

# INSTITUTIONAL SPECIALTY FATS & OILS PRODUCT CATALOGUE



*Reimagining the future of food*

**BUNGE**



# Confectionery

**Lily®**

Refined Palm Oil

**TRANS FAT FREE**

For Toffee & Cream

- Non lauric no trans solution - give desired body and texture in finished products.
- Reduced safa content - better nutritional profile of end product.
- Softer fat, crispy and flaky parathas.



Unit Weight: 15 kg Box, 15 kg in Tin

**Lily® Oozy**

Vanaspati

**TRANS FAT FREE**

For Liquid centre filled cookies & eclairs & chocolate spreads & pastes

- Enhances softness and spreading property over a wide range of temperatures and prevents any oil separation in applications.
- Viscosity of product remain same from 5°C to 45°C.
- Best usage to prepare nutella like paste.
- Widely used in chocolate spreads and pastes & for cookie filling & eclair filling.



Unit Weight: 15 kg in Tin

**Lily® Gold**

Palmolein

**TRANS FAT FREE**

For Centre filled choco paste

- Comparatively lower cloud point, no pre-heating.
- Double deodorized, permits a greater number of frying cycles and reduced top ups.
- Lighter colour, better visuals.



Unit Weight: 15 kg Box, 15 kg in Tin

**Ricca® Premium**

Vanaspati

**TRANS FAT FREE**

For Toffee

- Specialised tailor-made fat blend, closest to milk fat.
- Perfect taste with rich mouthfeel and sharp melting properties.
- Neutral flavour to bring out the flavour added without any off notes.
- High over run.



Unit Weight: 15 kg Box, 15 kg in Tin

**Ricca® Premium (DFR)**

Vanaspati

**TRANS FAT FREE**

For Toffee

- Optimized fat composition - experience of melt in mouth.
- Solid Fat content - high melting resistance against frozen milk product.



Unit Weight: 15 kg in Box

**Ricca® Premium Special**

Vanaspati

**TRANS FAT FREE**

For Toffee

- Specialized tailor-made fat blend system for tropical heat stable frozen desserts.
- Rich mouthfeel with longer stability.
- Aerates and mixes well with all ingredients.
- Recommended for bulk and institutional frozen desserts.



Unit Weight: 15 kg in Box

# Confectionery

## Ricca<sup>®</sup> Select (CBS) Vanaspati

**TRANS FAT  
FREE**

For Compounds

- For premium choco drop / chips.
- Excellent sharp melting profile without waxy note.
- Gives perfect shine, shape, size and count of choco drop / chips.
- Great Demolding Properties.



Unit Weight: 15 kg in Box

## Ricca<sup>®</sup> Magic Vanaspati

**TRANS FAT  
FREE**

For Enrobing

- Specialised fat system for premium heat stable frozen desserts.
- Good mouthfeel & high stability.
- Excellent shine and bright white.
- Helps bring out the colours added as such.



Unit Weight: 15 kg in Box

## Ricca<sup>®</sup> Whippie (HPKO) Vanaspati

For Enrobing

- Good mouth feel without waxy feel.
- Good demolding & heat stability properties.
- Retains shape and size of drops / chips at higher temperatures.



Unit Weight: 15 kg Box, 15 kg in Tin

## Ricca<sup>®</sup> Whippie IMP (HPKO) Vanaspati

For Enrobing

**TRANS FAT  
FREE**

- Excellent heat stability & suitable for tropical ambient conditions.
- User friendly - enables ambient storage and handling.
- Highly economical.



Unit Weight: 15 kg in Box

## Ricca<sup>®</sup> PFT-101 Vanaspati

**TRANS FAT  
FREE**

For Toffee & Cream

- Excellent mouthfeel and high stability.
- Excellent shine and bright white. Helps bring out the colours added as such.
- Good aeration properties and high over run.
- Two in one – suitable for frozen dessert and choco dips/paste.
- Good shelf life.



Unit Weight: 15 kg Box, 15 kg Tin, 20 L in Pail

## Ricca<sup>®</sup> PFT-102 Vanaspati

**TRANS FAT  
FREE**

For Toffee & Cream

- Excellent mouthfeel and high stability.
- Excellent shine and bright white. Helps bring out the colours added as such.
- Good aeration properties and high over run.
- Two in one – suitable for frozen dessert and choco dips/paste.
- Good shelf life.



