



Product Catalogue

Serving Food Industry Since 1953



ALKALISED COCO POWDER

- Top Quality
- 10 - 12 % Fat
- It helps to get good dark color and perfect match with Chocolate Taste

Net Weight: 150 gms

MRP.: ₹ 175



TAPIOCA MODIFIED STARCH

- Tapioca flour, or tapioca starch, is a popular, gluten-free flour made from the starch of cassava root. It's perhaps best known for the thick, chewy texture it lends to gluten-free baked goods but also works well as an allergy-friendly thickener for sauces, soups, puddings, and stews.

Net Weight: 200 gms

MRP.: ₹ 275



CUSTARD POWDER

- Use custard powder sauces over puddings, cakes and other desserts. Pour over mixed fruits to make fruit salad with custard. Use as a sauce poured over jellies. Combine with mixed fruits and pour over tart shells to make fruit tarts.

Net Weight: 200 gms

MRP.: ₹ 85



GELATINE GRANUALS (NON- VEG)

- Premium Quality Unflavored Gelatin Powder that is useful in making jellies, candies, cakes, desserts and smoothies etc. This is also good for joint pain incorporate this in your diet. Gelatin is a flavorless, high protein powder and is commonly used to help as a gelling agent in food. It is typically white to light yellow in color.

Net Weight: 300 gms / 50 gms

MRP.: ₹ 540 / ₹ 135



CORN STARCH

- Corn Starch is most often used as a thickening agent for sauces, gravies, glazes, soups, casseroles, pies, and other deserts. It originates from the inside of corn seeds.

Net Weight: 200 gms

MRP.: ₹ 70



BLACK COCOA POWDER

- All Natural Alkalised Unsweetened Cocoa. Use it in any recipe to make extra- rich confections with stringly dark color. Black cocoa is great for adding color and flavor to baked goods, sauces, cookies, icings, and more.

Net Weight: 200 gms

MRP.: ₹ 425



DATE POWDER

- | Confectionery | Protein Bars | Protein Powder | Granola | Baby Foods | Chocolates | Dairy | Ice Cream | Vegan Chocolate And Sweets | Baked Goods | Cereals | Dietary Supplements | Smoothies | seasonings

Net Weight: 250 gms

MRP.: ₹ 340



BAKING POWDER

- Baking powder is a dry chemical leavening agent, a mixture of a carbonate or bicarbonate and a weak acid. The base and acid are prevented from reacting prematurely by the inclusion of a buffer such as cornstarch. Baking powder is used to increase the volume and lighten the texture of baked goods.

Net Weight: 25 gms / 300 gms

MRP.: ₹ 40 / ₹ 75





EGG WHITE POWDER

- Egg white powder is dried egg white (pure albumen). Dried whites are pasteurized by heating in the dried form for a specified time and at a minimum required temperature.

Net Weight: 200 gms

MRP.: ₹ 680



DEXTROSE

- Dextrose is a naturally occurring sugar that comes from corn. You'll often see dextrose as an artificial sweetener added to a variety of food items, including fructose corn syrup. It's not just used in food though – it's also used medicinally.

Net Weight: 300 gms

MRP.: ₹ 95



GLUTEN POWDER

- Gluten is a general name for the proteins found in wheat (wheatberries, durum, emmer, semolina, spelt, farina, farro, graham, KAMUT® khorasan wheat and einkorn), rye, barley and triticale – a cross between wheat and rye.

Net Weight: 35 gms / 250 gms

MRP.: ₹ 60 / ₹ 220



DRY ACTIVE YEAST

- Yeast is a single-cell organism, called *Saccharomyces cerevisiae*, which needs food, warmth, and moisture to thrive. It converts its food—sugar and starch—through fermentation, into carbon dioxide and alcohol. It's the carbon dioxide that makes baked goods rise.

