



# Baking Innovations Starts Here

*Quality Products for Masterpiece Creations*



**SHINEROAD**  
FOODS INDIA PVT. LTD.

[www.shineroadindia.com](http://www.shineroadindia.com)



# To Our Valued Customers

At Shineroad Foods India Pvt. Ltd., we believe that every great creation in the kitchen starts with the right ingredients – and even better partnerships.

With a steadfast commitment to quality, consistency, and innovation, we take pride in being

***"Your Most Reliable Partner in the Food Industry."***

From bakers to chefs, distributors to manufacturers, our goal is to empower every culinary professional with dependable non-dairy solutions that perform flawlessly, inspire creativity, and elevate the art of food-making.

This catalogue is a reflection of our dedication – thoughtfully curated to present our finest range of non-dairy Whip topping, premixes, gels, and more.

Whether you're crafting everyday delights or extraordinary masterpieces, we're here to support you at every step of your journey.

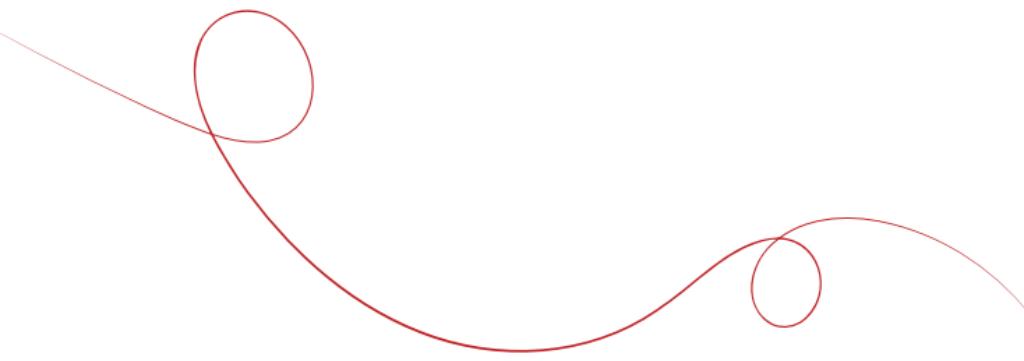
Thank you for choosing Shineroad.  
Let's continue baking brilliance, together.



# Content

---

<i>Title</i>	<i>Page No.</i>
Non - Dairy Whip Topping .....	5-15
Chocolate Truffle .....	17-18
Egg Free Cake Mix .....	20-21
Egg Free Dry Cake Mix .....	23
Korestal Cake Glaze .....	25
Semi-Dry Yeast .....	27





# Non - Dairy Whip Topping





# DELIGHT

For topping, Icing and filling

## Features

- Cholesterol and trans fat free.
- Remarkable stability, Best in segment.
- Compatible with acidic ingredients.
- More than 4 times over run.
- Smooth, shiny, creamy product with vanilla flavour.



**Unit Weight:** 1Kg (12 units/case)



**Storage:** Store at -18°C or below.  
Keep refrigerated after opening.  
Use within 3 Days of Opening.



**Shelf Life:** Unopened (at -18°C or below)  
Best before 12 months from the date  
of Manufacture.



# Tropical

Non-Dairy Whip Topping



## Features

- Excellent stability.
- Outstanding volume and operation ability.
- Ideal for tropical climate.
- Cholesterol and trans fat free.
- Smooth in application.
- Delicious taste with vanilla flavour.



**Unit Weight:** 1Kg (12 units/case)



**Storage:** Store at -18°C or below.  
Keep refrigerated after opening.  
Use within 3 Days of Opening.



**Shelf Life:** Unopened (at -18°C or below)  
Best before 12 months from the date  
of Manufacture.





# DELIGHT

## Plus +

### Features

- Cholesterol and trans fat free.
- Compatible with acidic ingredients.
- More than 4 times over run.
- Smooth, Shiny, creamy product with vanilla flavour.
- Manufactured with premium quality ingredients.



