

Tropolite Brings Bakery and Gourmet Food Solutions to Anuga Select India 2026

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Tropolite, the leading food ingredients brand, is participating in Anuga Select India 2026, being held at Bombay Exhibition Centre, NESCO Centre, Goregaon, Mumbai, showcasing its range of frozen desserts and bakery solutions, including its egg wash replacer, Bakesheen.

Anuga Select India brings together food and beverage businesses, manufacturers, distributors, foodservice professionals and industry stakeholders from across the country, creating a platform for brands and businesses to explore evolving opportunities across the food industry. Tropolite's participation at Anuga Select India is part of its broader effort to deepen its presence across India's bakery, foodservice and hospitality markets, and to position the brand as a solutions partner rather than just an ingredient supplier.

With a legacy in bakery and whipping solutions, Tropolite has steadily expanded its offering to cater to a wider range of culinary and food manufacturing needs. At Anuga Select India, the brand is showcasing its new frozen desserts range as a key focus, while its broader portfolio, spanning Premium Whip Toppings, Cake Premixes, beverage solutions including Cold Coffee, Frappe Powder, Fondants and Aromas and Cooking Base, underscores its capabilities across diverse foodservice applications.

Adding to the experience at the Tropolite stall, Puneet Davar, CEO and Managing Director, Tropolite and Chef Vikas Vibhuti, Executive Corporate Chef, Tropolite, will also be present during the exhibition, offering industry professionals an opportunity to interact with the chef and the Tropolite team while exploring the brand's range and its applications across different food businesses.

Puneet Davar, CEO & Managing Director, Tropolite, said, "Anuga Select India allows us to meet food businesses and professionals from Mumbai and different parts of the country and hear directly about the requirements they are seeing in their day-to-day operations. The market includes a wide range of businesses, from bakeries, patisseries and cafés to hotels, restaurants and QSRs, each with different application and production needs. Our participation is an opportunity to understand these requirements better and share where our products may be relevant."