



CRESCENT BIOLOGICALS PVT LTD



About Us :

An women entrepreneurship organization started in the year 2017, by Founder Mrs. Prabhavathi Prem Kumar with the extreme support of Dr. Prem Kumar (CEO) an Innovative thinker. our Company is supported by Innovative and Passionate team of professionals The Company is involved in manufacturing and exporting of Natural products, Pharmaceuticals products, Natural Proteins, Essential Oils, etc It find the way for the man kind, without disturbing the Nature Highly qualified personnel are associated for the research & development of the Organization.



Our Company Products :

Cosmetics & Serums

Essentials Oils & Moringa Soup

Herbal Extract & Seeds

Black Garlic

Dehydrated Fruits & Vegetables



Factory Area : Around 8 acers
2000 Liter of extractors
Farming : 4 Acers
60000 sq.ft working site

Facilities :



Laboratory



Farming seeds & Plantation

Manufacturing Facilities :



Fractional extractor



Blending Machine



Office room



Laboratory

Quality Management System:

Crescent has a well defined Quality Assurance system and Quality management policy. We are committed towards products Quality that meets standards and continual customers improvement. We follow stringent quality system to guarantee the safety, efficacy of each product.



Quality Control :



Crescent Biologicals R&D :

Our Research & development is been Recognised & approved by DSIR (Development Of Science & Industrial Research) India. Independent Research & Development team Customized Products based requirement. Crescent Biologicals R&D team have equipment for High Performance Liquid Chromatography (Hplc) and UV, as well as Rotovac, centrifure, Sonicator, hot air oven. GCMS and microbiological.

Natural Wellness :

Our Company has its own Manufacturing set up, for the production of all Innovative Products and also a tie up with many company for the manufacturing of products. We also have a very well equipped laboratory.



Our Approach :



Research & Innovation



Global Reach



Sustainability



Customer Care



Certified Manufacturing Facilities

Global Approach :



Certification :

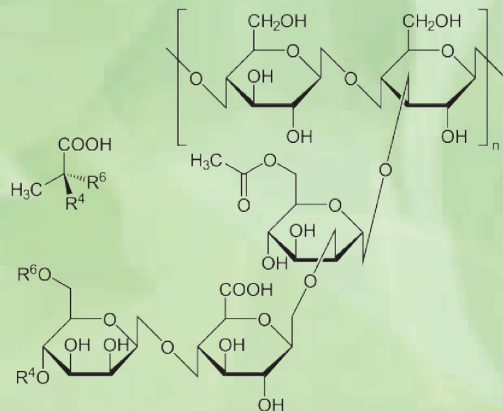


XANTHAN GUM

Introduction:

Xanthan Gum is manufactured from a bacterial coat of *Xanthomonas Campestris* bacterium. This bacterial coat is used for fermentation of glucose, sucrose or lactose for a particular period and then the polysaccharide is precipitated from a growth medium with isopropyl alcohol, dried and ground into fine powder. It is then converted into gum form by adding suitable liquid medium.

Structural Formula:



CAS NO:
11138-66-2



Applications of Xanthan Gum:

It is a heavily used gum for the industrial uses and in the food industry. Let's see the primary xanthan gum uses across the food and other industries:

- Dairy products like salad dressings & milk based sauces make use of xanthan gum.
- Xanthan gum acts as substitute for wheat and other cereals used for making bread that is gluten free.
- Guar xanthan combination is often used in ice creams and other frozen foods and beverages.
- Xanthan gum substitute uses include substituting as a commercial thickener along egg whites for the fatty yolk emulsifier.
- With its twin properties of being a skin hydrating agent as well as thickener and constituent binder, it is often used in cosmetic and beauty products like face packs and beauty gels.

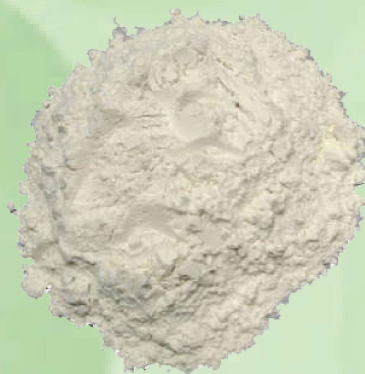
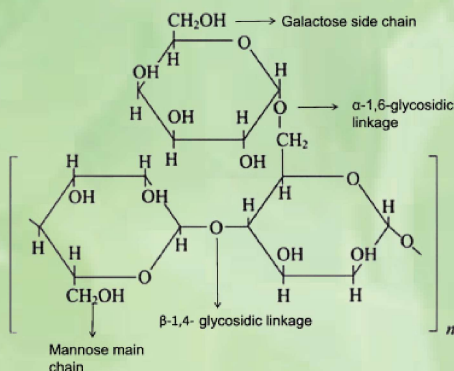
Specifications :

PARAMETER	SPECIFICATION
Appearance	White or off white powder
Color	White to off White
Odor	No distinguishable odor
pH	4-7
Solubility	Cold
Viscosity	1200 - 1800 cps
Chemical Stability	Stable
Allergen Declaration	Nil (Complies with directive 2003/89/EC and ALBA list)
Packing Details	Packed in Food Grade PP Bags sealed into HDPE Containers
Labeling	The label displays product name, lot number, net weight, gross weight and other information mark specified by the customer.
Shelf Life	24 Months under specified storage condition
Storage Condition	Store in well closed containers away from moisture, freezing and direct heat.

