

NUTRITION

3 Ways to Develop Healthier Baked Products



Reduce or Eliminate

Prevent the over-consumption of certain nutrients. For example, reduce sugars, fats and synthetic ingredients.

Add

Enrich the product vitamins, fiber, protein and other nutritious elements that improves one's health. This also adds flavors and texture. For example, add nuts, seeds, oats, dried fruits and superfood powders.



Substitute



Replace synthetic or normal ingredients with natural or healthier ingredients. For example, substitute white bread with whole meal bread, switch artificial coloring with natural food powder.

NUTRITION FROM DAIRY



Meet the Food Professionals

With decades of global experience, Anchor Food Professional's mission is to craft the highest quality dairy products and shares these versatile and delicious products with you.

ALL ANCHOR PRODUCTS ARE HALAL-CERTIFIED



Whipping Cream

Versatile, delicious and highly stable to work with. Contains min. 35% milk fat.



Cream Cheese

Pasteurised whole cow's milk. Min. 70% fat on dry basis.



Pat & Tinned Butter

Possess a natural yellow tinge from grass-fed cows. Made with high quality pasteurised cream.



Butter Sheets

Made from Pasteurised cream for lamination. Give a crisp and flaky croissant a deliciously soft honeycomb texture.

Brought to you by:

