



# **Ariya Gostaran Noavar Sepanta Company**

**Provider of raw materials for the  
meat and dairy products industry**

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Ariya gostran Noavar Sepanta Company started its activity as a consultant in 1379, and then in 1393, it officially started working in the field of supplying raw materials in the meat products industry, and as time went by, the supply of raw materials for dairy products was also added to this group and In addition, by taking advantage of its technical knowledge and experience in production management and consulting in the field of meat and dairy products, it has become one of the providers of raw materials in the meat and dairy industry.

The management of Ariya Gostran Noavar Sepanta, with its experienced and expert staff, with the idea of generation and innovation regard to health and quality for formulation in meat and dairy factories to reduce production costs, is always ready to cooperate with companies. What is more, with the company's strategic goals, in the second phase of its activity, this group has collaborated widely with the vast sector of fastfoods and meat shops and Supermarkets regarding providing some high-quality raw materials.

Ariya Gostran Noavar Company cooperates with reputable companies in the field of meat products production, such as Andre, Robot, Shams Zarin, Arvin, Soroush Badran, khorak Afarin, Yekta taam, Shokoh taam, Afshan Protein, morvaride sefide Gulbarg, Tanis, Sham Sham, Khushbo Sadaf, Sadak, Yalda Darya, Pasha Aflak, Tuzhi, Ziba Sofre, Shayan Gol, Hananeh Sepahan, Kabi Amol, Armita, Dorsa Simia, Lake Protein, Nasim Laziz Golestan, Atrin Protein, Salamat Gusht, Tisa Gusht, Besharat, etc.



Categorization

# – Types of Breadcrumbs







**Orange Crispy Flake**

**Yellow Crispy Flake**

**Red crispy flake**

**White Crispy Flake**

**Four-color Crispy Flake**

**Processed Crispy Flake**

## **Breadcrumbs**

Fully automatic machines produce the breadcrumbs of this company without manual intervention in different sizes and colors depending on the customer's taste. This company is proud to be the only producer of breadcrumbs in Iran that has two different styles of this product, and the technology of each type of product is entirely different and specific to our collection.

### **Advantages of using flaky breadcrumbs**

- 1 - Creating diversity in products based on types of cereals
- 2 - Variations in size and dimensions
- 3 - Variation in color
- 4 - Variety of density
- 5 - High adhesion to the product
- 6 - Color stability after complete baking of the product
- 7 - Preventing the caramelization reaction and, finally, not changing the color of the nugget from orange to brown
- 8 - Low oil absorption and high coverage



**Fluffy Tempura**

**Kentucky Spicy Flour**

**Crispy Golden Flake**

**Batter powder**

**Kentucky standard flour**

**Single and Two-Stage Baking Powder**



## **Industrial Batter Powder**

This product is used to preserve texture, prevent moisture loss, increase shelf life, improve the color and taste of chicken nuggets, and, finally, the highest weighing to stick breadcrumbs to the product's surface.

The breadcrumbs should stick well to the product. The unique formulation of this powder is such that it is easy to make a relatively thick or viscous liquid suitable for the powder by just adding water to it. It obtained the lines available in Iran and has an entirely effective and practical formula without additives.









Categorization

– **Single flavors**







**Chicken Flavor**

**Coriander Flavor**

**Thyme Flavor**

**Garlic Flavor**

**Caraway Flavor**

**Nutmeg Flavor**

**Cardamom Flavor**

**Ginger Flavor**

**Fennel Flavor**

**Butter Flavor**

**Black Pepper Flavor**

## **Single flavors**

- 1 -They have 4 to 6 times more than power of natural spices.
- 2 -They make the aroma and taste after the thermal process in the final product.
- 3 -No damage to the color of the final product.
- 4 -Absence of microbial load
- 5 -A significant reduction in the final price of the product.
- 6 -Available in powder and liquid form



