



Nova International is primarily engaged in the manufacture of Tertiary Butyl Hydroquinone (TBHQ) , Butylated Hydroxyanisole (BHA) & Monomethyl Ether Hydroquinone (MEHQ) with total production capacity of 1200 MT per annum.

The quality of products is of paramount importance for the company, Committed to provide technologically superior and high quality services. In order to attain and retain quality, integrity and excellence, and keeping pace with the latest trends of quality conciousness, besides our highly equipment quality assurance section.

With focused efforts to provide consistent good quality, scheduled deliveries and service Nova is all set to make niche in the Global Market



Nova International was established in 1999 with the aim to cater Global Market in the field of Intermediates for Pigments, Dyes and Pharmaceuticals.

Later Nova closely associated with **DL Intrachem** who has been in the manufacturing since 1992. Very soon the visionaries of the company have identified good potential in the field of Specialty Chemicals Antioxidants etc.

The perfect blend of technological skills and Managerial talents help us grow day by day. Today Nova has not just remained a trading company but has become co-manufacturer.

The **Nova International** Network of sources, contract and custom manufacturers as well as partner companies, enables us to provide our customers wide range of products.









Nova International vision is to become a rapidly and profitably growing company by providing its clients with fast, cost-efficient and world class Specialty Chemicals in the selected sectors of Pharmaceuticals, Pigments & Dyes.









Team Work

We believe that we can achieve better than the best with team efforts.

✤ Integrity

We are transparent, fair and honest in all our interactions.

Respect

We treat our colleagues, our customers and our suppliers with high respect.

Professionalism

We always apply the best possible skills, knowledge and experience to satisfy our associates.





TBHQ

TBHQ is an antioxidant stand for Tertiary Butyl Hydroquinone. It keeps fats from going rancid, so you see it in a lot of foods that they want to have a long shelf life (like Vegetable oils, Baked and confectionary Products, Twinkies, Potato chips, Instant Noodles, Cosmetics, Edible Fats, Emulsifiers, Flavoring and spices, Margarine, Snack foods like Fried Citrus oils, Butter Fats, Fried Nuts, Pat Foods, Cereal and Grains, Peppermint oil, Orange oil).





Chemical Formula : C₁₀H₁₄O₂ Molecular Weight : **166.24**



TBHQ

We are leading Manufacturers of Preservatives / <u>Antioxidants</u> like Tertiary Butyl Hydroquinone - <u>TBHQ</u>, Tertiary Butyl Hydroquinone Solution, Tertiary Butyl Hydroquinone Technical, <u>Butylated Hydroxyanisole</u>. And Exporters of BHA, Butylated Hydroxy Toluene - BHT, Hydroquinone Monomethyl Ether - <u>MEHQ</u>

The TBHQ anti-oxidant can itself be oxidized into all sorts of other molecules, like tertbutylquinone (which can be bad for the liver). But it also promotes production of quinone reductase, which can either be interpreted as increasing cancer-fighting chemicals or causing the body to have to release them to fight possible gene damage.

Mainly, cut down on the prepared foods just on general principles and you won't have any problems with TBHQ. It's as safe as anything else in life.





Why Nova TBHQ ?

www.tbhq.org

TBHQ

One of the trusted export hose and approved by the government of India

Leader in Chemical Export like TBHQ, MEHQ, BHA and <u>N-Ethyl Carbazole</u>

Guaranteed Satisfaction for Quality – Tested Products.

Technical Expertise in Chemical field - More than 21+ years of Experience

International Trusted parties for import – export – <u>Antioxidant</u>, <u>Bromine compounds</u> and <u>Dyes & pigment intermediates</u>

Market Leader in international Market for Ethyl Carbazole, tertiary butylhydroquinone

etc.



There is a natural antioxidant called Tocopherol that is present in vegetable oils that is insufficent for oxidative stability, even if external Tocopherol is added to the vegetable oil it does not increase the stability hence a synthetic antioxidant is required.

Propyl Gallate is prone to dicolouration in the presence of Iron, while Tertiary butyl Hydroquinone gives an outstanding stabalization effect in unsturated fats, Polyunsaturated vegetable oils, and inedible animal fats.





TBHQ can also be advantageous in essential oils, nuts, buffer fat and food packaging material thus being a better and healthier option to be used as a preservative.

TBHQ is certified as safe for human consumption. In many major developing organisations like FDA (Food and Drug Administration), FSIS (Food Safety and Inspection Service) and others permit the use of TBHQ or combinations with BHA (Butylated Hydroxy Anisole) or BHT (Butylated Hydroxy Toluene) at concentrations upto 0.02% by weight of the fat or oil content of the food.







Vegetable Oils





Application

Baked and Confectionary Products











Cosmetics









Edible Fats







Emulsifiers







Flavoring and spices







Margarine







Snack Foods like Fried Potato Chips, Instant Noodles







Citrus Oils









Butter Fats







Fried Nuts









Pat Foods









Cereal and Grains







Lard









Essential Oils Like Peppermint Oil, Orange Oil etc.







Contact Us

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Thank You



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