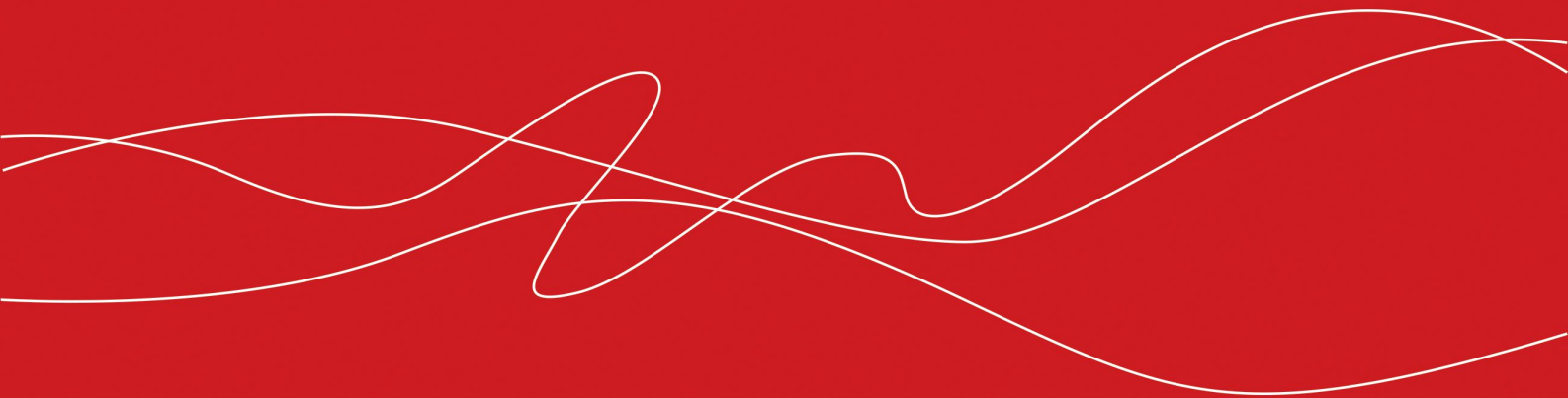


ARNIKA MURALIA

Growing Together



Foodver

The logo features the word "Foodver" in a white, elegant script font. Above the letter "o" is a white outline of a chef's hat. The entire logo is surrounded by a cluster of small, white, star-like sparkles and three larger, four-pointed starburst effects.

About us:

Behbood Anidishan Arnika Toos Production and Trading Group was established in 2015 with the approach of improving the quality of cake, cookies, biscuits and sweets industry products.

Cooperating with the world's leading suppliers, providing qualified products, proper interaction with domestic and foreign customers, exchange of technical knowledge and innovation in products have been the main targets of organizational goals from the very beginning.

With the tireless efforts, a wide range of applicable products in cakes, cookies, biscuits and sweets have been created and launched to both Industry and Artisan; innovation in our unique gel emulsifiers deserved us to be honored to receive our approval as a knowledge-based company license from the Vice President of the Presidential Institution.

As another achievement of the group, it is worth mentioning the trust attraction of the Spanish company **Muralia** which has resulted in the birth of **Arnika Muralia** Collection in 2019.

It is hoped that by taking advantage of the technical support of this experienced company, we'll be able to take effective steps to improve the quality and variety of the proposed solutions to fulfill different tastes and desire.

The smile of satisfaction and health of consumers are the objectives of our daily effort in **Arnika Muralia**.



Cake Gel Emulsifiers

*Do you know
about the Advantages?*

- Postponed staling
- Keeping product freshness and softness
- Decreasing the pastry dough density
- Increasing product volume
- Improved product texture
- Decrease egg consumption

Industrial Classification:

Types	Application	Dosage*% (based on pastry dough)
G800	Layer Cake	0.8 - 1.1
	Swiss Rolls	
	Pound Cake	1 - 1.3
S500	Layer Cake	1 - 1.3
	Swiss Rolls	
	Pound Cake	1.1 - 1.4
B300	Layer Cake	1 - 1.5
	Swiss Rolls	
	Pound Cake	1.1 - 1.5

*The optimum dosage level is determined through testing in the specific application.

