





# HEALTH & WELLNESS

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# **OUR STORY**

- We are leading colostrum powder manufacturer & supplier across the country.
- Cure Nutraceutical colostrum powder manufacturer & supplier is the culmination of an idea generated in 2013, within a group of people engaged in collection and supply of high quality raw colostrum from villages in North Gujarat to buyers in Mumbai for the last two decades.
- Seeing the opportunity because of increasing demand from urban areas, the group of entrepreneurs decided to enter into processed high quality colostrum powder. The state of the art facility near Sidhpur in Patan District has a capacity to manufacture 6 tonnes of spray and freeze dried colostrum powders per month, while ensuring the highest standards of quality because of in-house laboratory, separate capsuling, packaging and storage sections.
- The manufacturing facility has been developed keeping in mind future export potential as well as all the requirements for certifications like ISO to assure highest quality product for consumers.

# PHILOSOPHY

- Cure Nutraceuticals applies highest standard of manufacturing practice right from the selection of raw materials to final shipping. we are committed to provide quality, purity, safety & efficacious products to meet the standard as per the international regulatory requirements.
- To achieve this desired purpose company is well equipped with modern robust technology and machinery also follows precise documentation system. Each and every area has master documents as a guideline to implement standard is routine manufacturing practice

#### **Mission & Vision**

Our mission is to serve global healthcare needs through empathy, innovation and technology. We believe in delivering the best value to customers in a most economical way. To enhance the immune system of every human being through colostrum products and make more effective and improvise the digestive system of mankind.





#### Colostrum

From well-known Indian Cow breed

**Collection Process** 

- Colostrum is the first lacteal secretion from the mammary glands of all the mammals immediately after the parturition. It is the best food for a newborn and is rich in vitamins, minerals, immunity developing and growth factors.
- Bovine Colostrum is also rich in proteins, micronutrients, antibodies, enzymes, amino acids, fat and bioactive proteins which help growth and boost up the immune system. Various researches over the past several years have pointed out that Colostrum is the single most powerful immunity booster amongst the natural foods available to mankind.
- Even before entering into the business of processing raw colostrum, the Cure Nutraceutical team already had the network in place to collect raw colostrum from villages in North Gujarat to supply to buyers in Mumbai over the last two decades. Strict quality criteria have been laid down and farmers have been made aware of precautions to be taken during and after obtaining raw colostrum. The network is fully equipped with collection vans carrying disinfected plastic cans and deep freezers to immediately chill the raw colostrum. Once the product is frozen, it is sent to the processing facility where it is once again checked for quality before accepting it for final processing.
- In order to make the best quality finished product available to the consumers, Cure Nutraceutical accepts and processes only that colostrum which is obtained within the first 12 hours of parturition.



# **DRYING PROCESS**



## SPRAY DRYING PROCESS

- Colostrum is pasteurised at 63°C for 30 minutes and passed on to the drying chamber through a centrifugal pump. The atomiser at the top of the drying chamber converts the colostrum liquid into small droplets and sprays at a high speed inside the chamber which contains hot air. As the droplets dry midway, the colostrum powder falls at the bottom of the chamber where it is directly packed aseptically under controlled conditions.
- Under the guidance of the industry experts, Cure Nutraceutical has standardised the spray drying process such that the loss in nutritional value of the finished product remains negligible.

## FREEZE DRYING PROCESS

- As the name suggest, this process involves freezing the product and evaporating the moisture out of the product to get the final powder. This is the best process to dry products which are heat labile in nature so as to preserve the nutritional value. Very few industry players prefer this process due to severe limitations in production capacity and tremendous operating cost which increases the price of the finished product.
- However there is no doubt that this is the best process to manufacture premium quality colostrum powder.



# **QUALITY CONTROL**



QUALITY CONTROL 100% ASSURED QUALITY

- Quality is at the center of our vision, mission and philosophy. We have a dedicated quality control laboratory within the premises well equipped with hi tech instruments.
- At Cure Nutraceutical, The quality begins at the farm level. Over the last 20 years, the group of entrepreneurs has spent a considerable amount of time educating the cattle rearers in the villages about the quality aspects and perishable nature of the product. They have established a strong network of collecting centers in rural areas equipped with deep freezers for chilling the raw colostrum to preserve its quality before it reaches the processing facility. Because of the long relationship and goodwill enjoyed, Cure Nutraceutical is a preferred buyer for the cattle rearers to supply the first and second milk immediately after the parturition.
- As a part of the strict quality policy, Cure Nutraceutical does not collect colostrum beyond the second milking in order to ensure the quality and best nutritional contents in the finished products.

#### GLOBALLY RECOGNIZED QUALITY CERTIFICATIONS

## **QUALITY** CERTIFICATION



- Each selection has been carefully developed using the latest in scientific research regarding efficacy and is rigorously tested to ensure the quality demanded by our highly trained and experienced team.
- As of now, Cure Nutraceutical Colostrum Powder Manufacturer&Supplier has started operations with GMP certification. The manufacturing facility is equipped with state of the art machinery for manufacturing and packaging the products. The in-house laboratory helps is checking and ensuring the quality of raw material before accepting it for processing.
- The construction of the facility and its layout has been designed under the guidance of experienced and qualified consultants from the industry. Cure Nutraceutical is also quality certified with ISO 22000 and ISO 9001 successfully cleared the standard of ISO qualification to further strengthen the quality assurance policy for its esteemed clients. Our organization also certified with international Halal certification.



