

MES **AGE**[®]
FUTURE VISION



Join the hands with us.
By way of our Preservation Technology.

A Range of Food Additives For
Dairy, Sweets, Namkeen & Snacks Industries



MESSAGE MITHAI PRO

You can use Message Mithai Pro in all kinds of sweets, such as Khoya sweets, Dry fruit sweets, Milk sweets, Besan sweets and Motichoor Laddoo.

Benefits :

- With a usage of Mithai Pro, the Shelf life of Sweets can be increase upto 3 times and Mithai Pro can solve the problems like Fungus, Sourness and Dryness.
- The main problem of Sourness in Syrup and Thickness in Liquid Sweets can also solve with the usage of Message Mithai Pro.
- This is how Message Mithai Pro can help in increasing Shelf life of Sweets without changing shining of colors, taste and quality.

Usage of Message Mithai Pro :

The application of Message Mithai Pro is just 3gms in 1kg ready Sweets.



MESSAGE BENGALI BOOST

Message Bengali Boost can be used in all type of Bengali Sweets (Ras Gulla, Ras Malai, Sandesh etc) for increasing the Shelf Life of Sweets.

Benefits :

- Shelf Life of the sweets can be increased upto 3 times.
- Message Bengali Boost can solve the problems like Dryness, Sourness, Fungus etc in sweets.
- Message Bengali Boost can maintain the Softness of sweets made with Chhena.
- The problem of Sourness in Sugar Syrup can also be solved after using Message Bengali Boost.

Usage of Message Bengali Boost :

Application of Message Bengali Boost is just 3 gms per 1 kg output.



MESSAGE LASSI PRO

Message Lassi Pro can be used to increase the shelf life of all types of lassi

Benefits :

- Activity of water realising from Lassi can be solved.
- There will be no sourness in the lassi.
- Stability and thickness of the Lassi will be increase
- The shelf life of lassi will increase by 2 to 3 times.
- The level of lassi will increase.
- There will be no change in the quality and taste of lassi.

Usage of Message Lassi Pro :

Use Message Lassi Pro according to 5 grams in 1 kg of curd. First, mix 5 grams of Message Lassi Pro in a little hot water and put the prepared mixture in 1 kg of curd and make lassi by grinding it in a mixture grinder.



MAXIFRY HABBIT

MaxiFry Habbit can be used in all type of eatable Oils. While frying any product in oil, we all are facing problems like oil becoming black and thick within a short time, namkeen's quality will change after 2-3 frying. After using MaxiFry Habbit, those problems can be solved.

Benefits :

- MaxiFry Habbit is working as an antioxidant, it can control FFA & PV value in the oil.
- Oil will not become thick after continues reusing, oil will be white & thin for long time.
- After using MaxiFry Habbit, Each kind of namkeen's quality will remain same & Shelf Life of the product will increase.
- Due to lower oil absorption, namakeen will become fresher, lighter, crisper and healthier.

Usage of Maxifry Habit :

Application of MaxiFry Habit is just 1gm per 1kg Fresh Oil.



MAXIFRY CRUNCHEX

Maxifry Crunchex should be used in all types of white flour (Maida) like Samosa, Kachodi, Puff etc. It makes those items Oil free.

Benefits :

- It make more Crispiness and Crunchiness of Products
- It will reduce oil in the flour by 20%.
- The problem of softness of kachori and samosa will be solved.
- The crispness will last for a long time.

Usage of Maxifry Crunchex :

When you are making products from 1 kg white flour (Maida), take 7 gms of Maxifry Crunchex paste and mix it well with water to make it in liquid form and add this liquid in white flour (Maida). Remember while mixing Ghee (Oil ratio), you have to take 20% less (Oil ratio) and add into white flour while using Crunchex.



MESSAGE PUDDING PRO

Message Pudding Pro can be used against all kind of vegetable stuffing & in Dry Fruits useable in Sweets for garnishing.

Benefits :

- With a usage of Message Pudding Pro, the Shelf life of Stuffing can be increase.
- Message Pudding Pro can also solve the problem of Fungus, Sourness and Dryness in Vegetable Stuffing.

Usage of Message Pudding Pro : The application of Message Pudding Pro is Just 2gms per 1kg in Stuffing and Dry Fruits for decorating the Sweets.



MESSAGE CRK03

CRK 03 can be used in Cookies, Rusks and Khari. It is an antioxidant mixture which will increase the Shelf Life of bakery products.

Benefits :

- We can extend the shelf life of Cookies, Rusk, Kharies etc.
- The problem of oil reductions in bakery products will be solved

Usage of Message CRK 03 :

Application of Message CRK 03 is just 1gm per 1kg Fat.



MESSAGE CAKE PRO

Message Cake Pro can be used in all types of cakes and pastries. It can extend the shelf life of sweet 2 to 3 times.

Benefits :

- Message Cake Pro can solve the problems like Dryness, Sourness, Fungus etc in Cake and Pastries.
- It will increase the shelf life of cakes and pastries.
- Increase the Shelf Life of Vip Cream.
- Cakes and pastries will be soft.
- There will be no Smell in cakes and pastries.

Usage of Message Cake Pro :

Application of Message Cake PRO is just 2.5 gm per 1 kg Duffing.



MAXIFRY CSG-06

Maxifry CSG-06 can be used in chutney, sauce, pickle, gravy, which will not cause sourness and increase shelf life.

Benefits :

- Increase the shelf life of chutney, sauce and gravy.
- Solve the problem of fungus and sourness.

Usage of Message Cake Pro :

Maxifry CSG-06 should be used in a 1kg finished product into 2gm.



MESSAGE PANEER QUALIFIER

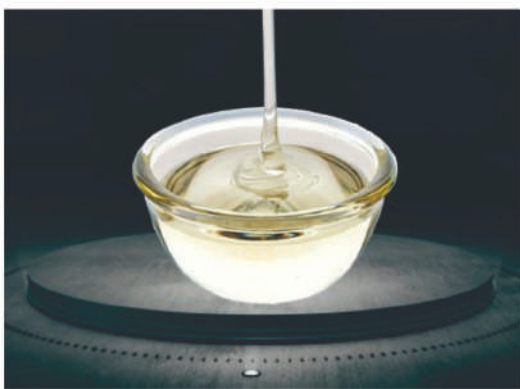
Message Paneer Qualifier can be used for higher yield, shelf life, more soft and more white Paneer.

Benefits :

- Paneer yield will increase.
- Shelf life of paneer will increase.
- Will keep the paneer soft and increase the whiteness.

Usage of Message Paneer Qualifier :

Use Message Paneer Qualifier Mix 100 grams in 10 liters of slightly hot milk.



MESSAGE CRYSTAL FREE

By using Message Crystal Free, All types of syrup based sweet will not get dry.

Benefits :

- Sweets will not dry for a long time.
- Crystallization will not happen in sugar syrup.

Usage of Message Crystal Free :

Use Message Crystal Free 2gms against 1kg sugar and mix it in water and use it.

MESSAGE FOOD SERVICES

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