

VICTORY

FOOD-CHEM INDIA

**SPECIALITY
INGREDIENTS &
ADDITIVES**

*Adding sense
to your*
Taste Buds





Unique Ingredients for unique creations...

**Speciality Ingredients
& Premixes**



Stabilizing & Emulsifying System

**Co-Blended Emulsifiers
& Stabilizers**

Sweetame
Naturally Sweet....

Artificial Sweeteners



Unique Ingredients for unique creations...

Adding Sense to your Taste Buds....

About Us

VICTORY FOOD CHEM INDIA is a reliable company started in 2010, with a vision of importing and distribution of finest food ingredients and canned products. Later, in 2012, the company started manufacturing a wide range of finest and premium range of Premixes, Food Ingredients and Dairy Solutions under the brand name **"BakeStab"**. Working in a state of constant innovation aided by modern technology ensures that our ingredients are formulated to suit and matches individual customer's taste and requirements. With our commitment to quality, we assure to cater only finest and best quality products to our prestigious customers.

Mission

Our mission is to exceed customer's expectations by processing, manufacturing and supplying premium quality products by continually undertaking Innovation and safety measures.

Vision

With a vision to create a worldwide recognition brand name and achieve customer's long term confidence, we have been consistently maintaining the quality of the products as per the standards. Our vision is to provide best quality products at the least price ensuring the international quality of ingredients.



Co-Blended Emulsifiers & Stabilizers



A special blend of stabilizing and Emulsifying System is designed and developed for the Dessert Industry. **ISTAB** which is a complete system of emulsifier stabilizer which is standardized blends of guar gum and hydrocolloids from vegetable and seaweed sources. Since **ISTAB** is designed to give consistent mix viscosities over a period of continuous supply in order to minimize variation at user level hereby saving the user's valuable time in adjusting amount of different ingredients for Stabilization & Emulsification.

Specific Product Ranges

We have developed and designed a wide range of Co-blended Stabilizers and Emulsifiers for Dessert Industry which gives optimum results in Ice Cream, Frozen Desserts, Kulfi, Gelato, Sorbet, Soft Serves, Juices & Milk based Beverages.



ISTAB REG **ISTAB FINE** **ISTAB CREMO**

Ice Creams & Frozen Desserts

A premium & super premium combination of Emulsifier of vegetable origin and permitted Stabilizers designed for use in all types of freezers setting new standards, formulated to withstand temperature variation during distribution and/or scooping operations.



ISTAB GEL **Gelato**

A complete system of emulsifier & stabilizer which is standardized blends of hydrocolloids from vegetable and seaweed sources. This product is specially designed to offer the user the option of use the stabilizer in variety of Gelato preparation with different fat/solid contents, by varying only the percentage of stabilizer to be incorporated in the mix, depending upon the fat content in the mix.

ISTAB KL20 **Kulfi**

An economical modern combination of stabilizers together with Emulsifiers of vegetable origin designed to make creamiest Kulfi without addition of starch or custard powder.



ISTAB ICY **Popsicle / Water Candy**

An economical modern combination of stabilizers together with Emulsifiers of vegetable origin designed for use in water ice, ice lollies and other frozen desserts.



ISTAB ULTRA **SORBET, JUICES, MILK BEVERAGES**

A modern combination of Permitted Stabilizers designed for use in a very wide range of frozen confectionery (Sorbet, Sherbet, Thick Shakes). It is an extremely versatile material, which will give good results when used in many formulations both without milk or fat additions and with modest additions of dairy products.



Packing Type: Available in 5X5 Kgs & 25 x 1 Kg Pouch packed in Paper Bag with LPDE Liner inside.





Instant Dairy Premixes



A milk base premium product which is standardized blends of Milks Solids, Hydrogenated Vegetable Oil, Emulsifier, Stabilizer, Edible Gums & a vast range of Exclusive Permitted Flavors. These products are specially designed for making the creamiest and smoothest ice creams and shakes. We offer a wide range of flavors, that are sure to enhance your taste buds.

