



# BAKELS®

BAKERY INGREDIENTS SINCE 1904





## BAKERY INGREDIENTS SINCE 1904

The best baked goods are the outcome of the right ingredients and craftsmanship. We have developed and refined bakery ingredients for the industry since 1904 and our ingredients are tailor-made for the markets we serve, covering the bread, pastry, cake and confectionery sectors. We call on this experience today to support bakers of any size develop outstanding baked goods.

With a rooted focus on consumer trends, our expertise and ingredients help bakers not only produce the best products to satisfy these trends, but also do it in the most consistent and efficient way for required bakery processes.

The range of ingredients in this brochure is a brief introduction to our wider portfolio and thus many more applications.

For more information visit [www.bakels.in](http://www.bakels.in)

## OUR GROUP

38

Bakels  
Companies  
in the world

120

Number of countries  
where our products  
are available through  
distributors and agents

2,750

Employees  
worldwide

2,000+

Bakery products



## INDO BAKELS

Indo Bakels, established in 1997, is a part of the Bakels worldwide group. The Bakels group has expanded to include 38 companies, with manufacturing facilities on all five continents, and its products are distributed to 120 countries. Indo Bakels, in particular, operates with a focus on specialized bakery ingredients.



The manufacturing plant is situated in Tumkur, near Bangalore, which is a well-equipped facility that leverages Bakels international expertise to produce a diverse range of bakery ingredients. The state-of-the-art manufacturing plant boasts cutting-edge technology, including high-speed packaging lines, ensuring efficient and precise packaging processes. The emphasis is on tailoring these products to meet the unique demands of the Indian market.



## OUR MISSION

To be a technically based company, whose objective is to assist our customers develop, produce and sell (more) bakery products.

We will do this by presenting concepts and ingredients which the baker can use to increase their sales and improve quality and efficiency.

We will back this up with technical support and training.

 @bakelsindia  @bakelsindia

 @bakelsindia  @bakelsindia

**OUR PRESENCE  
IN INDIA**



# OUR PRODUCTS

## Bread and Donut Mixes

Multiseed Mix  
Healthy Seed Mix  
Donut EF Mix  
Donut EF Concentrate

## Bread and Sourdough Improvers

Domax SF Bingo  
Domax SF Bingo Plus  
Domax SF Bingo Supreme  
Domax Whole Wheat Max  
Domax SF (XL) Supreme  
Domax D300 Supreme  
Domax D500 Supreme  
Universal (Gluten Replacer)  
SF Soft  
Pizza Improver  
Frozen Dough Improver  
Chakki Atta Bread Concentrate  
Fermdor Active  
Fermdor Delight

## Clean Label Solutions

Bakels Protect 36 (Natural Preservative)  
Bakels Protect SR (Natural Preservative)  
Bakels Protect Plus  
Dobrim Clean Label White Bread Improver  
Dobrim Clean Label Whole Wheat Bread Improver

## Sponge Mixes

Vanilla Classic EF Cake Mix  
Chocolate Classic EF Cake Mix  
Vanilla Treat EF Cake Mix  
Chocolate Treat EF Cake Mix  
Vanilla Premium EF Cake Mix  
Chocolate Premium EF Cake Mix  
Vanilla Delight Cake Mix  
Chocolate Delight Cake Mix  
Devil's Chocolate EF Cake Mix  
Red Velvet Treat Cake Mix  
Red Velvet Delight Cake Mix

## Tea Cake and Cookie Mixes

Choco Lava EF Cake Mix  
Choco Lava Classic EF Cake Mix  
Brownie Treat EF Cake Mix  
Brownie Classic EF Cake Mix  
Super Moist EF Cake Mix  
Chocolate Fudge Cake Mix  
Chakki Atta Jaggery EF Cake Mix  
Plum EF Cake Mix  
Cookie EF Mix