**Unit Weight:** 1Kg (12 units/case)



**Storage:** Store at -18°C or below.  
Keep refrigerated after opening.  
Use within 3 Days of Opening.



**Shelf Life:** Unopened (at -18°C or below)  
Best before 12 months from the date  
of Manufacture.



# Tropical Premium



## Features

- Excellent stability.
- Outstanding volume and operation ability.
- Ideal for tropical climate.
- Cholesterol and trans fat free.
- Whips up to more than 4 times of its volume.
- Made from best quality premium ingredients



**Unit Weight:** 1Kg (12 units/case)



**Storage:** Store at -18°C or below.  
Keep refrigerated after opening.  
Use within 3 Days of Opening.



**Shelf Life:** Unopened (at -18°C or below)  
Best before 12 months from the date of Manufacture.





## Features

- Milky taste.
- Smooth, shiny with milky flavour.
- Rich mouthfeel.
- Good stability.
- Cholesterol and trans fat free.
- Contains milk as ingredient.



**Unit Weight:** 1Kg (12 units/case)



**Storage:** Store at -18°C or below.  
Keep refrigerated after opening.  
Use within 3 Days of Opening.



**Shelf Life:** Unopened (at -18°C or below)  
Best before 12 months from the date  
of Manufacture.





## Features

- Delicious and rich mouthfeel with milky Vanilla flavour.
- Excellent shine, smoothness and snowy white appearance.
- Prepared with high quality premium ingredients.
- Versatile application in cakes, pastries, mousses, desserts, pies, etc.
- Cholesterol and trans fat free.



**Unit Weight:** 1Kg (12 units/case)



**Storage:** Store at -18°C or below.  
Keep refrigerated after opening.  
Use within 3 Days of Opening.



**Shelf Life:** Unopened (at -18°C or below)  
Best before 12 months from the date  
of Manufacture.





# Divine Whip

Non-dairy Whip Topping

## Features

- Economical product.
- Over run more than 4 times.
- Smooth, shiny with vanilla flavour.
- Rich mouthfeel.
- Good stability.
- Cholesterol and trans fat free.



**Unit Weight:** 1Kg (12 units/case)



**Storage:** Store at -18°C or below.  
Keep refrigerated after opening.  
Use within 3 Days of Opening.



**Shelf Life:** Unopened (at -18°C or below)  
Best before 12 months from the date  
of Manufacture.





## Features

- Cholesterol and trans fat free.
- Remarkable stability, best in segment.
- Compatible with acidic ingredients.
- More than 4 times over run.
- Smooth, Shiny, creamy product with vanilla flavour.



**Unit Weight:** 1Kg (12 units/case)



**Storage:** Store at -18°C or below.  
Keep refrigerated after opening.  
Use within 3 Days of Opening.



**Shelf Life:** Unopened (at -18°C or below)  
Best before 12 months from the date  
of Manufacture.



Shineroad



**Whipo Star**  
value for money...

## Features

- Low fat product.
- Economical product.
- Over run more than 4 times.
- Smooth, shiny with vanilla flavour.
- Rich mouthfeel.
- Good stability.
- Cholesterol and trans fat free.



**Unit Weight:** 1Kg (12 units/case)



**Storage:** Store at -18°C or below.  
Keep refrigerated after opening.  
Use within 3 Days of Opening.



**Shelf Life:** Unopened (at -18°C or below)  
Best before 12 months from the date  
of Manufacture.





Non-dairy Whip Topping

## Features

- Low fat product.
- Over run more than 4 times.
- Smooth texture, shiny with vanilla flavour.
- Rich mouthfeel.
- Good stability.
- Cholesterol and trans fat free.



**Unit Weight:** 1Kg (12 units/case)



**Storage:** Store at -18°C or below.  
Keep refrigerated after opening.  
Use within 3 Days of Opening.



**Shelf Life:** Unopened (at -18°C or below)  
Best before 12 months from the date  
of Manufacture.





# SR - J Meda

For topping, Icing and filling

## Features

- Delicious and rich chocolate taste & aroma.
- Easy for application.
- Over run upto 3.6 times.
- Use as a garnish to create exotic look.
- Cholesterol and trans fat free.



