



Azar Noosh

Shokoofeh

(Knowledge based)



Let's create the best



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Shokoofeh



Azarnoosh Shokoofeh Knowledge-Based Company started its activities in 1997 as the first producer of bakery improvers in Iran. Today, it is recognized as a leading manufacturer of key and functional ingredients for bakery products. With strong technical expertise and a skilled team, the company has successfully met a large share of the industry's needs as a technology-driven enterprise. Our focus is on producing high-quality products that comply with international standards, supported by modern technology and strict implementation of ISO 22000 and HACCP systems. Customer satisfaction, continuous development of infrastructure and management systems, and employee empowerment are the core principles guiding Azarnoosh Shokoofeh in its mission to support the bakery industry.

OUR PRODUCTS

◆ Gel Cake

Emulgel Golden
Emulgel Cookie Golden
Emulgel Silk Golden
Emulgel Donua Golden
Emulgel Bisco Golden, etc.

◆ Heat Stable Filling

Milk	Strawberry
Chocolate	Apple
Caramel	Coconut
Vanilla	Nutella
Coffee	Lotus
Hazelnut	Cherry, etc.
Orange	

◆ Shelf Life Extender

SLE Multi plus
SLE Cookie Fresh
SLE H, etc.

◆ Layer cake syrup

◆ Baking Powder

- B.P Cookie
- B.P Medium
- B.P Super
- B.P Double
- B.P Eco Plus, etc.

◆ Improvers

- Bread Improver
- Laminated Confections Improver
- Cake Powder Improver
- Semi - Ready improver of cake & cookie (Daily Golden), etc.

◆ Greasing oil

- Active
- Azour
- Go, etc.

◆ Egg powder for bakery products



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Cake Gel

Cake gel is an α -form emulsifier, formulated from a blend of multiple emulsifiers, designed to improve the overall quality of bakery products.

Key Features:

1. Enhances dough rheology and processing properties
2. Increases product volume and uniformity
3. Improves texture and crumb structure
4. Enhances sensory attributes such as taste and mouthfeel
5. Extends shelf life by delaying staling





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Emulgel Golden

Golden Cake Gel is a versatile and efficient improver developed for use in a wide range of cake formulations. Produced in line with bakery standards, it performs reliably across different climates and production conditions.

Key Features:

1. Ensures optimal aeration by incorporating fine air bubbles into the batter
2. Increases product volume and creates a soft, uniform texture
3. Delays staling and maintains product freshness
4. Extends shelf life with consistent quality

Applications:

- Various types of oil-based cakes, including muffins, etc.
- Layer cakes
- Swiss rolls, etc.

Product Information:

 Recommended dosage: up to 1.5% of flour weight

 Packaging: 20 kg pail

 Storage conditions: ambient temperature (up to 25 °C)

 Allergen: free from allergenic effects

Certification: This product is Halal certified

Cookie Golden Gel

Cookie Golden Gel is a specialized improver designed for the production of various types of cookies and biscuits.

Key Features:

1. Creates a stable emulsion within biscuit dough
2. Prevents dough hardening during processing
3. Production of uniform and homogeneous dough
4. Maintenance of freshness throughout shelf life
5. Delayed staling

Applications:

- Various types of cookies
- Industrial biscuits
- Traditional biscuits

Product Information:

 Recommended dosage: less than 1% of dough weight

 Packaging: 20 kg pail

 Storage conditions: ambient temperature (up to 25 °C)

 Allergen: free from allergenic effects





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Emulgel Silk Golden

Silk Golden is a hydrated gel-type improver designed for use in the formulation of cakes such as Swiss rolls, layer cakes, fermented products, etc.

Key Features:

1. Production of dough with a fully cohesive texture
2. Increased dough volume and soft texture
3. Delayed staling
4. Improved organoleptic properties
5. Maintenance of freshness throughout shelf life

Applications:

- Swiss rolls
- Layer cakes
- Croissants, strudels, etc.