- ▶ Softee Ice Cream
- ▶ Hard Ice Creams
- ▶ Ice Cream Rolls
- ▶ Yoghurt Soft Serve

- ▶ Milkshakes
- ▶ Thickshakes
- ▶ Frappè
- ▶ Shaved / Snow Ice Cream

Regular Flavors

- ▶ American Vanilla
- ▶ Creamy Vanilla
- ▶ Crunchy Butterscotch
- ▶ D'Licious Mixed Fruit
- ▶ Deep Purple (Black Currant)
- ▶ Fruity Pineapple
- ▶ Juicy Mango
- ▶ Pistachio Treat
- ▶ Raspberry Delite
- ▶ Royal Kesar Badam
- ▶ Royal Kesar Pista
- ▶ Strawberry Delite
- ▶ Tangy Orange

Exotic Flavors

- ▶ Banana Exotica
- ▶ Blue Berry
- ▶ Blue Bubble
- ▶ Cotton Candy
- ▶ Cranberry
- ▶ Fresh Mint
- ▶ Guava Chilli
- ▶ Jacky Fruity (Jack Fruit)
- ▶ Malai Kulfi
- ▶ Mango Peach
- ▶ Pinacolada
- ▶ Paan Masala
- ▶ Rich Chocolate
- ▶ Red Aqua Melon
- ▶ Red Pepperoni

Selectà Flavors

- ▶ Belgian Dark Chocolate
- ▶ Cappuccino (Coffee)
- ▶ Caramellattè
- ▶ Carrot ▶ Cookies & Crème
- ▶ Charcoal Bizarre
- ▶ Cheese Popcorn
- ▶ Crème Rum Raisin
- ▶ ChocoVelvet
- ▶ ChocoHaze
- ▶ Dolcè Dè Latto
- ▶ Matcha (Japanese Green Tea)
- ▶ Moccha
- ▶ Maltolicks
- ▶ Purple Velvet ▶ Red Velvet
- ▶ Roasted Choco Almond



Our Premixes offer many benefits, including:

- Creamy mouthfeel
- Viscosity
- Water binding
- Rich Texture
- Glossy, Smooth appearance
- High overrun
- Easy handling
- Perfectly Fresh
- Pleasant creamy taste

Packing Type: Available in 25 x 1 Kg Pouch packed in Paper Bag with LPDE Liner inside.



Waffle Concepts



Unique Ingredients for unique creations...

Belgian waffles originated in Belgium, with roots tracing back to the Middle Ages. The word "waffle" itself comes from the Dutch word "wafel", meaning "Honeycomb". India's burgeoning dessert market has witnessed a surge in popularity for western delights like Belgian waffles, pancakes, and crepes, carving out a significant niche alongside traditional sweets like barfis and jalebis.

BakeStab Belgian Waffle Premix and BakeStab Waffle Cone Premix are designed to elevate the experience by using only the finest ingredients to ensure a premium product. This commitment to quality translates into a range of benefits with an uncompromising quality, perfect texture and taste. The premixes are expertly formulated to deliver consistently delicious results, ensuring that every batch of waffles is crispy on the outside and fluffy on the inside.

Quality Requirements

- Uncompromising Quality
- Pleasant, light, sweet milk taste
- High foam stability
- Excellent foam stability
- Short whipping time
- Cannot be over-whipped

Range of Products

- ▶ Bakestab Belgian Waffle Mix - Vanilla, Chocolate, Red Velvet
- ▶ Bakestab Pancake & Crêpe Mix - Vanilla, Chocolate, Red Velvet
- ▶ Bakestab Waffle Cone Mix - Vanilla, Charcoal, Chocolate, Red Velvet

Key Characteristic

- Hassle free premixes
- Easy to use with outstanding results
- Improves Shelf Life
- Can be tailor made as per customer's request



Packing Type: Available in 25 x 1 Kg Pouch packed in Paper Bag with LPDE Liner inside.



Whipping Cream Powder



Unique Ingredients for unique creations...

We have developed spray dried whipping agent comprising of vegetable fats, emulsifiers and milk proteins. We have also developed a delicious non-dairy analogue cream base for whipping just like dairy whipped cream and is widely used in various aerated dessert applications.

- ▶ Perfect for cakes, pastries, desserts, ice cream, mousse, tiramisu and beverages.
- ▶ Convenient, efficient and consistent smooth creamy texture every time.
- ▶ Stable and durable for storage and transportation.
- ▶ Excellent whipping properties with neutral flavour profile.

Quality Requirements

- High overrun
 - Pleasant, light, sweet milk taste
 - High foam stability
 - Excellent foam stability
 - Short whipping time
 - Cannot be over-whipped
- ▶ **Crèmex WCP Series** - Whipping Cream Powder
- ▶ **Crèmex WCP Max ND Series** - Non-Dairy Whipping Cream Powder
- ▶ **Crèmex WCP Max DCR Series** - Dairy Whipping Cream Powder
- ▶ **Crèmex WCP Premia Series** - Premium Whipping Cream Powder
- A replacement for dairy cream and milk (evaporated or fresh) & non-dairy cream in food and beverages. It imparts a desirable cream like flavor, as well as the desired body, flavor and color to the food.

Quality Requirements

- Longer shelf-life
- Ease of storage and handling
- Lower cost of production
- High overrun and volume
- Pleasant, light sweet milk taste
- Taste remain same even after 3-4 Days.

