BioMasdar

Preserving The Essence of Nature.

Pakistan's first integrated biotechnology facility for natural products, turning fruits, vegetables, herbs and shrubs into standardized ingredients for food, pharma, cosmetics and personal care.



BioMasdar

ABOUT US

Committed to Excellence in Natural Ingredients

BioMasdar (Pakistan) Limited (BPL) is a first-of-its-kind biotechnology project in Pakistan. Located in the Khairpur Special Economic Zone, it is the country's largest end-to-end processing unit for natural products: fruits, vegetables, herbs and shrubs.

We serve quality-conscious manufacturers in Pakistan and around the world, across food, pharmaceutical, cosmetics and personal care. Our aim is simple: help our clients achieve excellence by supplying inputs that meet international standards, at a competitive price.

With our own R&D laboratory and pilot-scale equipment, we work alongside clients on new product development and partner with growers in the cultivation of selected crops.



KEY FACTS STRIP

LOCATION
Khairpur Special Economic Zone, Pakistan

END-TO-END
Processing from cold storage to packing

R&D
In-house laboratory and pilot plant

INDUSTRIES
Food, pharma, cosmetics and personal care

BioMasdar

FROM HARVEST TO PACK
UNDER ONE ROOF

A complete, controlled processing chain in the Khairpur Special Economic Zone, all under one roof.

BPL runs a complete end-to-end facility, from cold storage to packing, so almost any natural product can be processed in a controlled environment. Apart from initial manual inspection and sorting, every step runs on automated machines that comply with international standards for the pharmaceutical and food industries.

STEP 01
Cold storage
Fresh produce is received and held at controlled temperatures to protect quality.

STEP 02
Inspection & Sorting
Trained staff inspect and sort every lot by hand before processing.

STEP 03
Processing
Automated lines for low-temperature dehydration, extraction, frying and paste making, each with product-specific cycles.

STEP 04
Grinding & Standardization
An environmentally controlled grinding section produces powders in mesh sizes set by the customer, standardized to target values.

STEP 05
Packing
Vacuum and nitrogen-purged packing, from 100 g packs to 25 kg bags and containers.



Our dehydration facility is the first of its kind in Pakistan, drying at low temperatures with no noticeable loss of colour, taste or aroma.





OUR TECHNICAL
EXPERTISE

Science-led processing for consistent, standardized ingredients

Full-Spectrum Extraction

Supercritical CO_2 fluid extraction (SCFE), solvent extraction, steam distillation and cold press, so each product is made by the method that suits it best.

Low-Temperature Dehydration

Product-specific drying cycles that keep natural colour, taste and aroma intact.

Precision Grinding & Standardization

Powders in customer-specified mesh sizes, standardized to a target: chili by SHU and colour value, turmeric by curcumin, black pepper by piperine.

Protective Packing

Vacuum and nitrogen-purged packing to preserve freshness and extend shelf life.

BioMasdar

R&D:
Turning Natural Raw Materials into Ready Solutions





Our R&D laboratory and pilot-scale equipment let us develop and trial products with clients before full-scale production. We co-develop new formulations, match customer specifications, and partner with growers on the cultivation of selected crops to secure consistent raw material.

- Dedicated laboratory for product development and quality testing
- Pilot-scale trials before commercial runs
- Co-development with clients on custom specifications

FSSC 22000 ISOQAR

UKAS MANAGEMENT SYSTEMS 0026

Cert No: 27468-FSC-001

QUALITY

Automated processing that complies with international standards for the pharmaceutical and food industries.