Introduction:

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

Structural Formula:



CAS NO:
9000-30-0

Applications of Guar Gum:

- It is used as a laxative and for treating constipation, diarrhea, irritable bowel syndrome (IBS), obesity, and diabetes.
- It is used for reducing cholesterol and blood sugar levels and preventing atherosclerosis.
- It is used as a thickening, stabilizing, suspending, and binding agent in foods and beverages, especially for gluten-free baking.
- It is used in medications and cosmetics as an emulsion stabilizer and a source of soluble dietary fiber.
- Lowering cholesterol
- Managing blood sugar
- Improving digestive health
- Balancing 'good' bacteria in your system
- Aiding weight loss and appetite control

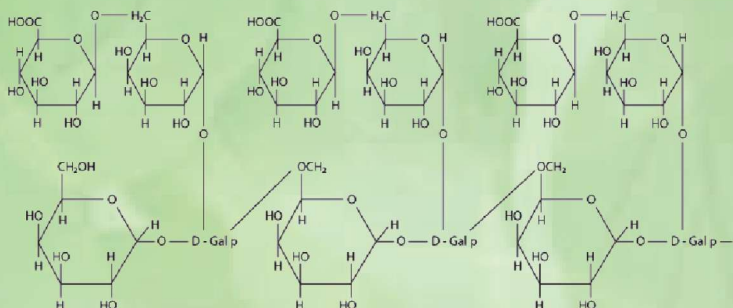
Specifications :

PARAMETER	SPECIFICATION
Appearance	White or off White Powder
Particle Size (mesh)	≥ 98% through 80 mesh & ≥ 90% through 200 mesh
Viscosity (1% KCL, cps)	Should more than 5500
pH	5.5-7.0
Loss on Drying(%)	≤ 10
Ashes(%)	1% Max
Pb (ppm)	2ppm Max
Arsenic	3ppm Max
Heavy Metals	20ppm Max
Aerobic Total Plate Count	< 1000 CFU/g
Yeast & Mold	≤ 100 CFU/g
E. coli	Negative / 25g
Salmonella	Negative / 25g
Packing Details	Packed in Food Grade PP Bags sealed into HDPE Containers
Labeling	The label displays product name, lot number, net weight, gross weight and other information mark specified by the customer
Shelf Life	36 Month under specified storage condition
Storage Condition	Store in well closed container away from moisture, freezing and direct heat.

Introduction:

Gum arabic is a natural gum produced from the dried sap of several species of acacia trees. It is also known as acacia gum, gum sudani, or gum acacia. It is mainly used as a stabilising agent or emulsifier in food, cosmetics, and other products. The name "gum arabic" comes from the historical trade of this gum through Arabian ports.

Structural Formula:



CAS NO:
9000-01-5

Applications of Guar Arabic:

- Improving heart health by lowering cholesterol and blood pressure¹²
- Protecting against diabetes by slowing down glucose absorption and reducing insulin resistance¹
- Easing irritable bowel syndrome (IBS) symptoms by increasing stool frequency and reducing abdominal pain¹²
- Suppressing appetite and promoting weight loss by making people feel full and reducing body fat percentage²³
- Improving gut health by increasing the growth of beneficial bacteria and reducing inflammation.

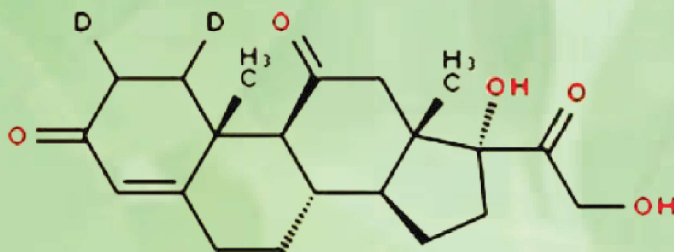
Specifications :

PARAMETER	SPECIFICATION
Appearance	White or Yellowish-white powder
Purity	Min 99.5%
Moisture	Max 12%
Total Ash %	Max 3.2%
Acid Insoluble Ash	Max 0.1%
Acid Insoluble Matter	Max 0.5%
Loss on Drying (%)	Max 15%
Ph	4.2 to 4.8
Lead	Max 1ppm
Arsenic	Max 1ppm
Total Heavy metal	Max 20ppm
Aerobic Total Plate Count	<1000 CFU/g
Yeast & Mold	≤ 100 CFU/g
E. coli	Negative / g
Salmonella	Negative / g
Packing Details	Packed in Food Grade PP Bags sealed into HDPE Containers
Labeling	The label displays product name, lot number, net weight, gross weight and other information mark specified by the customer
Shelf Life	36 Month under specified storage condition
Storage Condition	Store in well closed container away from moisture, freezing and direct heat.

