

# TGR FOODS

**The Global Rachana Foods Corporation**

**Engineering *Ingredients* Elevating *Food***



**Manufacturer Of Various Types Of Bread Improvers,  
Instant Cake Premixes, Preservatives & Other Food Additives.**

[www.tgrfoods.in](http://www.tgrfoods.in)

# Engineering the Future of Food Ingredients

The Global Rachana Foods Corporation (TGR Foods) is an innovation-led ingredient manufacturer dedicated to advancing baking and food production through science-driven solutions.

We develop high-performance ingredients, raw materials, and application systems tailored for bakeries, confectioneries, and dairy manufacturers - enabling consistent quality, operational efficiency, and scalable growth.

Delivering science-driven ingredient systems trusted by modern food manufacturers.

Quality and precision guide every stage of our process. Products are rigorously evaluated in our in-house application facilities to ensure dependable performance in real-world production environments. Our technical experts provide formulation guidance, dosage recommendations, and on-site support to help customers achieve optimal results.

## Our technology platforms include:

-  **BakTec** - Bromate-Free Bread Additives
-  **BakSoft** - Premium Patisserie Solutions
-  **IceTec** - Next-Generation Dairy Technologies
-  **Whip Ease** - Effortless Whipping. Exceptional Finish
-  **Core Ingredient Technologies** - Foundational systems supporting professional food production

***At TGR Foods, we don't simply supply ingredients - we engineer performance.***



 **Baktec**

**Precision Baking Technologies** engineered to strengthen dough, refine texture, enhance volume, and extend freshness.

 **BAKSOFT**

**Premium Patisserie Technologies** delivering superior flavor, refined textures, and production consistency.

 **Icetek**

**Advanced Frozen & Dairy Systems** designed to improve creaminess, stability, melt resistance, and formulation flexibility.



**Whip Ease** delivers dependable finishing solutions that support efficiency, consistency, and scalable production.

**Core Ingredient Technologies**

**Foundational ingredient** systems enabling control, efficiency, and reliable manufacturing outcomes.



## BakTec Precision Baking Technologies

**BakTec** is a comprehensive range of bread improvers and premixes engineered to optimize dough performance, strengthen structure, and deliver consistent baking results across industrial and artisan environments. Developed through advanced formulation expertise, **BakTec** enables superior product quality with reliable process efficiency.

## White Bread Concentrates

---

### Precision Engineered for Consistency

Scientifically developed to enhance dough strength, refine crumb structure, and improve finished bread characteristics - ensuring dependable performance across operational conditions.

### Key Performance Benefits

- Enhanced loaf volume and strength
- Fine, uniform crumb structure
- Improved whiteness and visual appeal
- Freshness of up to 5–6 days
- Stable performance across seasonal conditions
- Greater batch-to-batch consistency

### Product Range

Bread Concentrate - LV (**Low Volume**)

Bread Concentrate - HV (**High Volume**)

Bread Concentrate - HV-X (**Extra High Volume**)





## BakTec Bromate-Free Additives

### Advanced Improver Systems for Modern Bakeries

High-performance improvers engineered for automated and high-speed production environments - enhancing dough strength, texture, and shelf stability.

### Premium Concentrated Improvers

#### Royal Bake 50

**Recommended Dosage:** 0.03–0.05%

Refines crumb structure while delivering consistent softness.

#### Royal Bake 100

**Recommended Dosage:** 0.05–0.10%

Highly concentrated for strong oven spring and reliable results.

#### Super Bake Supreme / Premium

**Recommended Dosage:** 0.30–0.40%

Emulsifier-based system supporting extended softness and slice ability.



### Performance Solutions

#### Eco Bake 300

**Recommended Dosage:** 0.20–0.30%

Cost-efficient improver ensuring dependable dough rise.

#### Pizza Improver

**Recommended Dosage:** 5.0–6.5%

Enhances crust texture, bake quality, and sensory appeal.



### Freshness & Shelf-Life Systems

**Fresh Shield** - Freshness up to 12 days\*

**Shelf-X** - Shelf life up to 10 days\*

**Shelf Shield** - Improved volume and structural stability

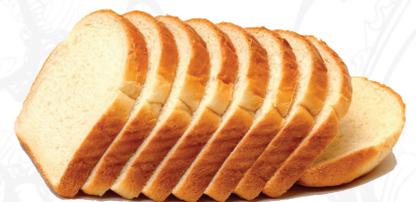
\*Depending on packaging and storage conditions.

### Dough Strength & Flour Enhancement

**GluTec Improver** - Boosts gluten performance

**Whole Wheat Supreme** - Optimizes structure in whole wheat breads

**Vital Wheat Gluten** - Reinforces weak flour properties



### Freshness Enhancer

#### White & Fresh

**Recommended Dosage:** 0.10–0.15%

Maintains softness for 5–6 days.



The Global Rachana Foods Corporation  
Engineering *Ingredients* Elevating *Food*

## Artisan Sour Dough Premixes

### Authentic Flavor. Reliable Performance

BakTec sour dough premixes combine traditional fermentation character with process stability - enabling specialty breads with distinctive flavor and refined texture.

