



VALUE-ADDITION TO A BAKER'S CREATION



Packaging:
Available in
1kg/5kg/25kg and
200kg food-grade
HM HDPE containers

Dosage: 0.1% of Xtendra 08 in 1kg fat or oil
i.e. 1gm of Xtendra 08 in 1kg oil or fat used

Xtendra 08



Using our global expertise in antioxidants, CFS developed an effective antioxidant blend to enhance shelf life of dry bakery goods.

An effective antioxidant blend that enhances shelf life of dry bakery foods

Tailor-made blend that is effective, provides ease-of-application and uniform distribution

Prevents rancidity of fats or oil in dry bakery goods

Applications: Biscuits, Cookies, Khari, Rusk, Toast etc.



Packaging:
Available in
1kg food-grade
HM HDPE jars

Dosage: 0.34% of Batter basis. i.e 3.4g of Bake Magic on per kg batter.





Everything we do in Bakery is to help serve your passionate baked goods, fresh and delicious from oven-to-the-store.

Best antimicrobial performance preventing growth of bacteria and molds for extended period

Effective at low concentration

Retains freshness for longer duration

Flavour profile remains unchanged

Better keeping-quality

Excellent solubility and desired dispersion in water and milk

Increases shelf life

Applications: Cakes, Muffins



Packaging:
Available in
1kg/5kg/25kg
food-grade
HM HDPE containers

Dosage: 1 to 3g of NaSure 18/19 on per kg of fats and oil.



NaSure 18/19

Extending Shelf Life Naturally



Natural antioxidant solutions of made from extracts of rosemary and/or tocopherols offers you a natural alternative in shelf life extension of premium bakery goods

NaSure 19, a natural vitamin-based blend of mixed tocopherols and rosemary extract to enhance shelf life of baked goods

NaSure 18, a liquid rosemary blend characterised by low colour and low flavour profile

Reduces rancidity that develops in high-fat or in fortified baked goods

Can be easily blended with other dry bakery ingredients used in bakery applications

Low colour and flavour

Fresh mouthfeel

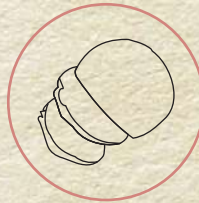
Enhances shelf life

Application: Bakery shortening, Artisanal baked goods



Packaging:
Available in
1kg/5kg/25kg
food-grade pouches

Dosage: 0.1 to 0.25% on flour weight i.e 10-25gms of Baker's Bread Improver per 10kg flour



To meet the needs of professional bakers, CFS developed Baker's Bread® Improver to simplify the work of bakers and deliver finest bread.

Smooths-out the dough more quickly

Reduces time of fermentation

Increases yield (volume)

Usage in any type of dough development

Improves machinability

Excellent oven-spring

Light and Fluffy bread

Low dosage of gluten

Prevents dough wastage

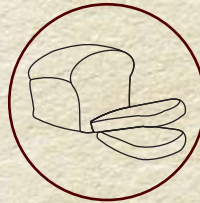
Cost-efficient

Applications: All types of bread



Packaging:
Available in
1kg/5kg/25kg and
200kg food-grade
HM HDPE containers

Dosage: As per Good Manufacturing Practice (GMP)



With Baker's Bread® antimicrobial formula, we not only enhance shelf-life of bread, but also help reduce food wastage.

Water-soluble, antimicrobial system makes easier for application and automation

Non-corrosive, environment-friendly liquid preservative system

Delivers optimum pH 5 to 5.5, ideal for increased preservative efficacy and dough development

Replaces addition of multiple traditional preservatives with a single product

Meets all food regulatory requirements

Provides microbial safety and retains keeping quality of bread

Increases profitability for the producers by reducing returns of discarded finished product

Applications: All kinds of bread and bun



Packaging:
Available in
1kg pouches/
composite cans
and 500ml PET
bottles

Dosage: 0.1 to 0.2%, depending upon end usage i.e. 1 to 2gms of Perfect Vanilla in 1kg of final product or can be added as desired



PERFECT Vanilla Powder

PERFECT Vanilla FLAVOUR



Being one of the world's leading vanillin producer, developing flavours have become an obsession. Some of the unique, irresistible notes developed can help you create something truly special.

Flavours:

Classic Vanilla L2073
(powder)

Perfect Vanilla *Fruit Punch*
(powder & liquid)

Perfect Vanilla *Sweet and Creamy*
(powder & liquid)

Perfect Vanilla *Choco Delight*
(liquid)

Perfect Vanilla *Fresh Strawberry*
(liquid)

Perfect Vanilla *Butterscotch*
(liquid)

Perfect Vanilla *Milky Blast*
(liquid)

Applications: Cakes, Fruit bread, Buns, Cookies, Cake premixes, Frozen desserts, Ice cream premixes, Yoghurts, Kulfi, Chilled milk beverages, etc.



Vanesse Fusion Chocolate

Dosage: 400-600 ppm (0.4-0.6 gm). Adjust dosage based on your preference.



Vanesse Fusion Milky

Dosage: 500-600 ppm (0.5-0.6 gm). Adjust dosage based on your preference.



Vanesse Fusion uses technical and artistic skills to help build the desired taste profile. We are now ready with two classic variants to meet the growing demand for balanced taste, quality and perfection.

Vanesse Fusion range has multiple benefits:

Vanillin based high intensity flavour profile

Single-step delivery of desired flavours efficiently

Delivers consistency, stability required throughout the supply chain

Small dosage in comparison to vanilla flavours with.

Highly stable at high temperatures

Maintains the color, flavor and aroma characteristics at the point of consumption

Adds more convenience

Vanesse Fusion Chocolate

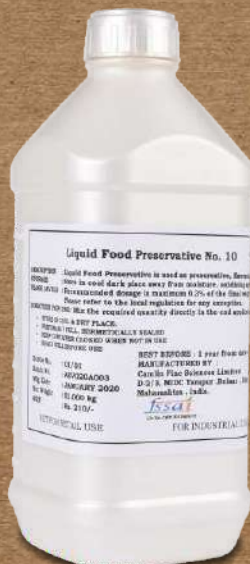
Flavor Profile – Vanilla flavour with excellent chocolate top notes

Application – All cocoa powder containing food applications like biscuits, chocolate, supplements, nutritional powder for beverages etc.

Vanesse Fusion Milky

Flavor Profile – Vanilla flavour with sweet and milky notes

Application – For bakery and can easily replace Vanilla powder or liquid flavours



Application:
Patties stuff filling
Samosa fillings

Others include:
Beverages/juices,
Sambhar, cooked
vegetables, sauces,
ketchups, jams, jellies,
chutney, pickles etc.

Dosages: 0.3% max. of total weight



Bringing science to everyday life

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