Product Information:

 Recommended dosage: up to 1% of dough weight

 Packaging: 20 kg pail

 Storage conditions: ambient temperature (up to 25 °C)

 Allergen: free from allergenic effects



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Donua Golden

Donua Golden is a hydrated gel improver developed for use in different types of donut formulations. It optimizes dough performance and improves the quality and freshness of the final product.

Key Features:

1. Shortens dough preparation time
2. Speeds up the fermentation process
3. Increases product volume and lightness
4. Delays staling and extends shelf life
5. Preserves freshness throughout storage

Applications:

- Various types of donuts

Product Information:

 Recommended dosage: less than 1% of dough weight

 Packaging: 20 kg pail

 Storage conditions: ambient temperature (up to 25 °C)

 Allergen: free from allergenic effects



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Biscuit Improver

Biscuit Improver is available in both gel and powder forms, designed to enhance the quality attributes of biscuits.

Key Features:

1. Facilitates dough preparation
2. Produces fully uniform and homogeneous dough
3. Allows for reduction of fat in the formulation
4. Increases volume and crispness of the final product

Applications:

- Soft biscuit
- Hard biscuit
- Cracker
- Petit Beurre biscuit
- Digestive biscuit

Product Information:

Biscotak (Powdered Improver):

 Recommended dosage: up to 0.6% of dough weight

 Packaging: 20 kg bag

 Storage conditions: ambient temperature (up to 15 °C)

 Allergen: free from allergenic effects

BiscoGolden (Emulgel):

 Recommended dosage: less than 1% of dough weight

 Packaging: 20 kg pail

 Storage conditions: ambient temperature (up to 25 °C)

 Allergen: free from allergenic effects

► Shelf Life Extender (SLE)

SLE is a special blend with a unique formulation designed to extend the shelf life of bakery products.

Key Features:

1. Reduction of water activity
2. Extended product shelf life
3. Prevention of microbial spoilage, particularly mold growth
4. Delayed staling
5. Preservation of texture freshness throughout shelf life

Applications:

- Various types of cakes
- Various types of cookies and filled biscuits

Available Types:

- SLE H
- SLE Multi Plus
- SLE Cookie Fresh, etc.

Product Information:

 Recommended dosage: 2-5% of dough weight

 Packaging: 24 kg pail / 1000 L containers

 Storage conditions: ambient temperature (up to 25 °C)

 Allergen: free from allergenic effects









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Heat-Stable Filling Cream

Heat-Stable Filling Cream is a ready-to-use creamy product designed for use in various bakery applications.

Key Features:

1. Unique formulation
2. Maintains softness and creaminess after heat treatment
3. Does not penetrate the structure of the final product
4. Stable texture under different physical conditions
5. Controlled water activity (aw)
6. Available in a variety of flavors

Applications:

Cakes (layer cakes, cupcakes, etc.)

Croissants

Strudels

Pastries and confectioneries

Product Information:

 Recommended dosage: as required

 Packaging: 25 kg pail

 Storage conditions: ambient temperature (up to 25 °C)

 Allergen: free from allergenic effects

Baking Powder

Baking Powder is one of Azarnoosh's specialized products, designed for use in a wide range of baked goods.

Features:

1. Increases product volume
2. Creates a spongy texture
3. Provides lightness and crispness in the final product

Applications:

- Various types of cakes
- Various cookies and biscuits, etc.

Available Types:

- Super
- Cookie
- Medium
- EcoPlus
- Double, etc.

Product Information:

 Recommended dosage: up to 40 g per kg of flour

 Packaging: 25 kg bag

 Storage conditions: ambient temperature (up to 25 °C)

 Allergen: free from allergenic effects





► Active Greasing Oil

Active Greasing Oils are specialized oils designed to facilitate easy and clean release of products from molds or baking surfaces.

Features:

1. Facilitates easy product release from molds
2. Minimizes residue and build-up on molds
3. Does not affect the taste or aroma of the product

Applications:

- Different types of molds
- Various baking surfaces
- Different types of baking bands

Available Types:

- Active
- Go
- Azour, etc.