**Unit Weight:** 1Kg (12 units/case)



**Storage:** Store at -18°C or below.  
Keep refrigerated after opening.  
Use within 3 Days of Opening.

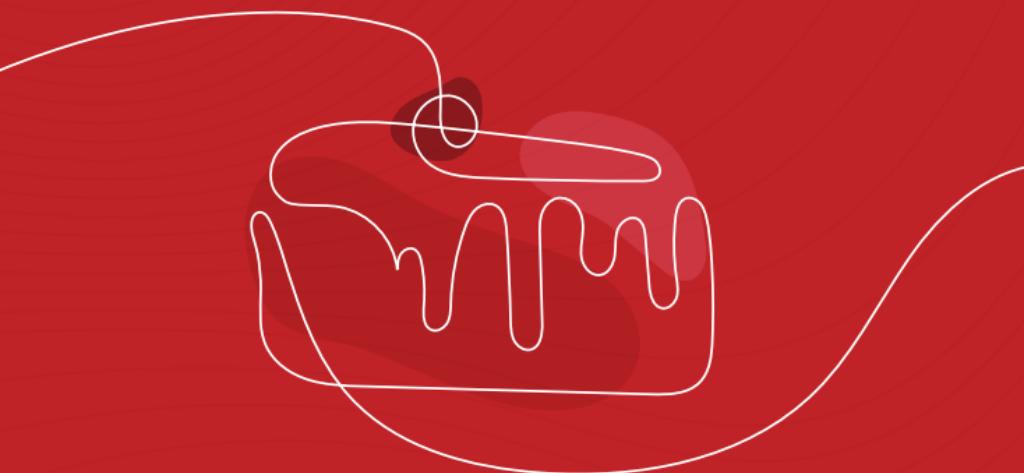


**Shelf Life:** Unopened (at -18°C or below)  
Best before 12 months from the date  
of Manufacture.





# Chocolate Truffle





# Relish Farm

## Features

- Reduce consumption of chocolate.
- Excellent glossy texture and mouth feel.
- Enhance taste & stability of cakes.
- Cholesterol and trans fat free.
- Perfect for ganache making.



**Unit Weight:** 1Kg (12 units/case)



**Storage:** Store at -18°C or below.  
Keep refrigerated after opening.  
Use within 3 Days of Opening.



**Shelf Life:** Unopened (at -18°C or below)  
Best before 12 months from the date  
of Manufacture.





# Truffle Magic

Non-Dairy Topping

## Features

- Reduce consumption of chocolate.
- Excellent glossy texture and mouth feel.
- Enhances taste & stability of cakes.
- Cholesterol and trans fat free.
- Perfect for ganache making.



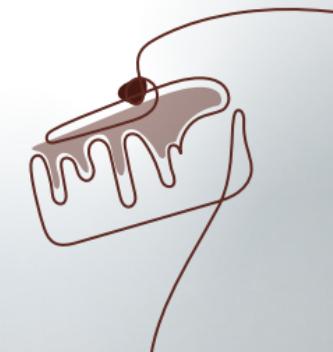
**Unit Weight:** 1Kg (12 units/case)



**Storage:** Store at -18°C or below.  
Keep refrigerated after opening.  
Use within 3 Days of Opening.

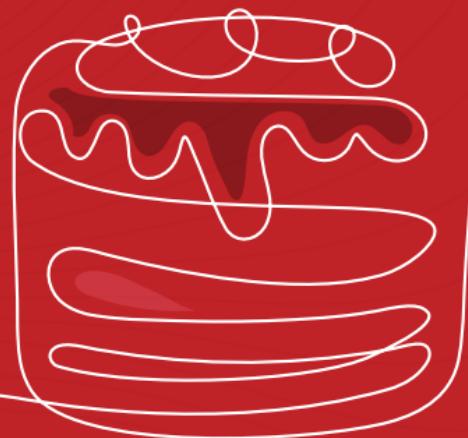


**Shelf Life:** Unopened (at -18°C or below)  
Best before 12 months from the date  
of Manufacture.





# Egg Free Cake Mix





Vanilla



Chocolate

## Features

- Easy to use & does not required multiple inventory.
- Uniform texture.
- No artificial color added.
- Soft, fluffy & mouth melting.
- Available in Vanilla & Chocolate Flavour.



