

# **Bakery- Confectionery- Dairy**

Toppings | Fillings | Spreads | Ice cream | Smoothies

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**COMPENDIUM**



# Layered Cake



## Product profile

- Cream-like fabricated for bakery and patisserie
- Good pumpability and spreadable nature with great taste
- Excellent moisture management to overcome crumbly effect

## Fruits

Mix berry, Strawberry,  
Mixed fruit, Blueberry

## Non-fruit

Caramel, Salted Caramel  
Sweet Caramel, Tiramisu

## Chocolate

Chocolate, Choco caramel,  
Choco hazelnut, Choco  
cherry, Choco Orange,  
Choco berry

## Parameters:

T.S.S : 72 - 77 B  
Moisture: 12- 18 %  
pH: 3.1 -3.5  
aW : 0.75 - 0.81

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T.S.S : 72 - 77 B  
Moisture : 12 - 18%  
pH : 5.1 - 5.3  
aW : 0.75 - 0.81

## Market products



## Muffin & Croissant



### Product profile:

- Soft cream like consistency
- Great Taste with low fat factor and low aW
- Excellent moisture management
- More versatile; easy plug in, deposit, good injectability
- Ready to use
- Freeze / thaw stability

### Fruits:

Mix berry, Strawberry, Mixed fruit, Blueberry, Orange, Cherry, Lemon

### Chocolate:

Chocolate, Choco caramel, Choco hazelnut, Choco cherry, Choco Orange, Choco berry, Salted Caramel, Tiramisu Filling

### Parameters:

T.S.S : 66-68  
Acidity - 0.1 -0.3  
pH - 5.1 - 5.3  
aW : 0.75 - 0.81

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T.S.S : 66-68  
Acidity - 0.1 -0.3  
pH - 5.1 - 5.3  
aW : 0.75 - 0.81

## Market products



## Centre- Filled Fruit Cookies



### Product profile:

- High Fruit content
- Spreadable and Pumpable with robust baking stability
- Excellent moisture control with low aW retaining crispy texture of cookies
- Ready to use

### Fruits:

Mix berry, Strawberry, Mixed fruit, Blueberry, Orange, Cherry, lemon  
Mango, Pineapple, Raspberry, Fig, Date

### Parameters:

TSS- 82- 83 B  
Acidity - 0.21 -0.3  
pH - 3.1 - 3.5  
aW : 0.42 - 0.5

## Market products



# Centre- Filled Chocolate Cookies



## Product profile:

- Goodness of cocoa and nuts from turkey together giving wholesome indulgence with real chocolaty taste
  - Bake stable filling for cookie application
- Ready to use

## Chocolate:

Chocolate, Choco Caramel, Choco hazelnut, Choco cherry, Choco Orange, Choco Berry, Coffee, Blueberry Yogurt

## Parameters:

Particle Size- 18- 20 Micron

## Market products



## Sandwich Jam Biscuits



### Product profile:

- Fruity Bite from Real Fruit
- Great moisture control with low aW retaining freshness of product
- Excellent pumpability and easy deposit
- Good shelf life

### Fruits:

Pineapple, Orange, Mixed Fruit, Strawberry, Cherry, Blueberry, Black Currant, Mango, Mixberry, Raspberry

### Parameters:

TSS : 78 - 82 B

Acidity : 0.21 - 0.31

pH : 3.1 - 3.5

aW : 0.45 - 0.50

### Market products



## Swiss Roll Fillings



### Product profile:

- Fruity Tasty harvested from Real fruits
- Excellent moisture management to overcome crumbly effect
- Good Pumpability and spreadable nature

### Fruits:

Strawberry ,Blueberry Raspberry, Orange, Pineapple,  
Cherry, Mixberry , Mango

### Parameters:

T.S.S : 72 - 77 B

Moisture content : 15 - 18 %,

pH : 3.5

aW : 0.75 - 0.81

## Market products



## Top-Jam Biscuits



### Product profile:

- Excellent pumpability, injectable
- Fruity bite with goodness of real fruit
- Moisture management

### Fruits:

Pineapple, Orange, Mixed Fruit, Strawberry, Cherry, Blueberry, Black Currant, Raspberry

### Parameters:

TSS : 77-82 B  
Acidity : 0.21 -0.3  
pH : 4.1 -4.5  
aW : 0.65 - 0.70

## Market products





## Spreads



### Product profile:

- A smooth and bold-flavoured hazelnut and chocolate in Our hazelnut Spread.
- Because we refine all ingredients together in a continuous process, our mouthfeel is unrivalled In all our spread.

### Variants:

Chocolate, Choco hazelnut, Milky vanilla, Dark Chocolate, Milky Chocolate, Peanut butter

### Parameters:

Particle Size: 15-18 micron

## Market products



# Ice Cream and Yogurt



## Product profile:

- Fruit Preparations are designed to give solutions that can help to create appealing, fruit full, and healthier products more effectively.
- Preparation delivery of its Sweet, Sour, and tastier characteristics with and without Natural colour and Flavour for dairy application.

## Fruits:

Mix berry, Strawberry, Blueberry, Orange, Sour Cherry, Pineapple, Vanilla, Mango, Black Currant, Banana, Guava

## Parameters:

T.S.S :50-55  
Acidity - 0.36-0.38  
pH - 3.5-3.8

## Chocolate:

Salted Caramel, Tiramisu, Chocolate, Chocolate Brownie,

## Parameters:

T.S.S :65-68  
Acidity - 0.36-0.38  
pH - 4.5-5.0

## Market products



# Milkshake and Smoothies



## Product profile:

-Dairy preps are preserved by thermal processing and it is used as a preparation in Ice cream, Yogurt, Smoothies, Drinking yogurt, and many more dairy applications.

-The preparation contains food additives within the permitted limit as per FSSAI regulation.

## Fruits:

Mix berry, Strawberry, Blueberry, Orange, Sour Cherry, Pineapple, Mango, Black Currant, Vanilla, Banana, Guava, Fig

## Parameters:

T.S.S :50-55  
Acidity - 0.36-0.38  
pH - 3.5-3.8

## Chocolate:

Salted Caramel, Tiramisu, Chocolate, Chocolate Brownie

## Parameters:

T.S.S :65-68  
Acidity - 0.36-0.38  
pH - 4.5-5.0

## Market products





**Let's make everything...  
irresistible**



**Orchard Brands Pvt. Ltd.**

29, Udyog Bhavan, Sonawala Road,  
Goregaon (East), Mumbai-400063

Tel: 02226850069/70

Website: [orchardbrands.in](http://orchardbrands.in)

Mail: [info@orchardbrands.in](mailto:info@orchardbrands.in)