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Knowledge base

Shelf Life Extender

SLE (shelf life extender)

This product is a complex mixture of different humectants and it has a very important effect on water activity (aw) reduction. Water activity (aw) directly affects food products' microbial safety. Thus, aw adjusting plays an important role in preventing food spoilage.

In addition to aw reduction, increasing the texture softness, delaying the retrogradation and prevention of yeast and mold growth are other important benefits of using SLE in the formulation.





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Shelf Life Extender

Appearance

clear liquid

Packing

24kg gallon and 1200kg tank



SLE	Recommended Dosage (based on batter weight)	Features and Advantage
SLE -M	2-5%	Very powerful aw reduction and delaying the retrogradation in all kinds of bakery products.
SLE-H		Increasing the texture softness, delaying the retrogradation, aw reduction in all kinds of bakery products
SLE-cookie fresh		Increasing product shelf life in all kinds of cookies
SLE multiplus		Increasing product freshness very powerful aw reduction, don't cause after taste in all kinds of bakery products.



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Heat-Stable Filling

Heat stable filling is a creamy product which is ready to use in all kinds of bakery and confectionary products like cake, croissant, cookie and etc. Some advantages of this product are heat stable, keep soft texture after baking, applicable before and after baking process, suitable for injection systems, stable viscosity in different temperature and resistant to penetration into the final products texture.





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Heat-Stable Filling

Packing

1,3,6 and 20kg Buckets

Appearance

Creamy



Filling	Features and advantages
Milky filling	Viscosity stability in high and low temperatures, resistant to penetration into the cake texture, applicable before and after baking process.
Cocoa filling	
Vanilla filling	
Caramel filling	
Coffee filling	
Orange filling	
Coconut filling	
Strawberry filling	
Banana filling	



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Knowledge base

Emulgel Daily Golden

Daily Golden is powder generation of cake gels. Most important features of this product are: easiness of transportation, storage and also production process in factory.

There is no need to use complicated machinery or equipments to prepare daily gel. Only some basic equipments are enough for daily gel preparation in your place. Some other advantages of daily cake gel are: ability of gel production based on your daily requirement, long shelf life, improving dough rheological attributes, increasing volume and softness in final product and form a uniform texture in final product.





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Knowledge base

Emulgel Daily Golden

Appearance

white powder

Packing

25 Bags

Best dosage

2% (based on dough weight)

Usage

in all kinds of bakery product

Preparation instruction:

First weigh the same amount of "Daily Gel Powder" and water, then mix them in temperature of 58-90c to form a homogenous mixture, after cooling you can use it.





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Knowledge base

Cookie Improver

Cookie is a tradition bakery product in north of Iran which has been improved during the years by using some special improvers & technology

Now just a little dosage of "cookie golden" is enough to achieve soft and homogen dough which results to produce a cookie with fine texture and long shelf life.





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Cookie Improver

Knowledge base

Packing

1,3,20kg buckets

Appearance

Gel



Product	Recommended dosage based on dough weight	Feature and advantage
Cookie golden 304/2	Less than 1%	Form a homogenous emulsion between oil and water phase, improve softness and freshness in final product, suitable for all kinds of cookie.



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Knowledge base

Cake Gel

Cake Gels are hydrated form of various emulsifiers. These products play an important role in bakery products quality. Using gel cakes improve the aeration and other features in bakery products.

Some other advantages of using gel cakes are: oil reduction in cakes formulation, use of "All in one" method in dough mixing, reducing mixing time, increasing final product volume, increasing texture softness and increasing shelf life.





Together
a little
better



Cake Gel

Knowledge base

Packing

1, 3, 20 kg Buckets

Appearance

Gel



Cake Gel	(Recommended dosage) Based on batter	Features and Advantage
201 Golden	up to 1/5%	Improve rheological properties of the batter, homogenous batter, soft texture, increase cake volume and postpone the retrogradation. Suitable for all kinds of cakes.
Eco Golden		Increasing aeration, improve final product quality, suitable for different kinds of cakes.
Top Golden		Significant increase in cake volume and height. Significant softness in texture. Suitable for various kinds of muffins, cupcakes and layer cakes.
J60Golden		Improve quality of dough and cakes. increase cakes shelf life. Suitable for all kinds of confectionary products.
Silk Golden	Less than 1%	Keep end product fresh during shelf life, decrease specific volume of dough, increase cakes volume and suitable for all kinds of layer cakes and swiss rolls.
Silk golden	Less than 1 %	maintance the softness & freshness during the storage increasing the volume & height of the final product suitable for all kinds of layer cakes and swiss rolls



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Biscuit Improver

Knowledge base

Biscuit is a product based on flour, sugar and oil. Biscuit contains less than 1% moisture and has long shelf life. Appearance and taste of biscuits are very important parameters in consumer satisfaction, cracked and broken biscuits are not desirable, improving biscuit texture is definitely very effective on quality so "Azarnoosh Shokoofeh" introduced two kinds of improvers (Bisco golden and Behvar) which both of them consist of various emulsifiers which are suitable for all kinds of soft biscuits.

