

BUNGE



GSM[®] Extra **Lily[®] Star NT** **Lily[®] Lite NT** **Marvo[®] Ultra**

**TRANS FAT
FREE**



Say "Yes" to healthy
baking with our
Trans Fat Free Range!

Lily[®] **Lily[®]** **Donna[®]** **Lotus[®]** **Marvo[®] Lite** **Biskin[®]** **Estella[®]**

Refined Palmolein Refined Sunflower Oil



Let's create together

What are Trans Fats?

Trans fats (also known as trans-fatty acids or TFAs) is a type of dietary fat. They are found both in naturally available products as well as in industrially produced products. Too much consumption of trans fat in your diet increases the risk of heart disease and other health problems.



Can Trans Fats be completely avoided from regular individual's daily diet?. Probably No!. Their intake can be controlled.

TFAs have been in food supply since animals were first domesticated to provide food-at least 10,000 years ago!

Whether it's a healthy glass of milk or delicious plate of meat, they both contain natural TFAs. There is a divided view that TFA's from natural sources are not harmful, however the dietary recommendations from both WHO/ICMR have till date considered these natural sources of TFA also to be equally harmful and hence to be consumed within 1% energy level.

What are the sources and levels of Trans Fat?

Natural, or ruminant, trans fats occur in the meat and dairy products from ruminant animals, such as cattle, sheep, and goats. These types typically comprise 2 to 5% of the fat in dairy products. Apart from the naturally occurring sources, Trans Fat are also found in some industry produced food items.



Meat



Ghee, Butter, Cheese or any dairy produce.



Processed food items.

As high or equal to 5% TFA

Over the years FSSAI has been driving the reduction in Trans Fats across food products and Bunge Masterline stands at the forefront of it to reduce Trans Fat from time to time as per the prescribed guidelines.

In fact, we have been the pioneers in the industry to introduce trans fat free bakery shortenings and margarines way back 20 years ago.

The journey has come down from as high as 40-45% in the early 1990's to less than 1% or below detection levels as on date which is termed as trans fat free in line with FSSAI guidelines.



Why choose our trans fat free range?

- ✓ Healthier than traditional trans fat containing shortenings and margarines
- ✓ Performance as good as traditional trans fat containing shortenings and margarines
- ✓ Offer a perfect balance of taste, health & performance.

The Bunge Advantage!

- ✓ Tailor made for all types of baking applications
- ✓ Trust and promise of performance for more than three decades
- ✓ Comes from the house of Bunge having 200+ years of rich experience & heritage

Our trans fat free range



SCAN TO EXPLORE

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

www.facebook.com/BungeMasterline

www.instagram.com/bunge_masterline

REGIONAL STUDIO BAKERIES:

PUNE

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

Chef Sachin Kanse:

+91 8010543695

DELHI:

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

Chef Harsh Bharti:

+91 7030401643

BANGALORE:

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

Chef A Babu: 09845884805

KOLKATA:

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

Chef Sagar Nandi:

+91 8910158935

KOCHI:

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

Chef Binu AP:

+91 9847096502