

PRODUCT LIST

Bakery Fats & Oils

Product	Packing	Description/Usage
Mauritec	1 CN X 18 KG	Mauritec is an emulsified fat specially designed for breads and steam buns application. It has lubricating and softening effect on bread dough therefore enhancing the extensibility of dough. Mauritec is also an economical source of fat comparing against shortening. Recommended dosage of 4% to 10% on flour weight.
M91 – Improved	1 CN X 16 KG	M91 – Improved is a user friendly emulsified fat that is formulated to be closer to shortening and dough. The dosage range is made to be similar to shortening and dough fat to ensure economy and ease of use. For breads - Recommended dosage is 4% to 8% on flour weight. For buns - Recommended dosage is 5% to 15% on flour weight
Mirasoft	1 CN X 16 KG	Mirasoft is a premium bread fat formulated using emulsifiers, stearine and olein with no added moisture. It tightens the dough and improves the handling during bread production. For breads - Recommended dosage is 4% on flour weight. For buns - Recommended dosage is 5% to 8% on flour weight
A1 - Softener	1 PAIL X 18KG	A1 – Softener is a product that combines the effect of a dough conditioner and anti-staling agent and it helps to improve keeping quality and moisture retention. Recommended dosage of 1% to 2% on flour weight
Pinnacle Tin Grease	1 DRUM X 24 KG	Pinnacle Tin Grease is a de-panning agent or tin grease for bread production. It is blend of vegetable oil, emulsifiers and water. When applied, it forms a barrier which results in clean release of baked products.
Pan-Mate	1 PAIL X 20 KG	De-panning agent specially designed for cake tins
Pinnacle Shortening Mauri Shortening	1 CN X 16 KG	Shortening for breads, buns and biscuits application. It has a lubricating and softening effect on dough.
Pinnacle Butter Oil Substitute (BOS) Mauri BOS	1 CN X 15 KG 1 TIN X 17 KG	Shortening for breads, buns and biscuits application. It has a lubricating and softening effect on dough. Pinnacle Butter Oil Substitute (BOS) is used for making breads, cakes and confectionery products. It is used as a source of pleasant butter flavoured fat to produce a high quality bake goods. 20 - 30 % of margarine in the recipe to be substituted with BOS. For example : 20% BOS + 80% margarine
Pinnacle Margarine	1 CN X 15 KG	Pinnacle Margarine is a cost effective margarine with its distinct flavour. The strong emulsifier and the composition of the oils



AB MAURI MALAYSIA SDN BHD (11150-X)

(Formerly Mauri Fermentation (Malaysia) Sdn Bhd)

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Mauri Margarine	1 CN X 18 KG	ensure very good whipping volume and is suitable as a base for cream on cakes and confectionery products. Recommended usage 4% - 10 % on flour weight for breads and buns.
Pinnacle Cake Margarine	1 CN X 15 KG	Pinnacle Cake Margarine is a premium range of margarine for those looking for exceptional whipping volume and is suitable as a base for cream on cakes and confectionery products.
Mauri Margarine (Pastry)	1 CN X 18 KG	Mauri Pastry Margarine is a premium product that imparts excellent laminating characteristics in puff pastry, croissants, danish etc.
Mauri Margarine (Creaming)	1 CN X 15 KG	Mauri Creaming Margarine is a premium product with exceptional emulsifying properties. Excellent for creams and icing's.

