

Tropolite

TROPOLITE PRIME SUPREME



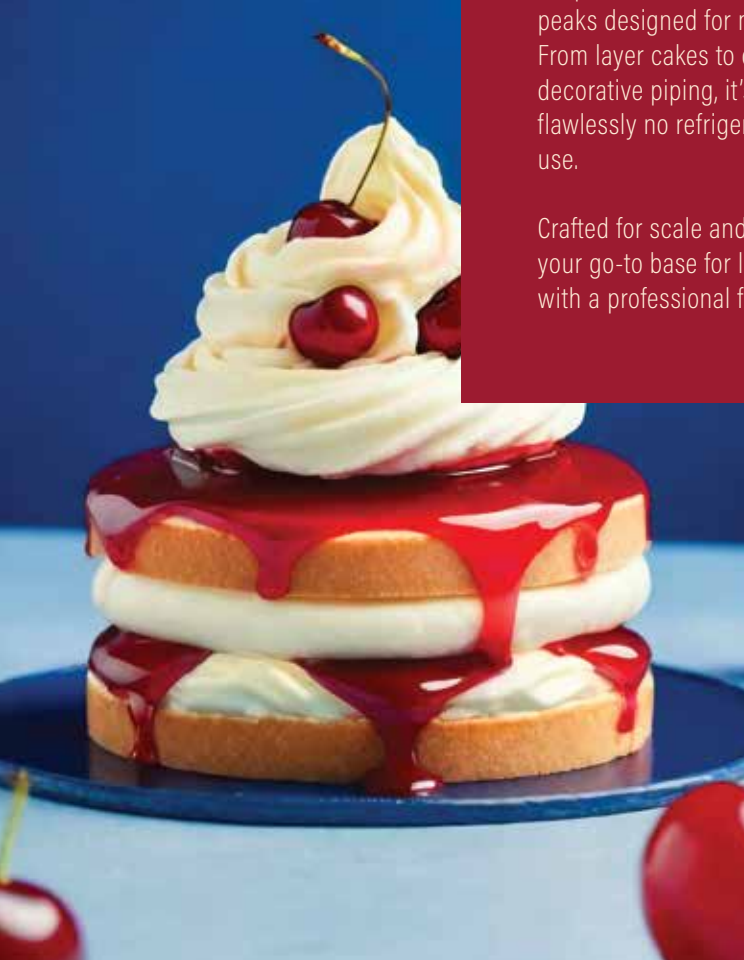


Made for **Chefs.** Built for **Performance.**

A whip topping cream that's redefining premium.

Tropolite Prime Supreme delivers superior whip, cleaner flavour, and ultra-stable peaks designed for modern patisserie. From layer cakes to cold desserts and decorative piping, it's built to perform flawlessly no refrigeration needed before use.

Crafted for scale and precision, this is your go-to base for light, creamy textures with a professional finish.



Perfect for pastry kitchens, hotel buffets, QSRs, bakeries, cafés, and high-output dessert lines.

Indulgent **Texture.** Reliable **Hold.**

- Unique flavour
- Excellent palette knife feel
- Smooth mouthfeel with no oily aftertaste
- Non-dairy formula with consistent whip time
- Great colour hold for tinted or flavoured creams
- Withstands ambient display and high-humidity conditions
- Requires no pre-chilling before whipping

PRODUCT DETAILS

Pack Size

1KG

Shelf Life

12 Months Unopened

Storage Conditions

Store at -18° C or Below



Serving Size: 100g (3.5 oz)	
Per 100g (3.5 oz)	
Energy	1000 kJ (240 kcal)
Total Fat	10.0g
Saturated Fat	2.0g
Trans Fat	0.0g
Monounsaturated Fat	8.0g
Polysaturated Fat	0.0g
Cholesterol	0.0g
Sodium	0.0g
Total Sugar	0.0g
Total Protein	0.0g
Total Fiber	0.0g
Total Ash	0.0g

Supreme Net Weight: 1 kg

Let's make it magical

Fluff. Frost. Fold. Finish.

Tropolite Prime Supreme is a versatile topping that suits all types of dessert operations — from artisanal cafés to industrial patisseries.

Recommended Applications

- Cake Frosting and Layering.
- Piping Decorations and Rosettes.
- Cold-Set Mousses and Entremets.
- Cream-Based Beverages and Dessert Jars.
- Flavoured Whipped Toppings.

Chef Tip

For mousse, combine with ganache or fruit purée and stabilise with agar for a light yet firm finish.

Classic Chocolate Mousse

A luxurious, fuss-free mousse with perfect lightness and stability.

Yield 6–8 Portions

Shelf Life 2–3 Days Refrigerated

Ingredients

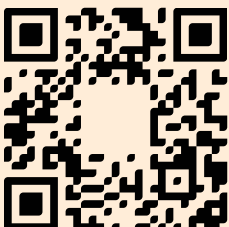
- Tropolite Prime Supreme – 500ML
- Dark Chocolate & White Chocolate (Couverture, Melted) – 100 GM each
- Cooking Cream - 1 Cup
- Water – 1 Cup
- Vanilla Extract – ½TSP

Method

- Whip Tropolite Prime Supreme to soft peaks.
- Make ganache by using cooking cream separately with white and dark chocolate.
- Leave it to get cooled.
- Once cooled fold Tropolite supreme 50% in dark ganache & 50% in white ganache.
- Pipe into serving glasses.
- Chill for 4–6 hours or until set. Garnish as desired.

Pro Tip

For flavour variations, fold in espresso powder, orange zest, or caramel sauce.



Scan the QR code to explore demos, usage guides, and chef-developed recipes on Studio T.

