



MELROSE NATURALS

MELROSE PLACE TRADING INC

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TOMATO & TAMARIND PASTE & SOYA SAUCE



Tomato Paste

Melrose Naturals, We are a trusted **tomato paste Supplier and exporter in India**, offering high-quality products processed under strict hygienic conditions to retain natural taste and nutritional properties.

Tomato paste is a concentrated tomato product made from freshly harvested, ripe tomatoes. Rich in **flavor, color, and nutritional value**, tomato paste is a staple ingredient in a wide range of **culinary and processed food applications**. It adds a deep, tangy flavor and rich red hue to dishes while also offering significant **health benefits**.

Tomatoes are naturally high in **carotene** and **lycopene** — a powerful antioxidant known for its potential to combat free radicals and reduces the risk of certain chronic diseases. This makes tomato paste not only a flavor enhancer but also a **nutrient-rich food ingredient**.



Product complete details:

Packaging Options

228 Kg Aseptic Bags in MS Drums with food-grade polyliners

Our aseptic packaging ensures long shelf life and preserves the **freshness, color, and flavor** of the product during storage and transit.

Storage & Shelf Life

- **Storage:** Store in a cool, dry place. Do not expose to direct sunlight. Maintain temperature above 4°C for optimal preservation.
- **Shelf Life:** Best before **24 months** from the date of manufacture under recommended storage condition

Applications

- **Sauces and ketchups**
- **Soups and stews**
- **Ready-to-eat meals**

- **Pizza and pasta sauces**
- **Condiments and savory snacks**

Storage & Shelf Life

- **Storage**: Store at ambient temperature, not below 4°C. Avoid exposure to direct sunlight and high temperatures.
 - **Shelf Life**: Best before **24 months** from the date of manufacturing under recommended storage conditions.
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TOMATO SAUCE



Tomato Sauce

Melrose Naturals, we are the Leading Exporter and supplier of high-quality Tomato Sauce, made from 100% natural, deseeded Tomato fruit. Carefully sourced from top-growing regions in South India, our Tomato Sauce delivers a deep, tangy flavor with rich color, natural taste and smooth texture ideal for a wide range of food applications.

Tomato Sauce is a popular and versatile condiment made from the finest **ripe tomatoes**, offering a rich and tangy flavor. It is an essential ingredient in **global cuisine**, used in everything from **pasta dishes** and **pizzas** to **soups, stews, and dips**.

Our **premium Tomato Sauce** is carefully produced from high-quality tomatoes, packed with natural nutrients like **Vitamin C, potassium, and lycopene**. It's processed under stringent hygienic conditions to preserve its rich flavor and color, making it a perfect addition to both household kitchens and the **food processing industry**.

Manufactured with cutting-edge technology and certified to meet global standards, our **Tomato Sauce** is trusted by chefs, food manufacturers, and consumers worldwide.

Manufacturing Process

Our **Tomato Sauce** is produced through a carefully controlled process that includes:

1. **Selection** of ripe, mature tomatoes
2. **Washing** and **peeling** of the tomatoes
3. **Crushing** and **pureeing** the tomatoes to extract juice
4. **Concentration** through **low-temperature evaporation** to preserve the flavor and nutrients
5. **Addition of seasoning**, including **salt**, **sugar**, and **vinegar**
6. **Sterilization** and **pasteurization** to ensure food safety and long shelf life

Aseptic packaging to maintain product quality and freshness

Packaging Options

- **200g & 500g & 1Kg PET Bottles** for retail markets
- **Custom packaging** available for bulk orders or industrial use

Key Applications

Tomato Sauce is widely used in:

- **Pasta** and **pizza sauces**
- **Soups** and **stews**
- **Canned products** and **ready-to-eat meals**
- **Condiments** and **dips**

- **Sandwiches** and **burgers**

Health Benefits

- **Rich in lycopene**, an antioxidant that supports heart health

- **Source of Vitamin C**, which boosts immunity

- **Natural potassium**, supporting proper muscle and nerve function
- **Low in calories**, making it a healthy addition to various dishes

Storage & Shelf Life

- **Storage:** Store in a cool, dry place. After opening, refrigerate and consume within 2 weeks.

