PADMASHREE

Exports The Finest Quality

YOUR PARTNER IN EXCIPIENTS

WWW.PADMASHREEGROUP.IN

ABOUT COMPANY

Padmashree Group based in Gujarat, India started its operations in year 2000 with focus on Pharma sector world wide by providing Pharmaceuticals Excipients .

We offers a wide array of Pharma excipients catering to every application need in dosage form development. We offer a wide selection to formulators to address and overcome a gamut of challenges in the formulation of solid, liquid & semisolid dosage forms.

We export our products to more than 35+ countries around the world. All our Plants are GMP and ISO compliant in order to provide the best quality as per international standards.

Why Padmashree

We target to be global sales partner of choice - trusted by customers and suppliers for premium quality.

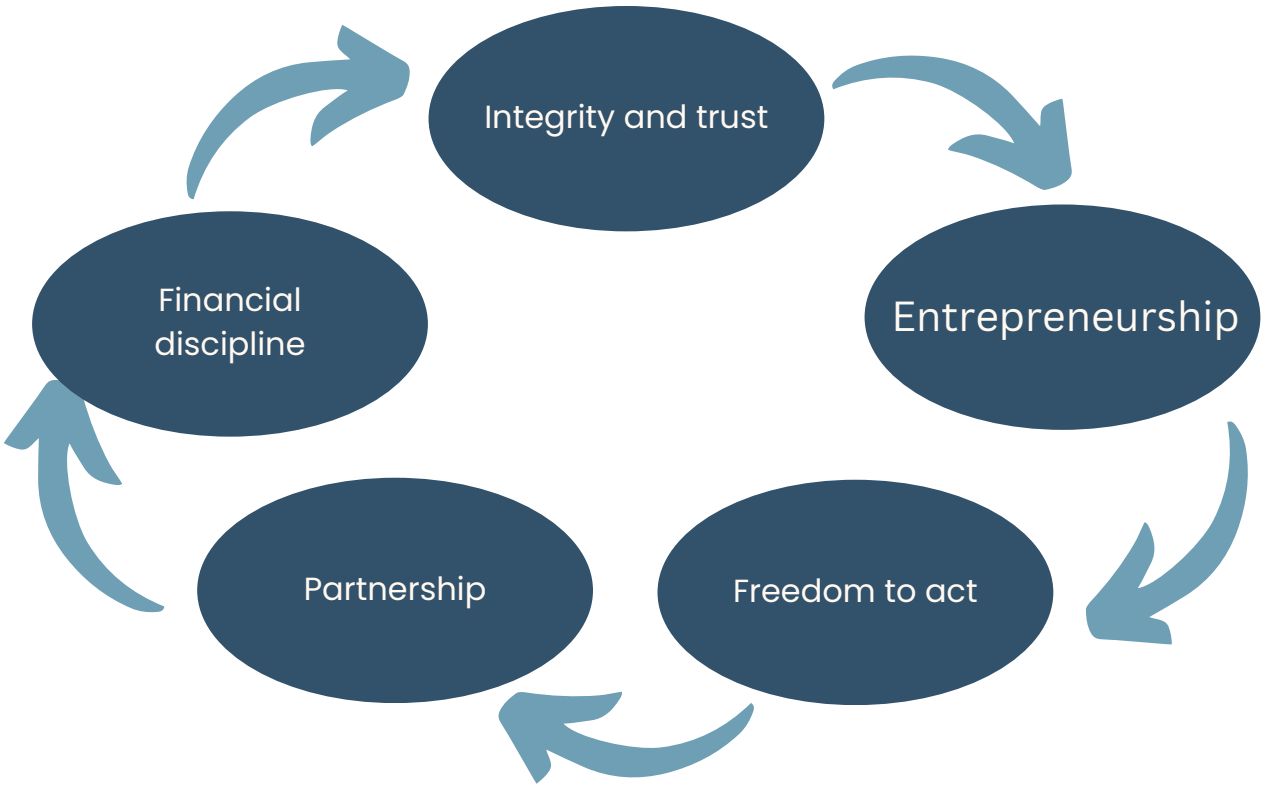
Our long term growth centers on the opportunity that we create and deliver for our partner.