**Unit Weight:** 5Kg (4 units/Bag)



**Storage:** Store in a cool, Dry & Hygienic place. Close the bag after use.



**Shelf Life:** Unopened Best before 6 months from the date of Manufacture.





Vanilla



Chocolate

## Features

- Easy to use.
- Uniform texture.
- No artificial color added.
- Soft, fluffy & mouth melting.
- Available in Vanilla & Chocolate Flavour.



**Unit Weight:** 1Kg (20 units/Bag)



**Storage:** Store in a cool, Dry & Hygienic place. Close the bag after use.



**Shelf Life:** Unopened Best before 6 months from the date of Manufacture.





# Egg Free Dry Cake Mix





SHINEROAD's



Vanilla



Chocolate

## Features

- Easy to use & does not required multiple inventory.
- Uniform texture.
- No artificial color added.
- Soft, fluffy & mouth melting.
- Available in Vanilla & Chocolate Flavour.
- Versatile use.



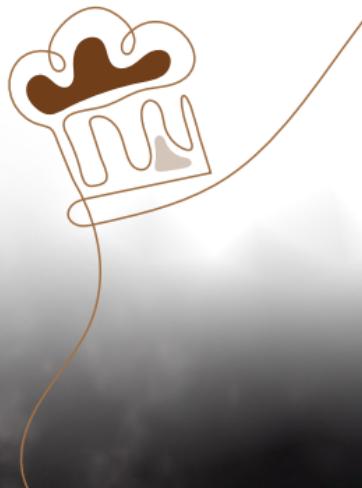
**Unit Weight:** 3Kg (5 units/Bag)



**Storage:** Store in a cool, Dry & Hygienic place. Close the bag after use.



**Shelf Life:** Unopened Best before 6 months from the date of Manufacture.





# Korestal Cake Glaze





### Features

- Easy to operate.
- Improves shelf life of Sliced fruits.
- Perfect for theme based cakes & desserts decoration.
- Gives a fresh delicious & exotic look to delicacies.
- Excellent glossy shine.
- Remarkable smoothness during application.



**Unit Weight:** 2.5Kg Starch (4 units/carton)

2.5Kg Pectin (4 units/carton)

1Kg Pectin (12 units/carton)



**Storage:** Store in a cool, Dry & Hygienic place. Close the box after use.



**Shelf Life:** Unopened Best before 12 months from the date of Manufacture.



\*Starch Based

\*Pectin Based



# Semi-Dry Yeast





# SEMI-DRY YEAST

## Features

- Long shelf life (up to 24 months).
- No need to pre-soak.
- Low dosage requirement.
- Improves dough rise and structure.
- Suitable for all bakery products.
- Accurate and consistent scaling.



**Unit Weight:** 1Kg (10 units/carton)



**Storage:** Store in condition of -18° C (-12° C ~ -20° C)  
Immediately store at -18° C after use.



**Shelf Life:** Unopened Best before 12 months from  
the date of Manufacture.





## Your Most Reliable Partner in Food Industry

### Corporate Office:

**SHINEROAD FOODS INDIA PVT. LTD.**

441-442 EPIP, HSIIDC, Kundli, Sonipat, HR-131028 INDIA

📞 : +91- 720 6437 441/ 8441/ 9441

✉️ : [marketing@shineroadindia.com](mailto:marketing@shineroadindia.com)

🌐 : [www.shineroadindia.com](http://www.shineroadindia.com)



To Book Demo/Chef Training Contact us;