



Machine and Ingredients®

ZHM International Trading Ltd

**WORK FOR THE WORLD
CARE FOR THE COMMUNITY**

Machinery - Ingredients - Consumer Products



Welcome to ZHM

Machinery Division

We serve the food and beverage, power and energy and industrial markets. Our product portfolio of pumps, valves, mixers, filters, air dryers, hydraulic tools, homogenizers, separators and heat exchangers, along with the related aftermarket parts and services, supports global industries, including food and beverage, oil and gas, power generation (including nuclear and conventional), chemical processing, compressed air and mining with in cooperation not only leading but “NO-1” in all over the world. From an end market perspective, in 2014, 20 percent of our revenues were from sales into the food and beverage end markets, 15 percent were from sales into the power and energy end markets, and 10 percent were from sales into the industrial end markets. Our core strengths include product breadth, global capabilities and the ability to create custom-engineered solutions for diverse flow processes. Over the past several years, we have strategically expanded our scale, relevance to customers, and global capabilities in these markets. We believe there are attractive organic and acquisition opportunities to continue to expand our business.

We focus on a number of operating initiatives, including innovation and new product development, continuous improvement driven by lean methodologies, supply chain management, expansion in emerging markets, information technology infrastructure improvement, and organizational and talent development. These initiatives are designed to, among other things, capture synergies within our businesses to ultimately drive revenue, profit margin and cash flow growth. We believe our businesses are well-positioned for long-term growth based on our operating initiatives, the potential within the current markets served and the potential for expansion into additional markets.

Welcome to ZHM

Ingredient and Natural / Biochemical

Our innovative solutions play a critical role in helping meet the rising global demand in the end markets we serve. Our total revenue in 2014 was 2.5 billion, with approximately 30 percent from sales into emerging markets

ZHM has long term partnership with Chr. Hansen, Chr. Hansen is a global bioscience company that develops natural solutions for the food, nutritional, pharmaceutical and agricultural industries. We have been around since 1874 and have more than 2,800 dedicated employees in more than 30 countries.

Having an experience working with such a world leader we have achieve an specific expertise in the substantial knowledge in the respective field where the possibility is endless.

As a company we aim to deliver innovative natural solutions that advance food, health and productivity for the benefit of us all. We distribute the cultures, enzymes, probiotics and natural colors for a rich variety of foods, confectionery, beverages, dietary supplements and even animal feed and plant protection.

Welcome to ZHM

One of the world's largest bacteria collections

All solutions are based on strong research and development competencies coupled with significant technology investments and close customer relationships. Chr. Hansen is the owner of one of the world's largest commercial collections of bacteria, numbering more than 20,000 strains. We like to refer to them as 'good bacteria'. From this collection bacteria are screened, selected and improved to meet specific requirements in food, dietary supplement, animal feed and plant protection.

We do also distribute 100% natural colors for the food and pharmaceuticals industry. Our colors originate from natural sources like berries, roots and seeds, and we are global frontrunners in encapsulation and stabilization techniques.

Millions can't be wrong

More than 1 billion people around the world consume our natural ingredients every day. There's a good chance that you had a bite of Chr. Hansen this morning. Perhaps you enjoyed deliciously creamy yoghurt, mouth-watering Italian style salami or a cheese with a distinct bite?

We have many other partner and most of them are not only world leading but NO-1 in their respective field. We hope to serve your client with our maximum honesty to build the trust and strong relationship.

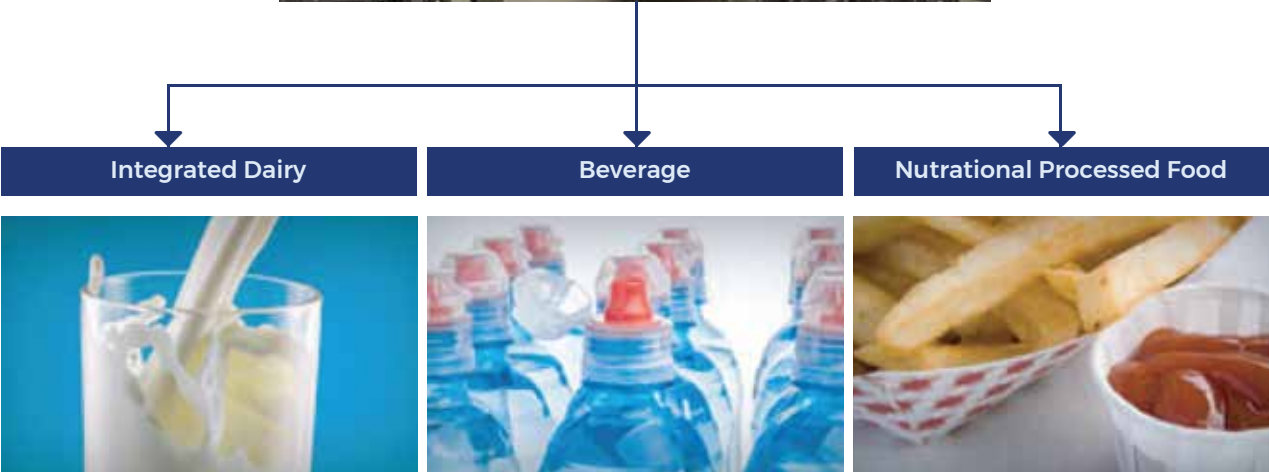
Apart from import / indent / distribution, we have our ready to eat end customer products a range and also we produce some very best and international quality products are just made by natural food.

