

COOKIE BASE MIX RANGE

Two Delicious Bases. Endless Cookie Possibilities.

SOOPER brings you two premium, ready-to-use professional cookie premixes for commercial and institutional kitchens.

Vanilla Flavoured Cookie Base Mix and **Chocolate Flavoured Cookie Base Mix** require only 75 g water per 1 kg pack. Designed for simple preparation, consistent results, easy staff training and multiple cookie applications.

Both 1 kg packs require only 75 g water.



VANILLA FLAVOURED COOKIE BASE MIX

Light, classic and versatile cookie base ideal for butter-style, vanilla, decorated, sandwich and festive cookies.



CHOCOLATE FLAVOURED COOKIE BASE MIX

Rich cocoa/chocolate style cookie base ideal for chocolate-chip, cocoa, café-style, filled and indulgent cookie creations.

WHY PROFESSIONALS CHOOSE SOOPER COOKIE BASE MIXES

-  Just add water
-  Both 1 kg packs need 75 g water
-  No egg, butter or oil to add
-  Low skill dependency
-  Consistent results batch after batch
-  One base for many cookie varieties
-  Easy staff training & reduced ingredient handling
-  Suitable for foodservice, retail & private label

PERFECT FOR

-  Cafés
-  Hotels
-  QSR Chains
-  Bakeries
-  Dessert Parlours
-  Cloud Kitchens
-  Retail Distributors
-  Importers
-  Supermarkets
-  Private-Label Buyers
-  Institutional Buyers

Expand your cookie menu with one simple, high-versatility professional base range.

1. PRODUCT APPLICATIONS



Plain butter-style cookies



Chocolate-chip cookies



Coconut cookies



Cashew / Almond / Pistachio cookies



Tutti-frutti cookies



Coffee cookies



Cocoa / Chocolate cookies



Filled cookies



Sandwich cookies



Jam-centre cookies



Sprinkled / Decorated cookies



Festive cookies



Café cookies



Gift-box assortments

...and many more!



2. DIRECTIONS FOR USE (COMMON FOR BOTH VARIANTS)

- Both 1 kg packs require only 75 g water.
- Add 75 g water to the entire 1 kg pack.
- Mix until a smooth, uniform dough is formed.
- Shape into approximately 20 g portions and place on a baking tray with adequate spacing.
- Bake in a preheated oven at 180°C for approximately 20-25 minutes, or until golden brown.
- Cool completely on a wire rack before serving or packing.
- Helpful note: Reduce baking time for softer cookies. Increase baking time for crispier cookies.



3. YIELD / SERVING OUTPUT

1 kg pack
makes approximately

50
COOKIES

OF 20 g EACH

Applies to both Vanilla and Chocolate variants.

4. SERVING SUGGESTIONS / MENU IDEAS



Café counter display



Cookie platters and assortments



Gift boxes and festive packs



Coffee pairing



Welcome amenities



Dessert add-ons



Bakery retail shelves



Private-label cookie lines



Multipack retail concepts



Institutional catering and pantry use

5. BASIC BAKERY EQUIPMENT REQUIRED



Oven



Baking Tray



Cooling Rack



Mixing Bowl / Planetary Mixer



Cookie Scoop or Weighing Scale



Piping Bag for shaped cookies

6. COMMERCIAL ADVANTAGES

- Low skill dependency
- No egg, butter or oil to add
- Consistent results
- Easy staff training
- Reduced ingredient handling and easier inventory control
- Supports menu expansion, batch production and low wastage

7. BASIC PACK INFORMATION

Product Range	SOOPER Cookie Base Mix Range
Variants	Vanilla Flavoured and Chocolate Flavoured
Net Weight	1 kg each
Preparation Input	Add 75 g water
Approx. Output	50 cookies of 20 g each
Storage	Store in a cool, dry and hygienic place away from direct sunlight and strong odours. Keep tightly closed after opening.
Vegetarian	Made in India

8. CERTIFICATIONS / TRUST MARKERS



HALAL



KOSHER



PRIVATE LABEL AVAILABLE



BULK PACKS AVAILABLE



EXPORT-READY PACLAGING

9. CONTACT DETAILS



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Mix. Shape. Bake. Pack. Serve. Grow.

Ask for samples, pricing, MOQ and private-label options.