Unit Weight: 15 kg in Tin



# Confectionery

## Ricca<sup>®</sup> ASTRA

Bakery Shortening



For Centre filling

- ☞ Covers all dryness issues of central fill cream.
- ☞ Long lasting.



Unit Weight: 20 kg in Box

## Select IND (HPKO)

Vanaspati



For Compounds

- ☞ For premium choco drop / chips.
- ☞ Excellent sharp melting profile without waxy note.
- ☞ Gives perfect shine, shape, size and count of choco drop / chips.
- ☞ Great demolding properties.



Unit Weight: 15 kg in Box

## Select Special

Vanaspati



For premium choco drop / chips

- ☞ Excellent sharp melting profile without waxy note.
- ☞ Gives perfect shine, shape, size and count of choco drop / chips.



Unit Weight: 15 kg in Box

## Select Plus

Vanaspati



For Compounds

- ☞ For premium choco drop / chips.
- ☞ Excellent sharp melting profile without waxy note.
- ☞ Gives perfect shine, shape, size and count of choco drop / chips.
- ☞ Great demolding properties.



Unit Weight: 20 kg in Box

## SELECT CLASSIC (CBS)

Vanaspati



For Compounds

- ☞ For premium choco drop / chips.
- ☞ Excellent sharp melting profile without waxy note.
- ☞ Gives perfect shine, shape, size and count of choco drop / chips.
- ☞ Great Demolding Properties.



Unit Weight: 20 kg in Box

## ML 60

Vanaspati



For Choco paste

- ☞ To prevent oil separation in chocopaste or peanut butter type application.
- ☞ Can be used to make pizza base crunchy and flakier.



Unit Weight: 25 kg in Box

# Frozen Desserts / Ice-cream

## Ricca<sup>®</sup> 360

Bakery Shortening

For frozen desserts

- Convenient to store at ambient temperature.
- Absolutely blend in taste.
- Better temperature stability as compare to dairy fat.
- Better mouth-feel and flavour release.



Unit Weight: 14 kg in Box

## Coco Ricca<sup>®</sup>

Filtered Coconut Oil

**TRANS FAT FREE**

For Frozen desserts, chocobars, cone, choco-dip

- Traditional ultra refined coconut oil for frozen desserts, chocolate coating, dips and paste.
- Sharp melting with rich mouthfeel.
- Neutral flavour without any off notes brings out the flavour added as such.
- Provides excellent gloss and shine to chocolate coatings.
- Provides fast setting with good back off to chocolate coating.



Unit Weight: 15 kg Tin / Jar, 190 kg Drum

## Ricca<sup>®</sup> - Primor

Refine Palm Kernel Oil

For Frozen desserts, chocobars, cone, choco-dip

- Uniform aeration properties with high over run
- Quick melting with good mouthfeel.
- Convenient to handle and extended shelf life.
- Two in one, suitable for frozen desserts and choco dips / paste.
- Provide excellent gloss and shine to chocolate coatings.
- Provide chocolate coatings a sharp bite without break off.



Unit Weight: 15 kg Tin, 15kg Jar

## Ricca<sup>®</sup> Premium

Vanaspati

**TRANS FAT FREE**

For premium quality frozen desserts

- Specialized tailor-made fat blend, closest to milk fat.
- Perfect taste with rich mouthfeel and sharp melting properties.
- Neutral flavour to bring out the flavour added without any off notes.
- High over run.



Unit Weight: 15 kg Box, 15 kg Tin

## Ricca<sup>®</sup> Premium (DFR)

Vanaspati

For premium quality frozen desserts

**TRANS FAT FREE**

- Optimized fat composition - experience of melt in mouth.
- Solid Fat content - high melting resistance against frozen milk product.



Unit Weight: 15 kg in Box

## Ricca<sup>®</sup> Premium Special

Vanaspati

**TRANS FAT FREE**

For premium quality frozen desserts

- Specialized tailor-made fat blend system for tropical heat stable frozen desserts.
- Rich mouthfeel with longer stability.
- Aerates and mixes well with all ingredients.
- Recommended for bulk and institutional frozen desserts.