Understanding Our Business

How Does It Work?

We work with our partners to streamline project plans that don't just deliver on product perfection, but also delivers on time - crucial to success in a highly competitive market where every day counts. We only source materials from tried and trusted suppliers that meet our exacting standards of quality control.

FOOD AND BEVERAGE



Integrated Dairy



200 series centrifugal pumps



accessories



air operated double diaphragm pumps



analyzers



butter equipment



compressed air dryers



compressed air filtration technologies



condensate management



control systems



control tops for valves



c-series centrifugal pumps



cylinders, jacks and lifting

Pharmaceuticals



accessories



air operated double diaphragm pumps



bolting tools



centrifugal pumps



coffee plants



compressed air dryers



compressed air filtration technologies



condensate management



control systems



cylinders, jacks and lifting



desiccant air dryers



desiccant air drying technologies

INDUSTRIAL



Agriculture/Horticulture



HVAC



Pharmaceutical / Biotechnology



POWER AND ENERGY



Conventional Power (Coal/Gas/Oil)



Wind Power



Power - Nuclear



INGREDIENTS



Food Additives

Feed Additives

Pharmaceutical



Dairy

Others



INDUSTRIAL INGREDIENTS

In its broadest sense, a food additive is any substance added to food. Legally, the term refers to “any substance the intended to results or may reasonably be expected to result – directly or indirectly – in its becoming a component or otherwise affecting the characteristics of any food.” This definition includes any substance used in the production, processing, treatment, packaging, transportation or storage of food. The purpose of the legal definition, however, is to impose a premarket approval requirement. Therefore, this definition excludes ingredients whose use is generally recognized as safe (where government approval is not needed), those ingredients approved for use by FDA, EFSA, ISO, HALAL and KUSHAR prior to the food additives provisions of law, and color additives and pesticides where other legal premarket approval requirements on natural or natural identical or synthetic apply.

Direct food additives are those that are added to a food for a specific purpose in that food. For example, Xanthan gum – used in salad dressings, chocolate milk, bakery fillings, puddings and other foods to add texture – is a direct additive. Most direct additives are identified on the ingredient label of foods.

Indirect food additives are those that become part of the food in trace amounts due to its packaging, storage or other handling. For instance, minute amounts of packaging substances may find their way into foods during storage. Food packaging manufacturers must prove to the U.S. Food and Drug Administration (FDA) that all materials coming in contact with food are safe before they are permitted for use in such a manner.

Products	What they do	Applications	Remarks
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Preservatives

Ascorbic acid Citric acid anhydrous bp/usp Citric acid monohydrate bp/usp Tri-sodium citrate bp/usp sodium benzoate calcium propionate sodium erythorbate sodium nitrite, sodium chloride bp calcium sorbate potassium sorbate, potassium chloride bp Tri- calcium phosphate bp/usp BHA, BHT, EDTA, tocopherols (Vitamin E)	Prevent food spoilage from bacteria, molds, fungi, or yeast (antimicrobials); slow or prevent changes in color, flavor, or texture and delay rancidity (antioxidants); maintain freshness	Fruit sauces and jellies, beverages, baked goods, cured meats, oils and margarines, cereals, dressings, snack foods, fruits and vegetables	
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Sweeteners

Sucrose (sugar) Dextrose anhydrous bp Dextrose Monohydrate bp Fructose Sorbitol Mannitol Corn syrup High fructose corn syrup Saccharin Aspartame Sucralose Acesulfame potassium (Acesulfame-k), Neotame	Add sweetness with or without the extra calories.	Beverages, baked goods, confections, table-top sugar, substitutes, many processed foods.	
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Products	What they do	Applications	Remarks
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Natural Colors for Food and Pharmaceuticals

Beta-carotene FD&C Blue Nos. 1 and 2 FD&C Green No. 3 FD&C Red Nos. 3 and 40 FD&C Yellow Nos. 5 and 6 Orange B Citrus Red No. 2 Annatto extract Grape skin extract Cochineal extract or carmine Paprika oleoresin Caramel color Fruit and vegetable juices Saffron	Offset color loss due to exposure to light, air, temperature extremes, moisture and storage conditions; correct natural variations in color; enhance colors that occur naturally; provide color to colorless and "fun" foods.	Many processed foods, (candies, snack foods margarine, cheese, soft drinks, jams/jellies, gelatins, pudding and pie fillings).	
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Flavors and Spices