- **Shelf Life:** Best before **12 months** from the date of manufacturing when stored in a cool, dry place.

TAMARIND PASTE



Tamarind Paste

Melrose Naturals, we Export and supply high-quality **Tamarind Paste**, made from 100% natural, deseeded tamarind fruit. Carefully sourced from top-growing regions in South India, our tamarind paste delivers a deep, tangy flavor with rich color and smooth texture ideal for a wide range of food applications.

Processed under strict hygiene and quality controls, our tamarind paste is free from artificial colors, preservatives, or additives, making it a clean-label solution for food processors, spice manufacturers, and commercial kitchens.



Why Choose Melrose Naturals Brand Tamarind Paste?

- **Pure & Natural:** Made from select tamarind pulp without synthetic additives
- **Bold Taste:** Strong, authentic sourness that enhances flavor in every recipe
- **Smooth Texture:** Consistent, thick paste that blends easily
- **Clean Label:** No chemicals, no artificial colors, no preservatives
- **Export Grade:** Processed and packed to meet global food safety standards

Packaging & Loading

- Available in food-grade drums
- Custom packaging options available based on buyer needs

Storage & Shelf Life

- Store in a cool, dry place above 4°C
- Keep away from sunlight and high humidity
- **Shelf Life:**
Best before **24 months** from the date of manufacturing

Applications

Our tamarind paste is widely used in:

- South Indian gravies, rasam, and sambar
- Chutneys, pickles, and sauces
- Spicy snacks and street foods
- Stir-fries and international marinades
- Ready-to-eat meals and frozen foods
- Beverages and refreshing tamarind drinks

Melrose Naturals is committed to delivering reliable, high-quality fruit-based ingredients for global food manufacturing needs. If you're looking for a **trusted tamarind paste supplier**, partner with us for consistency, quality, and service

SOYA SAUCE



Soya Sauce

Melrose Naturals, we supply and Export high-quality **Soya Sauce**, crafted from naturally brewed soybeans and wheat to deliver the authentic flavor that enhances a wide variety of dishes. Known for its deep, savory taste and versatile use, our soy sauce is ideal for households, restaurants, and modern kitchens seeking premium Asian-style condiments.

Our **Soya Sauce** is made in hygienic conditions, without artificial colors or preservatives, offering a clean-label product with consistent taste, rich aroma, and dark color.

Key Features

- Naturally brewed from non-GMO soybeans and wheat
- Authentic umami-rich flavor and dark amber appearance
- Free from synthetic additives and preservatives
- Smooth texture and balanced saltiness
- Ideal for vegetarian and vegan cooking

Retail Packaging Options

- **Available Sizes:**
 - **200g Bottle** (perfect for home kitchens)
 - **750g Bottle** (ideal for regular users and foodservice)
- Packaging tailored exclusively for the **retail market**
- Attractive PET bottle design with secure sealing for shelf display

Applications

Soya Sauce is ideal for:

- Chinese and Indo-Chinese cooking
- Noodles, fried rice, stir-fries, and soups
- Dipping sauce for momos, dumplings, and rolls
- Salad dressings and marinades
- Quick flavoring for vegetables, meats, or tofu

Storage & Shelf Life

- **Storage:** Keep in a cool, dry place, away from sunlight
- **After Opening:** Refrigerate and consume within 1 month
- **Shelf Life:** Best before **18–24 months** from the date of manufacturing

Melrose Naturals is a reliable name in the Indian **retail condiment market and also the Global Market**, offering flavorful, high-quality **soya sauce** in consumer-friendly packaging. For inquiries or distribution partnerships, contact us.