



LIVING FOODS



Nourishing
The Future



Our Origin

Living Foods India was born out of the need of solving the world's biggest food problems such as food security, better human health and climate impact of food production.

The company aims to bring affordable and high-quality nutrition to the tables of global consumers in a sustainable & environmentally friendly way.



We're Committed To



People



Environment



Growth

At Living Foods, we endeavour to bring natural, sustainable plant-based nutrition to every home. A plant-based diet has a dual benefit - it keeps your body healthy and is aligned with our vision of protecting the environment and diminishing the carbon footprint.

The production of foods from plant origin have a significantly lesser carbon footprint compared to animal-based products, and yet deliver high levels of nutrition. With this approach, Living Foods passionately attempts to strike an economic, social and environmental equilibrium.

People & Planet Co-exist

Vision

Create a world that is healthy
therefore happy

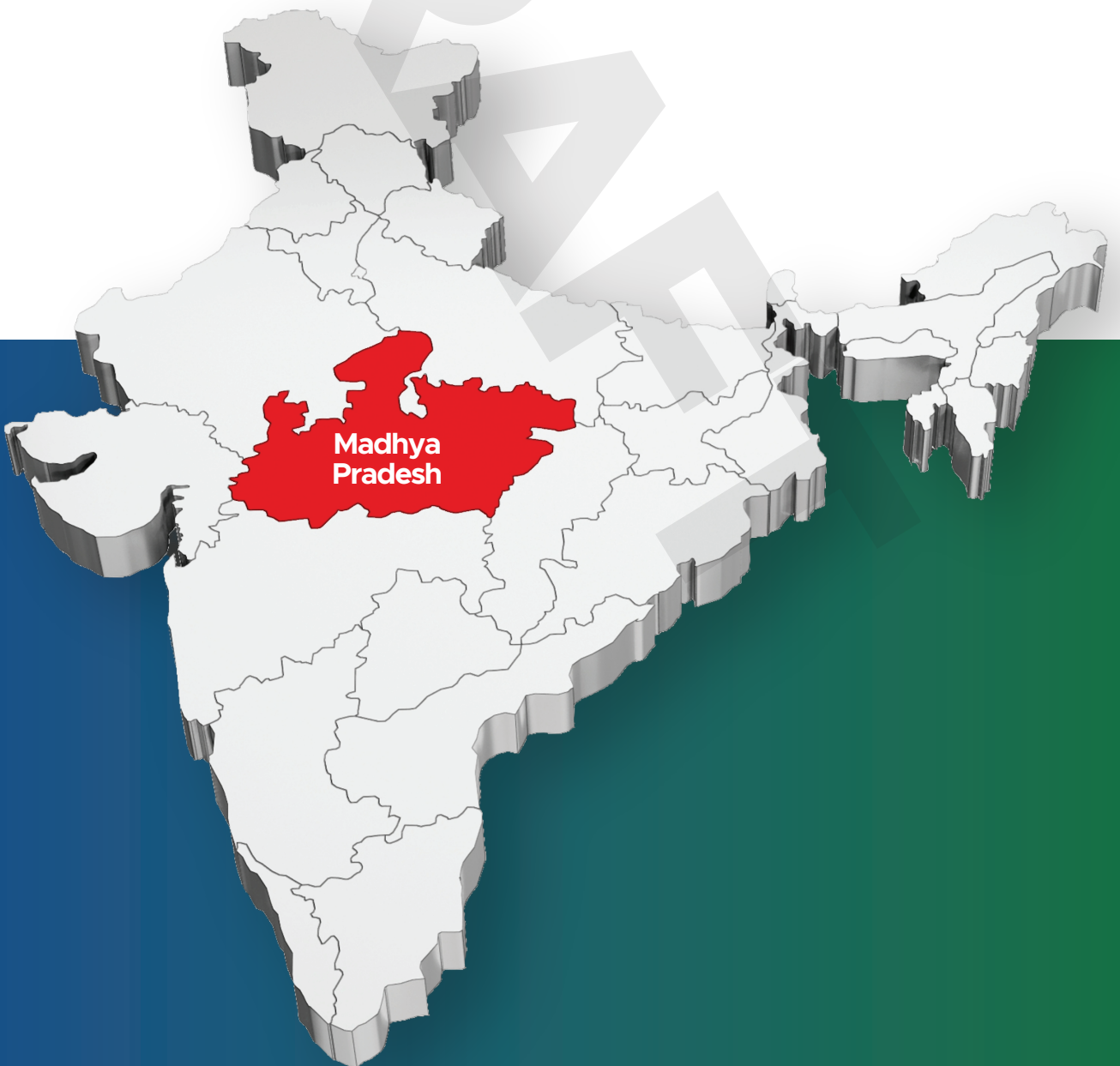
Mission

Provide nutrition-based solutions that promote
a healthy body and mind

The manufacturing plant is located strategically in Madhya Pradesh, close to the soya bean growing areas. This makes it easier to source GMO-free soya bean directly from the farming communities.

Living Foods is conscious about the role it plays in the lives of the communities that it sources from and strives to always add-value to their produce whilst following the best practices.

The Company is currently producing high-quality Soya Protein Foods, Healthy Cooking Oils and Value-Added Soya Food and Feed Ingredients.



We Cator to India and the World



Domestic



International



Best In Class Health & Nutrition Products

Living Foods is producing a range of healthy protein foods and cooking oils for the consumer house-holds. The products are produced and packed in the company's own factory in an automated and safe environment, un-touched by human hands.

VegPro® High Protein Soya Chunks & Granules



VegPro soya chunks and granules are loaded with 52% plant-based protein and are also rich in fibre and vitamins. They are soft when cooked and quite easy to eat. The chunks and granules can be added to hundreds of delicious recipes making them suitable for all meal occasions.

Dumdaar® Refined Soya Bean Oil Soya Chunks Soya Granules



Dumdaar refined soya cooking oil is rich in poly-unsaturated fats and omega 3 fatty acids that makes it good for the heart and helps reduce cholesterol in the body. The oil also contains natural vitamin E which helps boost immunity.

