

# Corporate Catalogue



#### **VISION**

To be the most admired Instant coffee manufacturing company from India.

#### **MISSION**

To strive to continuously be the most reliable instant coffee manufacturer through stringent quality measures, knowledge application and to achieve customer delight by offering delectable experiences and develop satisfied customer base who are our partners in progress.

#### **TECHNOLOGY**

The facility is equipped with the convergence of best-in-class process lines ensuring gentle handling of the product throughout the production. This includes high efficiency profile roasting, grinding, low cycle time extraction, efficient aroma recovery and gentle spray drying.

The plant is flexible and each process section is carefully designed to retain all the goodness of coffee while converting the solubles into an excellent instant brew.

Our knowledge together with customer interactions and feedback over years of experience resulted in ultimate know how on soluble coffee. Consistency in deliveries and personalized service further strengthened our relationships with our customers who are our partners in progress.

#### **INFRASTRUCTURE**

- \* Well experienced technical and managerial team.
- ★ State of the art facility to produce 6000 MT of coffee per annum.
- \* Facility / Product certifications: BRC, RA, FSSC 22K V5.1, FSSAI, Kosher, Halal, FDA, BIS.
- Integrated laboratory and testing facilities.





## **SPRAY DRIED INSTANT COFFEE**



Spray Dried Instant Coffee is produced using unique blend of carefully selected green coffee beans. These beans are roasted to the desired roasting parameters before extraction of clear liquid. The liquid is further processed to evaporate the water through various stages after removing all non soluble content and then sprayed into a tall tower to make soluble coffee powder.

The process is completely controlled to keep all the quality aroma volatiles intact in the final product and to guarantee refreshing taste in every sip.

## **Applications**

**Beverages** 

Coffee Pre-mix

Liquid coffee

**Dairy & Confectionary** 









## **General Product Specifications:**

Physical and Chemical Parameters						
Bulk Density (gm/cc)	0.250 to 0.300					
Colour Range	Light Brown to very dark Brown					
PH - Minimum	4.70					
Sediments	Negligible					
Fines - Maximum	25%					
Metallic Admixture	Nil					
Foreign Particle Admixture	Nil					
Clarity	Fair to good					
Moisture - Maximum	4.00%					
Total Ash - Maximum	12.00%					
Caffeine - Minimum	2.80%					
Solubility in Hot Water (96°C +/- 2°C)	Dissolves readily in 30 seconds with moderate stirring					
Solubility in Cold Water (16°C +/- 2°C)	Dissolves readily in 180 seconds with moderate stirring					

Microbiologica	al Paran	neters
Parameter	Unit	Limit
Total Plate Count	cfu/g	< 500
Yeast & Mold Count	cfu/g	< 500
Salmonella	cfu/25g	Absent
E. coli	cfu/g	Absent
S. aureus	cfu/g	Absent

Other Parameters						
Parameter Unit Limit (Max)						
Lead	ppm	1.000				
Arsenic	ppm	1.000				
Cadmium	ppm	0.050				
Mercury	ppm	0.020				
Ochratoxin A	ppb	10				
Acrylamide	ppb	850				

# Packaging & Loadability:

Bulk I	Packs	Private Label - Consumer Packs				
Jumbo Bags	umbo Bags Cartons		Jumbo Bags Cartons		Doy Packs	Sachets / Sticks
	1 1	and lake Nati	M2KAA P	dinto 3		