Bread Improvers & Conditioners

Product	Packing	Description/Usage
Pinnacle Voltex AB	1 CN X 2 BG X 5 KG	Pinnacle Voltex AB is specifically formulated bread improver for production of bread. It helps to improve dough and fermentation stability to produce a bread with good volume, fine texture, soft crumb, bright colour and better keeping qualities. Recommended dosage of 0.5% on flour weight.
Pinnacle Voltex ABI	1 CN X 2 BG X 5 KG	Pinnacle Voltex ABI is specifically formulated bread improver without azodicar-bonamide (ADA), for production of bread. It helps to improve dough and fermentation stability to result in finished bread with good volume, fine texture, soft crumb, bright colour and fresh keeping. Recommended dosage of 0.5% on flour weight.
Finetex	1 CN X 2 BG X 5 KG	Finetex is an ideal non-ADA bread improver for the production of non-bromated bread products. The product is specially formulated for non-bromated flour and contains special enzymes, emulsifiers and ascorbic acid to replace bromate to enable development of dough. Recommended dosage of 1% on flour weight
CBI-500	1 CN X 10 KG	CBI 500 is an improver specially designed for French Loaf & baguettes. Recommended Dosage 0.5 %
Voltex Super	1 CN x 2 BG x 5 KG	Pinnacle Voltex Super is specially formulated bread Improver without ADA for production of breads and buns which give excellent softness and fine texture. Recommended dosage of 0.5% on flour weight
Pinnacle 160	1 BG X 10 KG	Bread conditioner to improve bread texture and oven spring



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Pinnacle Dough 1	1 BG X 10 KG	Bread improver for dough – for sponge & dough process
Pinnacle Sponge 1	1 BG X 10 KG	Bread improver for sponge – for sponge & dough process
Super Dough Conditioner	1 BG X 20 KG	Bread conditioner to improve bread texture and oven spring
Miramix	1 BG X 20 KG	Miramix contains active ingredients which help in producing good bread with improved water absorption and moisture retention. It can also be a substitute to milk powder by bakers to improve smell and colour of bread. Recommended dosage of 5% on flour weight.
Pinnacle Frozen Dough Improver	1 CN x 2 BG x 5 KG	Pinnacle Frozen Dough Improver is a specifically formulated bread improver for production of frozen or refrigerated bread dough. It helps to improve dough and fermentation stability to result in a finished bread with good volume, fine texture, soft crumb, bright colour and better keeping qualities.
Gluten Replacer	1 KG pouch	Gluten Replacer is a special blend of high technology enzymes that allows for partial replacement of gluten in a variety of bakery products, especially whole meal type breads. Dosage levels will depend on your final product specifications. Since flour quality can vary from season to season, this product will enable the end user to produce high volume, perfect bread all year round.
Specialty improvers; Steam bun, Tortilla, Burger bun and bun & bread shelf life extender.	10 kg	Range of special purpose improver for various bakery special applications.


Bread Mixes & Concentrates

Product	Packing	Description/Usage
Pao De Queijo Mix (Crusty Cheese Bread)	1 BG X 10 KG	It is a special premix designed to produce chewy & excellent quality cheese puffs or breads. It is a complete mix and easy to use. The product has good eating qualities and mouth feel and when served warm, Pao de Queijo is soft, chewier than bread and full of cheesy goodness, and you can use your choice of cheese but we strongly recommend cheddar cheese.
Pinnacle Multi-Grain Bread Mix	1 CN X 2 BG X 5 KG	Pinnacle Multi-Grain Bread Mix has been formulated especially to make premium quality grain breads and rolls. It is subtle combination of flour, flakes and whole grains. Recommended dosage of 30 % Pinnacle Multi-Grain Bread Mix + 70% bread flour.



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Danish Mix	10kg	A special blend of emulsifiers, gums and enzymes that allows production of Danish pastry that can be baked directly from the freezer with no proofing required.
White Bun Mix 	10kg	Special purpose bun premix for production of Taiwanese styled white bun. Very soft with a bright white crust and crumb color and very light textured.