Introduction:

Tragacanth gum is a natural gum obtained from the dried sap of several species of Middle Eastern legumes of the genus Astragalus. It is a viscous, odorless, tasteless, water-soluble mixture of polysaccharides. It absorbs water to become a gel, which can be stirred into a paste. It is used as a freezing-embedding medium for tissue preservation and as a thickening agent in food and pharmaceutical products.

Structural Formula:



CAS NO:
9000-65-1

Applications of Tragacanth Gum:

- As an herbal remedy for cough and diarrhea
- As a mucilage or paste for topical treatment of burns
- As an emulsifier, thickener, stabilizer and texturant additive in pharmaceuticals and foods
- As an edge slicking and burnishing compound in vegetable-tanned leather working
- As a stiffener in textiles

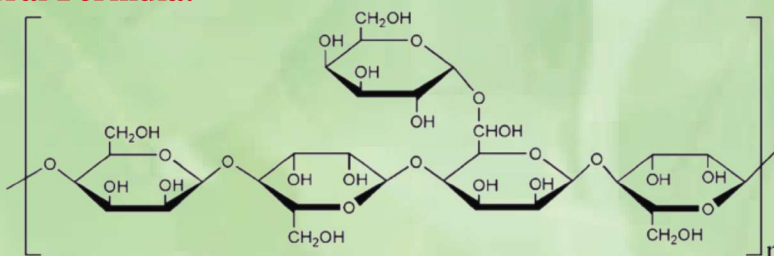
Specifications :

PARAMETER	SPECIFICATION
Appearance	White or Yellowish-White Powder
Physical State	Solid
Purity	Min 99.0%
Moisture	Max 10%
Total Ash%	Max 4.0%
Loss on Drying(%)	Max 10.0%
Ph	4.2 to 4.8
Lead	Max 1ppm
Arsenic	Max 2ppm
Total Heavy metal	Max 15ppm
Aerobic Total Plate Count	≤ 1000 CFU/g
Yeast & Mold	≤ 100 CFU/g
E. coli	Negative / 25g
Salmonella	Negative / 25g
Packing Details	Packed in Food Grade PP Bags sealed into HDPE Containers
Labeling	The label displays product name, lot number, net weight, gross weight and other information mark specified by the customer
Shelf Life	36 Month under specified storage condition
Storage Condition	Store in well closed container away from moisture, freezing and direct heat.

Introduction:

Locust bean gum, also known as carob bean gum or LBG, is a natural food additive derived from the endosperm of the seed of the carob tree. It is commonly used as a thickener, stabilizer, and gelling agent in food products such as yogurt, cream cheese, and ice cream. It is vegan and gluten-free. Locust bean gum is primarily made of fiber and may have health benefits such as reducing reflux in infants and improving blood fat and blood sugar levels. It has a sweet taste with a flavor similar to chocolate.

Structural Formula:



CAS NO:
9000-40-2

Application of Locust Bean Gum:

- May Help Lower Cholesterol
- Improves Blood Sugar Levels
- Treats Gastroesophageal Reflux Disease (GERD)
- Relieves Diarrhea
- Potentially Discourages Colon Cancer
- Improve the texture of cheese dip. Locust bean gum can make thick cheese dips more spreadable.
- Stabilize whipped cream. Perk up your whipped cream by adding locust bean gum to heavy cream (or a non-dairy substitute) before you whip it.
- Make vegan meringue. Locust bean gum can stabilize an egg-white meringue, or it can be combined with aquafaba (chickpea liquid) and other ingredients to make an egg-free meringue.

