



EGGLESS BROWNIE

INSTANT MIX

Rich, Chewy Brownies Made Simple

SOOPER Eggless Brownie Instant Mix helps bakeries, cafés, hotels and foodservice operators create rich, chewy and indulgent brownies — consistently, every time. Just add oil and water. No eggs. No hassle. Endless dessert possibilities.

JUST ADD
OIL &
WATER!

100% EGGLESS



Why Food Businesses Choose SOOPER ★

- ✓ Eggless convenience
- ✓ No egg handling required
- ✓ Consistent taste and texture
- ✓ Simple preparation
- ✓ Reduced dependence on skilled bakers
- ✓ Easy staff training
- ✓ Reliable yield and portion control
- ✓ Suitable for batch production
- ✓ Low preparation wastage
- ✓ Multiple desserts from one brownie base
- ✓ Ambient storage
- ✓ Suitable for compact kitchens and dessert counters



One Mix. Many Menu Possibilities.



Brownie
Squares



Brownie
Slabs



Brownie
Sundaes



Brownie
Cakes



Dessert
Jars



Bowl
Cakes



Milkshakes



Plated
Desserts

Made for Professional Buyers

Bakeries | Cafés | Dessert Parlours | Hotels | Restaurants | QSR Chains | Cloud Kitchens | Caterers
Banquet Operators | Institutional Kitchens | Retail Distributors | Supermarkets | Importers | Private-Label Buyers

Turn one convenient brownie mix into an entire high-margin dessert menu. ★



Quality
Management



Food Safety
Management



FSSAI
Licensed



Halal
Certified



Kosher
Certified



Vegetarian
100%



Eggless
100%



Made in
India



Private Label
Available



Bulk Packs
Available



Custom Pack
Sizes Available

EGGLESS BROWNIE INSTANT MIX

From Classic Brownies to Signature Desserts

SOOPER Eggless Brownie Instant Mix helps you create rich, chewy, indulgent brownies and a wide range of high-margin desserts—consistently, every time. Just add oil, butter and water.



1. PRODUCT APPLICATIONS



2. SIMPLE PREPARATION

- Preheat oven to 180°C and grease a baking tray.
- Add 1 kg mix + 120 g edible oil + 60 g butter + 440 g water.
- Blend gently using a planetary mixer, hand mixer or whisk. Do not overmix.
- Pour into the tray and bake for 35–40 minutes.
- Cool, portion and serve, or use as a base for desserts.

Detailed moisture-enhancing formulation available in the technical datasheet.

3. DEPENDABLE COMMERCIAL YIELD

1,200g of brownies
1 kg pack makes approximately 1,200 g of brownies

30 PORTIONS
Approx. 30 portions of 40 g each

4. SERVING & MENU IDEAS



5. EQUIPMENT REQUIRED



6. COMMERCIAL ADVANTAGES

- ✓ No egg handling required
- ✓ Consistent brownie texture and taste
- ✓ Reduced dependence on skilled bakers
- ✓ Simple preparation process
- ✓ Easy staff training
- ✓ Low preparation wastage
- ✓ Reliable portion control
- ✓ Suitable for batch production
- ✓ Suitable for small bakeries and compact kitchens
- ✓ Multiple desserts from one brownie base
- ✓ Fast menu expansion
- ✓ Ambient storage
- ✓ Suitable for live dessert counters
- ✓ High-margin dessert opportunity

7. PACK INFORMATION

- Net Weight: 1 kg
- Finished Yield: Approx. 1,200 g
- Portion Output: Approx. 30 x 40 g portions
- Product Status: Vegetarian and Eggless
- Country of Origin: India
- Private Label: Available
- Bulk Packs: Available
- Custom Pack Sizes: Available

8. QUALITY & BUYER TRUST



9. CONTACT

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Mix. Bake. Top. Serve. Grow.

**Consistent Brownies.
Faster Service. Better Business.**

