

Introducing!!!



**Baker's
Secret**
iodized

CONFECTIONERS' SALT

**Dissolves 6x faster
Better blending**

It costs so little, and yet
makes an impact.

It doesn't cost. It pays and
it tastes better!

The Missing Ingredient!



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~ **Bakers** already use specific and special cake flour and confectionery sugar when baking cakes but we still use iodized salt, thereby reducing the impact of the special ingredients.

~ **The salt**, which costs so little but which greatly influences overall flavor should have these special characteristics to produce premium cake and bread!

Baker's Secret Confectioners' Salt is a special kind of salt suited for baker's needs.



~ It reduces Sugar consumption saves cost, enhance the taste, texture and creamy color of the cakes. In breads, faster proofing save time and increases production.



Confectionery Sugar

Cake Flour

Confectioners' Salt

Iodized Salt



Features & Benefits

Features	Benefits
Reduce Sugar Consumption	<ol style="list-style-type: none"> 1. Save cost 2. Good for health
Uniformed Extra Fine Same size as Cake flour and confectionary sugar Powdery Textured Salt	<ol style="list-style-type: none"> 1. Can give uniform sweet and creamy taste 2. Consistent and compact air pocket 3. Dissolve 6x faster and Better blending 4. Produce premium quality of cakes and breads
Fast Proofing in breads	<ol style="list-style-type: none"> 1. Save time 2. Increases production
Convenient Packaging 4.25 g(handly pack)	<ol style="list-style-type: none"> 1. Easy handling and storage 2. Affordable due to small packaging 3. Maintain the freshness of the Minerals