**White Pepper Flavor**

**Sweet Pepper Flavor**

**Meat Flavor**

**Onion Flavor**

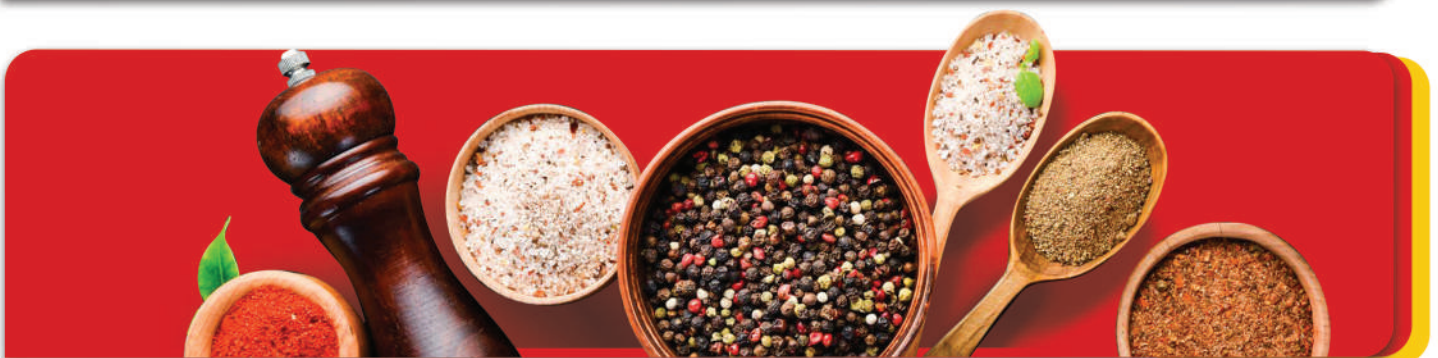
**Red Pepper Flavor**

**Cheese Flavor**

**Smoky Liquid Flavor**

**The Taste of Powder Smoke**

**All kinds of traditional spices are crushed and ground.**



## **Ground Spices**

All spices are grade A quality; after receiving the order, they are ground with mechanized machines and supplied in 10 kg packages. The Food and Drug Administration licenses all spices.



Categorization

# – Types of Dairy Stabilizers







## **Fresh white Cheese**

A type of cheese contains high fat and calcium. Stabilizer plays a significant role in this product, which increases the efficiency and softness of the product by increasing the water binding capacity.

## **Pizza Cheese**

This Cheese contains elasticity. The stabilizer in this product will have the role of increasing flexibility in the structure of the final products.

## **Breakfast cream**

The produced cream contains a stabilizer, maintains its desired texture and shape, and spreads quickly. It also prevents the product from drying out.

## **Confectionary Cream**

A type of cream that is created by aerating and whipping regular cream. The stabilizer in this cream creates a thick and robust emulsion by forming a matrix.

## **Flavored milk**

It is a kind of beverage product produced from milk, which stabilizer creates suitable conditions for the final product's suspension and stability of flavorings.

## **Lactic Cheese**

A type of traditional cheese with a semi-hard texture, the curative salt in this product helps increase the rapidity of cheese production and the taste quality.

## **Stirred Yogurt**

It is a fermented product made from milk. The stabilizer is used in this product to prevent curdling and create a good consistency and mouthfeel.

## **ButterMilk**

Buttermilk is a drink product made from yogurt; the stabilizer in this product will create a uniform consistency and a pleasant mouthfeel.





## **Curd Stabilizer**

A dairy product needs a stabilizer for production and stabilization and a beautiful and shiny appearance.

## **Milk Powder**

It is a type of milk product that evaporates and turns into a dry substance, and it's used in industries such as: Improving the product's texture to create a moist product with a cooked taste.

## **Cream Cheese, Processed Milk**

It is a cheese with a mild taste, which is used in bread, sweets, and desserts. The stabilizer in this product maintains stability against thermal processes and helps the desired texture of the product.

## **Lactic Cheese Coagulant**

It is a milk product that evaporates and turns into a dry substance. Its uses in the industry are to improve the product to create a moist product with a cooked taste and brown color in bakery and confectionery, increase viscosity, and help maintain the stability of Foam and vitamins in the drink.





Categorization

**Mixed Flavors**





## Dry marta taste

Regular Hot dog

Hot Krakoff Cocktail

German Cocktail

Ham Meat

Chicken Ham

Premium Dry

%70 Hot Dog Cocktail

Hamburger Flavors

## Mixed-Taste

- 1 -A combination of several different flavors for different types of products: German hot dog/hams/frankfurter/Leoner/mortadella etc.
- 2 -It has a long-lasting aroma and taste during consumption and the thermal process.
- 3 -Significant reduction in the final price of the product
- 4 -It has various profiles that suit the taste of each region





**Falafel Flavor**

**kebab Bite Flavor**

**A Processed Bolus**

**Pepperoni**

**Hunting**

**Salami**

**Nugget Flavor**

**Martha**

**Lyoner's taste**

**Hot dog**

**Sausage**

**Turkish Kebab**

**Mushroom and  
Chicken Taste**

**Frankfurter taste**







Categorization

# Proteins





## Soy Isolate

It is a protein produced by soybeans, and during a unique process, soybean proteins are separated, and a product with about %90 protein is made.