#### Rye Grain Sour Dough Premix

Hearty flavor with subtle tang and tender crumb for rustic breads.

#### Focaccia Bread Premix

Light, open crumb with soft chew and balanced fermented notes.

#### Country Sour Dough Premix

European-style profile with robust crust and moist interior.

#### Sour Dough Pizza Premix

Inspired by traditional Italian methods, producing airy bases with deep flavor and a pleasantly chewy bite.



## Fermented Wheat Flour

### Clean-Label Freshness Technology

A natural alternative to conventional preservatives, fermented wheat flour supports mold inhibition while enabling clean-label declarations across multiple bread applications.

Unlike calcium propionate often associated with flavor interference and growing consumer resistance to synthetic additives this solution protects shelf life while maintaining flavor integrity.

### Key Performance Benefits

- Enables clean-label positioning
- Suitable for diverse bread varieties
- Preserves natural flavor
- Aligns with evolving consumer preferences
- Simplifies ingredient declarations



***Engineered for manufacturers advancing toward naturally driven formulations.***



# Baktec

**TGR FOODS**

The Global Rachana Foods Corporation

Engineering *Ingredients* Elevating *Food*

## Applied Food Technologies

### Advancing Traditional Formats Through Ingredient Science

Functional systems developed to enhance texture, stability, and production efficiency across traditional food categories.

#### Khakhra Improver

Enhances crust integrity and crunch while supporting uniformity



#### Flatbread Improvers

Engineered for moisture retention and prolonged softness.

Variants: Roti | Paratha | Lachha Paratha | Tandoori



#### Dosa & Idli Improver

Optimizes fermentation and finished texture.



#### Khaman Improver

Improves aeration, volume, and softness.



#### Namkeen Improver

Promotes crispiness, reduces oil absorption, and ensures uniform coloration.



## BakSoft – Premium Patisserie Technologies

**BakSoft** combines advanced formulation science with application expertise to meet the needs of professional bakeries and industrial producers. Designed for precision, consistency, and scalability, it helps create high-quality patisserie products while improving production efficiency. Engineered for superior flavor, refined crumb structure, and processing stability, **BakSoft** delivers reliable results without compromising excellence.

### Signature Premixes

#### Chocolate Cake Premixes (Egg-Free)

Delivers rich chocolate flavor with a soft crumb, excellent aeration, and reliable baking performance.

#### Vanilla Cake Premixes (Egg-Free)

Provides a smooth vanilla profile with delicate softness and consistent structural stability

#### Red Velvet Cake Premixes (Egg-Free)

Creates vibrant cakes with fine crumb texture, balanced flavor, and strong visual appeal.

#### Brownie Premixes

Engineered for deep cocoa flavor with the ideal balance of chewy texture and soft bite.

#### Choco Lava Cake Premixes

A complete mix designed for moist cakes with a molten center and intense chocolate character.

#### Plum Cake Premix

Spice-infused formulation delivering rich flavor, excellent moisture, and a dense yet tender texture.

#### Premium Waffle Mixes

Produces crisp, golden waffles with light internal structure and dependable cooking performance.

### Performance Advantages

- Balanced flavor profiles with strong consumer appeal
- Soft, uniform textures with refined crumb structure
- Reliable handling across manual and automated production lines
- Reduced preparation time with improved batch consistency
- Stable performance across varying operational conditions



***Each system is engineered to support predictable outcomes - batch after batch.***

## Professional High-Yield Concentrates

### Designed for Scale. Optimized for Efficiency

**BakSoft** concentrates are developed for commercial environments where output, cost control, and product uniformity are critical. These high-efficiency systems enable manufacturers to maximize yield while maintaining flavor integrity and structural performance.

#### **Chocolate Concentrate**

Delivers rich cocoa flavor with yields of up to 25 kg, ideal for sponge cakes, muffins, and cupcakes.

#### **Vanilla Concentrate**

Offers a clean, rounded flavor profile with yields of up to 30 kg, supporting high-volume production with consistent quality.

#### **Red Velvet Concentrate**

Ensures vibrant color, uniform crumb, and dependable structural stability.

#### **Brownie Concentrate**

Enhances softness while preserving the signature dense brownie texture.

#### **Bar Cake Concentrate**

A rich vanilla system engineered for premium bar cakes and muffins, delivering excellent mouthfeel and product consistency.

### Maximum Output. Consistent Quality. Reliable Performance

With **BakSoft**, manufacturers gain solutions that streamline operations, strengthen formulation control, and support scalable growth - while consistently delivering the sensory experience consumers expect.





## Advanced Frozen & Dairy Systems

### Engineered for next-generation frozen and dairy formulations

IceTec combines functional science with application expertise to enhance creaminess, stability, and production efficiency.

#### Next-Generation Solution

##### Fat Reduction Ice Cream Stabilizer

**Recommended Dosage:** 0.35–0.50%

Enables up to **30%** fat reduction while preserving a rich, creamy mouthfeel.