CLIENTS & TESTIMONIALS

Used by top cake artists, dessert chains, and hotel pastry kitchens across India.



"We switched to Prime Supreme for our high-volume cake lines. The whip is consistent, the texture is smooth, and it pipes beautifully without breaking."

— Head Pastry Chef, Sugar & Crumb, Mumbai



"Even in peak summer humidity, our cake displays look perfect till closing. Prime Supreme holds colour, shape, and shine without the fridge."

— Bakery Owner, The Frosting Table, Chennai



"For hotel buffets, we need cream that stays fresh-looking for hours. Prime Supreme is stable, airy, and leaves no greasy mouthfeel."

— Executive Pastry Chef, Golden Orchid Hotel, Pune



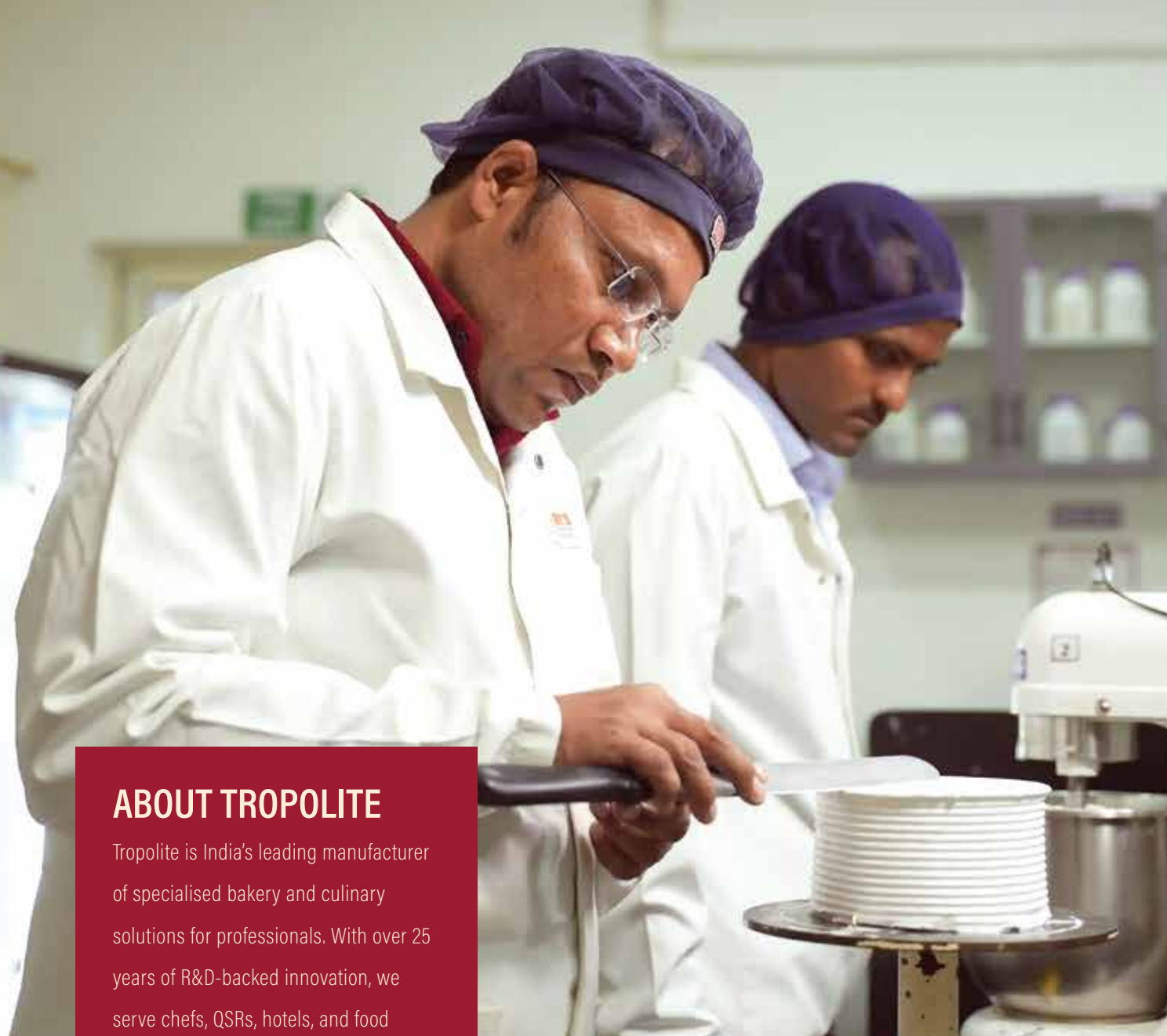
"We love the no pre-chill feature - it saves time in production while giving excellent overrun for profitability."

— Production Head, Blissful Bakes, New Delhi



"From mousse jars to intricate rosettes, it adapts perfectly. Customers notice the difference in texture and flavour."

— Chef-Owner, Éclair & Co., Hyderabad



ABOUT TROPOLITE

Tropolite is India's leading manufacturer of specialised bakery and culinary solutions for professionals. With over 25 years of R&D-backed innovation, we serve chefs, QSRs, hotels, and food manufacturers with high-performance products built for Indian conditions and global aspirations.

Our focus is simple

empower professionals to create magic – consistently, affordably, and without compromise.

The Tropolite logo is a dark red oval with a thin gold border. Inside the oval, the word "Tropolite" is written in a white, serif font.

Tropolite

CONTACT & ORDERING

To place an order or connect with a distributor,
contact your Tropolite representative or visit the
official website.

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Scan the QR code to visit the
official Tropolite website.

