











MORGAIN®



Flour Improvers & Additives Vitamin Premixes













Discover the Quality



About us



M. N. Fine Chem. Pvt. Ltd (MNFC) is one of the leading manufacturers of Quality grade food additives and micro - nutrients for the food and milling industry. We have nationwide network for the supply of food & flour additives for the last 15 years.

MNFC has a fully equipped Plant, with state of the art infrastructure for production & packaging spreaded across 16,000 sq.ft. area at Mandideep - an industrial township in the Raisen district of Madhya Pradesh.

MNFC is duly certified with ISO 9001: 2008, 22000: 2005, 14001: 2004 HACCP, FSSAI & GMP Certified Company thus adhering to the Global Standards. We have also set up a full fledged laboratory at our Mandideep plant to facilitate the testing of your samples of Maida & Atta etc. thus analyzing the strength of various additives and improers required as per parameters set for our Milling & Bakery industry be Agmark and other institutions.

MNFC's aim is to increase the quality of your products.





Quality Statement

"We assured our esteemed customers for GOOD QUALITY, RELIABILTY AND CONSISTANCY by satisfying the customer's implicit and explicit needs"

Quality Policy:

We at MNFC have established a constant Quality Assurance System to sustain good quality and reliability of the product.

We keep a study of area wise wheat and use standard imported Ingredients and additives to give you a enhanced quality products.

We are committed to quality and committed to you and based on this we adopt total quality management principles to improve our products, processes and services.

Our technical staff undertakes a lot of hard work to provide best quality products based on continuous testing at our fully equipped laboratory.

We invite you to interact with us to help value-add to our product range and services and look forward to a long-term business association with assurance of GOOD QUALITY, RELIABILITY AND CONSISTENCY.



MORGAIN IMPROVER ENZYME BASED

- A blend of enzymes, emulsifiers, oxidizing agent & permitted additives.
- Attacks the broken starch of flour giving reducing sugar and which are readily fermentable by yeast.
- Gives consistent alpha amylase activity to flour & uniform gas production during baking to get higher loaf volume fast oxidizing & dough strengthening. Also improves water absorption of flour which helps in fermentation of excellent bread, brightness and even crumb structure.

Bread Flour Improver

Product Colour: Creamish (Powder Form)

Dosage: 15 gms. per 90 Kg. depending upon wheat quality

MORGAIN SNOWHITE FLOUR WHITNER

- An excellent enzyme active whitening agent for Millers & Bakers to get brightness by bleaching the yellow pigments present in wheat flour.
- Improves Gas Retention Power of the flour.
- Increases enzyme activity and Gluten strengthening.
- Improves Water Absorption Power there by increasing yield of baked products.

IMPROVER for Whiteness in Maida & Atta



Product Colour: White (Powder Form)

Dosage: 6 to 10 gms. per 90 Kg. depending upon wheat quality

MORGAIN AF (Atta Fresh)

- Ablend of enzymes, emulsifiers, calcium and permitted additives.
- Keeps Roti / Chapatti fresh for longer time.
- Improves softness and enhances shelf-life.
- Improves whiteness and shining.
- Improves water absorption power.

Improver for Mill & Chakki Atta



Product Colour: White (Powder Form)

Dosage: 15 gms. per 90 Kg. depending upon wheat quality

MORGAIN SPECIAL

- When kneaded, it makes dough into a homogeneous mass.
- Increases tolerance in dough & improves stretchability.
- Improves quality of the flour required for these items to make a thin film of the dough by stretching without tearing.
- Increases Water Absorption Power (WAP).

IMPROVER FOR PAROTHA FLOUR, NOODLES, KHARI, FAIYNEE BHATOORA & POORI etc.



Product Colour : White (Powder Form)

Dosage : 10 gms. per 90 Kg. depending upon wheat quality

MORGAIN BESAN IMPROVER

- An excellent & Special enzyme based products for Millers.
- Improves Gas Retention Power of the Besan.
- Increases Enzyme activity.
- Improves Water Absorption Power thereby increasing yield of the Products.
- Improves Volume & Brightness of the Product and reduse Oil Consumption.

SPECIAL IMPROVER FOR BESAN



Product Colour : White (Powder Form)
Dosage : 20gms. per 90 Kg.

MORGAIN STAR DIET

- Essential additives to be added by the Flour Mill Industry as per guidelines fixed by the State Civil Supply Corporations in the various States for FLOUR FORTIFICATION under. P.D.S. Drive
- ABlend of Iron + Folic Acid & Vitamins.





Powder Form
Dosage: 200 gms. per 1 MT Flour

Micro Analogue Feeder Machine (Dozer)



To add flour Improver in Maida, Atta during the process of milling is a critical job.

The Micro Analogue Feeder Machine (Dozer) is Very efficient and accurate to feed the improver evenly with uniform speed.

Highly sophisticated & sturdy machine to run on variable speeds.

FEATURES

Compact in size. Weight: 60 kgs.

15 kgs. full covered hopper. D.C. Motor Speed: 1500 rpm. Half H.P. Single phase 230 V.

D.C. Panel along with speed controller. Operates continuously without trouble.

Connections of the Feeder

Motor Terminal Controller Terminal

A A
A+ A+
F F
F+ F+
P Main Supply

- FLOUR IMPROVER
- Fill Regularly Oil in the Gear Box.
- Clean Regularly Machine for Better Result & Long Life.

Quality Standard Certifications





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M.N. FINE CHEM PRIVATE LIMITED

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For Dun & Bradstreet Information Services India Private Limited

Authorized Signatory

May 14, 2013

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FLOUR IMPROVER









M. N. Fine Chem Private Limited

ISO 9001 : 2008, 22000 : 2005, 14001 : 2004 HACCP, FSSAI & GMP Certified Company

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