## An Alternative to Isolation

It has a high ability to absorb water and oil. It increases water absorption in products and has fat-like properties, which have a high capacity to absorb water and oil and increase water absorption in products.

## Textured powder

The textured powder has 80 protein units, increases water and oil absorption three times, and is very effective in meat products. It causes texturing and oil absorption and has %70 vegetable protein without soy.

## Protein Premix Powder

Premix combines proteins, vitamins, minerals, complementary medicine, and carrier. The purpose of production is to obtain a uniform composition, which can also be used instead of casein.







Categorization

# – Types of Carrageenans





**Tumblr carrageenans**

**Carrageenan**

**Half Full Carrageenan**

**1 Carrageenan Full Type**

**Full and Half Carrageenan**

**Semi-Refined Carrageenan**

## **Carrageenan**

Carrageenan is extracted from red seaweed and used as a food additive to thicken emulsions and preserve food and beverages. The main application is due to the formation of a strong bond with food proteins in dairy and meat products.

### **Advantages:**

- 1 -Creating a transparent and cuttable gel
- 2 -High flexibility
- 3 -Minimum water exit from the products





Categorization

# – Types of Stabilizers





**Dutch Chicken**

**Curing Red Meat**

**Curing Chicken and Meat**

**Thighs of Broiler Breeder and Chicken Meat**



## **Stabilizers**

Meat stabilizer is a food additive used to preserve the structure, color, and protein content of all types of meat in the best condition. According to the need to supply

meat and products, meat stabilizer has created a great revolution in maintaining the quality of these products, which is used to keep the texture and quality of foods.





Categorization

– **Types of Foam Boosters (Stabilizers)**





## Hamburger Stabilizers

The Stabilizer of Prepared and Semi-Prepared foods

## Cutter Stabilizers

## Processed Gluten

### Stabilizer

All kinds of sausage stabilizers are used to improve the nutritional value, increase the elastic state, and enhance the product's color.

#### The most Important Advantages:

- 1 - Very high-water absorption
- 2 - Removing the water accumulated in the heads of products with a high percentage of meat.
- 3 - Increasing water absorption in products with a weak meat base.
- 4 - Helping to prevent water from escaping in vacuumed products.





Categorization

# – Types of Fibers and Phosphates





## **Soy Fiber**

Soy is a colorless and odorless fiber-containing protein obtained from soybean seeds and plants full of branched stems.

## **Wheat Fiber**

Wheat fiber is a dietary fiber separated from the wheat plant. This fiber goes through a unique physical and thermal process, followed by grinding and sieving.

## **Cutter Phosphate**

cutter is an emulsifier in all kinds of ice creams, juices, and jellies. It is also used to reduce acidity in all types of meats and sausages and as a water absorbent in sausages and other meat products.

## **Bamboo Fiber**

Bamboo fiber is one of the fibers used in the meat products industry, which significantly improves the quality of the product without changing the taste and smell of the meat.

## **Processed Fiber**

The processed fiber in many food products that need packaging has helped to absorb water and oil. This product is mainly used in nuggets, sausages, sausages, and some semi-cooked products that require a vacuum. It is being used because it helps to maintain the quality of these products by absorbing water. Also, this product causes water absorption in vacuum products, which alone can eliminate the possibility of food spoilage.

## **Tumbler Phosphate. Fiber Substitute (Color Transparency)**

Other Tumbler and cutter flavors are emulsifiers in ice creams, fruit juices, and jellies. It is also used to reduce acidity in all kinds of meats and sausages and as a water absorbent in sausages and other meat products. Also, tumbler phosphate is a thickener in some food products that need to maintain concentration so that the desired material with the best quality is available to the public.





# Certificates

**Certificate of appreciation for the third national summit of one hundred customer-oriented units.**







# Certificates

## Appreciation Certificate of the Second National Meeting of Value-Creating Managers





## Our Partners

Andre, Robot, Shams Zarin, Arvin, Soroush Badran, khorak Afarin, Yekta taam, Shokoh taam, Afshan Protein, morvaride sefide Gulbarg, Tanis, Sham Sham, Khushbo Sadaf, Sadak, Yalda Darya, Pasha Aflak, Tuzhi, Ziba Sofre, Shayan Gol, Hananeh Sepahan, Kabi Amol, Armita, Dorsa Simia, Lake Protein, Nasim Laziz Golestan, Atrin Protein, Salamat Gusht, Tisa Gusht, beshart, etc.



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