

# FATS & MARGARINE PRODUCT CATALOGUE



*Let's create together*



 **BUNGE**  
*Masterline*

# Fats & Margarine

- Cake Creaming & Icing

## **Marvo<sup>®</sup> Excel** Bakery Shortening

For excellent icing & cream roll

- ☞ Aerated to give high volume in reduced time
- ☞ Ideal melting point that ensures no palate cling
- ☞ Bright, pure white colour



Unit Weight: 14 kg in Box

## **GSM<sup>®</sup> Classic** Cake Margarine

All time favourite cake margarine

- ☞ Whips well to deliver better creaming
- ☞ Incorporates higher ratio of added liquids
- ☞ It is an ideal butter substitute



Unit Weight: 15 kg in Box

## **GSM<sup>®</sup> Extra** Cake Margarine



All time favourite cake margarine

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



Unit Weight: 15 kg in Box

## **SSM<sup>®</sup> Magic** Icing Margarine

For bright & shiny cake decorations

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



Unit Weight: 15 kg in Box

## **MERRIGOLD<sup>®</sup>** BEST FOR CREAMING & ICING Cake Margarine

Ideal for bar cakes decoration and plastering

- ☞ Flawless & Tasty Decorations
- ☞ Buttery Taste & Creamy
- ☞ Grain Less
- ☞ Zero Cholesterol



Unit Weight: 15 kg in Box



# Fats & Margarine

- Puffs & Kharis

**Lily<sup>®</sup> Lite**  
Margarine

For crispy puffs & kharis

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



Unit Weight: 15 kg in Box

**Lily<sup>®</sup> Lite NT**  
Margarine



For all kinds of flaky pastries

- ☞ Lump free ensures uniform distribution
- ☞ Highly plastic for easy application
- ☞ Even spread and even layering



Unit Weight: 15 kg in Box

**Lily<sup>®</sup> Star**  
Vanaspati

For crispy puffs & kharis

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



Unit Weight: 15 kg in Box

**Lily<sup>®</sup> Star NT**  
Vanaspati



For all varieties of puffs & kharis

- ☞ Easy to use and spreads easily between the dough
- ☞ Gives high volume crisp and flaky puffs
- ☞ Mouth watering every time, golden brown all the time



Unit Weight: 15 kg in Box

**AMRIT<sup>®</sup>**  
MARGARINE  
For Crispy Puffs & Pastries  
Margarine

For all types of puff pastries

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



Unit Weight: 15 kg in Box

**AMRIT<sup>®</sup>**  
Bakery Shortening

For all types of puff pastries

- ☞ Grain less
- ☞ Creamy
- ☞ Rich in quality
- ☞ Ideal for crispy puffs



Unit Weight: 15 kg in Box

**AMRIT<sup>®</sup>**  
CRISPY PUFF  
Vanaspati

For all types of puff pastries

- ☞ Good plasticity
- ☞ Rich in quality
- ☞ Ideal for puff layers
- ☞ Made from select vegetable oils



Unit Weight: 15 kg in Box

# Fats & Margarine

- Cookies & Biscuits

## Marvo<sup>®</sup> Pride

Aerated Bakery Shortening

For crunchy cookies & biscuits

- ☞ Aerated to reduce mixing time
- ☞ Shortens the length of gluten to make cookies crunchy
- ☞ Ideal solid fat profile to prevent fat bloom
- ☞ Consistent spread ratio



Unit Weight: 14 kg in Box

## Marvo<sup>®</sup> Lite

Aerated Bakery Shortening



For crunchy cookies and biscuits

- ☞ 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



Unit Weight: 15 kg in Box

## Marvo<sup>®</sup> Ultra

Interesterified vegetable fat



For cookies & biscuits

- ☞ For creams- Aerates well in a short time thus giving a good volume
- ☞ For cookies- Facilitates better dough binding and reworking properties
- ☞ A healthier option with no compromise on taste



Unit Weight: 15 kg in Box

## Biskin<sup>®</sup>

Aerated Bakery Shortening

For cookies & biscuits

- ☞ It is aerated thus reduced mixing time
- ☞ Ideal melting profile for that even spread
- ☞ Binds well with all ingredients evenly



Unit Weight: 14 kg in Box

## Biskin<sup>®</sup>

Vanaspati



For cookies & biscuits

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



Unit Weight: 15 kg in Box

## Estella<sup>®</sup>

Vanaspati



For cookies & biscuits

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



Unit Weight: 15 kg in Box

# Fats & Margarine

- Cookies & Biscuits

**DONNA**<sup>®</sup>

Margarine

**TRANS FAT FREE**

*For crunchy lite, tasty bites*

- ☞ Creams well to give even structure to the cookie
- ☞ Brings all ingredients well for uniform mixing
- ☞ Added anti-oxidants for longer shelf life



Unit Weight: 15 kg in Box

NEW & IMPROVED  
**AMRIT DELIGHT**  
Best for Biscuits

Bakery Shortening

*For popular cookies & biscuits*

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



Unit Weight: 15 kg in Box

**BANSARI**<sup>®</sup>

Vanaspati

*For ideal for puffed biscuits*

- ☞ Has high plasticity
- ☞ Creamy and grain less



Unit Weight: 15 kg in Box



Aerated Bakery Shortening

*Ideal for cakes and cookies*

- ☞ Rich in quality
- ☞ Ideal for cakes and cookies
- ☞ Made from select vegetable oil