Cake Mixes & Concentrates

Product	Packing	Description/Usage
Pinnacle Brownie Mix	1 BG X 10 KG	Pinnacle Brownie Mix is a convenient mix to produce excellent fudge style brownie.
Pinnacle Donut Mix (yeast raise and cake donut)	1 BG X 10 KG	Pinnacle Donut Mix is a convenient mix to produce excellent quality donuts with very light eating qualities. Now with improved formulation – softer crumb and extended shelf life.
Pinnacle Super Sponge	1 PAIL X 5KG 1 PAIL X 20KG	Pinnacle Super Sponge is specially formulated cake gel for the production of good quality cakes and sponges with increased volume and finer crumb structure. For sponge cake - recommended dosage of 8% on flour weight. For butter cake - recommended dosage of 6% on flour weight.
Pinnacle Super Sponge – Green Label	1 PAIL X 5KG 1 PAIL X 20KG	Pinnacle Super Sponge – Green Label is premium grade cake gel for the production of high quality cakes and sponges with increased volume and finer crumb structure. It has higher percentage of active ingredients making it stronger and better in terms of its eating and keeping qualities. For sponge cake - recommended dosage of 6% on flour weight. For butter cake - recommended dosage of 4% to 5% on flour weight.
Pinnacle Sponge Mix Available in Pinnacle Sponge Mix Prime Pinnacle Sponge Mix Special Pinnacle Chocolate Sponge Mix	1 BG X 25 KG	Pinnacle Sponge Mix is a user friendly product that is blended with high ratio flour and special emulsifiers. It has excellent moisture retention properties thereby extending the keeping qualities. With the addition of milk and vanilla flavours, it promotes an excellent aroma and taste after bake. Eggs to Sponge Cake Mix ratio is 1:1 and oil phase such as melted margarine is 20% to 25% and water phase is similar.
Pinnacle Sponge Mix – Red Label	1 BG X 25 KG	Pinnacle Sponge Mix – Red Label is a user friendly product that is blended with high ratio flour and special emulsifiers. It has excellent moisture retention properties thereby extending the keeping qualities. It is a more active sponge mix that promotes

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		better volume and shorter mixing time. Eggs ratio to sponge cake mix is standard 1:1 and oil in the form of melted margarine or butter can be 20 to 25% and water added is similar.
Pinnacle Sponge Mix - CTG	1 BG X 25 KG	Pinnacle Sponge Mix – CTG is a user friendly product that is blended with high ratio flour and special emulsifiers. It has excellent moisture retention properties thereby extending the keeping qualities. This is an economical alternative sponge mix without sacrificing the end quality by increasing mixing time to compensate for the slightly lower emulsifier dosage. Eggs to Sponge Cake Mix ratio is 1:1 and oil phase such as melted margarine is 20 to 25% and water phase is similar.
Pinnacle Sponge Mix–LS	1 BG x 25 KG	Pinnacle Sponge Mix –LS is low sugar version of sponge mix to suit the needs of health conscious people.
Sponge Mix 80 (new formulation) 	1 BG x 12.5 KG	Premium Sponge Mix 80 produces a very rich, milky, vanilla flavoured sponge reminiscent of the Taiwanese style product. It has a very close texture which gives a very good shelf life and is also very flexible. Specially formulated for ease of manufacture, just add egg, water, oil and emulsifier.
Supreme cake mix 	1 BG x 12.5 KG	A premium utility cake mix that provide a very extreme fine texture and easily enrich with other natural ingredients that supply by the company; green tea, sesame, spirulina, apple, pumpkin and carrot powder.
Pinnacle Muffin Mix	1 BG X 10 KG	Pinnacle Muffin Mix is a convenient concentrate to produce rich and moist muffin /cakes. Available in following flavours; <ul style="list-style-type: none"> • Chocolate • Vanilla
Arrow Muffin Mix	1 BG X 10 KG	Arrow Muffin Mix provides an economical solution and convenient way to produce rich and moist muffin /cakes. Available in following flavours; <ul style="list-style-type: none"> • Chocolate • Vanilla
Pinnacle Chocolate Muffin (EF)	1 BG X 10 KG	Pinnacle Chocolate Muffin (EF) is a rich blend of finely balanced ingredients that makes the perfect chocolate muffin every time. The only ingredients to add are water and oil – NO EGG NEEDED.
Butter Cake Mix	1 BG X 10 KG	A superb tasting butter cake mix which has excellent tolerance to withstand heavy fruit fillings on the surface.

