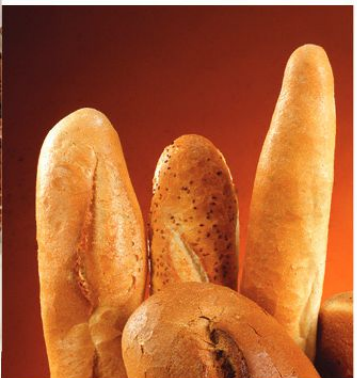


THE SECRET
BEHIND EVERY
BAKER'S SMILE.
MASTERLINE.





CAKE & CREAMING



Marvo[®] Excel

Aerated Bakery Shortening

- ★ Soft and smooth for a light and glossy finish
- ★ Ideal cream for sandwich and wafer biscuits
- ★ Nitrogenated for high volume, light creams
- ★ Brings out the true experience of added flavours

For melt-in-mouth creams



GSM Classic

Bakery & Industrial Margarine

- ★ Ideal butter substitute with higher liquid intake
- ★ Gives soft and moist cakes that melt in the mouth
- ★ More cup cakes / muffins per batch, every batch
- ★ For fruit and plum cakes with longer shelf life

All time favourite cake margarine



GSM Extra

Bakery & Industrial Margarine **transfree**

- ★ Light, soft and easy to work with during preparation
- ★ Ensures even structure with fine and balanced crumb & texture
- ★ Gives top quality cakes with health benefits

For high volume premium cakes



SSM Magic

Bakery & Industrial Margarine

- ★ Whips up fast into a smooth butter icing
- ★ High volume creams, easy to use
- ★ Soft and light cream that melts in the mouth
- ★ Perfect for fresh and bright cake decoration

For bright & shiny cake decorations



MERRIGOLD
BEST FOR CREAMING & ICING

Creaming Margarine

- ★ Flawless & tasty decorations
- ★ Can also be used for plastering and fillings
- ★ Buttery taste & creamy
- ★ Zero Cholesterol & Grain Less

Best for cakes, creaming & icing



Lily[®] Lite

Puff Margarine

- ★ Lump-free ensures uniform distribution
- ★ Highly plastic for easy application
- ★ Even spread and even layering
- ★ Trans Fat Free

For flakier, lighter puffs & kharis



Lily[®] Lite NT

Puff Margarine **transfree**

- ★ Lump-free ensures uniform distribution
- ★ Highly plastic for easy application
- ★ Even spread and even layering
- ★ Comes in a block form in 5 equal slabs of 3kgs each

For all kinds of flaky pastries



Lily[®] Star

Vanaspati

- ★ Comes in a block form in 5 equal slabs
- ★ Is highly plastic for easy application
- ★ Lump free ensures uniform distribution
- ★ Spreads easily to ensure even layering

For all varieties of puffs & kharis



Lily[®] Star NT

Vanaspati **transfree**

- ★ Comes in a block form in 5 equal slabs
- ★ Is highly plastic for easy application
- ★ Lump free ensures uniform distribution
- ★ Spreads easily to ensure even layering

For all varieties of puffs & kharis



AMRIT[®] MARGARINE

BAKERY & INDUSTRIAL MARGARINE

- ★ Lump free and makes firm dough
- ★ Excellent plasticity
- ★ Good spread ability

For all kinds of puffs and flaky pastries



AMRIT[®] CRISPY PUFF

Vanaspati

Ideal for crispy puff

- ★ Has high plasticity
- ★ Creamy and grain-less



AMRIT[®] SUPER PUFF

Vanaspati

For all types of puff pastries

- ★ Creamy and grain-less
- ★ It has good plasticity over a long temperature range

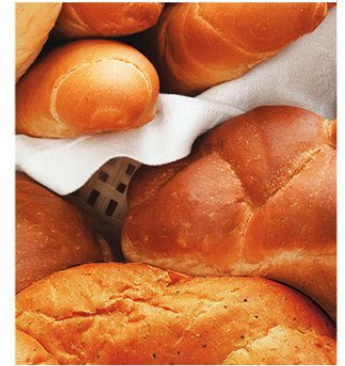


PUFFS & KHARI





BREADS



Lotus[®] Margarine

Bakery & Industrial Margarine

- ★ Makes the dough pliable ensuring easy dough handling
- ★ Facilitates dough expansion during fermentation and proofing
- ★ Increases shelf life of the bread