Product Information:

- Recommended usage: as required
- 📦 Packaging: 18 kg pail
- 🌡 Storage conditions: ambient temperature (up to 25 °C)
- ㊂ Allergen: free from allergenic effects



Bread Improver

This product is an enzyme and emulsifier based improver designed to enhance the quality attributes of dough and bread.

Key Features:

1. Improves the dough's physical and rheological properties
2. Facilitates dough preparation
3. Enhances the fermentation process
4. Produces optimal volume in the final product
5. Improves crumb softness and maintains it over time
6. Delays staling

Applications:

- Various types of leavened bread

Product Information:



Recommended dosage: 0.5–0.3% of flour weight



Packaging: 10 kg bag



Storage conditions: ambient temperature (below 25 °C)

Laminated Confections Improver

This product is a powdered improver designed for use in the formulation of various types of layered fermented pastries.

Key Features:

1. Enhances the dough lamination process during rolling
2. Improves fermentation
3. Enhances product quality attributes, including texture
4. Improves product color
5. Maintains freshness and prevents staling throughout shelf life

Applications:

- Croissants
- Strudels
- Danish pastries, etc.

Product Information:

 Recommended dosage: 1-1.5% of flour weight

 Packaging: 10 kg bag

 Storage conditions: ambient temperature (below 25 °C)



Home Cake Mix Improver

This product is an improver designed for use in the formulation of various types of home cake mixes.

Key Features:

1. Allows for sugar reduction in the formulation
2. Improves the physical and rheological properties of the batter
3. Enhances the quality attributes of the final product
4. Maintains softness and freshness throughout shelf life

Applications:

- Various home cake mixes

Product Information:

 Recommended dosage: up to 5% of cake mix weight

 Packaging: 20 kg bag

 Storage conditions: ambient temperature (below 25 °C)

 Allergen: free from allergenic effects





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Daily Golden

This product represents a new generation of improvers, available in powdered form and designed for daily preparation in industrial bakeries.

Key Features:

1. Enables production according to daily needs
2. Improves dough and final product quality
3. Does not require complex or advanced equipment for preparation

Preparation Method:

Mix equal parts of powder and water (1:1) and heat to 85 °C until a stable and uniform gel network is formed. After cooling, incorporate into the dough.

Applications:

- Various cakes and biscuits

Product Information:

 Recommended dosage: up to 2% of dough weight

 Packaging: 20 kg bag

 Storage conditions: ambient temperature (below 25 °C)

 Allergen: free from allergenic effects



Special Egg Powder for Bakery Industry

This product is a suitable alternative to fresh eggs, designed for use in the formulation of various bakery products.

Key Features:

1. Easy transportation
2. Reduced storage space
3. No need for refrigeration
4. Extended shelf life
5. Prevention of microbial spoilage

Preparation Method:

Mix one part of egg powder with three parts of water and incorporate into the dough.

Preparation Method:

Mix one part of egg powder with three parts of water and incorporate into the dough.

Product Information:

 Recommended dosage: as required

 Packaging: 10 kg carton

 Storage conditions: ambient temperature (up to 25 °C)



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Layer Cake Syrup

Layer Cake Syrup is a specialized product designed for the production of layer cakes, aiming to enhance crumb softness and texture.

Key Features:

1. Extends product shelf life
2. Delays staling
3. Reduces production cost
4. Increases production efficiency
5. Enhances organoleptic properties
6. Significantly improves crumb softness
7. Can be applied after baking
8. Requires no additional equipment in the production line

Applications:

- Various types of layer cakes

Product Information:

 Recommended usage: as required

 Packaging: pail

 Storage conditions: ambient temperature (up to 25 °C)

 Allergen: free from allergenic effects

Fully pasteurized product

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📞 021-88688919

🌐 www.aznco.com

✉️ info@aznco.com

👤 [azarnoosh-shokoofeh](https://www.linkedin.com/company/azar-noosh-shokoofeh/)

📍 Tehran, Sa'adat Abad, Farhang Boulevard, Kooy Farhang, Dead End 5, No. 4, Unit 1