

## For Bread

### *K-Lite*<sup>®</sup> - Bakery Shortening



#### Features

Aerated and emulsified shortening  
Less than 1% Trans fat content

#### Benefits

Better structure to loaf / crumb  
Nutritious option

### **Kamani N** - Vanaspati



#### Features

Less than 1% Trans fat content  
Bland in Taste  
Odorless

#### Benefits

Nutritious option  
Economical solution

### **Komplete**<sup>®</sup> - Vanaspati

#### Features

Good plasticity  
Multipurpose fat  
Ideal fat for laminated yeast products

#### Benefits

Economical Fat  
Better inventory management

### **Foodlite** - Ref. Palm Superolein Oil

#### Features

Double deodorized oil  
Added antioxidant (INS 319)  
Light colour product  
High smoke point

#### Benefits

Improved product appeal  
Nutritious option  
Bake stable solution



## For Rusk

### **Kamani N** - Vanaspati



#### Features

Less than 1% Trans fat content  
Bland in Taste  
Odorless

#### Benefits

Nutritious option  
Economical solution

### *Karuna*<sup>®</sup> - Vanaspati

#### Features

Grainy Texture  
Odourless & bland in Taste

#### Benefits

Good crumb structure  
Heat stable baking solution

### *K-Lite*<sup>®</sup> - Bakery Shortening



#### Features

Less than 1% Trans fat content  
Aerated and emulsified shortening

#### Benefits

Nutritious option  
Good crumb structure  
Heat stable solution  
Easy to use



## Marketing Offerings

|  |  |
|--|--|
| Kamani Bakery Challenge                | A felicitation program for bakeries to develop innovative and healthy recipes.   |
| Foodwill Expo                          | Our initiative across categories showcasing innovative products, giving customised solutions and inspiring our customers to expand their business across categories. |
| Exhibitions                            | Participation in - Bakery Biz, Indian Ice-Cream Congress & Expo, Aahar Expo and other major B2B Exhibitions.   |
| Karigar Connect                        | AAK Kamani's Karigar Connect assists to educate Karigars on food hygiene and safety practices.   |
| Chef Demo's / Recipe Promotion         | AAK KAMANI experts conduct demos to develop recipes and promote the same to the consumers.   |
| AAK KAMANI Academy                     | AAK Kamani Academy helps our customers by sharing knowledge through training, workshops & seminars.  |
| Customer Innovation Centre (CI Centre) | A facility with modern state of art equipment in Bakery, Confectionery, Culinary & Frozen Dessert.   |

## AAK KAMANI

The Co-Development Company

# Specialty Oils & Fats for BAKERY

To book an appointment at our CI Centre,  
Call us on Toll Free number or download Connect App.



Happy to Help  
1800 266 6363

## AAK KAMANI

**AAK KAMANI Private Limited**  
(Formerly Kamani Oil Industries Pvt Ltd.)

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## For Puffs

### PuffLite® - Vanaspati

#### Features

Less than 1% Trans fat content  
Good plasticity  
Bland in Taste and Odorless  
3kg x 5 blocks

#### Benefits

Nutritious option  
Creates flaky & crispy puff/khari  
Enhances Taste & Aroma  
Easy to use

### Jade™ - Bakery Shortening

#### Features

Excellent plasticity  
  
Contains Beta carotene (Vitamin A)  
Bland in Taste & Odorless  
Laminated five ply box  
  
3kg x 5 blocks

#### Benefits

Creates flaky pastries and brings out the full flavour of the stuffing in filled puffs  
Golden brown colour that lasts  
Great Aroma, Taste  
Tamper proof and sturdy box provides insulation to the fat & prevents damages  
Easy to use

### Artina® - Bakery & Industrial Margarine

#### Features

Excellent spreadability  
  
Contains Beta carotene (Vitamin A)  
Laminated five ply box  
  
Ideal for tropical climatic conditions  
  
3kg x 5 blocks

#### Benefits

Creates flaky pastries and brings out the full flavour of the stuffing in filled puffs  
Golden brown colour that lasts  
Tamper proof and sturdy box provides insulation to the fat and prevents damages  
Good lamination property for warm climates  
Easy to use

### Akopuff® 20 - Bakery Shortening

#### Features

Firm Fat  
High Plastic Fat  
3kg x 5 blocks

#### Benefits

Can withstand the summer heat  
Suitable for bulk application for khari/puff  
Easy to use



## For Cookies

### K-Cookiez - Bakery Shortening

#### Features

4% aeration  
Ideal for Premium Cookies

#### Benefits

Easily blends with any flavour and colour  
Ideal melt profile for machine cookies  
Crunchy texture of the cookies/biscuits

### K-Lite® - Bakery Shortening

#### Features

Less than 1% Trans fat content  
8 - 12% aeration  
Contains emulsifier  
  
Light bright colour  
  
Ideal for Healthy Cookies

#### Benefits

Nutritious option  
Reduces mixing time  
Good creaming ability resulting in better volume  
Cookies are light and crisp  
Better mouth feel & taste  
Better shelf life

### K-Meetha® - Vanaspati

#### Features

Ideal for bulk manufacturing  
Smooth and non granular texture  
  
Bland in taste and completely odorless

#### Benefits

Economical option for cookies  
Light and crisp cookies with extended shelf life.

### Konica™ - Vanaspati

#### Features

Ideal for bulk manufacturing  
Smooth and non granular texture  
  
Bland in taste and completely odourless

#### Benefits

Economical option for cookies  
Light and crisp cookies with extended shelf life.



## For Cake

### CakeLite® - Bakery & Industrial Margarine

#### Features

Less than 1% Trans Fat content  
Contains emulsifier

#### Benefits

Nutritious option  
Good creaming ability resulting in better volume  
Soft and spongy crumb structure

### K-Lite® - Bakery Shortening

#### Features

Less than 1% Trans Fat content  
8-12% aeration  
Reduces mixing time  
Use 10% less as compared to margarine in cakes  
Contains emulsifier

#### Benefits

Nutritious option  
Soft and spongy crumb structure  
Cost saving  
  
Good creaming ability resulting in better volume

### Foodlite - Ref. Palm Superolein Oil

#### Features

High smoke point  
Double deodorized  
Added antioxidant

#### Benefits

Stable during baking  
Helps to improve the aroma of end product  
Gives better shelf life to end product



## For Cream

### K-Lite® - Bakery Shortening

#### Features

Less than 1% Trans Fat content  
8-12% aeration  
Contains emulsifier  
  
Light bright colour  
Reduces mixing time

#### Benefits

Nutritious option  
Better mouthfeel and taste  
Good creaming ability resulting in better volume  
Imparts good gloss and shine  
Cost saving  
Enhances the colour and flavor of Buttercream

### Komplete® - Vanaspati

#### Features

Multipurpose vanaspati

#### Benefits

Better inventory management  
Good aeration resulting in better volume & stability



## For Pej Butter

### Komplete® - Vanaspati

#### Features

Good plasticity  
Multipurpose vanaspati  
Ideal fat for laminated yeast products

#### Benefits

Economical Fat  
Better inventory management