Unit Weight: 15 kg in Box

# Frying, Culinary & Mithai

## Lotus<sup>®</sup> Plus Bakery Shortening

**TRANS FAT  
FREE**

For frying & mithai

- ☞ Cooking and Bakery application.
- ☞ Best for Mithai and Rusk application.



Unit Weight: 15 kg in Tin

## Lotus<sup>®</sup> Vanaspati

**TRANS FAT  
FREE**

For traditional sweets  
and fried snacks

- ☞ Long lasting mouth-watering taste.
- ☞ Better spread ratio for consistent yield.



Unit Weight: : 15 kg Box, 15 kg in Tin

## Lily<sup>®</sup> Refined Soyabean Oil

For mayonnaise  
& parfy

- ☞ Good Source of linoleic & linolenic acid, essential fatty acids - omega 3 & 6 required by human body.
- ☞ Spreadable texture, consistent texture at ambient.



Unit Weight: 15 kg Tin, 15 Ltr Tin, 15 Ltr Jar, 1 Ltr Pet

## Lily<sup>®</sup> Refined Soyabean Oil

**TRANS FAT  
FREE**

For Oleoresins

- ☞ Reduced safe solution, nutritious option.
- ☞ High in pufa content, helps cholesterol management



Unit Weight: 15 kg Tin, 15 Ltr Tin, 1 Ltr / 20 Ltr in Pouch

## Lily<sup>®</sup> Gold Refined Palmolein

**TRANS FAT  
FREE**

For Frying, mithai  
& culinary

- ☞ Enriched with Vitamin A & D, our specialty oil has comparatively less absorption than normal oils resulting in very slow increase in Fatty Acids (FFA) and Peroxide Value (PV) during frying.
- ☞ Reaches frying temperature 20% faster and 10% slower cooling than other oils, saving fuel and time for businesses.
- ☞ Less thickening and blackening of oil, resulting 7-19 times\* frying cycles.
- ☞ High smoke point ensures less smoke and low evaporation, keeping the kitchen clean.
- ☞ Less polymerization reduces dark deposition on frying utensils.
- ☞ Very high Iodine value ( 57-58) , low cloud point ( 8.5 -9.5 °C) resulting shining in FG and slow in freezing compared to competition product.



Unit Weight: 15 kg Box, 15 kg in Tin



# Bakery & Others

## Ricca<sup>®</sup> Whippee Special

Vanaspati

For frozen  
Desserts

- ☞ It's a Non-temper fat led to easy process of compound.
- ☞ Fast Crystallization is a short time cooling enabler for enrobed products.



Unit Weight: 15 kg in Box

## Lily<sup>®</sup>

Refined Soyabean Oil

**TRANS FAT FREE**

For Oleoresins

- ☞ Reduced safa solution, nutritious option.
- ☞ High in pufa content, helps cholesterol management



Unit Weight: 15 kg Tin, 15 Ltr Tin, 1 Ltr / 20 Ltr in Pouch

## Lily<sup>®</sup> Gold

Refined Palmolein

**TRANS FAT FREE**

For Frying, mithai  
& culinary

- ☞ Enriched with Vitamin A&D, our specialty oil has comparatively less absorption than normal oils resulting in very slow increase in Fatty Acids (FFA) and Peroxide Value (PV) during frying.
- ☞ Reaches frying temperature 20% faster and 10% slower cooling than other oils, saving fuel and time for businesses.
- ☞ Less thickening and blackening of oil, resulting 7-19 times\* frying cycles.
- ☞ High smoke point ensures less smoke and low evaporation, keeping the kitchen clean.
- ☞ Less polymerization reduces dark deposition on frying utensils.
- ☞ Very high Iodine value ( 57-58) , low cloud point ( 8.5 -9.5 °C) resulting shining in FG and slow in freezing compared to competition product.



Unit Weight: 15 kg Box, 15 kg in Tin

## Lily<sup>®</sup>

Refined Palm Oil

**TRANS FAT FREE**

For Toffee & Cream

- ☞ Non lauric no trans solution - give desired body and texture in finished products.
- ☞ Reduced SAFA content - Better nutritional profile of end product.
- ☞ Softer fat, crispy and flaky parathas.



Unit Weight: 15 kg Box, 15 kg in Tin

## 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



/bunge\_masterline



/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

*Reimagining the future of food*