



Ultra International

The India Collection

Ultra International presents a collection of the finest Indian botanical extracts with our producing partners Ecospice Ingredients PVT. LTD.



Australia | India | Indonesia | Japan | Netherlands | Singapore | Turkey | USA | UK

www.ultranl.com

About Ultra

Originating in Kolkata in 1929, Ultra International is a leader in naturals essential oils and extracts. The company now has nine global locations. The Ultra Group is close to source with owned farmland, multiple production companies producing essential oils working with local farmers, as well as sales offices and warehousing in five continents. Ultra has remained passionate about naturals, working with nature and striving for innovation.



For the past thirty years the company has implemented a vertical integration at source policy with unique partnerships and long-standing relationships all over the world. Our strengths are: global farming network, product innovation and knowledge, worldwide warehousing, along with dedicated sales team, customer service and R&D teams to meet the demands of today using Mother Nature's finest ingredients.

With over 90 years of history, spanning three generations, Ultra International presents The India Collection, with our producing partners Ecospice. This collaboration showcases essential oils, extracts and oleoresins. Ecospice have over 40 years in farming in the home of spice: Kerala, India. The collection showcases exotic spices and flavors of India with a nod to our rich heritage.

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Ultra's Global Locations and Partnerships





Ecospice Ingredients PVT. LTD. has a farming background of 40 years. From vanilla farming starting in 1990 and cardamom in 2016. Since 2020 Ecospice has taken steps to innovate in R&D producing top quality essential oils, oleoresins and extracts from the Kerala region in Idukki. Ultra International is keen to share with you this unique partnership.



A shared vision on sustainability

Both companies have invested in sustainability projects internationally and in India, considering conscientious cultivation and giving back to the local community. Ecospice has worked for many years with a deep-rooted connection with local farmers and we are proud to have them within our Ultra family.



Since 3000 BCE, Kerala has been a major spice exporter and is known as the "Spice Garden of India". This carefully selected collection features the finest, high quality spices from the world's longest-producing region.

India - a Rich Heritage

India is a country rich in botanical heritage and diverse ecosystems. It is home to a wide range of flora, many of which are used to produce essential oils and natural ingredients used in the fragrance and flavor industry. Some of the Indian states rich in these resources include Kerala, Andhra Pradesh, Tamil Nadu, and Gujarat.





Oleoresins

Oleoresins are semi-solid extracts composed of resin and essential or fatty oil, obtained by evaporation of the solvents used for their production. In contrast to essential oils obtained by steam distillation, oleoresins abound in heavier, less volatile and lipophilic compounds, such as resins, waxes, fats and fatty oils.

Oleoresins allow a broad variety of flavor on the consumer palate. Oleoresins allow high concentration of natural actives within the product, this is the case for piperine, the active within black pepper (*Piper nigrum L.*) is not present within the essential oil.

Black Pepper	Coriander	Nutmeg
Capsicum	Cumin	Paprika
Cardamom	Fennel	Turmeric
Cinnamon Bark	Garlic	White Pepper
Clove Bud	Ginger	

Essential Oils

The ancient process of distillation has been used for thousands of years to create essential oils. The Kerela region presents the following collection of finest quality materials.

Black Pepper	Cypriol
Cardamom	Davana
Cinnamon Bark	Ginger
Cinnamon Leaf	Lemongrass
Citronella (Nardus)	Nutmeg
Clove Bud	Turmeric
Cypriol	Vetiver





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