Bringing Solutions to Your Product

Liv® range of food ingredients are specially crafted keeping the food processing customers in mind. The ingredients can be used for a wide range of food, feed and pharma applications whilst allowing customers to also control costs.



Full Fat Soya Flour

Liv® full fat soya flour has a protein content of 39% and is available in various mesh sizes, & qualities. It has emulsifying and stabilising properties. This product is recommended for bakery applications where it acts as a dough conditioner and an improver. It is also popular in food supplement applications.



Texturised Vegetable Protein (Granules)

Liv® texturised vegetable protein granules are ideal for protein fortification & texture enhancement in meat applications. They have various functional properties such as enhanced water absorption & moisture retention. They are available in different sizes & colors depending on the application.



Texturised Vegetable Protein (Chunks)

Liv® texturised vegetable protein chunks & mini-chunks are ready-to-cook and can be readily packed into any brand. Once cooked, they can be added to any recipe for protein fortification and can be enjoyed by the entire family on any meal occasion. They work very well in food service applications too.



Soya Flakes

Liv® Soya Flakes are very versatile and are best suited for production of soya sauce, and other fermented foods. Soyabean flakes are also used extensively in the production of drink mixes, milk replacements, and processed meats.

Soya Lecithin

Liv[®] soya liquid lecithin has various applications in food, feed and pharma. It is a unique culinary ingredient specially for the chocolate & confectionary industries. Soya Liquid Lecithin is used in many pharmaceutical products & as a nutritional supplement.



Soya Grits

The most widely used application for grits is in the production of bakery products like breads and biscuits. It is also used in the production of TVP, processed meats, pasta, burger patties, breakfast cereals and nutrition bars.



Refined Soya Oil

Refined soya bean oil is light and pure. It is ideal for cooking, frying and sautéing. It has a superior health profile as it is rich in plant sterols, vitamins and poly-unsaturated fats



High-Pro Soya Meal

High-Pro Soya bean meal is made for feeding livestock and poultry. It contains 50%+ protein, energy & amino acids and is low in fibre. Its constituents include sodium, potassium, salt and phosphorus in low concentrations. Constituents like dry matter, crude protein and DCP are in high concentration. It also has starch and sugar, ash and NDF.