WHY BIOMASDAR

VALUE PROPOSITION

Delivering consistency through science, technology and integration

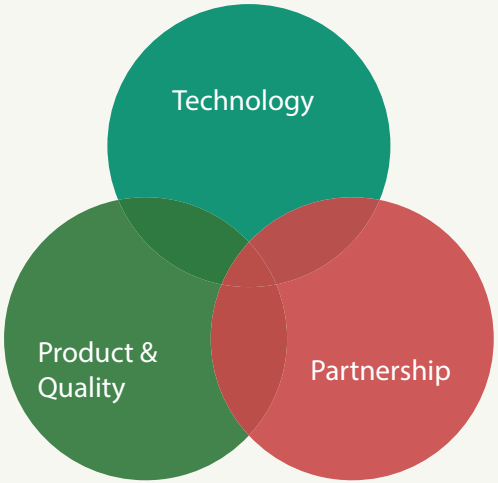
PRODUCT & QUALITY

01 Complete standardization
Consistent profiles batch after batch, unlike raw natural products.

02 Full functional efficiency
Extracts and oleoresins deliver 100% functional efficiency, versus 10–50% for whole plant material.

03 Clean inputs
SCFE-processed products are free of aflatoxins and pesticide residues.

04 Longer shelf life
At least 24 months for oleoresins and up to 36 months for natural extracts.



PARTNERSHIP & BUSINESS

01 Stable pricing
Production runs in season, so prices don't follow seasonal swings.

02 Lower logistics cost
Concentrated products are cheaper to store and transport.

03 Flexible pack sizes
From 100 g packs to 25 kg bags and containers.

04 Custom development
R&D and pilot-scale trials built around your specifications.

05 Competitive price
International-standard quality from a local, integrated source.

PRODUCT PORTFOLIO

BioMasdar

Natural ingredients and ready food solutions for every application



Oleoresins

Concentrated, standardized spice flavour and colour



Cold Pressed Oils

Coriander, sesame and coconut oils



Dehydrated Products

Fruits, vegetables and spices dried at low temperature



Pastes & Snacks

Ginger, garlic, onion and date pastes, peanut butter, fried snacks



Dessert Premixes

Frozen yogurt and soft serve powders



Natural Powders

Standardized powders in custom mesh sizes



Seasonings & Marinades

Snack seasonings, recipe premixes, marinades and concentrates



Protein Powder

Protein powder for food and wellness formulations

INDUSTRIES SERVED | Food & Beverage | Pharmaceutical | Nutraceutical & Wellness | Cosmetics & Personal Care

DEHYDRATED PRODUCTS &

NATURAL POWDERS

BioMasdar

Dried at low temperatures with product-specific cycles, our dehydrated range keeps its natural colour, taste and aroma. Our in-house grinding section, including for fibrous materials, turns them into powders in the mesh size you need.



PRODUCT & AVAILABLE FORMS

Onion
Flakes, granules, powder



Garlic
Flakes, granules, powder



Red Chili
Crushed, powder

Green Chili
Flakes, powder



Tomato
Powder



Coriander
Powder

Mango
Chunks



Plum
Whole



Date Seeds
Roasted, powder

STANDARDIZED POWDERS

Powders can be supplied to a specified value: chili by SHU and colour, turmeric by curcumin content, black pepper by piperine.

PACKING

Vacuum and nitrogen-purged packing available, 100 g to 25 kg per bag.

OLEORESINS &
COLD PRESSED OILS

BioMasdar

Oleoresins (oil + resin) are concentrated flavour compounds obtained by supercritical CO_2 extraction, solvent extraction or steam distillation. SCFE gives the cleanest result, making our oleoresins well suited to food, pharmaceutical and personal care applications.

OLEORESIN RANGE	SPECIFICATION
Capsicum oleoresin	6.6%
Black pepper oleoresin	40/20
Paprika oleoresin	Available
Cardamom oleoresin	Available
Nutmeg oleoresin	On demand
Biryani extract	Available

PACKING: 1 kg to 25 kg containers

Why oleoresins over whole spice (benefit strip):

- Complete standardization and 100% functional efficiency
- No aflatoxins or pesticide residues
- No recipe adjustment across the year
- Controlled flavour release; many act as natural colourants and preservatives
- Minimum 24-month shelf life, cheaper to store and transport



COLD PRESSED OILS

- Coriander oil
- Sesame oil
- Coconut oil

Pressed without heat to retain the natural aroma and character of the seed.