Excipients Range

- Pharma Excipients
- Food Excipients
- Nutraceuticals Excipients

Certification

Culture & Values



Global Presence

Product Protfolio

- Croscarmellose Sodium
- Microcrystalline Cellulose 101 /102 /112/200/811/611 /591/581
- Dibasic Calcium Phosphate (Anhydrous /Dihydrate)
- Stearic Acid Powder
- Magnesium Stearate
- Sodium Stearyl Fumarate (SSF)
- Starch
- CMC Calcium / CMC Sodium
- Sorbitol 70%

Croscarmellose Sodium

Croscarmellose sodium, a highly effective super disintegrant, has revolutionized oral dose formulations with its remarkable disintegration performance and adaptability. Derived from cellulose that has been crosslinked, it possesses unmatched quick disintegration and setting properties. This is a widely used excipient that improves customer satisfaction and product efficacy.

With a range of grades available, croscarmellose sodium gives formulators the ability to fine-tune their recipes and choose the best product for particular uses. It smoothly integrates into a variety of forms, including blends, pellets, hard capsules, swallowable tablets, and oral dispersible tablets.

This raises the bar for exceptional excellence in the pharmaceutical and nutraceutical industries.

Application

- **Enhanced Tablet Disintegration:** Superior disintegration properties ensure rapid breakdown.
- **Comparative Advantages:** Offers distinct advantages over alternative tablet disintegrators.
- **Effective at Low Levels:** Provides efficient disintegration even at minimal usage.
- **Long-Term Dissolution Stability:** Ensures superior stability in dissolution over time.
- **Insensitivity to Tablet Hardness:** Maintains effectiveness regardless of tablet hardness.

Microcrystalline Cellulose

(Bulk Dried/Spray Dried)

Grade	Conductivity	Bulk Density (g/ml)	Application
MCC 101	NMT 75 µS/CM	0.26-0.31	Fine standard MCC grade, especially suited for wet granulation, roller compaction, and spheronization. Very high compatibility.
MCC 102	NMT 75 µS/CM	0.28-0.33	Medium size standard MCC grade, suited for the majority of directly compressible actives. Combines good flow and high compatibility
MCC 112	NMT 75 µS/CM	0.30-0.36	Same quality as grade 102, but has very low moisture content (<2%) for processing water-sensitive actives.
MCC 200	NMT 75 µS/CM	0.31-0.37	Large-size MCC grade with excellent flow properties for a variety of direct compression formulations.
MCC 301	MCC 301	0.35-0.46	Same quality as grade 101, but increased bulk density and improved flow properties.
MCC 302	NMT 75 µS/CM	0.35-0.50	Same quality as grade 102, but increased bulk density and improved flow properties. Especially suited for high-speed tableting and processing high-density actives.

Microcrystalline Cellulose & Combinations

MCC- 581	It is Combination of Carboxy Methyl Cellulose Sodium & Microcrystalline Cellulose having various Viscocities.
MCC- 591	
MCC- 611	
MCC- 711	

A key excipient in tablet formulations is Microcrystalline Cellulose, an exquisite white powder made from carefully cleansed wood pulp. Well-known for its tastelessness, odorless, and excellent brightness, We provide a wide range of MCC grades that are carefully crafted to satisfy certain formulation needs. Padmashree Enterprise, with decades of manufacturing experience under its belt, guarantees unmatched batch-to-batch consistency for all MCC products, ensuring dependability and efficiency. With thoroughly examined and confirmed functionality-related characteristics, it is the best option for binder and filler excipients in pharmaceutical formulations due to its exceptional flowability and functionality..

Application

- Pharmaceutical Binder and Diluent: Exceptional binding and compression properties make it ideal for direct compression and wet granulation tableting.
- Disintegrant: Facilitates rapid tablet breakdown and dissolution, ensuring optimal drug release.
- Flow Enhancer: Improves the flowability of powders during the manufacturing process, enhancing efficiency.
- Food Additive: Serves as a thickener, stabilizer, emulsifier, and texture modifier in various food products.
- Cosmetics: Used as an abrasive, absorbent, and bulking agent in personal care products.

Dibasic Calcium Phosphate

Dibasic Calcium Phosphate (DCP), a versatile mineral compound, plays a crucial role in various industries, particularly in animal nutrition and pharmaceuticals. Its high calcium and phosphorus content makes it an ideal dietary supplement and an effective excipient in tablet formulations. DCP's inherent properties, including excellent flowability and compressibility, ensure optimal tableting performance.

Furthermore, DCP's neutral pH and low reactivity make it a safe and stable ingredient in various formulations. It finds applications in dental products, food fortification, and as a buffering agent.

Application

- Dietary Supplementation: A primary source of calcium and phosphorus for optimal animal nutrition and human supplementation.
- Superior Tableting: Excellent flowability and compressibility properties ideal for direct compression tableting.
- Dental Products: Provides a source of calcium and phosphate in toothpaste and other dental care products.
- Food Fortification: Enhances nutritional value and functionality in various food products.
- Buffering Agent: Neutral pH helps maintain balance in pharmaceutical and industrial applications.

Stearic Acid Powder

Stearic acid powder is a naturally occurring saturated fatty acid with a long hydrocarbon chain. It presents as a white, waxy powder with a faint, characteristic odor. Stearic acid is insoluble in water but soluble in organic solvents like alcohol and ether. Its versatile properties make it a valuable ingredient across various industries.

Application

- Cosmetics & Personal Care: Used in soaps, creams, lotions, deodorants, and shaving creams.
- Pharmaceuticals: Employed as a lubricant, emulsifier, and thickening agent in tablets and capsules.
- Rubber and Plastics: Functions as a lubricant, processing aid, and mold release agent.
- Textiles: Provides softening and waterproofing properties

Magnesium Stearate

Magnesium stearate is a frequently used lubricating component that is necessary for the production of tablets. It keeps tablets intact while extending medication release by forming films on the excipients of tablets. Extended mixing, however, may result in different tablet properties, like a softer texture and a faster disintegration rate.

Application

Pharmaceuticals & Supplements:

- **Lubricant:** Prevents sticking in manufacturing equipment for tablets and capsules.
- **Flow Agent/Glidant:** Improves powder flow for efficient filling and consistent dosage.
- **Release Agent:** Facilitates easy product release from molds.

Cosmetics:

- **Binder:** Helps pressed powders adhere.
- **Thickener:** Increases viscosity.
- **Lubricant:** Enhances smooth application.

Food Industry:

- **Anticaking Agent:** Prevents clumping of powders.
- **Release Agent:** Aids in removal from molds and packaging

Sodium Stearyl Fumarate

Sodium stearyl fumarate is an essential tablet lubricant that provides unmatched hardness, stability, and content consistency. It performs well in difficult formulations and guarantees better disintegration and dissolution rates than conventional lubricants like magnesium stearate. When it comes to improving tablet performance, it is an invaluable agent that is both hydrophilic and inert.

You can rely on sodium stearyl fumarate to provide dependable and effective tablet formulations at every dosage.

Application

- **Tablet and Capsule Lubricant:** Essential for ensuring smooth tablet and capsule manufacturing processes.
- **Enhanced Stability and Hardness:** Improves tablet stability and hardness, guaranteeing product integrity.
- **Versatile Usage:** Suitable for a wide range of formulations, especially when traditional lubricants fall short

STARCH

Sodium Starch Glycolate Potato/Maize

Pharmaceutical and nutraceutical manufacturers can choose from a flexible range of sodium starch glycolate-based super disintegrants that are suited to a variety of formulation needs. With more than 20 years of expertise, Padmashree is an expert in making sodium starch glycolate, meeting a range of demands in the business. Our solution works well to improve the disintegration of hard capsules, swallowable tablets, and tablets that dissolve when taken orally.

To meet particular needs, we've created many grades of sodium starch glycolate as part of our dedication to quality and innovation. Our products provide dependable performance and compatibility with a broad range of formulations, regardless of whether they can survive high shear granulation, acidic conditions, or low organic solvent focus.

Grade	Conductivity	Bulk Density (g/ml)	Application
Potato	NMT 10%	2.8%-4.2%	Superdisintegrant with a rapid and high degree of swelling for tablet and capsule formulations. Especially for poorly water-soluble actives. Low/Medium/High-viscosity grade superdisintegrants, forming translucent gels in water. Compliant with Type A, Type B with IP/BP/USP/Ph. Eur.
Maize	NMT 10%	2.8%-4.2%	

Application

- **Superdisintegrant:** SSG's primary function is to promote rapid tablet and capsule disintegration upon contact with water. This ensures optimal drug release and absorption.
- **Suspending Agent:** Helps to create stable suspensions of insoluble drug particles in liquid formulations.
- **Thickening Agent:** Increases viscosity in some formulations.

Pregelatinized Starch

Pregelatinized starch is a modified starch that has been precooked and dried. This process gelatinizes the starch granules, making them soluble in cold water and altering their functional properties. Pregelatinized starch typically appears as a white or off-white powder with a neutral taste and odor.

Application

Pharmaceuticals:

- **Binder:** Promotes adhesion and Cohesion in tablets, especially in wet granulation.
- **Disintegrant:** Can aid in tablet breakdown, though less potent than superdisintegrants.
- **Thickening Agent:** Increases viscosity in liquid and semi-solid formulations.

Food Industry:

- **Thickening Agent and Stabilizer:** In sauces, puddings, fillings, and processed foods.
- **Texturizer:** Improves mouthfeel and consistency in baked goods and snacks.
- **Binder:** Helps bind ingredients together in sausages and other processed meats.