Artisan Classification:

Types	Application	Dosage*% (based on pastry dough)
Fomax	All types of cakes	0.5 - 1
Fullex Plus		1 - 1.5
Fullex		1.5 - 2

*The optimum dosage level is determined through testing in the specific application.



Best before: 6 months
Storage: keep in dry & cool place.
8 kg & 20 kg



Scan me



Improvers

*Do you know
about the Advantages?*

- Increasing shelf life
- Controlling microbial activity
- Adjusting dough rheology
- Adjusting water activity

Industrial Classification:

Types	Application	Dosage*% (based on pastry dough)
Pure	Layer Cake	3.5-3.8
	Swiss Rolls	3.8-4.2
	Pound Cake	3.8 - 4
Prime	Layer Cake	3.8 - 4
	Swiss Rolls	4.2-4.5
	Pound Cake	4.5 - 5
Pro	Pound Cake	6.7 - 7
Plus	Cookie	0.8 - 1

*The optimum dosage level is determined through testing in the specific application.

Artisan Classification:

Types	Application	Dosage*% (based on pastry dough)
Anti Mic	All types of cakes	0.2 - 1

*The optimum dosage level is determined through testing in the specific application.



Best before: 12 months
Storage: keep in dry & cool place.
4 kg & 25 kg



Scan me

The background is a solid, vibrant red. Four chocolate chip cookies are arranged vertically, slightly offset from each other. The cookies are golden-brown with visible dark chocolate chips. The top cookie is partially cut off by the top edge of the frame. The second cookie is positioned below the first, the third below the second, and the fourth at the bottom, partially overlapping a light yellow oval. The text 'Softening Agents' is written in a white, cursive font across the middle of the image, overlaid on a dark red horizontal band.

Softening Agents

*Do you know
about the Advantages?*

- Keeping product freshness and softness
- Postponed staling
- Improved product texture
- Increasing elasticity

Industrial Classification:

Types	Application	Dosage*% (based on pastry dough)
CC	Cookies & Cake	0.6-0.7
BC	Biscuit	0.7-0.75

*The optimum dosage level is determined through testing in the specific application.

Artisan Classification:

Types	Application	Dosage*% (based on pastry dough)
Softener	Cookies & Cake	0.5 - 0.8
Former	Biscuit	0.5 - 0.8

*The optimum dosage level is determined through testing in the specific application.



Best before: 6 months
Storage: keep in dry & cool place.
8kg & 20 kg



Scan me



Releaser Agents

*Do you know
about the Advantages?*

- Easy remove from mold with no waste
- Finished product's smooth appearance (bottom)
- No side effect on taste and aroma

Industrial Classification:

Types	Application
R 100	Easy remove from mold with no waste
RX 100	
Band Active	Easy remove from oven band with no waste

Artisan Classification:

Types	Application
R 200	Easy remove from mold with no waste



Best before: 9 months
Storage: keep in dry & cool place.
3 kg & 18 kg



Scan me

Baking Powders Stabilizers



*Do you know
about the Advantages?*

- More CO₂ release and retention
- Gluten network development
- Increase Product volume
- Improve product texture

Industrial Classification:

Types	Application	Dosage*% (based on pastry dough)
BP 100	Layer Cakes	1 - 1.7
BP 110	All type of cakes and cookies	0.7-1.5

*The optimum dosage level is determined through testing in the specific application.

Types	Application	Dosage*% (based on pastry dough)
ST 100	Wet cakes and brownies	1.9-2.2

*The optimum dosage level is determined through testing in the specific application.

Artisan Classification:

Types	Application	Dosage*% (based on pastry dough)
BP 200	All type of cakes and cookies	0.5-1.7

*The optimum dosage level is determined through testing in the specific application.



