



# ADD ON



## Queens Insta

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# ADD ON

Introducing **Add On**, the ultimate culinary companion designed to revolutionize your cooking and baking endeavors. Crafted meticulously from plant-based phospholipids sourced exclusively from vegan-friendly ingredients like soy, maize, and sunflower, **Add On** represents the epitome of natural goodness.

At its essence, **Add On** is an amphiphilic marvel, boasting the remarkable ability to attract both water and oil molecules within your recipes. This distinctive trait not only imparts a delightful softness to your baked goods but also ensures a seamless amalgamation of ingredients, resulting in impeccably homogenized final products.

However, the merits of **Add On** extend beyond texture enhancement by fostering the proliferation of beneficial gut bacteria, this innovative ingredient actively promotes digestive health, perfectly aligning with contemporary dietary preferences.





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In the realm of doughs and baking, **Add On** truly shines as a versatile natural emulsifier. It effortlessly enhances water holding capacity, thereby augmenting the overall yield of your creations. Moreover, **Add On** acts as a potent stabilizer, minimizing the need for excessive fats while simultaneously enhancing the volume and structure of your baked goods.

But the advantages of **Add On** do not end there. When integrated into dough formulations, it plays a pivotal role in stabilizing fermentation processes, ensuring consistent results with every batch. Even when subjected to freezing temperatures, **Add On** serves as a guardian, safeguarding delicate yeast cells from harm while preserving the integrity of your dough.

Furthermore, **Add On** doubles as a dependable releasing agent, effectively preventing sticking and streamlining cleanup processes, making it an indispensable asset for any bustling kitchen.



Whether it's Maida or Atta, **Add On** has the transformative ability to impart unparalleled softness to your creations, elevating them to new heights of culinary excellence.

In summary, **Add On** transcends the mere realm of an ingredient; it emerges as a culinary ally that enhances the quality, texture, and shelf life of your creations while perfectly aligning with the surging demand for plant-based alternatives. Unleash the full potential of your recipes with the transformative power of **Add On**.

- Bread:0.2% of Maida weight
- Chapathi:0.4% of Atta weight
- Parotta:0.5% of Maida weight
- Rotti/Nan:0.6% of Maida weight

With customizable options, **Add On** allows you to tailor its usage to meet your specific needs and preferences, ensuring optimal results every time.