Modified STARCH

Modified starch refers to starches that have been chemically, physically, or enzymatically treated to alter their properties compared to their native counterparts. These modifications can target aspects like solubility, viscosity, texture, stability, and digestibility. Modified starches often appear as white or slightly off-white powders.

Application

Food Industry:

- Thickener, Stabilizer, and Texturizer: In sauces, soups, gravies, dressings, bakery products, confectionery, and processed foods.
- Gelling Agent: Creates specific textures in puddings, pie fillings, and gummy candies.
- Fat Replacer: Provides a creamy mouthfeel with reduced fat content in dairy products and processed meats.
- Film-former: Edible films for coatings and packaging.

Pharmaceuticals:

- Binder and Disintegrant: Improves tablet properties.
- Controlled-Release Matrix: Used in drug delivery systems to modulate drug release rates.

Carboxy Methyl Cellulose (Calcium)

Calcium Carboxymethyl Cellulose (Calcium CMC) is the calcium salt of Carboxymethyl Cellulose (CMC). It's a white, odorless, tasteless, and free-flowing powder. While generally insoluble in water, Calcium CMC possesses exceptional swelling properties in aqueous environments.

Application

Pharmaceuticals:

- **Superdisintegrant:** Essential in tablet and capsule formulations to ensure rapid disintegration and drug release.
- **Binder:** Promotes tablet cohesion, especially in direct compression processes.

Other Potential Applications:

- **Food Industry:** Thickener, stabilizer, and moisture retainer in processed foods.
- **Cosmetics:** Thickening agent and suspending agent in personal care products.
- **Industrial Applications:** May have uses as a binder, thickener, or moisture control agent.

Carboxy Methyl Cellulose (Sodium)

Carboxymethy|cellulose sodium, also known as CMC or Sodium CMC, is a versatile cellulose gum offering wide-ranging applications. This odourless, tasteless, and non-toxic powder dissolves rapidly in both hot and cold water, with faster dissolution in hot water. Available in various grades and viscosity types, it provides excellent resistance to microbiological attack, surpassing many natural alternatives. Trust CARBOXYMETHYL CELLULOSE SODIUM for dependable performance across diverse

Specification

- Application: Pharma, Toothpaste, Dairy, Food, Cosmetics, Oil Well Drilling, Paper, Detergents, Paints, Textile Dyeing & Printing, Ceramics, Mining
- Functions: Suspension, Thickening, Stabilizing, Viscosity control, Taste enhancement, Water retention, Tenacity strengthening
- Solubility: Highly soluble in hot and cold water
- Appearance: Odourless, tasteless, non-toxic powder
- Versatility: Widely used across multiple industries for various applications

Application

- **Binding Agent:** Ensures cohesion in pharmaceuticals, food, and cosmetics.
- **Suspending Agent:** Maintains uniform suspension of particles in liquid formulations.
- **Thickening Agent:** Enhances viscosity and texture in various products.
- **Stabiliser:** Improves stability and shelf life in food, pharmaceuticals, and cosmetics.
- **Emulsifying Agent:** Facilitates the formation and stabilisation of emulsions.
- **Viscosity Control:** Offers a wide range of viscosity options for diverse market needs.

Sorbitol 70%

Sorbitol is a versatile sugar alcohol widely used in pharmaceuticals, food, and personal care products. As a non-cariogenic sweetener, it provides a mild, cooling taste while offering moisture retention and stability. In pharmaceuticals, it serves as an excipient in syrups, tablets, and oral care products. Its humectant properties make it ideal for skincare and cosmetic formulations. At Padmashree Group, we offer high-quality sorbitol, ensuring compliance with industry standards for purity and effectiveness. For inquiries, contact us today!

Features

- Bulking Agent
- Low Calorie Sweetner
- Humectant
- Stabilizer
- Cooling Agent
- Plasticity
- Viscosity
- Sequestrate
- Texturizing Agent
- Retains Moisture
- Chelating Property
- Prevents Browning of Food

Other Key Products

- **Dextrose Anhydrous**
- **Dextrose Monohydrate**
- **Sodium Citrate Dihydrate**
- **Talc Powder**
- **Calcium Carbonate**
- **Hydroxy Propyl Methyl Cellulose (HPMC E5/E6/E15)**
- **Modified Starch**
- **Calcium Citrate**
- **Magnesium Citrate**
- **Potassium Citrate**
- **Crospovidone XL 10**
- **Disodium EDTA**
- **Silica**

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