

In N Out Food Ingredients Hyderabad



The Finest! Ice Cream Ingredients Manufactures and Suppliers.....

What We Do

The team at **In-N-Out** is strive to work with customers through highly skilled business partners to **change or improve customer current products**, deliver **customized innovative solutions** to Ice-cream, Bakery and Confectionery industry

Vision Statement

Becoming the **Preferred ingredients supply partner** to the Icecream/Bakery/Confectionery industries by providing **Great Taste, Trusted Service and High Value** ... achieved through **Innovative and Customised Products Solutions** in entrepreneurial, system driven, energetic work environment



Who we are ???

Leading Ice Cream Ingredients Manufacturers and Suppliers

- ❖ Dedicated to Customization, quality, consistency, and innovation.
- ❖ Trusted partners in the ice cream industry for 9 of years.
- ❖ Committed to sustainability and excellence.
- ❖ Our Nationwide Manufacturing Presence



Our Capabilities

Innovation & R&D

- ❖ Cutting-edge R&D facilities.
- ❖ Development of new ingredients and formulations.
- ❖ Custom solutions tailored to client needs.
- ❖ Staying ahead of market trends.

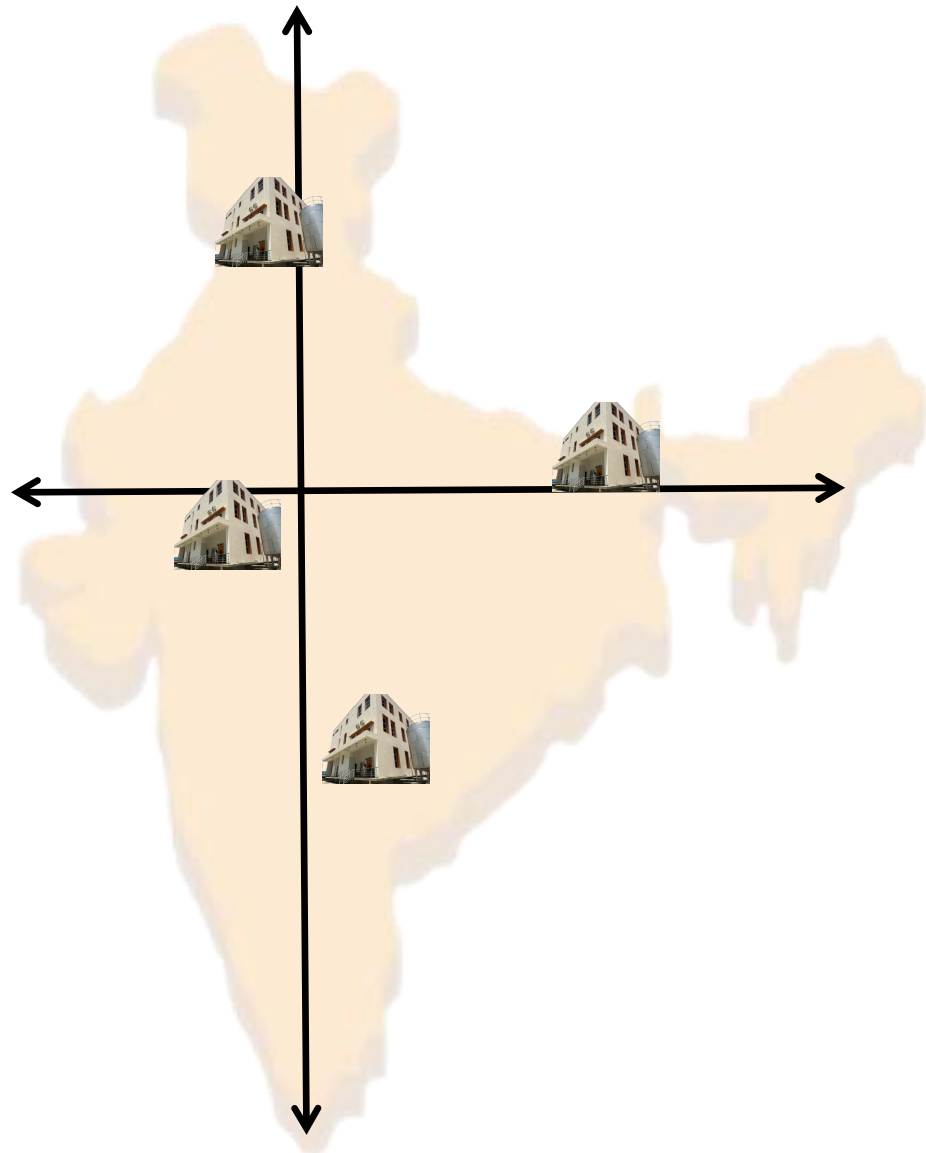
Commitment to Quality

- ❖ Stringent quality control processes.
- ❖ Compliance with international food safety standards.
- ❖ Continuous improvement and innovation.
- ❖ Regular audits and certifications.

