

C OTHER SPECIALITIES FROM THE WORLD CUISINE

Products	Size	Code
SMOKED SALMON	Granules	NF5886
HONEY	Powder	NF5803



OUR PRODUCT RANGE

4) INDIVIDUAL QUICK FREEZING (IQF)

IQF is a technology that allows the freezing on an individual piece of product separately from the others. This process ensures that the shape, the color, the smell, and the texture of products are retained as they are.

Vegetables

Product	Size	Code	Product	Size	Code
SWEET CORN	Cut Pulled	QFSCE000CUT QFSCE00PULL	CARROT	6x6 10x10	QFCRE006X06 QFCRE010X10
GREEN PEAS	Whole	QFGPE0WHOLE	TUVER LILVA	Whole	QFTLE0WHOLE
BABY OKRA	Whole	QFBOE050X55	SURTI LILVA	Whole	QFSLE0SLICE
OKRA	Cut	QFOKE000CUT	SAPOTA	Slice	QFSPE0SLICE
DRUMSTICK	70-90mm	QFDSE0070MM	TOMATO	10x10mm	QFTME010X10
BITTER GOURD	6mm	QFBGE0006MM	GARLIC	Whole	QFGRE0WHOLE
GREEN CHANA	Whole	QFGCE0WHOLE	GUWAR	1 inch	QFGWE01INCH
TINDORA	¼ cut	QFTNE000QTR	GREEN BEANS	1 inch	QFGBE01INCH



TECHNOLOGY



CERTIFICATION

Recognizing the consistent efforts towards providing super quality products and services, ROHA is certified according to the BRC and IFS global standards and can produce ingredients in conformity of Kosher, Halal and organic standards





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THANK YOU

