

# FATS & MARGARINE PRODUCT CATALOGUE



*Reimagining the future of food*



# 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

TRANS FAT  
FREE

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

TRANS FAT  
FREE

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

TRANS FAT  
FREE

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 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> 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® 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® Lite

Aerated Bakery Shortening

**TRANS FAT FREE**

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® Ultra

Interesterified vegetable fat

**TRANS FAT FREE**

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®

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®

Vanaspati

**TRANS FAT FREE**

For cookies & biscuits

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



Unit Weight: 15 kg in Box

### Estella®

Vanaspati

**TRANS FAT FREE**

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®**

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**

Bakery Shortening

For popular  
cookies & biscuits

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



Unit Weight: 15 kg in Box

**BANSARI®**

Vanaspati

For ideal for puffed biscuits

- ☞ Has high plasticity
- ☞ Creamy and grain less



Unit Weight: 15 kg in Box

NEW & IMPROVED  
**GOLDEN  
ARROW**

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 Quality Ingredients  
MADES FOR FINE BAKERY WARES  
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.**

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### 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:**

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Kodihalli, Old Airport Road,  
Bangalore - 560008

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SCAN TO EXPLORE

*Reimagining the future of food*