Our Production Capacity

- ❖ **Annual Production** : Capable of producing over 40 tons of ice cream ingredients annually.
- ❖ **State-of-the-Art Facilities:** Equipped with advanced technology for large-scale production.
- ❖ **Scalability** : Ability to meet both high-volume demands and small batch orders.
- ❖ **Efficiency** : Streamlined processes ensure timely delivery without compromising quality.
- ❖ **Expansion** : Continuous investment in expanding production capacity to meet growing demand.

Manufacturing locations of In N Out group



1st firm **Crrunchiee Food Products, Hyderabad 2015 -
Butterscotch with Cashew and Almond nuts**

2nd Firm **In-N-Out Food Ingredients, Hyderabad 2016
Chocolate/Compound products**

3rd Firm **NextGen Food Ingredients, Nashik 2019
Butter scotch Nuts, Chocolate/Compound products**

4th Firm **Sunshine Food Product, Hyderabad 2019
Butterscotch range with Peanuts & Chikki and other sweets**

5th Firm **In-N-Out Enterprises, Hyderabad 2019
Skimmed Milk Powder, Palm Kernel Oil, Coconut Oil, Maltodextrin, Flavours**

6th Firm **MaxNutri Ingredients, Hyderabad 2022
Diced nuts of Cashew, Almond, Pistachio etc..**

7th Firm **Delish Food Ingredients, Saha, Ambala 2022
Chocolate/Compound Coverings for Dip and Spray application, Cocoa base**

8th Firm **Serene Food Ingredients, Balasore 2023
Chocolate/Compound Coverings for Dip and Spray application, Cocoa Base**

We have

Leadership

Innovative

Quality

**Strategic
Vision**

**Team
Empowerment**

Managing Partners



Srinivasrao Damuluri

Managing Partner
In-N-Out Group -

Business Strategy and New Product Development

Innovative Dairy Technologist with 35+ years of experience in to Food Innovation, Renovation and New Product Development, Food Safety Management Systems, Business Strategies, B2B Marketing and Sales, Factory operations and Projects.

Good exposure to wide range of food products, right from Ice-ream, Chocolates, Cocoa Products, Food Emulsions (Non Dairy Whip topping), prepared Foods, Frozen Formed products etc



Dinesh Jaiswal

Managing Partner
NextGen Food Ingredients, Nasik -
Operations & Business Development

Versatile Dairy Technologist with 35+ years of experience in Factory Operations, Projects, Quality and Food Safety System (US FDA audits) of Dairy & Food processing industry starting from Ice-cream, Chocolates, Instant foods, Ready to eat frozen & thermal processed foods, spices, condiments & sauces.



Prasadbabu Annangi

Managing Partner,
In N Out Food Ingredients
Group Commercial Operations:

Energetic Food Technologist, with 33+ years of experience in the Quality and Food Safety Systems, Operations, Techno commercial in the Confectionery, Biscuit, Instant Beverages, Fruit Processing and Chocolate manufacture. Hand on experience in exporting various food products to Japan, US and UAE. Familiar with legal and regulatory matters in registration of partnership firms and lesioning with Bank authorities



Raja Tirumalarai Movva

Managing Partner
Crrunchiee Food Products , Hyderabad
In-N-Out Group Project Lead

A qualified Electronics Engineer with 33+ years of experience in Cocoa and Chocolate Manufacturing Exceptional in Factory Operations, Maintenance and Projects.



Adapala Ravi Kumar

Managing Partner In N Out Food Ingredients,
Hyderabad

A Versatile Food Technologist, with 35+ years of experience in the NPD (Chocolate), Quality and Food Safety Systems, Operations, Projects in the filed of Cocoa, Chocolate Confectionery.