Some advantages of these improvers are: increasing the volume, ability of oil reduction in formulation, postponing retrogradation, easiness of dough preparation and improving freshness and crispiness of final product.





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Biscuit Improver

Knowledge base

Appearance

Behvar1000 powder

Bisco Golden: Gel

Packing

Behvar1000, 25 kg Bags

Bisco Golden: 1,3,20kg buckets



Products	Recommended dosage	Feature and Advantage
Behvar1000	0.6% (based of flour weight)	Easiness of dough preparation, volume increase postpone retrogradation, applicable for all kinds of soft biscuits.
Bisco Golden	1% (based on dough weight)	possibility of oil reduction in formulation, produce high quality dough, volume increase, freshness and crispiness applicable for all kinds of soft biscuits.



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Baking Powder

One of the most important properties in baking products is volume so there are several different methods to increase the volume and good shape in all kinds of baking products such as biologic methods (using yeast), mechanical methods (whipping) and chemical methods (using chemical leaving agents).

Using the appropriate chemical agent is very important for increasing the volume, porosity and sponge texture of the final products.

Azarnoosh Shokoofeh has designed different kinds of professional baking powders and recommend suitable baking powder based on type and weight of final product. Our baking powder are classified in two groups: single and double acting baking powder which single acting baking powders consist of three kinds of baking powders namely slow acting, medium acting and fast acting baking powder.





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Baking Powder

Appearance

white powder

Packing

10 kg and 25 kg Bags



Types of baking Powder	Recommended dosage based on flour weight	Feature and Advantage
Super Baking Powder	40 grams per 1 kg flour	Increase volume and porosity with slow reaction speed, suitable for different kinds of cakes with high weight and frozen dough like frozen pizza dough.
Medium Baking Powder		Increase volume and porosity in all kinds of cakes with light and medium weight.
Cookie Baking Powder		Increase volume and porosity with fast reaction speed, suitable for various kinds of cakes with short baking time like pan cake, cookie, doughnut
Double Action Baking Powder		Increase volume and porosity by control releasing gas in two phases. Suitable for layer cakes and swiss rolls.
Star Baking Powder		Increase volume and porosity in all kinds of baking products.
Ecoplus baking powder		Increase aeration, increase volume and porosity. It contains 2 grades: 1-Normal Ecoplus : suitable for shortened cake 2-sponge Ecoplus : Suitable for layer & sponge cake



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Bakery Egg Powder

Egg Powder is product of drying fresh eggs. Egg is one of the most important raw material in bakery products and has a significant effect on qualitative attributes but there are some difficulties like increasing microbial growth and short shelf life in use of fresh egg. Egg Powder is one of the most suitable alternatives but some egg powders could have adverse effect on the final products volume and texture which are not well formulated.

Thus "Azarnoosh Shokoofeh" introduces "Special Bakery Egg Powder " which improves all qualitative features of egg powder. Some advantages of using egg powder are: easiness in transportation, long shelf life, improving dough and end products quality.





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Bakery Egg Powder

Packing

Bakery whole egg powder
10 kg Cartoons Egg Powder Improver

Appearance

Whole Bakery Egg Powder: yellow Powder
Egg Powder Improver: white Powder



Product	Recommended dosage and preparation instruction	Advantage
Bakery whole egg powder	Mix 1 part of powder with 3 parts of water	Improve dough and final products quality, easiness in transportation, reduce storage space, prevention of microbial growth, long shelf life suitable for all kinds of bakery products
Egg Powder improver	2/5-3%(based on renovated egg powder)	Improve all kind of egg powder



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Active Greasing Oil

After baking stage stickiness between cake texture and molds usually occurs. It can cause difficulties in removing cakes from the pan or molds.

Greasing oil can prevent stickiness by forming a very thin layer on pan or mold surface.

Some of greasing oil advantages are: possibility of using in various pans and molds, waste reduction and has no effect on taste and odor of the final products.





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Active Greasing Oil

Knowledge base

Packing

19 kg gallons



Greasing oil	Appearance	Features, advantages and usage
Active -100	Low viscose liquid	Power full effect on stickiness prevention, suitable for spray nozzle, applicable for all kinds of pans, trays and molds
Active -200	Semi viscose liquid	Power full effect on stickiness prevention, suitable for spray nozzle. Applicable for all kinds of pans, trays and mold
Active -400	Viscose liquid	Viscose greasing oil applicable with brush for all kinds of pans, trays and molds
Azor	Oil-based liquid	Stability against heat & oxidation significant separability from pan & molds reduce deposition on the mold surface, suitable for spray nozzle