



Corn Flour

Corn flour contains B vitamins, iron, potassium, magnesium, and several other nutrients.

100g



Baking Soda

Baking soda is a natural antacid. One of the baking soda benefits includes neutralising agent.

- *Known to be a natural alkalising agent.*
- *Helps alleviate urinary tract infections.*
- *It is known to be an exercise enhancer.*
- *Boosts kidney function.*
- *Treats gout and other joint problems.*

100g



Baking Powder

Baking powder lightens the texture of cakes by enlarging air bubbles within the batter. The correct use of baking powder makes the difference between a light and fluffy cake and a chocolate brick.

100g



Cocoa Powder

Premium

Premium Cocoa powder is one of the most common baking ingredients used in several application and recipes, such as cake, cookies, brownies to icing and chocolates. It is very important to be aware of the type of cocoa powder, their application, and usages for an exceptional baking result. Premium Cocoa powder is one of the healthiest and oldest foods in the world.

50g



Milk Powder

Similar to raw milk, powdered milk is loaded with nutrients, it is a good source of essential minerals and vitamins such as magnesium, calcium, zinc, potassium as well as vitamins A, D, E and K. During the evaporation process, it is ensured that these beneficial nutrients are not lost.

100g



CMC Powder

CMC powder is widely used in the ice cream industry, to make ice creams without churning or extreme low temperatures, thereby eliminating the need for the conventional churners or salt ice mixes. CMC is used in preparing bakery products such as bread and cake.

25g



Custard Powder

With milk as the main ingredient, custard is a good source of protein and contains calcium, which is good for bone health. Custard is a treat food because it can also give us extra energy and healthy fats.

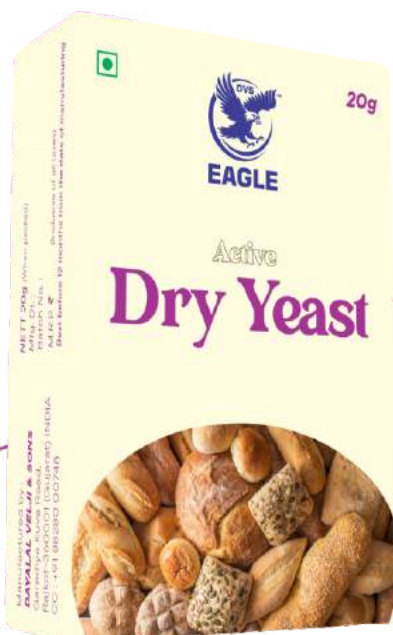
100g



Whipped Cream

Heavy whipping cream contain several health-boosting vitamins and minerals, including the fat-soluble vitamins A, D, E, and K.

50g



Dry Yeast

Active

The former is what we use for making bread, and it is quite nutritious. One tablespoon of the dried yeast has just 23 calories and 3 grams of protein but surprisingly high levels of iron, phosphorus and B vitamins.

20g



Chocolate Cake Mix

- *It is good for our heart and circulation of blood.*
- *Consumption of chocolate lowers the risk of strokes.*
- *It contains minerals like selenium, potassium, zinc that are good for our health.*

250g



Brownie Mix

- *High in protein contributes to the growth and maintenance of muscle mass.*
- *Delicious and rich cacao brownies. A great source of fibre.*
- *Makes 8-12 delicious brownies. Can be prepared and baked in just 30 minutes.*
- *A great way of easy home baking.*

250g



Vanilla Cake Mix

Refined oil and butter is used in cake in a large quantity which helps the body in many ways. It helps in fighting cold and cough problems in winters. Milk products are also added in cakes which means it is full of protein which makes your body internally strong and fit.

250g



Red Velvet Cake Mix

Red velvet cake is a classic American dessert, but it's becoming more and more popular outside of the US, and for a good reason – it's so festive and delicious. A combination of ingredients such as red food coloring, cocoa powder and buttermilk is what makes this cake so unique. It's easy to make, We promise.

250g



Belgian Waffle Mix

Whole wheat waffles are not only preservative free, but they are nutritional. They are high in fiber and provide you with a complete protein from 100% vegetable sources, making these a great breakfast option for those with a vegan bread diet.

250g



Vanilla Extract

Color additives are used in foods for many reasons including: To make food more attractive, appealing, appetizing, and informative. Offset color loss due to exposure to light, air, temperature extremes, moisture and storage conditions.

20ml



Vanilla Essence

It adds a good taste and aroma to the baked dish. Food essences are bake stable and thus, the aroma and the texture of the dish is retained even if the dish is baked at high temperatures.

20ml

100ml

500ml

Other Essence Flavours

American Dryfruit
Anise
Badam
Butter Scotch
Cardamom
Chocolate
Cocoa Chocolate

Ginger
Gold Orange
Hafoos Mango
Kalakhatta
Kesar Pista
Mango Emulsion
Mango Green

Mava Milk
Mix Fruit
Orange Emulsion
Pan Masala
Pineapple
Pista
Rajbhog

Ras Malai
Rose No. 1
Rose Special
Saffron Special
Strawberry
Sweet Orange
White Rose

Liquid Food Color

Color additives are used in foods for many reasons including: To make food more attractive, appealing, appetizing, and informative. Offset color loss due to exposure to light, air, temperature extremes, moisture and storage conditions.



20ml

Raspberry Red



Blue



Lemon Yellow



Orange



Apple Green



Kesari



Chocolate Brown



Pink

Gel Food Color



The color in liquid gel dye is more concentrated than traditional liquid food colorings, so you need less, which is important in recipes where you want to minimize the amount of liquid added (such as in candy or icing recipes).

25ml

Sprinkles



Sprinkles are very small pieces of confectionery used as a decoration or to add texture to desserts such as brownies, cupcakes, doughnuts or ice cream. The tiny candies are produced in a variety of colors and are generally used as a topping or a decorative element.

50g

Chocolate Chips



Chocolate chips are small chunks of sweetened chocolate, used as an ingredient in a number of desserts (notably chocolate chip cookies and muffins), in trail mix and less commonly in some breakfast foods such as pancakes. They are often manufactured as teardrop-shaped volumes with flat circular bases, another variety of chocolate chips have the shape of rectangular or square blocks.

50g

Cake Nozzle



Glaze



Piping Bag



Fondant



Chocolate Topping



Cake Mould



Cake Gel



Chocolate Mould

