

*Let's
create
together*

Bunge offers a range of healthy vegan fat solutions for frozen desserts & ice cream segment. Products from Bunge are trans-fat free and cholesterol free unlike milk fat and butter.

Speciality Oils for Icecream



Ricca Primor-Refined Palm Kernel Oil

- ✓ Uniform aeration properties with high over run
- ✓ Quick melting with good mouthfeel
- ✓ Convenient to handle and extended shelf life
- ✓ Two in one – suitable for frozen desserts and Choco dips/paste
- ✓ Provides excellent gloss and shine to chocolate coatings
- ✓ Provides chocolate coatings a sharp bite without break off



Lily Palmolein Oil

- ✓ For economical chocolate coatings, dips and paste
- ✓ Provides low viscous, uniform and smooth chocolate coatings and dips
- ✓ Enables thin coatings on ice creams and frozen desserts



Coco Ricca-Refined Coconut Oil

- ✓ Traditional ultra refined coconut oil for frozen desserts, chocolate coatings, dips and paste
- ✓ Sharp melting with rich mouthfeel
- ✓ Neutral flavour without any off notes. Brings out the flavour added as such.
- ✓ Provides excellent gloss and shine to chocolate coatings
- ✓ Provides fast setting with good back off to chocolate coatings



Lily RBD Palm Oil

- ✓ Smooth rounded note without waxy feel
- ✓ Standardised quality and highly economical
- ✓ For heat stable economical frozen desserts



Speciality Fats for Icecream



Ricca Premium

- ✔ Specialised tailor-made fat blend, closest to milk fat
- ✔ Perfect taste with rich mouthfeel and sharp melting properties
- ✔ Neutral flavour to bring out the flavour added without any off notes
- ✔ High over run



Ricca 360

- ✔ Smooth odourless blended fat
- ✔ Aerated for better structure and stability
- ✔ Clean desirable flavour and no after taste



Ricca Premium Special

- ✔ Specialised tailor-made fat blend system for tropical heat stable frozen desserts
- ✔ Provides rich mouth feel with longer stability and no after taste
- ✔ Aerates and mixes well with all ingredients
- ✔ Recommended for bulk and institutional frozen desserts



Ricca Margarine

- ✔ Specialised tailor made emulsion closest to butter
- ✔ Perfect taste with rich mouthfeel and sharp melting properties
- ✔ Neutral flavour without any off notes. Bring out the flavour added as such.
- ✔ Aerates and mixes well with all ingredients



Ingredients for Icecream



Cake Premixes

- ✓ Convenient to use range of tailor-made cake mixes for frozen desserts & cassata
- ✓ Excellent taste, texture with perfect finish
- ✓ High Shelf life
- ✓ Less wastage



Desire Compound Chocolates

- ✓ Dark, Milk and White variants
- ✓ Excellent melting property and rich mouthfeel
- ✓ Excellent gloss, shine, shape of drops / chips to give a perfect finish






Applications

Category	Products	Frozen Dessert	Coating	Choco Paste	Choco-dip
Specialty Oils	Ricca Primor	●	●	●	●
	Coco Ricca	●	●	●	●
	Lily Palmolein Oil	●	●	●	●
	Lily RBD Palm Oil	●	●	●	●
Specialty Fats	Ricca Premium	●	●	●	●
	Ricca Premium Special	●	●	●	●
	Ricca 360	●	●	●	●
	Ricca Margarine	●	●	●	●
Ingredients	Compounds	Dressing, Cup Icecream, Garnishing, Sundae,			
	Cake Mixes	Icecream Cakes, Cassata			



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