

Malto dextrin Powder

Malto Dextrin is a polysaccharide that is used as a food additive. It is produced from starch hydrolysis and is usually found as a creamy white hygroscopic spray dried powder. Malto Dextrin is easily digestible, gets absorbed as rapidly as glucose, and can be moderately sweet or almost bland in taste. It is commonly used as an ingredient in a variety of processed foods.



Non Dairy Creamer is a granular free flowing powder intended to substitute for milk or cream as an additive to coffee, tea, milk shakes or other beverages.

Non Dairy Creamer is available with vegetable fat percentage ranging from 25% to 75%.

Instant Tea Coffee Creamer







Instant Tea Coffee Creamer is a Dairy Whitener intended to substitute for Milk and Milk powder in Tea, Coffee, Milk Shakes and as a Milk Replacer in different food applications.

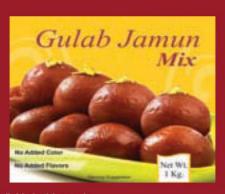
Available in 4gm/16gm /85gm/500gm pouch pack 500 gm and 10 kg Jar.

Beverage Whitener



It is a combination of milk solids, vegetable fat and sugar used in instant tea / coffee premix formulations. It is an economical substitute for DAIRY WHITENER.





Available in 1 kg pack.



Soya Milk Powder is produced from liquid soy milk, extracted from whole soybeans, by concentrating and spray-drying, in a way similar to dairy milk powder. It can have solubility similar to dairy milk powder. It has almost 50% more protein than the skimmed milk powder.

Soya milk powder is most often used for making soya beverage mixes, frozen dessert mixes, reconstitutes soy milk, tofu, soy yogurt, etc. When sold directly to consumer, soy milk powder formulations are typically instantized for rapid dispersion and dissolution in water. It is a lower cost and wholesome alternative to soy protein isolates in many applications where fat and carbohydrates of soy milk are advantageous or acceptable.

Non Dairy Whip Topping





Goodrich Whip Toppings are produced to modern quality standards, ensuring excellent product performance.

These premium products are perfect for all bakery and desert applications due to their high overrun, excellent taste and outstanding stability after whipping.



Use Goodrich's Whip Topping as icing for your cakes & deserts. They are also used for pastry fillings or as a recipe part for various dishes.

Glazes & Fillings



Our Glazes are more transparent glazing gels which add exquisite shine and sparkling finish to your cakes & desserts and gels well with the toppings on cakes. It can be used in other sweet bakery products like sweet buns, croissants or can be used for glazing fruits.

Our flavour range includes: Neutral, Strawberry, Mango, Pineapple, Blueberry, Orange, Kiwi, Caramel. White and Chocolate.



Cheese Toppings







Pizza Topping Cheese - Block / Diced

A perfect blend of Mozzarella Cheese, Vegetable Fat and other additives to deliver quick melting, smooth lasting taste and stringiness to your pizza.

Processed Topping Cheese

A perfect blend of Cheddar Cheese, Milk Solids, Vegetable Fat and other additives which can be used in sandwiches, pizzas, pastas, pav bhaji, dosas, etc.

Mozzarella Blend Diced

It is a perfect blend of uniform diced Mozzarella and Cheddar cheese to give an excellent stretch, good melting and even spreading over surface of the product.

Processed Cheese Slice

It is a perfect blend of milk solids, cheese and other additives, used mainly in sandwiches, burgers, rolls.

Cooking Cream



Goodrich Creamy Delite is a vegetable fat based UHT Cooking Cream that makes your cuisines more-creamier, tastier and richer. It is ideal for culinary use in Indian & Continental Cuisines as well as for Truffles and Mousses.

We have launched this product in user friendly 500ml / 200 ml bottles for the very first time in India.

Table Spread Mixed Fat Spread



Goodrich's Premium Table Spread (RichLite) is made from vegetable oils as an alternative to table butter. It resembles butter in all aspects but at the same time healthier than butter since it is cholesterol free and does not contain hydrogenated fats. It contains PUFA (Polyunsaturated Fatty Acids)- a proven cholesterol fighter and MUFA (Monounsaturated Fatty Acids).

Dairy Lite

10% Milk Fat and 70% Vegetable Fat

Milk Bell 50:50

50% Milk Fat and 50% Vegetable Fat

Baker — Yeast ____





Baker's Yeast is the common name for the strains of yeast commonly used as a leavening agent in baking bread and bakery products, where it converts the fermentable sugars present in the dough into carbon dioxide and ethanol. Whatever the type of bread production or method, Goodrich Compressed & Instant Dried Yeast offers consistent activity levels and superior fermenting power. As such, it guarantees optimum bread quality almost every time.



Eggless Premixes Concentrates



Goodrich has a range of complete Egg free cake premixes & concentrates to make Exotic Sponge and Speciality Cakes. Cakes made with these premixes & concentrates are really fluffy, soft, moist, well textured and have great mouth watering taste.

Chocolate Products



Welcome to a world of taste, quality and a delectable range of indulgent chocolate sensations, excellent quality, indulge in a wide and varied range of chocolate compounds. Whatever you choose, rest assured you are tasting one of the finest. An experience that will delight even the most discerning taste buds.

Products available:

Compound Choco Slab (Dark / Milk / White)

Choco Chips (Dark / Milk / White)

Choco Paste

Choco Dip



