



MRITYUNJAY INNOVATIONS

Products & Services; Par-Excellence!®
M.I.'s
Admirable Quality, Adorable Price

PRODUCT BROCHURE



ABOUT US .

- It's a humble creation of a person who just want to use his knowledge to serve food industry in a proper manner by use of technological advances up to feasible level at present state of food industry in India. A knowledge centered industry is the true demand of any time segment of human social development. Here we provide most feasible, most economical and most appropriately matched solutions to our clients, who are mainly the BAKERY INDUSTRY. We chosen to serve bakery industry since 1999.....
- "USE IT, TO BELIEVE IT" is our motto to introduce our products in the market as our business is in existence just because of quality which only can be perceived when the product is used at the production floor! We are in R& D aggressively to maintain and improve the quality of our existing products and to develop other value added products.....
- "ADMIRABLE QUALITY, ADORABLE PRICE" is our way of over-all business and particularly our pricing policy, due to this reason our rates are most economical when compared with co-manufacturers in the same product line. We know that our margins are marginal but we are happy in that....

BREAD IMPROVERS

BREADSPICE -M

1. Product Profile : A general and low cost bread-improver specially meant for economy range of yeast leavened goods like Bread, Buns, and Burgers.
2. Level of Use : In High-speed and Spiral mixing machine :75-90 gm./90Kg In Slow-speed mixing machine :60-75gm./90Kg
3. Application : It is a general formulation applicable in any yeast leavened bakery product for Strong side-walls with brown crust-colour and improved crumb-structure (Jali) & Softness. This is also applicable in process optimization as with this lesser mixing time is required. So it increases mixing output and results into faster proof. So process becomes fast.
4. Safety Aspects : “BREADSPICE” products are safe and are in “Generally Recognised as safe (GRAS) category. Ingredients are approved from FAO/WHO 6. Precautions : Overdosing may result into excessive-softness and in turn wastage in slicing of loaves.

BREADSPICE -R

1. Product Profile : It is a high-volume, high-yielding bread-improver to get higher yield with all essential quality characteristics. In nut-shell this is a unique preparation to optimize quality and maximize profits in breads, buns and rusks.
2. Level of Use : In High-speed and Spiral mixing m/c : 150-270gm./90Kg In Slow-speed mixing/c : 150-210gm./90Kg
3. Application : To decide the level of use and accordingly dividing wt; measure the volume of the desired mould by filling it with water in measuring flask. If it takes water 3250 ml. then volume of the mould will be 3250cc. (say3300 cc). Now the weight of prepared bread loaf out of this mould with “Breadspice-R” should be 500 gms (± 20 g)
4. Safety Aspects : “BREADSPICE” products are safe and are in “Generally Recognised as safe (GRAS) category. Ingredients are approved from FAO/WHO 6. Precautions : Overdosing may cause stickiness of crumb. Longer cooling time inside the cooling tunnel is preferred to avoid any abnormal slicing wastage.



BREADSPICE-I

1. Product Profile : A high-yielding, high-performing bread-improver is most suitable for premium quality bread, burgers, pizzas etc.
2. Level of Use : In High-speed and Spiral mixing m/c : 8-10gm. /Kg. of flour In Slow-speed mixing/c : 6-8gm. /Kg. of flour
3. Application : As volume attainment of this improver is specially high (5.5-6 cc/gm of dough), so it can be used for high-volume varieties too. The quality parameters contribution by this improver to the product are excellent, so many combinations with Sugar, fat and this improver are possible. User may select any one to match their cost & quality.
4. Safety Aspects : “BREADSPICE” products are safe and are in “Generally Recognised as safe (GRAS) category. Ingredients are approved from FAO/WHO
5. Precautions : It is a rich formulation standardized for the best result with good tolerance in processing as well as in packing, so any special precaution is not recommended.