For soft & tasty breads



Lotus[®] PRA

Pan Releasing Agent

- ★ Does not impart any colour or odour to the baked goods
- ★ Forms a thin coat on the mould and ensures easy release
- ★ Is a cost effective option to oil

For easy release of baked products



Angel[®]

Instant Dry Yeast

- ★ High powered instant dry yeast for reduced fermentation time
- ★ Gives superior taste and aroma to breads
- ★ Improves volume and softness of the bread
- ★ No refrigeration required

For tasty breads with great aroma



Summit 250

Bread Improver

- ★ Reduced fermentation time
- ★ Even crust and crumb colour
- ★ Better aroma and softness
- ★ Better oven spring and volume

For optimised bread baking



Ricca[®] Premium

Cake Gel

- ★ Lower dosage required for best results
- ★ Ensures cakes with a thin crust that minimizes wastage
- ★ Gives uniform, close crumb structure to keep cakes moist longer

Adding shine to baking



Golden Seal[®]

Cake Gel

- ★ For light, soft and high volume cakes
- ★ Ideal combination of ingredients for best results
- ★ Ideal texture, structure for special occasion cakes & pastries

For high volume sponge cakes



All our Fats and Margarines are also available Transfat Free



Marvo® Pride

Aerated Bakery Shortening

- ★ Easy to cream and blends well with sugar and flour
- ★ Uniform finish in drop and wire-cut cookies
- ★ Aeration gives crispy and crunchy cookies
- ★ Long lasting freshness and colour

For crunchy cookies & biscuits



Marvo® Lite

Aerated Bakery Shortening **transfree**

- ★ Easy to cream and blends well with sugar
- ★ Uniform finish in drop and wire-cut cookies
- ★ Aeration gives crispy and crunchy cookies
- ★ Long lasting freshness and colour

For crunchy cookies & biscuits



Marvo® Ultra

Interesterified Vegetable Fat **transfree**

- ★ For Creams - Aerates well in a short time thus giving good volume
- ★ For Cookies - Facilitates better dough binding & reworking properties
- ★ A healthier option with no compromise on taste

For high volume creams & cookies



Biskin

Vanaspati **transfree**

- ★ Excellent dough binding properties
- ★ Ideal slip point, good spread ratio
- ★ Great reworking properties

For popular biscuits



Biskin

Aerated Bakery Shortening

- ★ Aerated for reduced mixing time and even spread
- ★ Ideal texture for good dough binding & reworking properties
- ★ Crunchy feel with melt-in-the-mouth qualities

For popular biscuits & cookies



Estella

Vanaspati **transfree**

- ★ Binds well with all ingredients evenly
- ★ Has the quality to absorb 10% more flour
- ★ Good spread ratio and reworking properties

For popular biscuits and cookies



Donna

Biscuit Margarine **transfree**

- ★ Ideal for the international cookie experience
- ★ Added anti-oxidants for longer shelf life
- ★ Gives a special bite and crispiness for that just-baked feel

For cookies with a special bite



AMRIT

Shortening

- ★ Has high plasticity
- ★ Creamy and grain-less

Ideal for biscuits



BANSARI®

Vanaspati

- ★ Has high plasticity
- ★ Creamy and grain-less

Ideal for puffed biscuits



GOLDEN ARROW

Shortening

- ★ Has high plasticity
- ★ Creamy and grain-less
- ★ Made from select vegetable oils

Ideal for cakes & cookies



COOKIES & BISCUIT





Anything to do with baking, Masterline understands it. For decades now, we have been catering to diverse needs of thousands of bakeries across the country. Our exceptional range of products and services enable bakers to delight their customers with the finest goodies.

In terms of quality innovation, R&D and application centres, Masterline is second to none in the business. Indeed, Masterline is the first name and the last word when it comes to world-class baking.

Call us if you have a specific baking need. We will ensure you get the right solution. Everywhere. Anytime. All the time.

Best Wishes & Happy Baking!

Team Masterline