# **PRIVATE LABELING**

## ESTABLISH YOUR OWN BRAND & GROW WITH US !!

## **CONTRACT MANUFACTURING**

- Private labeling is when you take top quality, time tested and proven quality and package them with your brand and label.
- Cure Nutraceuticals offers both co-packing and private labeling services. We partner with customers who have a need for full scale food manufacturing and can package your colostrum powder, capsules and sachet into your own brand bags, bottles and sachet.
- Private Labeling can be an important step in establishing and maintaining your account base. Marketing products with your name, logo, design, and address on the package helps to ensure that customers identify with your company both for initial and repeat purchases. And since we do everything in-house we have extremely competitive pricing.
- We welcome both small and large runs, unlike most co-packers who require extremely large run minimums. We are open to new ideas. Just let us know.

#### **OUR PRODUCTS PRESENCE**

Our brand presence in the market is through the Colostrovita brand name. There are three product form of packaging spray dried colostrum powder, freeze dried colostrum powder & freeze dried capsules.

## **COLOSTROVITA**<sup>®</sup> POWDER | CAPSULES

#### THE BEST NATURAL FOOD TO BOOST YOUR IMMUNITY AND GENERAL HEALTH

POWDEr

The Best Natural Food To Boost Your

Immunity And Genaral Health

A Freeze Dried Product

#### **PRODUCT LISTS**

- **O1. Whole Colostrum Powder** (Freez Dried & Spray dried)
- **02. Skimmed Colostrum Powder** (Freez Dried & Spray dried)
- 03. Colostrum Capsule
- 04. Colostrum Tablets
- **05. Colostrum Sachets**

We customize the packaging as per the requirement.

#### **COLOSTROVITA'S OPTIMAL BENEFITS**

✓ Improves immune system ✓ Enhances vitality ✓ For cell regeneration

- ✓ Rich in antioxidants
  ✓ Improves digestive health
- Enhances natural cleansing & detoxification



## **SPECIFICATION**

Here you can find what our colostrum powder specification on different parameters values like Physical, Chemical & Microbiological Parameter. The typical contents are as follows

| SR. NO. | PARAMETERS                  | WHOLE COW COLOSTRUM POWDER                   |  | SKIMMED COWCOLOSTRUM POWDER                  |                                       |                                 |
|---------|-----------------------------|--|--|--|---------------------------------------|---------------------------------|
|         |                             | PRODUCT CODE: FWCP                           | PRODUCT CODE: SWCPF                      | PRODUCT CODE: FSCP                           | PRODUCT CODE: SSCPF                   | REFERENCE<br>METHOD OF ANALYSIS |
|         |                             | A LYOPHILISED<br>(FREEZE-DRIED)<br>COLOSTRUM | A SPRAY DRIED<br>COLOSTRUM               | A LYOPHILISED<br>(FREEZE-DRIED)<br>COLOSTRUM | A SPRAY DRIED<br>COLOSTRUM            |                                 |
| 01      | Colour & Appearance         | YELLOWSIH WHITE<br>FREE FLOWING<br>POWDER    | YELLWISH WHITE<br>FINE QUALITY<br>POWDER | YELLOWSIH WHITE<br>FREE FLOWING<br>POWDER    | YELLWISH WHITE FINE<br>QUALITY POWDER | VISUAL                          |
| 02      | Odour                       | CHARACTERISTIC                               | CHARACTERISTIC                           | CHARACTERISTIC                               | CHARACTERISTIC                        | SENSORY EVALUATION              |
| 03      | Taste                       | SLIGHT SWEETISH<br>& MILKY                   | SLIGHT SWEETISH<br>& MILKY               | SLIGHT SWEETISH<br>& MILKY                   | SLIGHT SWEETISH &<br>MILKY            | SENSORY EVALUATION              |
| 04      | IgG Content                 | NLT 30 %                                     | NLT 22 %                                 | NLT 35 %                                     | NLT 27 %                              | HPLC                            |
| 05      | Protein                     | NLT 50 %                                     | NLT 48 %                                 | NLT 65 %                                     | NLT 63 %                              | IS 7219:1973 REFF 2010          |
| 06      | Fat                         | NMT 25 %                                     | NMT 25 %                                 | NMT 05 %                                     | NMT 05 %                              | IS 11721: 2013                  |
| 07      | Moisture                    | NMT 03 %                                     | NMT 05 %                                 | NMT 03 %                                     | NMT 05 %                              | IS 11623:1986 REAFFIRMED 199    |
| 08      | Yeast & Mould Count (cfu/g) | NOT DETECTED                                 | NOT DETECTED                             | NOT DETECTED                                 | NOT DETECTED                          | AOAC 100401 / FDA BAM 8T        |
| 09      | Total Plate Count (cfu/g)   | NMT 10,000                                   | NMT 10,000                               | NMT 10,000                                   | NMT 10,000                            | AOAC 966.23 / AOAC 010404       |
| 10      | Salmonella, (cfu/g)         | NOT DETECTED                                 | NOT DETECTED                             | NOT DETECTED                                 | NOT DETECTED                          | HAND BOOK OF FOOD ANALYSIS      |
| 11      | E. Coli, (cfu/g)            | NOT DETECTED                                 | NOT DETECTED                             | NOT DETECTED                                 | NOT DETECTED                          | AOAC 911.14 / AOAC 110402       |
| 12      | Coliforms (cfu/g)           | NOT DETECTED                                 | NOT DETECTED                             | NOT DETECTED                                 | NOT DETECTED                          | AOAC 911.14 / AOAC 110402       |

# **COLOSTROVITA**<sup>®</sup> STAY HEALTHY, STAY FIT



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