Pinnacle HedgeHog Slice (non bake)	2 x 4 KG vacuum pack	Pinnacle HedgeHog Slice is a complete mix that requires only the addition of melted fat/butter and water. Its unique formulation doesn't require baking. A very convenient, cost effective and time saving product.
Crème Cake Mix	10kg	Specially designed to produce a premium quality, fine textured cake, with excellent softness and mouthful. Excellent for automated cake production.
Mud Cake Mix	10kg	Pinnacle Mud Cake Mix is a rich blend of cocoa powders, special emulsifiers, sugars and fats. It is convenient, waste saving and cost reducing when compared to a "scratch" method recipe.
Waffle Mix	5kg	Pinnacle Waffle Mix is a very versatile product that can produce waffles of varying density by adjusting the egg and water ratio's. It can also be flavoured as required, and has a pleasant butter/vanilla base flavour.
Choux Paste mix	5kg	Classic European styled premix for the production of éclairs and profiteroles. Very convenient and easy to use. Add water only.
Cheese Cake mix	10kg	Light and creamy cold set cheese cake premix that only needs the addition of water to produce perfect results every time. Fast setting, cuts very cleanly and specially formulated to be gelatin free.
Egg Free Vanilla Sponge mix	10kg	A convenient vegetarian sponge premix that requires only water and oil to be added. Mild vanilla flavored.
Egg Free Chocolate Sponge mix	10kg	A convenient vegetarian sponge premix that requires only water and oil to be added. It has a rich chocolate flavor.
Luxurious Chocolate Cake mix	10kg	Super moist and chocolaty cake mix using enzyme technology that produces perfect consistent rich chocolate cake every time. Add only egg, water and oil.



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Toppings, Fillings, Colours & Flavours

Product	Packing	Description/Usage
Mauri Fruit Fillings	1 PAIL x 6KG 1 PAIL x 7KG 1 PAIL x 7KG	<p>Premium fruit fillings, made with 30% or 50% of imported fruits, ideal for luxury pies, danishes , cakes and desserts application. Available in;</p> <ul style="list-style-type: none"> • Blueberry Fruit Filling 30% • Strawberry Fruit Filling 30% • Blueberry Fruit Filling 50% • Dark Cherry Fruit Filling 50% • Raspberry Fruit Filling 50% • Strawberry Fruit Filling 50% • Apple Fruit Filling 50% <p>To enhance the appearance of application of fruit fillings, the following products will add shiny effect to end products.</p> <ul style="list-style-type: none"> • Mauri Mirror Natural (Cold Gel) • Mauri Concentrate Natural (Hot Gel) • Concentrated Apricot Glaze (Hot Gel) <p>Our range of jams/glazes are available in the followings flavours which are stable when undergoing baking process.</p> <ul style="list-style-type: none"> • Bakestable Blueberry Jam • Bakestable Strawberry Jam
Mauri Ecofil Fruit Fillings	1 PAIL x 7KG	<p>Fruit fillings based on imported fruit puree stabilized with starch. Provide shiny appearance and good taste for pies and cakes application at an economical price.</p> <p>Available in;</p> <ul style="list-style-type: none"> • Strawberry • Kiwi • Blueberry • Raspberry
Arrow Liquid Colouring	1 BOTTLE X 1KG 1 BOTTLE X 2.5 KG	<p>Economically priced of water base liquid colouring with bake stable properties</p> <p>Available in; Dark Green, Bright Red, Chocolate Brown, Lemon Yellow, Egg Yellow, Purple</p>
Pinnacle Bean Paste	3 PKT x 5 KG PER CARTON 1 PKT x 1KG	<p>Pinnacle Bean Paste provides a convenient way to add fillings into buns, cakes, pancakes, moon cakes, glutinous rice balls, and sweet soups. Available as;</p> <ul style="list-style-type: none"> • Red Bean Paste