Flour Improver

FLOURSPICE-T

The Ultimate Wheat Flour Improver

- This is very appropriate in-demand formulation for flour millers to enhance the flour quality as per the need of bread manufacturers. The flour treated with the FLOURSPICE-T will absorb more water and will be better in dough characteristics like better machinability, non sticky and better finish. In the final products the crumb whiteness and golden crust colour will be the added advantage of use of this improver.
- In case of fresh wheat milling this improver is amazingly helpful to achieve faster maturity just in few days instead of few weeks to result in to consistent quality of bread and other yeast leavened goods.
- Dosage level is 1 g per kg of flour. This is available in 25 kg linen bags. The shelf life is 1 year when kept in cool and dry conditions.

Biscuit & Cookie Improver

CHEMIPRO-Y

The improver for chemically leavened baked products

- This is the improver to give desired consistency to the dough so that it becomes better in machinability and better in finish when dough passes the mould. At the same time it improves crispness in biscuits, cookies *and* in other allied chemically leavened products. This is one essential raw material for bakers.
- Dosage level is 1 g per kg of flour. This is available in (1 kg X25) linen bags. The shelf life is 1 year when kept in cool and dry place.

Besan Improver

CHEMIPRO-U

The improver for all besan recipes

- The product is meant for all small and big eatery outlets cooking besan delights like *PAKOURAS* and the manufacturers of *PASTA & NOODLES* etc. This improver is to create synergy between gram flour (besan), the spices and the stuffing in *pakouras* to yield a soft and voluminous *product* after cooking.
- If used in *besan pastas and noodles* the product will be more smooth, more appetizing and appealing with lesser cooking-oil consumption.
- The dosage are 2 g per kg of flour. The product is available in (1 kg X 25) linen bags. The shelf life is 1 year when kept in cool and dry place.

Naans & Tandoor Chapatis Improver

CHEMIPRO-N

The excellent improver for naans & tandoor chapatis

- Tandoor chapatis and naans get dry and rubber like within a few minutes if not consumed, even they get harder in the way to deliver the food to a destination and the eater has to consume very high level of energy to get some energy out of this food in chewing them without any delicacy of taste !
- To overcome this problem we have devised a product which can maintain the original softness and characteristic taste to satisfy taste buds of the consumer : the product is CHEMIPRO-N.
- The level of use is 3 g per kg of flour/maida. The product is available in (1 kg X 25) linen bags. The shelf life of the product is 1 year when kept in cool & dry conditions.

TOP 'O' GLAZE (Cake Toppings)

Perfect premium non-starch glazes/ toppings/ jellies/ glazing gels for delicious cakes, pastries, etc. available in 2.5 kg buckets in following flavours:

1. Neutral
2. Strawberry
3. Pineapple
4. Kiwi (with kiwi seeds)
5. Mango
6. Blueberry



GLAZE 'O' TOP (Cake Toppings)

NEW!

A new breed starch based cake toppings/ glazes/jellies/ glazing gels are available in under the brand name of “GLAZE 'O' TOP” which are purely indigenous & best in their class, except from neutral available flavours in this brand are

- 1 Strawberry
- 2 Pineapple
- 3 Mango
- 4 Blueberry
- 5 Kiwi (with kiwi seeds)
- 6 Caramel .

Packing available in 2.5 kg, 4 kg Buckets.



CHOCOGLAZE

CHOCOGLAZE: A delicious chocolate spread, a superior glaze, a delighted topping and ultimate choice for Choco fudge and mousse for connoisseurs available in 2.5 kg, 4 kg buckets.



CAKESPICE (Cake gel)

- **CAKE GEL** : Cake gel improves the grain size, texture, softness retention and volume, this is flagbearer product from us which utilises recently introduced molecules and methods that make it a really next generation product!
- Just " **USE IT, TO BELIEVE IT,**

Packing available in 1 kg, 2.5 kg, 10 kg, 20 kg Buckets.



EGGLESS CAKE PREMIXES

1. Eggless Cake Premix (ECP)

We have eggless cake premixes for every occasion!

We have two flavours in this category Vanilla, Chocolate .