Unit Weight: 14 kg in Box



# Bread Basket

- Bread Margarine
- Improvers

## Lotus<sup>®</sup> Margarine

Bakery & Industrial Margarine

For soft & tasty breads



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



Unit Weight: 15 kg in Box

## Angel<sup>®</sup>

Instant Dry Yeast

For tasty breads with great aroma

- ☞ It reduces fermentation time
- ☞ High active yeast percentage for increased power
- ☞ No refrigeration required with 2 years shelf life



Unit Weight: 500 gms & 5 kg in Box

## Summit 250

Bread Improver

For optimized bread baking

- ☞ Requires low dosage
- ☞ Quick gluten development
- ☞ Better water absorption



Unit Weight: 1 kg in Pouch & 12 kg in Box

## Lotus<sup>®</sup> PRA

Pan Releasing Agent

For all varieties of bread baking trays and moulds

- ☞ Does not impart any colour or odour to the baked goods
- ☞ Offers a cost-effective option to oil
- ☞ Ensure easy release of baked products.



Unit Weight: 15 kg in Jar

## ENHANCE<sup>®</sup>

Performance Superior Product  
MIXES FOR FINE BAKERY WAHES  
Cake Improver

For high volume sponge cakes

- ☞ Gives light, soft and high-volume cakes
- ☞ Cakes have a thin crust which minimizes wastage
- ☞ Gives uniform, close and smooth crumb structure to the cake



Unit Weight: 5 kg & 10 Kg in Tub

# Bread Basket

- Cake Gels
- Bread Margarine

**Ricca<sup>®</sup> Premium**  
Cake Gel

*Adding shine to baking*

- ☞ Lower dosage compared to industry norms
- ☞ Ideal combination of ingredients for best results across all parameters
- ☞ It is odourless and tasteless hence do not leaves any off taste
- ☞ Instant Active & Trans free product



Unit Weight: 1 kg, 5 kg & 20 kg in Tub

**Golden Seal**  
Cake Gel

*For high volume sponge cakes*

- ☞ Lower dosage compared to industry norms
- ☞ Ideal combination of ingredients for best results across all parameters
- ☞ It is odourless and tasteless hence do not leaves any off taste
- ☞ Instant Active & Trans free product



Unit Weight: 1 kg & 5 kg in Tub



Vegetable Fat Spread

**TRANS FAT FREE**

*For all kinds of bread spread*

- ☞ Gives light, soft and high-volume cakes
- ☞ Cakes have a thin crust which minimizes wastage
- ☞ Gives uniform, close and smooth crumb structure to the cake



Unit Weight: 5 kg & 10 Kg in Box

**MERRIGOLD<sup>®</sup>**

Vegetable Fat Spread

**TRANS FAT FREE**

*For all kinds of bread spreads*

- ☞ Tasty
- ☞ Cholesterol and trans fat free
- ☞ Made from select vegetable oils
- ☞ Healthy substitute for butter



Unit Weight: 200 g & 15 kg in Box

**MERRIGOLD<sup>®</sup>**

Table Margarine

**TRANS FAT FREE**

*For all kinds of bread spread*

- ☞ Made from select vegetable oils
- ☞ Healthy substitute for butter



Unit Weight: 200 g & 10 Kg in Box

## FOR ANY QUERIES PLEASE CONNECT TO

### HEAD OFFICE ADDRESS:

**Bunge India Pvt. Ltd.**

601 - C / D, 6th Floor, B Wing, The Capital,  
C - 70, G Block, Bandra Kurla Complex,  
Bandra (East), Mumbai - 400051  
Ph.: 022 - 6681 9500

**1800 - 266 - 8989**[www.masterlineonline.com](http://www.masterlineonline.com)[/BungeMasterline](https://www.facebook.com/BungeMasterline)[/bunge\\_masterline](https://www.instagram.com/bunge_masterline)[/bunge\\_masterline](https://www.youtube.com/bunge_masterline)

### REGIONAL STUDIO BAKERIES:

**PUNE**

**Masterline Bakery Service,**  
Office No.23, 3rd Floor  
Kedar Empire, Erandwane,  
Paud Phata, Pune - 411038

**DELHI:**

**Bunge India Pvt. Ltd.**  
B1/7 2nd Floor, Janak Puri East,  
Janak Puri East Metro Station.  
New Delhi 110058

**BANGALORE:**

**Bunge India Pvt. Ltd.**  
No.1, Victor Mansion,  
Kodihalli, Old Airport Road,  
Bangalore - 560008

**KOLKATA:**

**Bunge India Pvt. Ltd.**  
Masterline Bakery Service  
2A, Everest House,  
2nd Floor, 46/C, J.L.Nehru Road,  
(Chowringhee Road), Kolkata - 700071

**KOCHI:**

**Bunge India Pvt. Ltd.**  
No. B3, (Door No. 54/3988E),  
First Floor, Infinity Impresa,  
Jawahar Nagar, Palathuruth  
Road, Elamkulam, Kochi - 682020



SCAN TO EXPLORE

Let's create together