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		<ul style="list-style-type: none"> • Dauyong Paste (Mung Bean paste) • Kaya Paste • Chocolate Paste • Sesame Paste • Taro Paste • Kaya Premium Paste
Mauri Non-Dairy Whip Topping	1CN X12 PC X1 KG	Mauri Non-Dairy Whip Topping is a vegetable based whipping cream specially designed for cake decoration. It is also used in birthday cakes, cream filling for pastry and other desserts. The formulation has been improved to withstand various processing methods.
Pinnacle Cream Powder	2 x 3 KG	Pinnacle Cream Powder is a specially formulated product that makes a very stable "mousse and cream type base". Perfect for cold set gateaux and sponge based mousse products. Sets firm enough to cut and portion perfectly. Just add your own flavor (chocolate, strawberry etc) and milk. Very convenient.
Arrow Kularomes	1 BOTTLE X 1 KG 1 BOTTLE X 5 KG	Economically price - Arrow Kularomes are a unique combination of edible colour and flavour, and it is specially designed to make it user friendly. The colour and flavour are well balanced in such a way "when colour is right, so is the flavour". Recommended usage of 0.5% to 1% on total weight. Dosage varies depending on preference. Major variants of Arrow Kularomes; Chocolate, Coffee, Strawberry, Orange, Vanilla, Pandan-Coconut.
Piping Jelly	1 CN X 4 PAIL X 7 KG 1 PAIL X 7 KG	Piping jelly for cakes & pastries decoration.
Donut Coating	1 PAIL X 5 KG	Donut topping which can be applied directly without heating, available in <ul style="list-style-type: none"> • Dark Chocolate • White Chocolate • Cappuccino • Strawberry
Dusting Sugar	1 BG X 3 KG 1 CN X 4 BG X 3 KG 1 BG X 10 KG	Dusting Sugar use as a finishing topping for application for bakery products. Excellent use for donut topping.
Pinnacle Instant Custard Mix	1 BG X 10 KG	Pinnacle Instant Custard Mix is a convenient custard concentrate to produce high quality custard for cake filling and decoration.



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Cheese and Butter

Product	Packing	Description/Usage
Butter	1 CN X 60 PC x 250 GM	The type of butter selected is specially suited to the confectionery trade. It has good whipping volume and also the product produce butter cream that are not too soft. This is in contrast to usual table butter which may be too soft or salty for confectionery usage
Bulk Butter	5Kg 25 Kg	Mauri Bulk Butter comes in both Salted and unsalted version.
Mauri Mozzarella Cheese	4 x 5 KG Blocks in Carton	Mauri Mozzarella Cheese is a semi soft Italian style cheese perfect for baking, and pizza topping.
Neufchatel Cheese	23 KG in Carton	Neufchatel Cheese is a soft and mild French style cheese perfect for cheesecakes, creams and toppings.
Mauri Natural Cheddar Cheese	4 x 5 KG Blocks in Carton	Mauri Natural Cheddar Cheese is a semi hard mild natural cheese with a clean & mild cheddar flavor. The product is uniform pale yellow color in block form.
Mauri Shredded Cheddar Cheese	5 x 1 KG in carton	Mauri Processed Cheddar cheese is a high melt, low flow processed cheese which is pale yellow colored with clean mild cheddar flavor.
Mauri Cream Cheese	20kg Block in carton 8 x 2 Kg in carton	Mauri Cream Cheese is manufactured from quality standardized milk which is pasteurized and homogenized before addition of starter culture organism.

Chocolate Product

Product	Packing	Description/Usage
Mauri Dark Chocolate Compound	20 X 1 KG 5 X 5 KG (Button)	Premium Compound for application as coating , cake and bun
Chocolate Chip	1 BX X 6 KG	For application on cake , bun and cookies
Arrow and Pinnacle Chocolate Rice (Box)	1 BX X 4.5 KG 1 CN X 6 BX X 4.5 KG	Chocolate rice for cake decoration.



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Chocolate Powder	1 BG X 5 KG	For application on cake , bun and cookies
Cocoa Powder	1 BG X 25 KG	For application on cake , bun and cookies