Packing Type: Available in 25 x 1 Kg Pouch packed in Paper Bag with LPDE Liner inside.





Eggless Cake Premixes



Experience the pinnacle of baking excellence with our premium range of Egg-free Cake and Cup Cake Premixes. **BakeStab** uses 100% egg-free formulations, perfected over years of R&D. Each premix delivers a moist, flavorful cake without eggs - ideal for vegetarians, sensitive consumers, or those seeking cleaner baking options. Designed for perfect texture and rising power, our premixes ensure soft, light, well-aerated cakes every time. They're also tailor-made to fit the exact preferences and dietary needs of modern consumers.



Unique Ingredients for unique creations...

Key Benefits

- 100% egg-free formulations
- Consistently Outstanding Results
- Time-Saving & Economical: Just add water and oil—no eggs, no fuss.
- Hassle-free Baking: No cracking, no separating eggs — just mix and bake.
- Reliable texture & shelf life
- All-Natural, High-Quality Ingredients

With BakeStab, premium quality and egg-free convenience come together in every packet. Whether you're baking for family, friends, or a small business, you'll get taste, texture, and trust in every slice.

Try BakeStab Premixes today and discover a world of possibilities in eggless baking!

- ▶ **Eggless Cake Concentrate** - Neutral, Vanilla, Chocolate.
- ▶ **Eggless American Brownie Premix** - Premium Series
- ▶ **Eggless Chocolava Premix** - Premium Series
- ▶ **Eggless Cup Cake Premix** - Premium Series
- ▶ **Eggless Sponge Cake Premix** - Premium Series
- ▶ **Eggless Sponge Cake Premix** - Classic Series

Regular Flavors

- Vanilla
- Chocolate
- Neutral

Exotic Flavors

- Matcha
- Purple Velvet
- Red Velvet

Key Characteristic

- Hassle free premixes
- Easy to use with outstanding results
- Improves Shelf Life
- Can be tailor made as per customer's request

Packing Type: Available in 25 x 1 Kg Pouch packed in Paper Bag with LPDE Liner inside.



Zero Eggs - Egg Replacer



Unique Ingredients for unique creations...

BakeStab Zero Eggs - Egg Replacer is a gluten free product, made from 100% vegetarian ingredients such as Whey Protein, Milk Solids, Soya Lecithin, Soda Bicarbonate, Tapioca Starch & common salt. **BakeStab Zero Eggs - Egg Replacer** plays the same role of what eggs do in every baking recipe. The product is developed keeping all the aspects and functionality of egg such as protein content which helps as a binding agent, the soya lecithin which work as an emulsifier and leavening agent, the carbonates which aids in raising and improving the texture and tapioca starch which helps to give crispiness in the product.

BakeStab Zero Eggs - Egg Replacer can be used in various baked products like Cakes, Pastries, Muffins, Brownies, Breads, Waffles, Pan Cakes, Crepes, Desserts, Mousse, Pies, Custard Tarts, Meringue, etc.,

How to Use?

Directions:

- ▶ To replace one whole medium sized egg:
Add 1 heaped teaspoon (10gms) of **BakeStab Zero Eggs** to 2 tablespoons water..
- ▶ To replace one whole large sized egg:
Add 1½ heaped teaspoon (15gms) of **BakeStab Zero Eggs** to 2 tablespoons water.
- ▶ To replace 3 egg whites:
Add 2 heaped teaspoons of **BakeStab Zero Eggs** to 1 tablespoons water.
* May also be added as a dry ingredient in most recipes.
1 heaped teaspoon of **BakeStab Zero Eggs** is equal to 10gms, replaces with 1 medium sized whole egg (33gms).

NOTE: 1 heaped teaspoon of **BakeStab Zero Eggs** is equal to 10gms, replaces with 1 medium sized whole egg (33gms).

Key Characteristic

- High Protein Content & promotes muscle growth.
- Improves Body and Texture in Baked Goods.
- Easily be added to any recipe.
- Provides a moistening effect and binds the ingredients together.
- Enhances the appearance of the products through their colour and flavour.
- Increase the shelf life of the product.

Packing Type: Available in 50 x 200g Stand-up Pouches & 25 x 1 Kg Pouch packed in Paper Bag with LPDE Liner inside.





Instant Beverage Premixes



Unique Ingredients for unique creations...

The world of beverages is evolving, with consumers seeking unique experiences. A high-end ingredients and artisanal ready-to-use blend of finest Tea or Coffee blended with Milk solids, Sugar and Natural Spice Extracts. BakeStab 3 in 1 Tea or Coffee Premixes offers a quick and easy way to enjoy a delicious cup of tea or coffee without the need for additional ingredients or preparation.

