



TROPOLITE SUGAR FREE CAKE MIX





Sugar-Free. Guilt-Free. Bakery-Ready.

A modern cake mix designed for today's health-conscious kitchens. Tropolite's Sugar-Free Cake Mix brings rich, moist cakes to your menu—thanks to smart formulation that skips added sugar without sacrificing flavour or texture.



Perfect for QSRs, cafeterias, and wellness-focused bakeries, this mix helps you serve irresistible desserts with a lighter footprint.

Less Sugar. More Smiles.

- Zero added sugar—designed for diabetic-friendly menus and low-glycemic offerings.
- Moist, soft crumb and bakery-grade rise, texture built for professional kitchens.
- Quick prep: just mix with water, oil, and bake.
- Ideal for muffins, loaf cakes, layered desserts, and sugar-free dessert lines.



PRODUCT DETAILS

Pack Size

1KG

Shelf Life

9 Months

Storage Conditions

Store Dry, Cool, and Sealed



Bake Sweet, Serve Smart.

This mix is a hit where better-for-you must meet delicious—without compromise.

Recommended Applications

- Sugar-free loaf cakes and muffins.
- Portion-controlled café desserts.
- Health-conscious catering lines.
- Premium diabetic-friendly offerings.

Chef Tip

For a café-style shine, brush the warm loaf with melted unsweetened butter.

Sugar-Free Walnut Banana Loaf

Yield 5-6 Loaf Cakes

Shelf Life 3 Days

Ingredients

- Tropolite Sugar-Free Cake Mix – 500GM
- Mashed ripe bananas – 200GM
- Oil – 135ML
- Water or skim milk – 200ML
- Chopped walnuts – 50GM (optional)

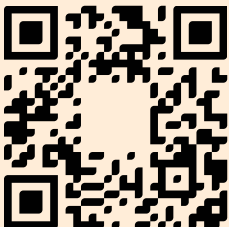


Method

- Blend sugar-free mix, bananas, oil, and water at low speed for 1 minute.
- Raise to medium speed and mix another 2 minutes until a smooth batter forms.
- Fold in walnuts.
- Pour into a greased loaf tin.
- Bake at 175°C for 35–40 minutes or until a skewer comes out clean.

Pro Tip

Portion into mini-loaves or muffin tins for controlled-portion offerings—perfect for diet cafes and meal-kit menus.



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

CLIENTS & TESTIMONIALS

Used by national bakery chains, institutional kitchens, and high-output QSRs.

Clean shine. Uniform results. No eggs.



"Our diabetic customers are thrilled! Finally a sugar-free cake that feels indulgent and actually tastes great."

— Chef Meenal Shah, SugarLite Café, Mumbai



"Moist, fluffy, and easy to prepare. This mix has made our sugar-free menu the most popular section in the bakery."

— Vikram Singh, Bake & Balance, Delhi



"We serve over 100 slices a day, and the feedback is consistent customers can't believe it's sugar-free."

— Chef Radhika Menon, The Wellness Oven, Bangalore



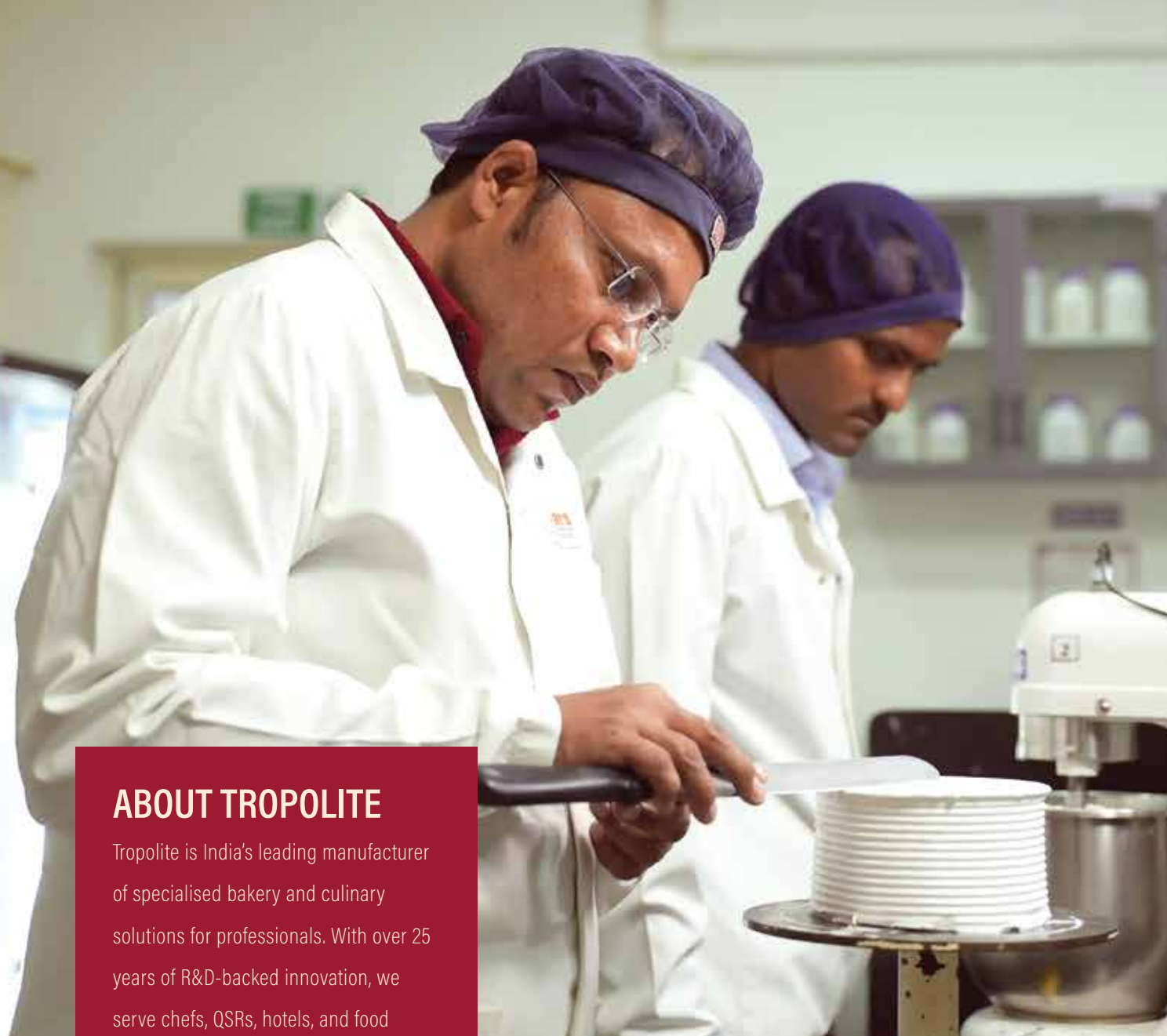
"Perfect for our corporate café. Employees get a healthier dessert option without feeling like they're missing out."

— Nikhil Kapoor, Green Bean Corporate Cafés Gurgaon



"The ease of preparation plus the professional finish makes this our go-to mix for sugar-free bakes. A total win."

— Chef Arjun Malhotra, FitBakes, Pune



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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