Net Weight: 40 gms / 250 gms

MRP.: ₹ 70 / ₹ 270



CORN FLOUR

- Corn flour used as common staple food and is derived from grinding of dried maize. It arrives in white and yellow colour and is used in preparing several bakery products including breads, rolls mixing it with other flours. It is also used as a binding agent for puddings and similar recipes

Net Weight: 200 gms

MRP.: ₹ 75



BREAD IMPROVER

- An improver is used to improve the bread in texture (in baking terms, the tenderness of the bread), colour, taste and composition. A baker has to deliver fresh bread every day and when using auxiliary substances, it reduces problems in the baking process.

Net Weight: 35 gms

MRP.: ₹ 60



BAKING SODA

- Baking Soda is an ideal agent used in baked goods like cakes, muffins, and cookies. It is also known as sodium bicarbonate, and can be used for deodorization and cleansing of utensils. It is a white crystalline powder and has multiple uses across varied sectors.

Net Weight: 80 gms / 400 gms

MRP.: ₹ 45 / ₹ 105



GUAR GUM

- Guar gum, also called guaran, is a galactomannan polysaccharide extracted from guar beans that has thickening and stabilizing properties useful in the food, feed and industrial applications. The guar seeds are mechanically dehulled, hydrated, milled and screened according to application.

Net Weight: 40 gms

MRP.: ₹ 60





XANTHAN GUM

- Xanthan gum is a food thickener made from bacteria that infect numerous plants. ... Xanthan gum is a polysaccharide, a type of sugar that is made from a bacteria called *Xanthomonas campestris*, through a process of fermentation.

Net Weight: 40 gms

MRP.: ₹ 85



PECTIN

- Pectin is a type of soluble fiber that your body cannot absorb or digest. It is found in the cells of all plants, but fruit skins and cores are especially high in pectin. Apples and citrus fruits are also naturally rich in pectin, particularly if they are underripe

Net Weight: 50 gms

MRP.: ₹ 250



CITRIC ACID

- Citric acid is a kitchen essential used in preserving, flavoring and cleaning. It adds an acidic or sour taste to meat, candy, soft drinks and ice cream, it keeps fruits and vegetables fresh and food flavorful.

Net Weight: 50 gms

MRP.: ₹ 60



TITANIUM DIOXIDE

- Titanium dioxide, also known as titanium(IV) oxide, is the naturally occurring oxide of titanium, chemical formula TiO_2 . When used as a pigment, it is called titanium white, Pigment White 6 (PW6), or CI 77891

Net Weight: 50 gms

MRP.: ₹ 115



AGAR AGAR (VEG GELATINE)

- Agar is a naturally gelatinous powder derived from marine red algae. It's the perfect vegetarian substitute for beef gelatin in any food application, and makes an excellent thickener for soups, jellies, ice cream and mor

Net Weight: 40 gms

MRP.: ₹ 185



SKIMMED MILK POWDER

- Skimmed milk powder is used as an alternative to fresh milk after dissolution in water or by direct addition of the powder in the formulation, for instance to standardise dry extract content or protein content. It is easier to store due to its reduced size as compared to liquid skimmed milk.

Net Weight: 200 gms

MRP.: ₹ 230



DESICCATED COCONUT

- Desiccated coconut can be used as an ingredient in savoury and sweet recipes both to impart a coconut flavour and texture and as a topping or coating. Dried coconut is delicious eaten by itself as a snack, added to hot or cold cereal, and as an addition to baked goods.

Net Weight: 200 gms

MRP.: ₹ 155



ALL PURPOSE SHORTENING

- Shortening is used in baking to help make products crumbly, flaky and tender. It is 100 percent fat as opposed to butter and lard, which are about 80 percent fat, so shortening results in especially tender cakes, cookies and pie crusts. And many more applications as per the product recipe.

Net Weight: 300 gms

MRP.: ₹ 150





NATURAL COCOA

Natural Powder from Roasted Cocoa Beans. It's acidic and bitter, with a very strong and concentrated chocolate flavor. Natural Cocoa Powder (ACID) is often used in recipes calling for baking soda (BASE) because the two react with each other to allow your baked good to rise.

Net Weight: 150 gms

MRP.: ₹ 135



SHARON FOOD INGREDIENTS

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