

Nakoda-Trusted by Our Clients



PEPSICO



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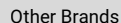


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End To End Application

Principal Company	Applications
IFF – Danisco	Curd, yogurt, cheese, lassi, buttermilk, dairy Cultures
Givaudan	Bakery, beverages, confectionery, dairy, culinary products
Actylis	Pickles, sauces, RTE , bakery, beverages -Preservatives
Thermo Fisher	Food safety, pharma QC, R&D, industrial testing
HiMedia	Microbiology labs, food safety testing, diagnostics
Merck	Food analysis, pharma, water testing, industrial quality control
Mettler Toledo	QC labs, ingredient weighing, product testing
Ecolab	Dairy & food plant hygiene, surface sanitation, clean-in-place systems
3M	Food & beverage microbiology, environmental monitoring
Puratos	Bread, cakes, fillings, icings, patisserie Premix
Rich's	Bakery, desserts, frozen foods, confectionery
Morde	Bakery, confectionery, coatings Compounds

Life science & Lab Solution

Molecular Biology		Chemicals		Plastic ware		Instruments	
Glass-Wares		Filter Papers		Miscellaneous Lab Accessories			



Nakoda
Nutriments & Bioscience Pvt. Ltd

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"Science That Feeds ,Innovation That Leads"

NAKODA , Your Trusted Partner

Since 2003, Nakoda Nutriment & Bioscience Pvt. Ltd., headquartered in Pune, Maharashtra, has been a trusted partner across Dairy Cultures, Food & Beverages, Flavours & Fragrances, Life Sciences, Nutraceuticals, and Pharmaceuticals. We deliver high-performance, science-driven ingredients with end-to-end solutions—backed by expert teams in IT, Sales, Logistics, and Marketing to ensure seamless operations and customer success.

2003

Company incorporated in Pune, began trading, supplying & exporting chemicals and ingredients for Dairy, Food, Bakery, Confectionery, Pharma & Life Sciences.

2015

Established professional setup with strict vendor selection & quality-focused supply chain.

2016

Achieved steady CAGR of 22.42% despite demonetization, GST & COVID-19 challenges.

2017

Collaborated with Qiagen International, strengthening global partnerships.

2025

Renamed to Nakoda Nutriments & Bioscience Pvt. Ltd.

2025

Onwards

2025 Onwards - Expanded into Food & Beverage, Dairy, Bakery, Confectionery, Flavours & Nutraceuticals, Animal Nutrition, & More.



Dairy Ingredients

Life science

Cleaning & Sanitation

Additives

Flavours

Bakery Confectionery

Products Development

We Provide Solution



Food Key Ingredients for food Industry.



on-time supply cold Chain



On-site application support & post-launch service



Regulatory compliance documentation



Product Development & Innovation



Formulation & pilot trial support

www.nakodanutriments.com

Dairy Solution

We deliver premium curd cultures, cheese cultures, enzymes, emulsifiers, and stabilizers designed to enhance quality, texture, and shelf-life in dairy products. Backed by pilot trials and on-site support, we proudly serve as an authorized partner of IFF Danisco

Products Variants



Dairy Cultures

- For All Milk Products
- Clean label, Shelf-stable, Plant-based adaptable, FSSAI-compliant
- Yo-Mix® Cultures
- - Choozit® Cultures
- - Bonlacta™, Versilk™, Nurica™ (Enzymes)
- - HOWARU® Probiotics



Stabilizers

- For All Ice-cream & food Products
- StabiCream™ – high-fat to low-fat formulations.
- CREMODAN® Sampoorana
- CREMODAN® SE 40
- CREMODAN® Sorbetline
- Kulfi Stabilizers
- StabiCheese™ – Cheese, spreads & sauces
- Pectin's – Ice cream & frozen desserts, Jam, Jelly, Marmalades



Emulsifiers

- Grindsted® MDGs – Bakery, dairy & beverages
- Grindsted® LBG – Ice creams, & dairy beverages
- Grindsted® Lecithins - Natural emulsifier
- CITREM / DATEM – Whipping & stability
- Grindsted® PGPR – Chocolates & confectionery
- Grindsted® PGE – Dairy creams, spreads
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creamy texture in curd

whey separation (syneresis)

shelf-life & consumer appeal

mouthfeel & stability in buttermilk

Cultures for all dairy Products

Prevent ice crystal formation

creaminess, body, and smooth mouthfeel

uniform melt-down without separation

Enhance creaminess, body



Stabilizers & emulsifiers



Texture

authentic flavour profiles cheese varieties

Improve ripening, yield, and fermentation efficiency

Cheese Cultures & Enzymes



Shaping Taste & Texture with Key Ingredients.