

**Manufacturers & Distributors of Bakery Products**

# OUR SUPPLY



# INDUSTRIES THAT WE SERVE

Our Products are largely used in



Bread/Rusk Industry



Cake Premixes & Concentrates



Biscuit Industry



Confectionary Industry



Health & Nutritious Food Industry



Wafers Industry



## ABOUT US

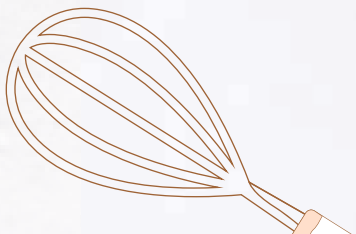
Our goal is to provide bakery and food industry with Ingredients/Products that adds value to our clients business and enhances their product quality. We assure supreme quality and consistency at every step in our manufacturing, supplying and servicing. We look to build trust with our client and carry that relationship lifetime.

Mehak Se Agencies ( SUREBAKE ) is a 15+ years old food and bakery ingredients manufacturing and supply company based in Delhi, India . We have a country wide presence, our material are used by several well-known food companies and bakeries all over India.

We are catering our clients with evolving market demands. We started our business with bread improver and currently we have got more than 100+ products including bread improvers, cake premixes, cake concentrates, Gluten Maxx, calcium propionate ( powder and liquid form), caramel color (liquid and powder form), preservatives for cakes, noodles & flavours for bakery products.

## WHY WORK WITH US

- MSME & FSSAI Certified company.
- Superior Quality with competitive rates.
- Providing assistance after delivery of material also.
- 15+ years of experience in Bakery and Food Industry.
- Consistent Quality of our material throughout the year.
- In a short span of time we have increased our customer base to 1,000+.
- Using Innovative techniques to create products according to our customer needs.
- Serving across India and ensuring strict adherence to the timeline given to us by customers.
- Have large variety of bakery ingredients from bread improvers to cake premixes/concentrates.



# SURE BAKE MANUFACTURING

## What is Bread improver ?

It is a blend of enzymes and fillers that we use in our bread, rusk, burger, pav, kulcha, pizza base. It helps us in giving our bakery products excellent oven spring, improves crust color, gives uniform crumb texture, increased bread volume.

It assist and improves process of dough kneading and fermentation.

We have some standard bread improvers and we also develop customized bread improver as per our customer demand.



**500 HV :** It is a type of bread improver that works great with high volume bread. It also helps in increasing yield, higher water absorption.

**Suggested Usage :** 0.3 - 0.5% on flour weight.



**Mellow :** It is a type of bread improver that is specially developed for small scale bakeries and bakeries with slow speed mixture.

**Suggested Usage :** 0.1 - 0.2% on flour weight.



**60 T :** It is one of the powerful bread improver which is of less dosage, specifically designed for large scale bread factories & works great in high volume underweight bread, higher water absorption.

**Suggested Usage :** 0.1 - 0.2% on flour weight.



## Eggless Cake Concentrate

It is a product specially formulated for premium quality eggless cake and eggless cake mixes, muffins, bar cake, dry cakes. It helps in producing high volume long shelf life, eggless sponge cake with increased softness and crumb structure.

### VARIANTS OF EGGLESS CAKE CONCENTRATE



**Eggless Chocolate Cake Concentrate** : Surebake Chocolate cake concentrate helps in making cake super spongy, moist, dark in color and delicious.



**Eggless Vanilla Cake Concentrate** : Surebake Vanilla cake concentrate helps in making cake super spongy, moist, light and delicious.



**Eggless Brownie Cake Concentrate** : Surebake Brownie Cake Concentrate is an excellent egg free fudge brownie which is dark in color and delicious. You can also add nuts or chocolate chips to enhance your brownie's taste.

## Eggless Cake Premix

It is an instant cake premix specially formulated for premium quality eggless cake and eggless cake mixes, muffins, bar cake, dry cakes. It helps in producing high volume long shelf life, eggless sponge cake with increased softness and crumb structure.

### VARIANTS OF EGGLESS CAKE PREMIX



**Eggless Chocolate Cake Premix** : Surebake Chocolate cake premix helps in making cake super spongy, moist, dark in color and delicious.





**Eggless Vanilla Cake Premix** : Surebake Vanilla cake premix helps in making cake super spongy, moist, light and delicious.



**Eggless Red Velvet Cake Premix** : Surebake Red Velvet Cake Premix is used to make naturally coloured red velvet cake with excellent cheesy taste. This rich and soft velvety beauty has rightly been called a modern day classic by many renowned bakers.



**Eggless Chocolava Cake Premix** : Surebake Chocolava cake premix comes with a molten lava oozing out in every bite. It is a quick and easy dessert which can be made in few minutes.

## Gluten Maxx

Gluten Maxx is a specially designed Gluten replacer which enhances dough strength, flour quality and stability when used along with regular bread improvers. It is more suitable for high volume bread and brown bread. It provides higher water absorption better softness and Gluten Maxx can replace natural gluten at lower usage rate.



**Chocolava Premix**



**Red Velvet Premix**



**Brownie Concentrate**



# OUR PRODUCTS



**Bread Improver**



**Calcium Propionate**



**Chocolate Concentrate**



**Vanilla Concentrate**



**Chocolate Premix**



**Vanilla Premix**

# SURE BAKE DISTRIBUTION

## What is Calcium Propionate ?

Calcium propionate is a salt of propanoic acid. It is used as a food preservative and is commonly found in breads, baked goods, pastries, muffins. It helps in avoiding mold formation on bakery products by providing them shelf life.

Surebake provides Calcium Propionate (Food Grade) in two forms :



**Surebake Calcium Propionate (Powder)** : Surebake has Calcium Propionate in powder form with more than 98.5% purity, It can be used as a food preservative in breads, baked goods.

**Packaging Size** : 1Kg or 25Kg paperbag



**Surebake Calcium Propionate (Liquid)** : Surebake has Calcium Propionate in liquid form with more than 98.5% purity in which there is no need of acetic acid. It can be used as a food preservative in breads, baked goods.

**Packaging Size** : 35Kg Drum

## What is Whey Protein Concentrate (WPC)?

WPC are highly functional and nutritional ingredients, manufactured from cheese and casein whey, they are produced by membrane separation process. They have variety of application in dairy products, dietary supplements, cake and bakery items.

Surebake provides Whey Protein Concentrate in three forms :

**Whey Protein Concentrate 80% (Regular)** : WPC 80% Regular is a spray dried, soluble milk protein manufactured from fresh acid casein whey using an ultrafiltration process. WPC 80% forms a firm elastic gel when heated & provides yield and texture improvement, additional nutritional value. It can be used in pasta, vegetable, custard, yogurt and as a egg substitute in cakes and pastries.

**Packaging Size** : 25Kg paperbag



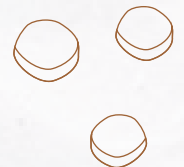
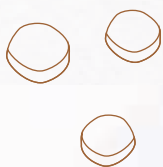


**Whey Protein Concentrate 80% (Instant)** : WPC 80% Instant is a whey protein concentrate with 80% protein. It is highly used in sports, infant and health care nutrition. WPC 80% dissolve well in water. It is produced by ultrafiltration process.

**Packaging Size** : 25Kg paperbag

**Whey Protein Concentrate 35% (Instant)** : WPC 35% is designed specifically for dry-mix application to enhance dispersibility and quick hydration into solution. The product is of light cream color and is free flowing, non-caking. It has exceptional nutritional value and is extensively used in body building & sports industry.

**Packaging Size** : 25Kg paperbag





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