Packaging	Primary Pack		Secondary Pack		Cntr Loadability (No of Cartons)		Cntr Loadability (Kgs)		
			No of Packs	Size in mm (lxbxh)	20'	40' HQ	20'	40' HQ	
Dully Dealer	Poly Liner	400,000	Jumbo Bag	1	900x900x1200	20	44	8,000	17,600
Bulk Packs	Poly Liner	25,000		1	380x450x525	319	749	7,975	18,725
		50		24	310x234x134	3,050	7,100	3,660	8,520
	Can 100 200		48	462x310x134	1,710	3,550	4,104	8,520	
		100	Carton	24	462x310x110	2,000	4,600	4,800	11,040
		200		12	408x308x131	1,630	4,250	3,912	10,200
Consumer Packs	Doy Pack 200	100		30	530x270x180	1,200	2,500	3,600	7,500
radio			20	660x318x200	700	1,670	2,800	6,680	
	Stick Pack	2		120x10	505x245x250	963	2,190	2,311	5,256
	Cooket	2		120x10	430x330x260	819	1,940	1,966	4,656
	Sachet 10		24x10	400x340x300	701	1,640	1,682	3,936	

#### For Sales enquiries and further information please contact:



## **VAYHAN COFFEE LIMITED**

Corporate Office #2-71/1, Kandlakoya

#2-71/1, Kandlakoya Medchal-Malkajgiri Hyderabad-501 401 Telangana, India. Registered Office and Works

Sy No.141, Garlamadugu Pedavegi Mandal Eluru Dt. – 534 450 Andhra Pradesh, India.

Phone: +91-40-2716 5328 | E-mail: sales@vayhan.in Web: www.vayhan.in



## **AGGLOMERATED INSTANT COFFEE**



Agglomerated Instant Coffee is produced using unique blend of carefully selected green coffee beans. These beans are roasted to the desired roasting parameters before extraction of clear liquid. The liquid is further processed to evaporate the water through various stages after removing all non soluble content and then sprayed into a tall tower to make soluble coffee powder. This powder is further processed with steam to form nice granules which will reduce fines in the product.

The process is completely controlled to keep all the quality aroma volatiles intact in the final product and to guarantee refreshing taste in every sip.

### **Applications**



Agglomerated coffee is widely used to make black coffee, latte, mocha, cappuccino and various other types of coffee beverages. This coffee is very popular for its convenience and cost effective alternative to roast and ground coffee. VAYHAN can offer agglomerated coffee with strong granule structure and of course with the best aromatic profiles.

## **General Product Specifications:**

Physical and Chemical Parameters						
Bulk Density (gm/cc)	0.220 to 0.260					
Colour Range	Light Brown to very Dark Brown					
pH - Minimum	4.70					
Sediments	Negligible					
Fines - Maximum	25%					
Metallic Admixture	Nil					
Foreign Particle Admixture	Nil					
Clarity	Fair to good					
Moisture - Maximum	4.00%					
Total Ash - Maximum	12.00%					
Caffeine - Minimum	2.80%					
Solubility in Hot Water (96°C +/- 2°C)	Dissolves readily in 30 seconds with moderate stirring					
Solubility in Cold Water (16°C +/- 2°C)	Dissolves readily in 180 seconds with moderate stirring					

Microbiological Parameters							
Parameters	Unit	Limit					
Total Coli Form Count	mpn/g	< 40					
Yeast & Mould Count	cfu/g	< 500					
S. aureus	cfu/g	Absent					
Total Plate Count	cfu/g	< 500					

Hygienic Parameters							
Parameters (Max) Units Limit							
Lead	ppm	1.000					
Arsenic	ppm	1.000					
Cadmium	ppm	0.050					
Mercury	ppm	0.020					
Aflatoxin (BI)	ppm	0.005					
Mould	cfu/gm	500					

# Packaging & Loadability:

Bulk Packs	Private Label - Consumer Packs						
Cartons	Cans	Doy Packs	Sachets / Sticks				
1 1	Carte NINA Boomi	MACAAIT	Carle C				

Packaging	Primary Pack		Secondary Pack		Cntr Loadability (No of Cartons)		Cntr Loadability (Kgs)		
	Type Oty (gms) Type	No of Packs	Size in mm (lxbxh)	20'	40' HQ	20'	40' HQ		
Bulk Packs	Poly Liner	25,000		1	450x450x530	260	624	6,500	15,600
		F0		24	310x234x134	3,050	7,100	3,550	8,520
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