READY

FOOD SOLUTIONS

BioMasdar

Seasonings, marinades, pastes and premixes built on our own natural ingredients

SNACK SEASONINGS

32 FLAVOURS

- Butter Cheese
- Cheese Jalapeno
- Red Flaming Hot
- Lemon Chilli
- Chatpata
- Nimco
- Salsa
- Sour Black Pepper
- Spicy Chicken
- Vegetable
- Pizza Booster
- Cheddar Cheese
- Jalapeno
- Peri Peri
- Chilli Milli
- Achari
- Takkis
- Smoky BBQ
- French Garlic
- Chicken Kararey
- Green Chatni
- MSG Replacer
- French Cheese
- Hot & Spicy
- Mexican Chilli
- Chilli Chatpata
- Aalo Chaat
- Masala
- Sweet & Sour
- Chicken Powder
- Biryani
- Red Chatni



RECIPE PREMIXES

6 BLENDS

- Biryani Masala
- Tikka Masala
- Achar Gosht
- Qorma Masala
- Nihari Masala
- Chicken Handi

MARINADES

6 BLENDS

- Fried Chicken Masala
- Green Chicken Tikka
- Malai Boti
- Chicken Tikka Masala
- Tandoori Red
- Meat Tenderizer

SEASONING CONCENTRATES

11 BLENDS

- French Cheese
- Achari
- Biryani
- Red Flaming Hot
- Salsa
- Smoky BBQ
- Takkis
- Chicken Powder
- Peri Peri
- Tikka
- Lemon Chilli

> Seasonings, marinades, pastes and premixes built on our own natural ingredients

READY
FOOD SOLUTIONS

BioMasdar

PASTES & SPREADS

6 TYPES

- 01 Ginger
- 02 Garlic
- 03 Ginger Garlic
- 04 Onion
- 05 Date Paste
- 06 Peanut Butter

FRIED PRODUCTS

2 TYPES

- 01 Fried Onion
- 02 Banana Chips



ALSO AVAILABLE Protein Powder

DESSERT PREMIXES

FROZEN YOGURT POWDER	WITH SUCROSE	NO SUCROSE
Blueberry	✓	✓
Mango	✓	✓
Vanilla	✓	✓
Green Apple	✓	✓
Strawberry	✓	✓
Chocolate	✓	✓
Pineapple	✓	✓

SOFT SERVE PREMIX POWDERS

- 01 Vanilla
- 02 Chocolate

Need a Custom Blend?
Our R&D lab and pilot-scale trials let us develop seasonings, premixes and pastes built around your specifications.

REDEFINING
PAKISTAN'S FOOD LANDSCAPE

Expanding our capabilities

We are building new lines to extend our natural ingredient range. Talk to us early to shape these products around your needs.

01 Spray Dried Powders — COMING SOON
Fine, fast-dissolving fruit, vegetable and extract powders

02 Natural Colours — COMING SOON
Plant-based colours for food and personal care

03 Flavours & Aroma — COMING SOON
Natural flavour systems from our own raw materials

04 Essential Oils — COMING SOON
Steam-distilled and cold-pressed oils







GET IN TOUCH
WITH US

We welcome enquiries from local and international customers for supply and new product development.

EMAIL
ceo@biomasdar.com

WHATSAPP
+92 333 3675777

WEBSITE
www.biomasdar.com

LINKEDIN
pk.linkedin.com/company/biomasdar-limited

FACTORY
Khairpur Special Economic Zone, Pakistan

HEAD OFFICE
10-B Lalazar, M.T. Khan Road, Karachi, Pakistan

SALES OFFICE:
B-91 Block H North Nazimabad. Karachi