Best before: 9 months
Storage: keep in dry & cool place.
1 kg & 20 kg



Scan me



Pound Cake Premixes

Muffin Premixes

*Do you know
about the Advantages?*

- The first flavored cake premixes in Iran
- Synthetic color free
- Preservatives free
- Easy preparation
- Enjoy the ultimate quality

Pound Cake premixes classifications:

Types	Recipe		Mixing	Baking
Cocoa	Pound premix	5 kg	2min Low speed 2min High speed	30 - 35min 170 - 180 °c
	Water	1 kg		
	Oil	2 kg		
	Eggs	2 kg		
Vanilla	Pound premix 5 kg Water 1.1 kg Oil 1.5 kg Eggs 1.75 kg			
Strawberry				
Banana				
Orange				
Apple				
Blackberry				
Cappuccino				
Saffron				

Muffin premixes classifications:

Types	Recipe		Mixing	Baking
Vanilla	Muffin premix	5 kg	2min Low speed	18-22 min 180 °c
	Water	1.1 kg		
	Oil	1.5 kg	2min High speed	
	Eggs	1.1 kg		
Cocoa	Muffin premix	5 kg		
	Water	1.3 kg		
	Oil	1.3 kg		
	Eggs	1.1 kg		



Best before: 12 months
Storage: keep in dry & cool place.
20kg



Scan me

Sponge Cake Premixes

Chiffon Premixes



*Do you know
about the Advantages?*

- The first flavored cake premixes in Iran
- Synthetic color free
- Preservatives free
- Easy preparation
- Enjoy the ultimate quality

Sponge Cake premixes classifications:

Types	Recipe	Mixing	Baking
Cocoa	Sponge premix 5 kg Water 0.5 kg Eggs 4 kg	1min Low speed 8min High speed	60 min 150 °c
Vanilla	Sponge premix 5 kg Water 1 kg Eggs 2.7 kg		
Strawberry			
Banana			
Orange			
Apple			
Blackberry			

Chiffon premixes classifications:

Types	Recipe	Mixing	Baking
Vanilla	Chiffon premix 5 kg Water 0.5 kg Oil 0.3 kg Eggs 4 kg	1min Low speed 8min High speed	60 min 150 °c
Cocoa			



Best before: 12 months
Storage: keep in dry & cool place.
20kg



Scan me

Rollet Premixes

Pancake Premixes



*Do you know
about the Advantages?*

- The first flavored cake premixes in Iran
- Synthetic color free
- Preservatives free
- Easy preparation
- Enjoy the ultimate quality

Rollet Premixes classifications:

Types	Recipe	Mixing	Baking
Cocoa	Roll cake premix 5 kg Water 1.25 kg Eggs 4 kg Invert Syrup 0.3 kg Fullex Plus 0.46 kg	1min Low speed 5min High speed	2 min 350 - 400°C
Vanilla			
Strawberry			
Banana			
Orange			
Apple			
Blackberry			

Pancake premixes classifications:

Types	Recipe	Mixing	Baking
Cocoa	Pancake premix 5 kg Milk 1.4 kg Eggs 3.5 kg Oil 0.9 kg	2min high speed	Cooking in a pan
Vanilla			
Strawberry			
Banana			
Orange			
Apple			
Blackberry			



Best before: 12 months
 Storage: keep in dry & cool place.
 20kg



Scan me



Glazes whipping cream powder

*Do you know
about the Advantages?*

- Easy decoration
- Brilliant enhancement
- Delayed drying
- Enjoy the ultimate quality

Glazes classification:

Types	Types
Basic	Blueberry
Strawberry	Mango
Banana	Sour cherry
Melon	Cocoa
Orange	Caramel
Apple	Shelly
Blackberry	Silver
Pineapple	Gold

Whipping cream powder:

Types	Types
Basic	Blackberry
Strawberry	Blueberry
Banana	Mango
Melon	Sour cherry
Orange	Cocoa
Apple	Caramel
Pineapple	Cherry



Best before: 12 months
 Storage: keep in dry & cool place.
 2x6.5=13 kg



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