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Tropolite Launches Flexi Royale Dairy Cooking Cream for Professional Kitchens

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The new offering is designed to support a wide range of culinary applications, from Indian gravies to international sauces, soups, and baked dishes

Tropolite, a food solutions brand serving the professional foodservice industry, has launched Flexi Royale, a Dairy Cooking Cream developed to meet the evolving needs of chefs, restaurants, hotels, quick-service restaurants (QSRs), cloud kitchens and other food businesses.

As professional kitchens increasingly cater to diverse culinary preferences, ingredients that can serve multiple applications while delivering consistent results have become an important part of menu planning and kitchen operations. Flexi Royale has been developed with this requirement in mind, giving foodservice professionals a versatile cream solution that can be incorporated into a variety of preparations across cuisines.

Commenting on the launch, Puneet Davar, CEO & Managing Director, Tropolite, said, “Professional kitchens today work across cuisines, often catering to varied consumer preferences within the same menu. Chefs need ingredients that deliver reliable performance across applications, whether they are preparing a traditional Indian gravy or an international cream-based dish. With Flexi Royale, we aim to bring the richness of dairy together with the versatility and practicality that professional kitchens require. The launch is another step in our journey towards becoming a comprehensive food solutions partner for the businesses we serve.”

Flexi Royale is a UHT-treated recombined dairy cream made with dairy fat to achieve a smooth, uniform texture. Its shelf-stable format allows unopened packs to be stored without refrigeration, as per the product's storage instructions, making it a practical addition to professional kitchen operations.

The product can be used across a range of applications, including makhani and shahi gravies, kormas, creamy curries, pasta sauces, soups, baked preparations and contemporary fusion dishes. It can also be incorporated into select dessert applications, such as mousses and fruit creams, allowing food businesses to explore a wider range of menu possibilities

with a single ingredient solution.

Adding to this, Chef Vikas Vibhuti, Executive Corporate Chef, Tropolite, said, “In a professional kitchen, consistency and flavour need to go hand in hand. A versatile cooking cream gives chefs the flexibility to work across different recipes, from rich Indian gravies to classic cream soups and pasta sauces. Flexi Royale is designed to support this versatility, giving culinary teams a dependable base to work with while leaving room for creativity and individual interpretation.”