



Introducing

CALPURE

Premium Food Grade Calcium Carbonate
for all Your Food Products.

Manufactured By:

CALSPAR INDIA

Food Additives Redefined

CALPURE

Have Pure Be Sure !

Calspar India is an ISO 10002:2014, ISO 9001:2015, FSSC 22000, ISO 22000 (Food Safety Management Systems), Hazard Analysis Critical Control Point (HACCP), FSSAI,GMP certified and our manufacturing process is in compliance with Best International standards.

CALPURE is manufactured with raw materials that are 100% natural and organic having high purity and are free from heavy metal Impurities. To ensure it is free from any possible Microbial contamination it is Heat Treated and UV Treated thus making it 100% Safe for human consumption.

Functions that Redefine Possibilities:

Enhances Quality: As an acidity regulator, stabilizer, and leavening agent, CALPURE ensures superior quality, texture, and taste in your culinary creations.

Improved Process-ability: Elevate the texture of savory snacks with CALPURE, acting as an exceptional dough conditioner. Say hello to snacks with a perfect crunch!

Perfect Bubble Formation: The magic happens with our calcium carbonate acting as a nucleating agent, resulting in homogeneous bubble distribution for an impeccable structure and texture in your final products..

Benefits that Speak Volume:

Texture Enhancement: Experience an unparalleled crispness and expanded texture in your food items.

Consistent Quality: Achieve uniform expansion and bubble distribution, maintaining taste integrity consistently.

Nutritional Boost: CALPURE is a natural source of highly bioavailable elemental calcium, adding value to your products.

Extended Shelf Life: Enjoy longer shelf life for your food items, ensuring freshness for extended periods

Wide-Ranging Applications:

From bakery goods like bread, biscuits, and cakes to extruded snacks and pasta, CALPURE is your go-to solution. It's the secret ingredient in your favourite tortilla chips, enhances premixes for cakes and ice creams, and even plays a vital role in wineries and breweries for pH balancing.

But that's not all! CALPURE extends its excellence beyond the culinary world:

It prevents nozzle clogging in extrusion processes, reducing downtime and ensuring smooth operations.

Used as a fortifying agent in rice kernels and spices for nutritional enrichment.

Integral in toothpaste and pharmaceuticals for its exceptional properties.

With CALPURE, say goodbye to inconsistencies and hello to elevated product quality across the board. Elevate your creations and redefine culinary excellence with Calspar's CALPURE today!

For More information Contact Us:

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