




# Cake Mixes



- Vitamix® Vanilla
- Vitamix® Chocolate
- Vitamix® Ginger
- Vitamix® Herbal



# Bread Improver Systems

The background of the slide is a warm, golden-brown collage of various breads. In the upper left, there are stalks of wheat. The central and lower portions feature several types of bread: a tall, textured loaf, several round rolls, a stack of three slices of white bread, and a single slice of toast with diagonal grill marks. The overall lighting is soft and warm, creating a cozy, inviting atmosphere.

- **Gluten Strengtheners**
- **Softeners**
- **Single Unit Bread Improvers**
- **Special Bread Mixes**



# all products

## Flour Treatment Systems

- (a) **Ultrazyme Dx20**
- (b) **Ultrazyme D20**
- (c) **Ascorbic Acid**
- (d) **Benzoyl Peroxide**
- (e) **L-cysteine Hydrochloride.**

## Bread Improver Systems

### (a) **Gluten strengtheners**

- **Ultrabake® D100**
- **Vitabake® D50**
- **Vitabake® D300**

### (b) **Softeners (Sustainable Softness)**

- **Vitablend® D300**
- **Vitablend® Premium**

### (c) **Single Unit Bread Improvers**

- **Vitablend® D500**
- **Vitablend® D300**

### (d) **Special Bread Mixes**

- **Finebake® Brown Bread Concentrate**
- **Finebake® Multigrain Concentrate**

## Special Baking Fats & Oils

- **Vitabake® PRE**
- **Vitabake® SBF**

## Cake Improver Systems

- **Vitabake® Cake Gel**
- **Vitabake® Cake Concentrate**

## Cake-Mixes

- **Vitamix Vanilla**
- **Vitamix Chocolate**
- **Vitamix Ginger**
- **Vitamix Herbal**

## Emulsifier Systems

- **Vitabake® 8020D**  
(Sodium Stearoyl-2-Lactylates)  
(Calcium Stearoyl-2-Lactylates)
- **Vitabake® 8020D (Datems)**
- **Vitabake® DMG**  
(Cold Water Dispersible Distilled Mono and Di-glycerides)

## Baking Enzyme Systems

- **Fungal  $\alpha$  Amylases**
- **Fungal Xylanases**
- **Bacterial Amylases**
- **Bacterial Xylanases**
- **Maltogenic Amylases**
- **Lipases**

## Preservatives

- **Potassium Sorbate**
- **Calcium Propionate**
- **Sorbic Acid**

## Leavening/Aerating agents

- **Bakers Yeast**
- **Baking Powders**

**Other Food Ingredients & Proprietary Designs are available upon request.**



# About Us

**Pack Ingredients EA Ltd is a leading food ingredient company incorporated in Kenya with an objective of providing cutting edge food processing solutions to flour millers and bakers.**

**The technical expertise is composed of highly experienced minds trained in the field of food science.**

**The backup in technology is provided by our supply partners from Europe and Far East.**

**We boast of mechanical endowments in the field of premixing by using the latest precision mixing technology.**

**Our ingredients are sourced from the best in Europe, Australasia, Japan and China.**

**Our range of products include wheat flour treatment systems, bread improver systems, cake and confectionary improver systems, cake mixes, bread and cake preservatives and leavening (aerating) agents.**

**In our efforts to provide food process solutions to our clients and also to improve clientele relationships, we also provide special, proprietary premix solutions to all our valued customers.**

**We welcome you to enjoy our range of products and to contact us through the following details;**

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## Contact us:

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