

NEW INNOVATION

BUNGE

Masterline

Introducing

Desire™
Versa-D

The Versatile Dessert Mix!



TRY OUT, TODAY!



BUNGE Masterline

Desire™
Versa-D

MIXED FOR THE BAKERY TRADES PROPRIETARY FOOD

Ingredients: Sugar, Emulsifiers and Stabilizers (MS-401, MS-412, MS-416, MS-420, Corn Flour, Mono & diglycerides of fatty acids and Salt)

CONTAINS ADDED NATURE IDENTICAL FLAVOURING SUBSTANCES (CONCENTRATED MILK FLAVOUR)

Keep in package with sealed or water based deserts packaging

- Milk & Cream based product applications
- Protein Fortified Applications

Benefits:

- No preservatives added except as per Government regulation.
- Non-bleached and non-toxic for all bakery and other companies
- Have the ready to use mix for all bakery and other companies

KEEP BY THE BAKERY TRADES PROPRIETARY FOODS

Store in a cool and dry place, away from direct sunlight

*Always use minimum of 100g into 100ml cream

Per 100g	Nutrient Information	
	Per 100g	Per 100g
Energy	383.25 kcal	1.97
Protein	0.24 g	-
Carbohydrate	95.26 g	-
- Total Sugars	91.8 g	-
- Added sugars	87.55 g	17.47
Total Fat	1.25 g	0.19
- Saturated Fat (NMT)	0 g	-
- Trans Fat (NMT)	0 g	-
Sodium	40 mg	0.2
Cholesterol	0 mg	-

MRP : ₹ 1000/- (Incl. of Tax)

Batch No. : _____

Mfg. Date : _____

Use By : _____

Unit Price : _____

Net Weight : 1 kg

Manufacturer:
BUNGE INDIA PRIVATE LIMITED
B-10, Plot 10, Sector 10, Gurgaon, Haryana, India - 122001
B-10, Plot 10, Sector 10, Gurgaon, Haryana, India - 122001

Client: Lic. No. 10132202173

ESTABLISHED FOODS

Lic. No. 10124300403

Contact: Complaints, Suggestions & Feedback
* Write to: Bunge India Pvt. Ltd. (see Masterline address)
* Register No. 100-38-80008-4046300
* Email: care@bungeindia.com
* Log on to: www.masterlineindia.com



Versatile



Cost Effective



Easy to Use

From the pioneers in specialized bakery fats and margarines here comes the innovation!

Masterlines new Desire Versa-D Dessert Mix – it's a best partner for all your dessert creations. An excellent ready-to-use dessert mix that gives amazing balance of taste, flavor and performance, smooth texture, and an ability to impart outstanding shine & finish to your dessert creations.

PRODUCT FEATURES:

- ☺ Easy to prepare milk based or water-based dessert pudding
- ☺ Provides cost efficiency
- ☺ Gives premium creamy texture to desserts
- ☺ Provides Versatile applications
- ☺ Faster setting point at ambient temperature
- ☺ Convenient to use and easily gets demolded

PRODUCT APPLICATIONS:

- ✓ Caramel Custard
- ✓ Italian Desserts (Panna cotta)
- ✓ Traditional Indian Desserts (Kheer, Phirni)
- ✓ Different Applications - Pudding, Jelly
- ✓ Indian Desserts
- ✓ Western Desserts



HOW TO USE:

- ☞ Mix the required suggested dosage to any flavoured solution
- ☞ To be heated till first boil
- ☞ Pour in the mold and let it rest for an hour to get it set completely
- ☞ Serve the ready dessert

SHELF LIFE:

Best before 9 months from packaging

PACKAGING:

Unit Weight: 1Kg
Case Count: 15 packets
Case Weight: 15 Kg

CARAMEL CUSTARD



JELLO RECIPE (For 2 X 100g)

Ingredients:

- ☺ Caramel Sauce 10g
- ☺ Milk 200g
- ☺ Desire Versa-D Mix 20g

Method:

- ☞ Put 5g of caramel sauce in the mold just to spread on the bottom surface of mold
- ☞ Take milk and add premix to dissolve. Take the milk to first boil
- ☞ Pour the above milk mix over the caramel sauce and let it set for 30mins
- ☞ Once set, demold the caramel custard upside down.
- ☞ Serve cold



SCAN TO
EXPLORE

BUNGE

BUNGE INDIA PRIVATE LIMITED – Masterline

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For Demo Contact Our Application Centres: Mumbai: 022 6681 9500 | Pune: 020 25443103 | Bangalore: 080 46445300 | Chennai: 9159216332
Hyderabad: 9246392469 | Delhi: 011 4085 4300 | Kolkata: 033 22991100, 40510900 | Kochi: 0484 3512487