2. Eggless Cake Concentrate (ECC)

Eggless Cake Concentrate (VEGCAKE) is the product which gives an option to have cake without eggs with quite good quality with liberty of formulation as with this products one can make various ratios in flour / sugar as per the taste and mood.

It is full of taste & aroma

3. Lava Cake Premix (LCP)

A ready to bake formulation extra rich in chocolate taste, flavour and ultimately chocolate lava for which it is known. Only water and oil are needed before baking at 240 degree Celsius for 8 - 10 minutes.



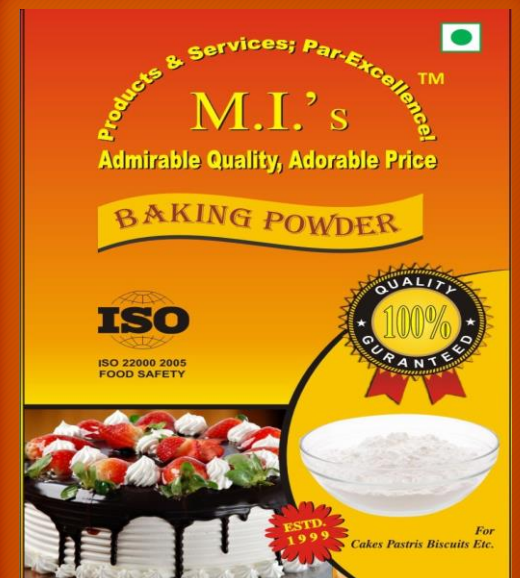
CAKE PREMIX (needs less eggs)

A wonderful formulation which needs less number of eggs for same excellent result when more number of eggs are used in conventional recipes. This is a celebration with easy steps to prepare a tasteful delight !



BAKING POWDER

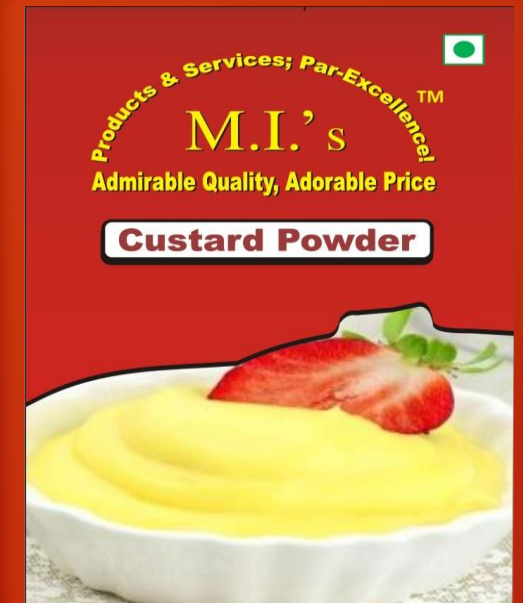
Our special double acting baking powder helps in slow and sustainable uniform aeration of batter by producing carbon dioxide right from beginning to advance stage of baking, while single acting baking powder is used for all general purposes. We have it in consumer packing of 100 g also.



CUSTARD POWDER

Custard powder is a perfect sweet dish for all ages and for all food preferences as it is a pure vegetarian consisting of easy to digest carbohydrate. It is a common pudding served after meals and a common additive for ice-cream manufacturers. We provide this product in institutional as well as in consumer packing. Features :

- ◆ Zero side effects
- ◆ Long shelf life
- ◆ Natural



Covering range of Bakery Ingredients:

All types of IMPROVERS
CAKE-TOPPINGS
CHOCOGLAZE
CAKE-GEL
BAKING POWDER
CUSTARD POWDER
CAKE-MIXES

VENTURE BY A FOOD TECHNOLOGIST.....

MRITYUNJAY INNOVATIONS

An ISO 22000: 2005 Certified Company

24/3, Ground floor, near underpass,
Badli Village, Delhi-110042

Ph.: 91-11-27893227 Fax: 91-11-27893227

Toll Free No: 1800-3000-5190

E - Mail mrityunjay_2001@yahoo.com

Website: www.mrityunjayinnovations.in

www.mifoodingredients.com

