

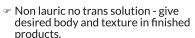
BÜNGE







For Toffee & Cream



- 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 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.
- ${\cal F}$ Best usage to prepare nutela like paste.
- Widely used in chocolate spreads and pastes & for cookie filling & eclair filling.



Unit Weight: 15 kg in Tin







For Centre filled choco paste





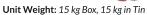
For Toffee

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



Unit Weight: 15 kg Box, 15 kg in Tin

- 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.









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



Unit Weight: 15 kg in Box



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

BÜNGE







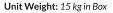


For Compounds



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.





Vanaspati



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 Whippee (HPKO)

For Enrobing



- Good demolding & heat stability
- Retains shape and size of drops / chips at higher temperatures.





Ricca Whippee IMP (HPKO)



For Enrobing



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



Unit Weight: 15 kg in Box

Ricca PFT-101



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

icca PFT-102



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









For Centre filling





For Compounds

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



Unit Weight: 20 kg in Box

- 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



Vanaspat



For premium choco drop / chips





For Compounds

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



Unit Weight: 15 kg in Box

- 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.



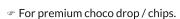
Unit Weight: 20 kg in Box

SELECT CLASSIC (CBS)

/anasnati



For Compounds



- 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

Confectionery



Ricca® 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

Gogo Ricca[®]

Filtered Coconut Oil



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



Refine Palm Kernel Oil

For Frozen desserts, chocobars, cone, choco-dip



- 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



Vanaspati



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.



Unit Weight: 15 kg Box, 15 kg Tin

Ricca Premium (DFR)

Vanaspati

For premium quality frozen desserts

Optimized fat composition - experience of melt in mouth.

 Solid Fat content - high melting resistance against frozen milk product.



Unit Weight: 15 kg in Box



Vanaspat



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









For frying & mithai







Unit Weight: 15 kg in Tin

For mayonnaise

& parfry





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

- 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



Refined Soyabean Oil 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







For Frying, mithai & culinary

- Fire 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





/anaspati

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



efined Sovabean Oil

TRANS FAT

For Oleoresins

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

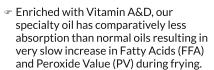


Unit Weight: 15 kg Tin, 15 Ltr Tin, 1 Ltr / 20 Ltr in Pouch





For Frying, mithai & culinary



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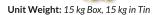
Unit Weight: 15 kg Box, 15 kg in Tin





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.







FOR ANY QUERIES PLEASE CONNECT TO

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Reimagining the future of food