Normal Soya Meal

The normal protein Soya meal is similar to the high-pro meal wherein the protein quality is suitable for livestock. It has a high concentration of dry matter, crude protein, DCP, and NCGD, although these concentrations are slightly lower than those of High-Pro meal. It has a low concentration of potassium, magnesium, calcium, salt, starch & sugar.



PLANT-TO-PLATE® Model

The Plant-To-Plate® business model is a unique system designed to control and ensure top quality. The system promotes and helps manage quality consistency, timely checks and equips the team with tools to monitor every step in the manufacturing chain.



We Support Local Farmers, Enrich The Community And Protect Our Environment



Contribution To Farmers

The farming community is our key stakeholder in delivering wholesome produce of superior quality.

Less Carbon Footprint

Production of foods from plant origin have a significantly lesser carbon footprint compared to animal-based products, and yet deliver high levels of nutrition. With this approach, Living

Foods passionately attempts to strike an economic, social & environmental equilibrium.



Sourcing Best Produce

We source 100% non-genetically modified soya beans from the farming community in close proximity to our manufacturing plant. Our goal is to always ensure a non-disrupted supply and service to our customer network all year round.



Our Dedication To Sustainability, Healthy & Safe Manufacturing Is What Makes Us Unique

Our aim is to provide you with the best-in-class products for which we rely immensely on our plants and manufacturing equipment that is modern, future-ready and efficient.

Our plant continually strives to maintain a clean and health-friendly environment with minimal environmental impact.

The plant design enables smooth process management through the production process.

This allows a very holistic approach that combines energy efficiency, reduced water consumption, waste management, and more environmentally-friendly manufacturing processes.



Quality Certifications

Living Foods is continually working on the top quality management certifications. Here is a list of the globally accredited certificates received by the Company.



Food Safety Management System



Halal Certificate



Halal Certificate



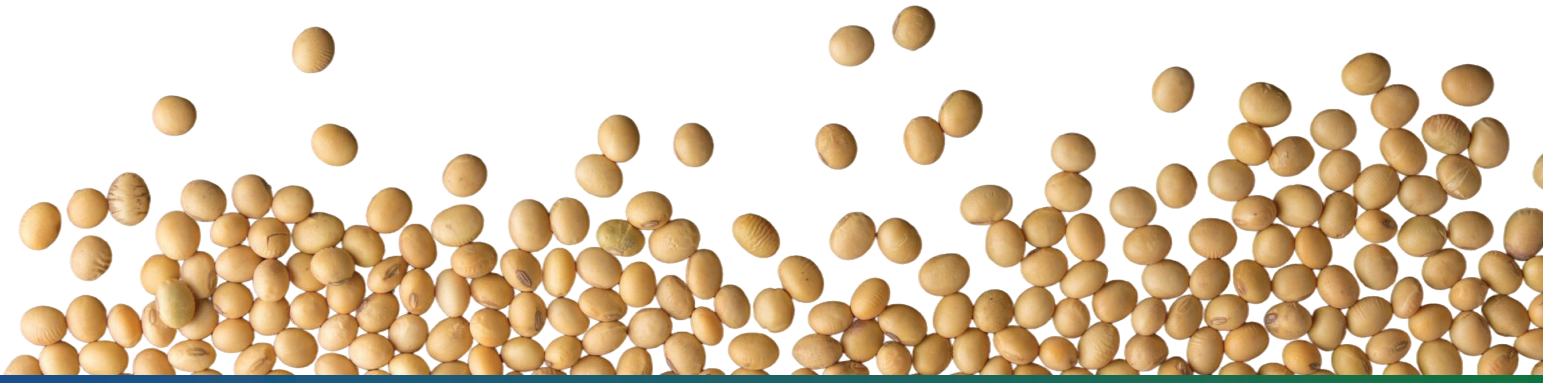
Quality Management System



Halal Certificate



Halal Certificate



Living Foods strictly controls and ensures superior quality in everything that gets produced. The company provides the tools to monitor every entity in the manufacturing chain, while simultaneously following stringent quality adherence and timely checks.

When it comes to protocol, we attempt to stay ahead of the curve. The Living Foods manufacturing facility is maintained as per health and safety regulations. The products meet required standards and have been proven fit for consumption with numerous certifications. They are regularly checked by accreditation bodies.

The labour at our plant is qualified, and the machinery used is certified and authorized for the manufacturing process.





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