It is available in variety of flavours and can be served hot or cold and is specially formulated for vending machines, making it a popular choice for those looking for a convenient and hassle-free beverage options on the go.

Quality Requiements

- Instant Solubility
- Stimulates the senses
- Aromatic and freshens up your mind and body
- Time-saving product
- Ready to use
- Low-sugar, low-calorie options
- Personalized flavor profiles and sweetener options.

3 in 1 Instant Tea Premix

Flavors

- ▶ Chai Latte
- ▶ Classic Tea
- ▶ Kesar Tea
- ▶ Organic Jaggery Tea
- ▶ Cardamom Tea
- ▶ Cinnamon Tea
- ▶ Ginger Cardamom Tea
- ▶ Masala Tea

Flavors

- ▶ Earl Grey Tea
- ▶ Green Tea
- ▶ Lemon Tea
- ▶ Lemon Grass Tea
- ▶ Lemon Grass Ginger Tea
- ▶ Masala LemonTea
- ▶ Matcha Tea
- ▶ Tulsi Tea

3 in 1 Instant Coffee Premix

Flavors

- ▶ Caffé Latte
- ▶ Caffé Mocha
- ▶ Cappuccino
- ▶ Caramel Macchiato

Flavors

- ▶ Chocolate Cappuccino
- ▶ Espresso Solo
- ▶ Hazelnut Cappuccino
- ▶ Strong Coffee



Packing Type: Available in 48 x 200g Standing Pouch & 12 Pks x 1 Kgs Carton box.



Speciality Products & Premixes



Unique Ingredients for unique creations...

We offer a carefully curated range of specialty food and beverage mixes, crafted using the finest ingredients available globally. We manufacture specialty products tailored for a diverse range of applications within the food and beverage industry. Bakestab utilizes carefully selected, premium ingredients to ensure superior taste and functionality across their product line. With a focus on innovation and quality, Bakestab aims to meet the specific requirements and taste preferences of its customers, empowering cafes, ice cream parlours, and other businesses to create delectable and appealing products for their clientele.

Our products cater to a wide array of uses, from enhancing dairy, beverage and confectionery items to providing convenient solutions for bakeries and culinary professionals. BakeStab's focus on premium ingredients ensures superior taste and functionality across their product line, meeting the demand for quality in an evolving food landscape.

Range of Products

- ▶ **Cold Cocoa and Drinking Chocolate Powder** - For luxurious hot or cold beverages and enhanced bakery applications.
- ▶ **Jelly Crystals (Veg. & Gelatin Based)** - Versatile, fruit-flavored mixes for diverse dessert creations, easy to prepare (just add water), and can be used for a wide array of sweet treats and creative culinary applications.
- ▶ **Rich Badam Drink Mix** - A nutritious almond-based beverage mix, often blended with milk and potentially enhanced with saffron and cardamom.
- ▶ **Rich Pistachio Drink Mix** - A pistachio-based beverage mix that combines the benefits of pistachios – rich in Vitamin E, antioxidants, protein, and fiber – with a delightful taste.
- ▶ **Rich Rose Drink Mix** - A fragrant beverage mix capturing the delicate aroma and flavor of roses. It is often used to prepare rose milk, a soothing and refreshing drink, particularly popular during hot weather.
- ▶ **Sweetame** - High-intensity sugar substitutes for various applications such as beverages, soft drinks, juices, Lollies, hard candy, and frozen desserts, Sweets and confectioneries, Ice creams and dairy products, baked goods, including cake mixes and brownie mixes.

Packing Type: Available in 50 x 200g Stand-up Pouches & 25 x 1 Kg Pouch packed in Paper Bag with LPDE Liner inside.





Innovation for Future

Bakestab, under Victory Food-Chem India, demonstrates a strong commitment to continuous innovation and quality, ensuring its diverse product range consistently meets and exceeds the specific requirements and evolving taste preferences of its customers. This unwavering dedication allows Bakestab to provide high-quality ingredients and premixes across the bakery, dairy, confectionery, and culinary sectors, fostering long-term confidence and satisfaction among its clients. By embracing modern technology and maintaining a focus on customer needs, Bakestab remains a key partner for businesses seeking to deliver exceptional food products.

We're committed to continuous development, focusing on sustainable ingredients, clean label solutions, customizable blends & advanced texture modification.

Our journey to perfecting ice cream continues, driven by innovation and consumer passion. We overcome challenges, source finest ingredients, and adapt to evolving tastes, ensuring every scoop exceeds expectations. Stay tuned for exciting developments and new products & flavors!



Unique Ingredients for unique creations...

An ISO
9001:2015
Certified
Company

Manufactured & Marketed by:

VICTORY FOOD-CHEM INDIA

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