Natural flavoring, Artificial flavor And spices	Add specific flavors (natural and synthetic)	Pudding and pie fillings, gelatin dessert mixes, cake mixes, salad dressings, candies, soft drinks, ice cream, BBQ sauce	
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Flavor Enhancers

Monosodium glutamate (MSG) hydrolyzed soy protein Autolyzed yeast extract Disodium guanylate Disodium inosinate	Enhance flavors already present in foods (without providing their own separate flavor)	Many processed foods	
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Products	What they do	Applications	Remarks
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Nutrients

Thiamine hydrochloride Riboflavin (vitamin b2) Niacin Niacinamide folate or folic acid Beta carotene Potassium iodide Iron or ferrous sulfate Alpha Tocopherols Ascorbic acid Vitamin D Amino acids (l-tryptophan, l-lysine, l-leucine L-methionine	Replace vitamins and minerals lost in processing (enrichment), add nutrients that may be lacking in the diet (fortification)	Flour, breads, cereals, rice, macaroni, margarine, salt, milk, fruit beverages, energy bars, instant breakfast drinks.	
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Emulsifiers

Soy lecithin, Mono- and diglycerides, Egg yolks, Polysorbates, Sorbitan monostearate	Allow smooth mixing of ingredients, prevent separation Keep emulsified products stable, reduce stickiness, control crystallization, keep ingredients dispersed, and to help products dissolve more easily	Salad dressings, peanut butter, chocolate, margarine, frozen desserts	
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Products	What they do	Applications	Remarks
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pH Control Agents and acidulants

Lactic acid Citric acid Ammonium hydroxide Sodium carbonate	Control acidity and alkalinity, prevent spoilage	Beverages, frozen desserts, chocolate, low acid canned foods, baking powder	
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Leavening Agents

Baking soda, Monocalcium phosphate calcium carbonate	Promote rising of baked goods	Breads and other baked goods	
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Anti-caking agents

Calcium silicate Iron ammonium citrate, silicon dioxide	Keep powdered foods free-flowing, prevent moisture absorption	Salt, baking powder, confectioner's sugar	
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Humectants

Glycerin Sorbitol	Retain moisture	Shredded coconut, marshmallows, soft candies, confections	
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Yeast Nutrients

Calcium sulfate, ammonium phosphate Ammonium sulfate, Azodicarbonamide L-cysteine	Promote growth of yeast Produce more stable dough	Breads and other baked goods Breads and other baked goods	
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Firming Agents

Calcium chloride Calcium lactate	Maintain crispness and firmness	Processed fruits and vegetables	
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Products	What they do	Applications	Remarks
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Enzyme Preparations

Enzymes Lactase Papain Rennet Chymosin	Modify proteins, polysaccharides and fats	Cheese, dairy products, meat	
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Gases

Carbon dioxide, Nitrous oxide	Serve as propellant, aerate, or create carbonation	Oil cooking spray, whipped cream, carbonated beverages	
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Fat Replacers (and components of formulations used to replace fats)

Olestra Cellulose gel Carrageenan Polydextrose modified food starch, microparticulated egg white protein, Guar gum, Xanthan gum, Whey protein concentrate	Provide expected texture and a creamy "mouth-feel" in reduced-fat foods	Baked goods, dressings, frozen desserts, confections, cake and dessert mixes, dairy products	
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Stabilizers and Thickeners, Binders, Texturizers

Gelatin, Pectin, guar gum, Carrageenan Xanthan gum Whey	Produce uniform texture, improve "mouth-feel"	Frozen desserts, dairy products, cakes, pudding and gelatin mixes, dressings, jams and jellies, sauces	
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Pharmaceutical

Products	What they do	Applications	Remarks
Ammonium			
Bismuth Subnitrate			
Calcium			
Calcium carbonate - powder			
Calcium sulphate			
Cellulose gel (MCC + CMC)			
D-Ribose			
Echinacea (dry pressed juice)			
Extract, balm leaf			
Extract, bearberry			
Extract, birch leaf			
Extract, ginseng			
Extract, green tea			
Flavour, cherry			
Flavour, sea buckthorn			
Glycerine			
Iron			

Pharmaceutical

Products	What they do	Applications	Remarks
L-Alanine	L-Glutamine	L-Proline	
L-Arginine	L-Histidine	L-Serine	
L-Aspartic acid	L-Isoleucine	L-Threonine	
L-Cysteine	L-Leucine	L-Tryptophan	
L-Cystine	L-Lysine	L-Tyrosine	
L-DOPA	L-Methionine	L-Valine	
L-Glutamic acid	L-Phenylalanine		
Magnesium	Magnesium	Microcrystalline cellulose (MCC)	
SEPINEO P600	Potassium		
Sodium	Sorbitan esters	Strontium nitrate	
SORB-CEL	Sorbitol		
Yeats minerals	Starch, native - rice		
Zink lactate	Yeatsbound minerals		

Contact Us



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THANK YOU

SEE YOU SOON



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