Specifications :

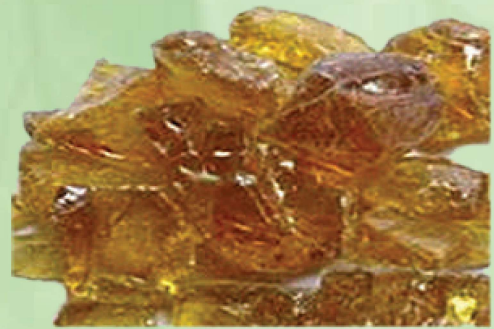
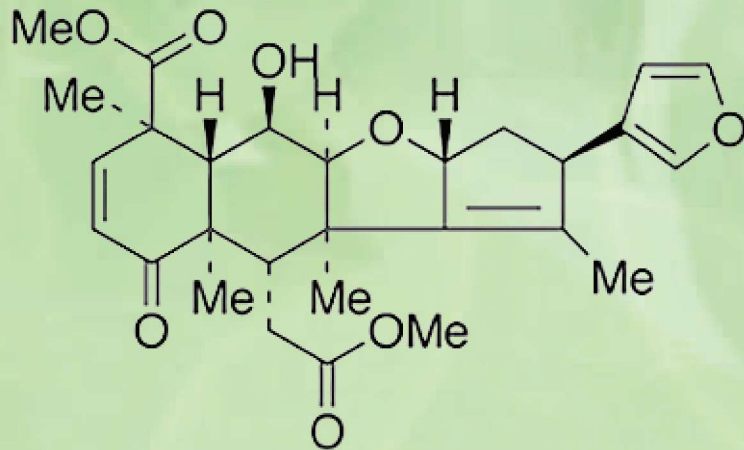
PARAMETER	SPECIFICATION
Appearance	White to Yellowish-white powder
Particle Size	≥ 99% through 200 mesh
Viscosity (1%, 25, mPa.s)	NLT 2500
Moisture	Max 14%
Total Ash %	Max 1.2%
Acid Insoluble Matter	Max 4%
Ph	5.4 to 7.0
Lead	Max 5ppm
Arsenic	Max 3ppm
Total Heavy metal	Max 10ppm
Aerobic Total Plate Count	<1000 CFU/g
Yeast & Mold	≤100 CFU/g
E. coli	Negative / 25g
Salmonella	Negative / 25g
Packing Details	Packed in Food Grade PP Bags sealed into HDPE Containers
Labeling	The label displays product name, lot number, net weight, gross weight and other information mark specified by the customer
Shelf Life	36 Month under specified storage condition
Storage Condition	Store in well closed container away from moisture, freezing and direct heat.

NEEM GUM

Introduction:

The azadirachta indica gum, commonly known as neem gum, is a natural exudate obtained from the azadirachta indica plant of family Meliaceae. It is a complex hetero-polysaccharide which consist of glucosamine, mannose, arabinose, galactose, fucose, xylose and glucose.

Structural Formula:



CAS NO:
8002-65-1

Application of Neem Gum:

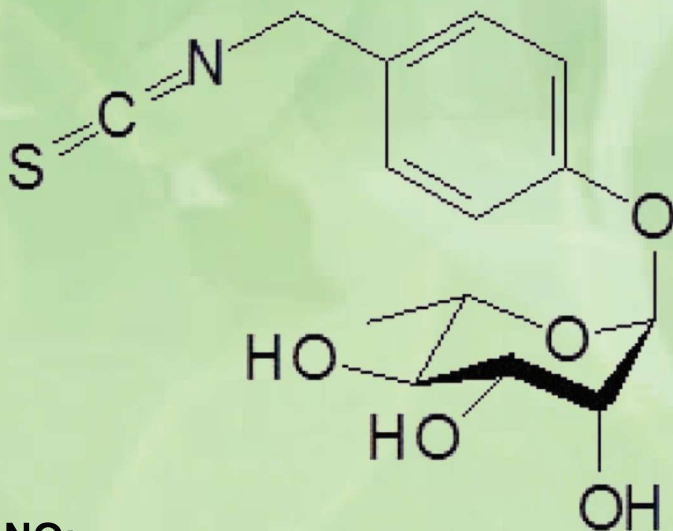
- Neem gum has several benefits for oral health. These benefits include:
- Promoting oral health by relieving pain and treating gingivitis, periodontitis, and tooth decay.
- Preventing and healing gum disease.
- Preventing cavities and eliminating bacteria that cause cavities and inflammation of the gums.
- Preventing bacteria from adhering to your teeth (reduce plaque).
- Enhancing mouth immunity in general.

MORINGA GUM

Introduction:

Moringa Gum is an exudate that is extracted from the stem or bark of Moringa Oleifera. When it is freshly extracted, it is white in colour. After drying, its color changes to reddish brown or even sometimes as brownish black. It is one of the naturally occurring polymers whose uses are currently being explored in food and pharmaceutical fields.

Structural Formula:



CAS NO:
93165-54-9

Application of moringa gum:

- Reducing conditions of swelling and inflammation, making it useful in swollen mouth and gum diseases.
- Boosting the immune system.
- Increasing milk production.
- Acting as an aphrodisiac to increase libido.
- Providing antioxidants that are beneficial in making cosmetics and skincare products.



Thyme



Turmeric



Moringa



Star Anise



Sandalwood



Jasmine



Betal Leaf



Lemongrass



Bay Leaf



Lemon



Basil



Cumim



Towards Natural Wellness

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