



VIKRANTH

CHEMICAL
CORPORATION

Your Trusted Partner in

Food Ingredients

Quality Ingredients.
Trusted Brands. Reliable Supply.



PREMIUM
QUALITY



WIDE
RANGE



RELIABLE
SUPPLY



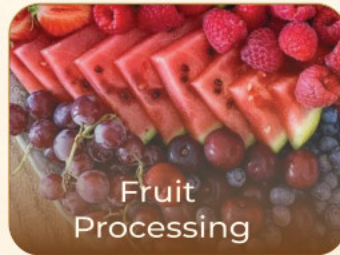
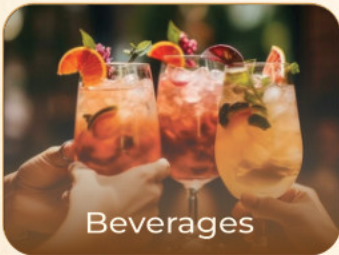
CUSTOMER
FOCUSED

ABOUT VIKRANTH CHEMICAL CORPORATION



Vikranth Chemical Corporation is a trusted supplier of premium bakery ingredients, food additives, cocoa products, preservatives, sweeteners, flavors, and functional food ingredients, delivering consistent quality through leading global partners.

INDUSTRIES WE SERVE



OUR PRINCIPAL BRANDS



- Choco Paste
- Cocoa Butter
- Cocoa Mass
- Cocoa Powder



- Choco chips
 - Dark chips
 - Milk chips
 - White chips



- Chocomass
 - Dark chocomass
 - Milk chocomass
 - White chocomass



- Chocolate Drink
- Chocolate
 - Dark chocolate
 - Milk chocolate
 - White chocolate

OUR PRINCIPAL BRANDS



- 811
- W2
- 823
- Bitter Chocolate 70-30-38



- Concentrated Fruit Paste
- Gelato Topping
- Quella Ranges
- Flavour for Premium Milk & Ice Cream
- Gelato Flavours
- Stabilizer for Milk Base



- Glaze Gel
- Fruit Crush
- Cake Premix



- Pure Cocoa Products
- Single Origin Chocolates
- Premium Chocolate from France



- Bake Stable Fruit Filling
- Fruit & Pie Filling



- IQF Frozen Fruit
- Fruit Purees



- Dairy Whipping Cream 35%
- Extra Dry Sheet Butter 84%
- Mascarpone Cream



- Corman Dairy Butter 82%
- Corman Sculpture Whipping Cream



- Frozen Croissant



- Maize Starch IP / BP Grade
- Liquid Glucose SO2 Free
- Dextrose Monohydrate
- Maltodextrin Powder
- High Maltose Corn Syrup
- Maize starch food grade
- Liquid glucose confectionery grade



- Calcium Propionate
- Sodium Propionate
- GMS Flakes
- GMS Powder
- Sorbitan Mono Stearate
- Finamul 90



- Genu Pectin
- For Jam
- For Juice
- For Jelly
- Other Applications



Flavors & Natural Ingredients



Nitta Gelatin India Limited

- Gelatin 120 Bloom
- Gelatin 160 Bloom



- Calcium Propionate (CP)
- Ice Cream Stabilizer



- Sorbitol

ANCHOR PRODUCTS



Reliable solutions crafted to enhance quality, performance and consistency.



CAKE LIFE

Anchor Cake Life is a concentrated cake improver which produces excellent cake and increases the shelf life & texture of the cake, both for high-fat cakes and low-fat (oil) cakes.



CAKE GEL

Cake Gel improves the grain size, texture, softness retention, and volume, which improves the quality parameters of cake sponge.



CAKE SYRUP

Maintains moisture in cakes, thus preventing them from drying. Helps in maintaining freshness and softness.



BREAD YIELD IMPROVER

Bread Yield Improver increases the volume of bread by 8-10% and also improves the texture of the bread.



MACP

(Mono Acid Calcium Phosphate)

Provides controlled leavening action for consistent baking performance and superior product quality.



CUSTARD POWDER

Easy-to-use custard mix that delivers a smooth texture, rich taste, and consistent quality in every serving.



BAKING POWDER

Ensures excellent rise, light texture, and dependable baking performance.

FOOD ADDITIVES & PRESERVATIVES

Preservatives

- Potassium Sorbate (KUNDA)
- Sorbic Acid (KUNDA)
- Sodium Benzoate (GANESH)
- Potassium Metabisulphite (KMS)
- Sodium Metabisulphite (SMBS)

Acidulants

- Citric Acid Monohydrate (ENSIGN)
- Citric Acid Anhydrous (ENSIGN)
- Sodium Citrate (Daffodil)
- Malic Acid (THIRUMALA)
- Acetic Acid (GNVFC)
- Ascorbic Acid (LUWEI)
- Fumaric Acid (THIRUMALA)
- Tartaric Acid
- Boric Acid
- Phosphoric Acid
- Formic Acid

Emulsifiers

- DMG
- PGMS
- SMS
- PGPR
- Soya Lecithin

Hydrocolloids & Stabilizers

- Xanthan Gum (DEOSEN)
- Guar Gum (DHANALAKSHMI)
- Sodium CMC (AMIT)
- Alginate Pro (AMIT)
- Sempoorina (DANISCO)
- Ice Pro (DANISCO)

Sweeteners & Syrups

- Invert Sugar
- Aspartame
- Sucralose
- Acesulfame K
- Saccharin
- Isomalt
- Maltitol
- Sucrose

Starches & Functional Ingredients

- Potato Starch
- Vital Wheat Gluten
- Whey Protein Concentrate
- Isolate Soya Protein

Leavening & Baking Ingredients

- Ammonium Bicarbonate (MANGALA)
- Sodium Bicarbonate (TATA CHEMICALS)
- Sodium Acid Pyrophosphate (ADITYA BIRLA)

Minerals & Processing Ingredients

- Calcium Carbonate
- Calcium Chloride
- Propylene Glycol (PG)
- Refined Glycerine

Milk Powder

- Skimmed Milk Powder
- Whey Powder
- Whole Milk Powder
- Milk Powder Added Glucose

Contact Us



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LET'S CREATE GREATER POSSIBILITIES TOGETHER