Shashi Kishore

Managing Partner – Serene Food Ingredients,
Balasore

A Doctorate in Food Science with 15 years of experience in Research & Development, worked in the field of Thermal processing, Frozen food processing. Has expertise in new product development of RTE products, nutritional supplements and emulsions.



Kavuri Venkateshwarao

Managing Partner, Sunshine Food Products ,
Hyderabad

A active Food Technologist, with 33+ years of experience in Food Production, Quality and Food Safety Systems, in the Cocoa, Chocolate Confectionery, Biscuit, Fruit Processing and back end operations of Retail Chain.



Rajesh Pimple

Managing Partner – In N Out
Enterprises, Hyderabad

A Dairy Technologist, with 35+ years of Sales and Marketing experience in the FMCG industry like Confectionery, Carbonated Beverages, Packaged Foods, Cooking Oils, Ice-cream. Expertise in developing Sales strategy and distribution net work.



Partha Venugopal

Partner, NextGen Food Ingredients, Nashik
Food Safety Lead

Over two decades of experience in THE FOOD Processing industry in the filed of Quality Assurance and Food Safety, process standardization and mentoring. Lead auditor FSMS



Chennupati Vandana

Managing Partner – MaxNutri Ingredients,
Hyderabad

A Chartered Accountant having 5+ years of working experience. She has been associated with companies including but not limited to GMR Delhi Airport Sector, Lanco Group of companies, UPS Capital, etc in capacity of Audit Manager and Finance & Accounting Supervisor. She also holds a Master's degree in Innovation and Entrepreneurship from Antwerp Management School, Belgium.



Prabina Kumar Moningi

Partner, Nextgen Food Ingredients – Group
Commercial Operations

Is a Practicing CA, Managing Partner of M/s. V N R Associates, Chartered Accountants having decade of experience in Accounts, Audit, Investments, Projects Finance and compliances. He is holding position as President of Hyderabad Chartered Accountants Society.



Kamalkanth Saini

Managing Partner, Delish Food Ingredients,
Saha Haryana
Group Food Safety Lead

Over two decades of experience in process standardization, commercialization, quality assurance, food safety implementation and mentoring. Lead auditor FSMS and EMS. Spearheaded audits of USFDA, CTPAT, EMS, Nestle, Costco

Our Products Range:

"Great ingredients make great ice cream."



Stabilizing &
Emulsifying Systems
For Ice Cream

Premium Range
Chocolate Covering
(Milk/ White/ Dark)

Compound Dips
(White Choco, Dark
Choco, Milk Choco,
Flavoured Dips)

Milk Choco Topping-
Freeze Soft (Topping
on Cups, Tubes, Cones,
etc.)

Cocoa Base &
Caramel Base for Ice-
cream mix (Premium
Range)

Butterscotch with
Cashew nuts, Almonds,
Peanuts, etc. In Sizes (5,
6, 8 MM)

Caramel Chocolate
coated Butterscotch
Nuts

Brittle Brownie with
Nuts (Cashew, Walnut,
etc.)

Cookie Bits (Dark
Choco, Ginger,
Chocolate Cinnamon,
Caramel etc)

Chocolate coated &
Compound Coated Nuts
& Cereal
(Milk/Dark/White)

Nut Cocoa Spread
(Hazel Nut Spread,
Coffee Spread)

Fillings (Choco Pencil
Filling,
Caramel Pencil Filling)

Fudge sauces (Caramel,
Chocolate)

Soft Jelly (Cubes,
Sheets)

Diced Nuts (Almond,
Cashew, etc.)

Premixes

Stabilizing & Emulsifying Systems for ice creams

Our Stabilizer crafts a smooth, creamy ice cream with a luxurious texture to your ice cream & Kulfi due to its rich binding property..

1. SES - 001
2. SES - 003
3. SES - 006
4. SES - 009
5. Kulfi
6. Ice candy

Bases for Premium Ice Cream Mix

Enrich your ice creams With our ice cream Base which creates a decadent, rich flavor profile from our caramel base to your caramel ice cream and rich cocoa base to your chocolate ice cream resulting in indulgent treat

1. Cocoa Base
2. Caramel Base



Coverings

A. Dips

A variety of ice cream dips which offer a milky, rich cocoa, creamy & flavoured coatings to your plain ice cream bars gives a tasty and refreshing treat.

