







For Frying, Rusk & Biscuit





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

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



Unit Weight: 15 kg Box, 15 kg in Tin

- 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





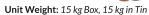
For Toffee

- 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.

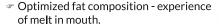












Solid Fat content - high melting resistance against frozen milk product.



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







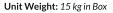


For Compounds



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.









For Enrobing

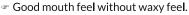
- Specialised fat system for premium heat stable frozen desserts.
- Good mouthfeel & high stability.
- Fixellent shine and bright white.
- Helps bring out the colours added as such.



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

Confectionery









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







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.
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- $\ensuremath{\mathscr{F}}$  Great demolding properties.



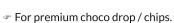
Unit Weight: 20 kg in Box

## **SELECT CLASSIC** (CBS)

Vanasnati



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

# BÜNGE



### Ricca<sup>®</sup> 360

**Bakery Shortening** 

For frozen desserts

- Convenient to store at ambient temperature.
- Absolutely blend in taste.
- compare to dairy fat.
- Better mouth-feel and flavour release. Unit Weight: 14 kg in Box

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





For premium quality frozen desserts

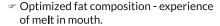
- Specialized tailor-made fat blend, closest to milk fat.
- Perfect taste with rich mouthfeel and sharp melting properties.
- Neutral flavour to bring out the flavour added without any off notes.
- High over run.



Unit Weight: 15 kg Box, 15 kg Tin

# Ricca Premium (DFR)

For premium quality frozen desserts



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



Unit Weight: 15 kg in Box





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



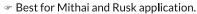


**Bakery Shortening** 



For frying & mithai







Unit Weight: 15 kg in Tin

Vanaspati



For traditional sweets and fried snacks

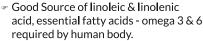
- Long lasting mouth-watering taste.
- Better spread ratio for consistent yield.

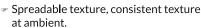


Unit Weight:: 15 kg Box, 15 kg in Tin



For mayonnaise & parfry







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



Refined Sunflower 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 Pouch, in Bulk





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.
- F High smoke point ensures less smoke and low evaporation, keeping the kitchen clean.
- Less polymerization reduces dark deposition on frying utensils.
- Very high lodine 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 Tin, in Bulk

# BÜNGE





For Frying, mithai & culinary

- High Smoke Point: Suitable for various cooking methods, including frying, sauteing, and baking.
- Fixtended Shelf Life: Refined canola oil has a longer shelf life compared to unrefined oils.
- Ingredient in Various Products: Canola oil is used in baked goods, snack foods, dressings, sauces, margarine, cooking sprays, coffee creamers, breads, and crackers.
- Healthy Twist: Incorporate canola oil into your favorite recipes like dressings, sauces for a healthy twist.



Unit Weight: 15 kg in Tin



For Frying, mithai & culinary

- Cleaner Cooking: High smoke point minimizes smoke and oil evaporation, keeping your kitchen clean and reducing the need to constantly add more oil.
- Longer Lasting: Resists breakdown during frying, with a very slow increase in Free Fatty Acids (FFA) and Peroxide Value (PV).
- Extended Freshness: Keeps fried foods fresher for longer, thanks to its high
- Flavor: Its neutral taste allows the foods it's cooking or blending with to stand out and also ensures the taste of baked foods remain unaltered.
- Versatile: It can be used for everything from dressings and frying to sauteing and to act as moistener and tenderizer Unit Weight: 15 kg in Tin in baking process.







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Unit Weight: 15 kg in Tin





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



For Oleoresins

- Reduced safa solution, nutritious
- cholesterol management

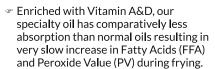


Unit Weight: 15 kg Tin, 15 Ltr Tin, 1 Ltr / 20 Ltr Pouch, in Bulk





For Frying, mithai & culinary



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Unit Weight: 15 kg Tin, in Bulk



Refined Palm Oil FREE

For Frying, Rusk & Biscuit

- 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

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#### **REGIONAL STUDIO BAKERIES:**

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Reimagining the future of food