Yeast

Product	Packing	Description/Usage
<p>Mauri Compressed Yeast</p> <p>Available in High Sugar & Low Sugar variants</p> <p>(*available sources – Vietnam and China).</p>	1 CN X 20 PC X 500 G	<p>Mauri Compressed Yeast (High Sugar) has been specifically formulated for the use of bread making where the dough contains between 6% to 25% sugar on total flour weight. Packing is in coded green waxed wrapper</p> <p>Mauri Compressed Yeast (Low Sugar) has been specifically formulated for the use of bread making where the dough contains 0% to 6% sugar on total flour weight. Packing is in coded blue waxed wrapper.</p> <p>Recommended dosage is 2% to 3% on flour weight and dosage may be increased if high sugar levels are used.</p>
<p>Pinnacle Gold Instant Yeast</p> <p>Mauri-pan Instant Yeast (*available sources – Vietnam and China).</p>	<p>1 PC X 500 GM</p> <p>1 CN X 20 PC X 500 GM</p>	<p>Pinnacle Gold Instant Yeast is a high sugar variant and recommended for sugar level from 4% to 25% on flour weight. It has a physical appearance of fine granules in light cream colour. With its free flowing properties, it can be easily blended with flour. Recommended dosage is 1% on flour weight and dosage may be increased depending on sugar level and fermentation time required.</p>
Mauri-Pan Instant Yeast (Sachet)	<p>18 BX x 60 PC X 11 GM</p> <p>20 Box x 5 PC X 11 GM</p> <p>27 CD x 40 PC X 11 GM</p> <p>1 CD X 40 PC A 11 GM</p> <p>1 BX X 60 PC X 11 GM</p> <p>1 BOX X 5 PC X 11GM</p>	<p>Mauri-Pan Instant Yeast is an instant baker's yeast (<i>saccharomyces cerevisiae</i>) individually packed in 11g laminated foil sachet for retail market. It is marketed under the name "mauri-pan" and is suited for smaller usage by consumer for home use and small food manufacturers.</p>

Other Bakery & Confectionery Ingredients

Product	Packing	Description/Usage
Pinnacle Baking Powder	<p>1 BG X 14 KG</p> <p>1 BG X 3 KG</p> <p>1 CN X 4 BG X 3 KG</p>	<p>Pinnacle Baking Powder is a dependable, economical and high quality single action chemical leavener. It is suitable for most baking operations such as cakes, donuts, biscuits, cookies, snacks and steam buns. Recommended dosage of 2% to 5% on flour weight</p>



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Arrow Baking Powder (Single and Double action)	1 BG X 14 KG	Arrow Baking Powder is an economical and high quality chemical leavener. It is suitable for most baking operations such as cakes, donuts, biscuits, cookies, snacks and steam buns. Recommended dosage of 2% to 5% on flour weight – Also available in double acting.
Blue Mountain Baking Powder	1 BG X 3KG PAIL 1 BG X 12KG	A tested double acting baking powder for all your baking needs
Pinnacle Self Raising Flour.	1 BG X 20 KG	All purpose self raising flour
Kake Frozen Margarine	1 PC X 500 GM 1 CN X 20 PC X 500 GM	This is a fish oil based margarine specially suited for making high quality cream for cakes as it has excellent volume, good creamy white color and not too soft for handling and display. It is always stored at -18°C to ensure consistent in quality.
Mauri Burger Slices	12x1 Kg in carton	Mauri Burger slices are pale yellow colored processed cheese slices with smooth creamy & mild flavor.
Arrow Light Mayo	4 x 3 ltr	Arrow Light Mayonnaise is perfectly balanced to ensure a clean mouth feel and finish. Great tasting, very smooth and light, perfect for salads, sandwiches and sauces.
Cake Board		Available in various sizes and shapes.
Mauri Chicken Franks	1 CN X 32 PC X 340 GM	Chicken frankfurter for application as filling.
Pinnacle Chicken Franks	10 Pkt X 1 KG	Chicken frankfurter for application as filling.
Mauri Chicken Slice	1 CTN X 12 PKT X 1 KG 1 CTN X 5 PKT X 1 KG	Chicken slice for application as filling.
Tuna Chunk	6 X 1880 G 1 TN X 1880 G	Processed tuna chunk for bakery application
Potato Flakes	1 BG X 10 KG 1 BG X 25 KG	For potato bun application
Mauri fish chips	1 CN X 20 BX X 15 PCS	Ready to use fish chips for bakery application.
Probake Calcium Propionate	1 BG X 25 KG	For use in bakery products as a mold inhibitor
Cake Improver	5kg or 25kg drum	Liquid humectants designed to help retain the maximum amount of moisture in your finished cake product. Very helpful in extending shelf life.



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