



TORTUE FOODS

Food Additives for Flour Mill/Bakery & Confectionery

Range of Products

Flour / Bread Improver

Flavours

Vitamin and Mineral Premixes for Flour Fortification

Gum Arabic

Tortue Foods,

1/3 Mint Road, Mulji Laxmidas Bldg., Opp GPO, 2nd Floor,
Office No. 30, Mumbai 400001, Maharashtra, India

Flour/Bread Improver

Flour Improvers are mainly used by Flour Mills to standardize the Wheat Flour

Bread Improver enables the Baker to create trouble free processing for making & enhancing the quality of Bread

- Better dough mixing: it increases the stability, strength and extensibility of the dough
- A white and consistent crumb: the product results in an incredible whiteness and consistent crumb
- Optimum volume: it will help the dough to rise and ensure optimum volume during baking
- ADA and Bromate free: as a responsible company,

Tortue Foods is very concerned with food safety, the environment and the health of its customers. Thus, we do not use Potassium Bromate or ADA (azodicarbonamide) in our Flour / Bread Improvers

Flavours

We manufacture an entire range of various liquid & dry powder flavours. All our products are made from natural identical & natural flavouring substances. These products are widely used in Pharmaceuticals, Biscuits & Confectionery Industries.



Vitamin & Mineral Premixes for Wheat/Maize Flour/ Rice Fortification

MORE AND MORE COUNTRIES ARE NOW FOCUSING ON FORTIFICATION OF FLOUR WITH VITAMINS AND MINERALS AS PART OF THEIR PREVENTIVE HEALTH CARE PROGRAMMES.

If you would like to offer your customers Vitaminized flour, we will help you with the practical aspects, with tailor made premixes, expert advice. Flour fortification is a specialist discipline that is steadily gaining significance in the international milling industry.

RICE FORTIFICATION : Hot Extrusion Technology is the most preferred technology which has been adopted by most of the countries in the world over other techniques used for Rice Fortification. Extruded Fortified Rice Kernel (FRK) tastes, cooks and behaves same as that of regular rice. Torture Foods offers ready solution of vitamin mineral premix for FRK. Our premixes are uniquely designed with optimum dosage rate of 2 % to meet desired FSSAI regulations.



Specifications

Products	Grade	Recommended Dosage Per kg of Flour	Application
Improver for Flour Mills	TF 400 KSS Super	0.50 grams	High Volume Breads
	TF 400 K	0.25 grams	Egyptian/Sudanese Bread
	SBF EA 279	0.25 grams	Sandwich Loaf
	BR BN 25	0.25 grams	Chapatti/Mandazi
Improver for Bakeries	SLS	0.05 grams	Sandwich Loaf
	Super Soft 100	1 gram	Sandwich Loaf
	Super Soft 200	2 gram	Sandwich Loaf
	Super Soft 300	3 gram	Sandwich Loaf
	Super Soft 4001	4 gram	Sandwich Loaf
	Super Soft LP	1 - 1.5 gram	Ladi Pav
Flat Bread Improver	Super Soft PI 5212	0.3 gram	South Indian Flat Bread
Flat Bread Improver	Super Soft CI 0321	0.25 - 0.3 gram	North Indian & other States Flat Bread
Multipurpose Improver	BR BN 25	0.25 gram	Bonda Bhajji / Khari / Puff / Sandwich Loaf
Cake Improver	Super Soft SC 0521	1 gram	Cake

NOTE - All the packaging is done in 25 kg Box or 25 kg Kraft Paper Bag , SLS is packed in 5 gram pouch.



TF 400 KSS Super



TF 400 K



SBF EA 279



BR BN 25



SLS & Super Soft Series



Super Soft LP



Super Soft PI 5212



Super Soft CI 0321



BR BN 25



Super Soft SC 0521



Contact Us

Head Office:

Tortue Foods

1/3 Mint Road, Mulji Laxmidas
Building, No 30, GPO, Mumbai
400001, Maharashtra, India.

Manufacturing Unit:

Tortue Foods

Plot No 21, 22 Dandekar Industrial
Estate, Off Old Shirgaon Road,
Palghar 401407 Maharashtra, India

Communicate:

Mobile: +91 7021498978

WhatsApp: +91 9833402731

Email: info@tortuefoods.com

Web: www.tortuefoods.com