1. Dark Choco Dip
2. Milk Choco Dip
3. White Choco Dip
4. Strawberry Flavoured Compound Dip
5. Mango Flavoured Compound Dip
6. Orange Flavoured Compound Dip



B. Sprays

Our choco spray are applicable to coat the crunchy ice cream cone walls with a rich & velvety layer. As you enjoy the ice cream, the choco coating adds a satisfying crunch and texture contrasting to each bite.

1. Dark Choco Spray
2. White Choco Spray



Decoration and Inclusions

A. Panned products

We also have flavored crispies, Coated Nuts and Coated Butterscotch Nuts which are versatile ingredients used to top Ice cream, Cakes, ice cream inclusion which enhance visual appeal by providing a unique crunch and burst of flavor to a your products.

Flavoures of Crispies :

1. Strawberry Flavoured Compound Coated Crispies
2. Orange Flavoured Compound Coated Crispies
3. Mango Flavoured Compound Coated Crispies
4. Sea Salted Caramel Compound Coated Crispies
5. White Chocolate Caoted Crispies
6. Dark Chocolate Coated Cripies

Coated Nuts :

1. White/ Milk/ Dark Coated Almonds
2. White/ Milk/ Dark Coated Cashew

Coated Butterscotch Nuts :

1. Milk Chocolate Coated Butterscotch Nuts
2. Dark Chocolate Caoted Butterscotch Nuts



B. Nut Butterscotch (Almond/Cashew)

Butterscotch nuts are a delicious addition to ice cream, offering a rich, sweet, and crunchy texture.

Available Sizes : 5MM , 6MM, 8MM



C. Brittle Brownie (Almond/Cashew)

Crunchy, chewy, and indulgent brittle brownie bits add a delightful texture and rich Brownie flavor to creamy ice cream that complements the smoothness of the ice cream perfectly



Available in 2-4mm,6mm, 10mm

D. Jelly Cubes

Jelly cubes can add a fun and flavoured twist to ice cream!

1. Strawberry Flavoured Jelly Cubes
2. Orange Flavoured Jelly Cubes
3. Mango Flavoured Jelly Cubes
4. Greenapple Flavoured Jelly Cubes
5. Lychee Flavoured Jelly Cubes
6. Mixed Jelly Cubes



Toppings



A. Hot Fudge Toppings

Our velvety-smooth toppings with a intense chocolate aroma & caramlized note are perfect for dressing over ice cream, pancakes, or waffles.

1. Caramel Fudge Sauce
2. Chocolate Fudge Sauce



B. Nuts

Diced Nuts are a great inclusions for ice cream, cakes etc... offering a crunchy texture and nutty flavor.

1. Cashew
2. Almond
3. Pista



Available sizes : 2-4mm, 5-6mm

Fillings

Fillings gives a twist to your cookies by offering a rich burst of chocolate/creamy center filling adding a delightful contrast with texture and taste

A. Pencil Fillings :

chocolate Pencil filling is a smooth, rich chocolate mixture designed to be piped into thin, cylindrical shapes or used as a filling for various pastries and confections. It offers a decadent burst of chocolate flavor with a creamy, melt-in-your-mouth texture.

B. Bake Stable Fillings

Bake-stable fillings are designed to maintain their texture and flavor when subjected to high temperatures during baking. These fillings typically have ingredients that prevent them from separating, melting, or becoming too runny, ensuring a consistent taste and texture in baked goods like pastries, cakes, and pies.

C. Confectionery-Centre Filling

A confectionery center filling is a flavorful, often creamy or gooey substance encased within a confection, such as chocolate or candy. It adds a burst of taste and a smooth texture that contrasts with the outer shell, creating a rich and satisfying treat.



Private Labelling



A. Nut Clusters

"A Perfect blend of taste and nutrition" each perfectly roasted to deliver the ideal balance of sweetness and crunchiness. This enticing treat is not only a delight for your taste buds but also offers numerous health benefits. Every bite of this thoughtfully crafted snack provides a burst of flavor and wholesome goodness, making it an excellent choice for a nourishing and satisfying treat



B. Spreads

Offering a variety of creamy, sweet Nutty and Cocoa Spreads for your pancakes, Waffers, Breads etc....

1. Coffee Spread
2. Hazelnut Spread

Contact

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Thank



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