#### Core Performance Stabilizers

##### Ice Cream Stabilizer

Enhances viscosity and melt resistance

##### Thick Shake Stabilizer

Creates dense, creamy texture

##### Ripello Stabilizer

Stabilizes ripple sauces

#### Efficiency & Yield Optimization

##### Mawa Stabilizer

Improves output while retaining structure



#### Ready-to-Use Systems

##### Chocolate Softy Mix

Just add milk

##### Vanilla Softy Mix

Consistent machine performance



#### Application-Specific Stabilizers

##### Kulfi Stabilizer

Smooth body with improved stability

##### Juicy Stabilizer

Supports freeze stability in water-based products



#### Beverage Solutions

##### Drinking Chocolate Powder

Rich cocoa profile with smooth mouthfeel

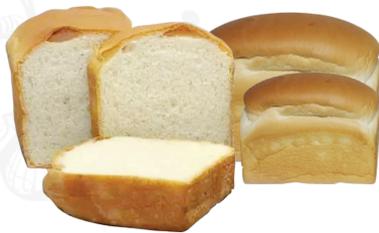
## Core Ingredient Technologies

### Foundational Technologies for Professional Food Production

A curated portfolio of functional ingredients supporting control, efficiency, and formulation flexibility.

#### Dough Systems:

BT Emulsion Cream |  
Hymono | Soya Lecithin



#### Moisture Management:

Glycerin | Sorbitol



#### Shelf-Life Protection:

Calcium Propionate | Ascorbic Acid |  
Sorbic Acid | Potassium Sorbate



#### Sweetening & Carriers:

Invert Sugar | Liquid Glucose |  
Maltodextrin | Dextrose | Maize Starch



#### Flavor & Finishing:

Vanilla Powder | Ethyl Vanillin |  
Glazes | Fruit Fillings



#### Convenience Mixes:

Gulab Jamun | Plain Idli/Dosa |  
Rava Idli/Dosa



## Non-Dairy Whipping Toppings

**Whip Ease** is a premium extension of the BakSoft patisserie platform, developed for post-bake applications where finish, stability, and visual appeal are essential. Designed for professional use, the range delivers reliable whipping, smooth application, and consistent results across production environments.

Formulated with higher fat content than conventional non-dairy toppings, Whip Ease provides enhanced body, improved mouthfeel, and superior structural stability – enabling bakers to elevate finished products with confidence. Engineered for effortless whipping, it reduces preparation time while ensuring dependable quality.

## The Whip Ease Range

---

### Three Performance-Driven Variants

#### Whip Ease PRO - For Professional Patisserie Excellence

The most premium variant in the range, Whip Ease PRO features high fat content, delivering a clean white appearance, rich body, and refined texture - ideal for detailed decoration and high-end finishes.

#### Key Performance Benefits

- High Fat content
- Superior body and stability
- Clean white color
- Rich, refined texture
- Ideal for premium patisserie

#### Whip Ease LITE - Balanced Performance. Optimized Value.

Designed to balance taste, performance, and cost efficiency, Whip Ease LITE offers smooth whipping, a pleasant milky flavor, and rich creamy texture - making it suitable for everyday patisserie and commercial bakery applications.

#### Key Performance Benefits

- Balanced Fat content
- Smooth whipping performance
- Milky taste with rich mouthfeel
- Economical yet premium
- Suitable for regular production

### Whip Ease YUM - Volume. Whiteness. Consistency.

Engineered for high-volume production, Whip Ease YUM delivers excellent overrun, bright whiteness, and a light, fluffy texture - supporting efficient large-scale operations with consistent visual results

### Key Performance Benefits

- High overrun for greater yield
- Bright white appearance
- Light, fluffy texture
- Consistent bulk performance
- Ideal for volume-driven applications

## Designed for Professional Finishing

Whip Ease whipping toppings are formulated to provide:

- Fast, easy whipping
- Smooth, stable application
- Reliable structure and hold
- Consistent performance
- Enhanced product presentation

*A Confident Finish, Every Time*



# TGR FOODS

The Global Rachana Foods Corporation

Engineering *Ingredients* Elevating *Food*



# TGR FOODS

The Global Rachana Foods Corporation

Engineering *Ingredients* Elevating *Food*





The Global Rachana Foods Corporation

Engineering *Ingredients* Elevating *Food*

## Partner With Confidence

From formulation to final production, TGR Foods supports manufacturers with technical expertise, dependable quality, and performance-driven ingredient systems.

## Built for Scale. Trusted in Production.



The Global Rachana Foods Corporation

Engineering *Ingredients* Elevating *Food*



B-501, 5th Floor, Ashoka Chambers - Wing B, Opp. HCG Hospital,  
Mithakhali Six Roads, Ahmedabad - 380009

+91 93748 18933, +91 99797 75329, +91 72030 18931, +91 93748 18931

info.tgrfoods@gmail.com, info@tgrfoods.in

[www.tgrfoods.in](http://www.tgrfoods.in)

