FATS & MARGARINE PRODUCT CATALOGUE































Bakery Shortening

For excellent icing & cream roll

- Aerated to give high volume in reduced time
- Ideal melting point that ensures no palate cling



Unit Weight: 14 kg in Box

GSM[®]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



Cake Margarine



All time favourite cake margarine



cing Margarine

For bright & shiny cake decorations

- 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

Ideal for bar cakes decoration and plastering

- 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

MERRIG & LD BEST FOR CREAMING & ICING

Cake Margarine

Flawless & Tasty Decorations

- Grain Less
- Zero Cholesterol



Unit Weight: 15 kg in Box









For crispy puffs & kharis





For all kinds of flaky pastries

- 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

- Highly plastic for easy application
- Even spread and even layering



Unit Weight: 15 kg in Box







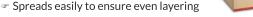




For all varieties of puffs & kharis



- It is highly plastic for easy application
- Lump free ensures uniform distribution





Unit Weight: 15 kg in Box

- 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



pastries

For all types of puff

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



Unit Weight: 15 kg in Box



For all types of puff pastries



For all types of puff pastries

- Grain less
- Creamy
- Rich in quality
- puffs



Unit Weight: 15 kg in Box

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



Unit Weight: 15 kg in Box









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

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

arvo *Altra*

Interesterified vegetable fat



For cookies & biscuits



Aerated Bakery Shortening



- 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

- mixing time
- Ideal melting profile for that
- Binds well with all ingredients



Unit Weight: 14 kg in Box



For cookies & biscuits





For cookies & biscuits

- Excellent dough binding properties
- Great reworking properties



Unit Weight: 15 kg in Box

- 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







DONNA®

Margarine



For crunchy lite, tasty bites



Bakery Shortening

For popular cookies & biscuits

- 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

- Has high plasticity
- Creamy and grain-less



Unit Weight: 15 kg in Box

BANSARI®

Vanaspati

For ideal for puffed biscuits



Aerated Bakery Shortening



- Has high plasticity
- Creamy and grain less



Unit Weight: 15 kg in Box

- Ideal for cakes and cookies
- Made from select vegetable oil



Unit Weight: 14 kg in Box





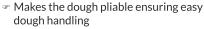


Lotus Margarine

Bakery & Industrial Margarine



For soft & tasty breads



- Facilitates dough expansion during fermentation and proofing
- Increases shelf life of the bread



Unit Weight: 15 kg in Box



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

Requires low dosage

Quick gluten development

Better water absorption

For optimized bread baking



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

Lotus Pra

Pan Releasing Agent

For all varieties of bread baking trays and moulds

- Does not impart any colour or odour to the baked goods
- Ensure easy release of baked products.



Unit Weight: 15 kg in Jar



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









Adding shine to baking



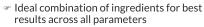
- Ideal combination of ingredients for best results across all parameters
- It is odourless and tasteless hence do not leaves any off taste
- Instant Active & Trans free product



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



Lower dosage compared to industry norms



- It is odourless and tasteless hence do not leaves any off taste
- Instant Active & Trans free product



For high volume sponge cakes

Unit Weight: 1 kg & 5 kg in Tub



Vegetable Fat Spread



For all kinds of bread spread



Vegetable Fat Spread



For all kinds of bread spreads

- 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

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



Unit Weight: 200 g & 15 kg in Box

MERRIG**%**LD°

Table Margarine



For all kinds of bread spread

- Made from select vegetable oils
- Healthy substitute for butter



Unit Weight: 200 g & 10 Kg in Box

Bread Basket 07





FOR ANY QUERIES PLEASE CONNECT TO

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