## Cake Concentrates

Multimix Eggfree Cake Base  
Eggless Treat Plus (ETP)  
Eggfree Muffin Concentrate Classic (EMCC)  
Eggfree Muffin Concentrate (EMC)  
Eggfree Sponge Concentrate (ESC)  
Muffin Delight Concentrate (MDC)

## Flour Improver / Correctors

Dobrim SF - 50  
Dobrim SF - 100  
Monofresh SF  
Biobake  
Biobake ECO  
Biobake SPL

## Rusk, Puff and Biscuit Improver

Atta Rusk Improver  
Puff Improver  
Bioprotease (PAN)  
Dohep  
Papain X  
Papain DX  
Dobrim SF Ultra  
Dobrim Rusk SPL

## RTU Paste, Decoratives and Icing

Caramel RTU Paste  
Yuzu RTU Paste  
Hazelnut RTU Paste  
Lemon RTU Paste  
Apito Color Strands  
Pettinice RTR White Icing

## Concentrate Pastes

Dark Chocolate Compound (Paste)  
Milk Chocolate Compound (Paste)  
Apito Banana Paste  
Apito Blueberry Paste  
Apito Mango Paste  
Apito Orange Paste  
Apito Pineapple Paste  
Apito Strawberry Paste  
Apito Chocolate Emulco

## Fruit Fillings

Les Fruits 50% Wild Blueberry  
Les Fruits 50% Strawberry  
Les Fruits 50% Cubed Strawberry Fruit Filling (10/10)  
Les Fruits 50% Raspberry  
Les Fruits 50% Fruits Of The Forest  
Les Fruits 50% Red Cherry Fruit Filling  
Les Fruits 50% Dark Cherry  
Les Fruits 50% Chopped Dark Cherry  
Les Fruits 50% Pineapple (10/10)  
Les Fruits 50% Apple  
Les Fruits 50% Kiwi  
Les Fruits 50% Apricot  
Les Fruits 50% Mixed Fruits  
Les Fruits 30% Wild Blueberry

## Diamond Mirror Glazes

Diamond Caramel Toffee Glaze  
Diamond Chocolate Glaze  
Diamond Neutral Glaze  
Diamond Gold Glaze  
Diamond Silver Glaze  
Diamond White Glaze  
Sapphire Hot Neutral Glaze

## Flavoured Glazes

Neutral Gelo  
Sparkle Gelo  
Chocolate Gelo  
Caramel Gelo  
Butter scotch Gelo  
White Gelo  
Orange Gelo  
Blueberry Gelo  
Kiwi Gelo  
Mango Gelo  
Pineapple Gelo  
Strawberry Gelo  
Gold Gelo  
Silver Gelo

## Creamex - Cream Fillings

Vanilla  
Custard  
Chocolate  
Strawberry  
Caramel  
Hazelnut  
Blueberry  
Pineapple  
Mango  
Orange

## Cake Gels and Emulsifiers

Ovalett  
Bakels Cake Improver  
K2000 Lemon

## Release Agents

Dovidol  
Tincol  
Release 65

## Ice Cream Stabilizers

Miracle  
Miracle Super  
Miracle Super (N)  
Miracle Juicy

A close-up photograph of a stack of four thick, fudgy brownies. The brownies are dark chocolate with visible chunks of nuts or chocolate chips. They are stacked on a white surface, with some crumbs scattered around the base. The background is a soft, out-of-focus white.

*Can't find what  
you're looking for?*

We have a portfolio of over 500 products, so here you'll find just a snapshot of our range.

Get in touch for  
specific enquiries.





# Bread and Donut Mixes

PRODUCT	DESCRIPTION / APPLICATION	PACKING
<b>Multiseed Mix</b>	Multiseed Mix is a versatile mix, providing both great taste and nutritional benefits. It has source of fibre, protein, folate, iron and good fats.	1kg
<b>Healthy Seed Mix</b>	Healthy Seed Mix containing different type of grains as well as seeds for the production of healthy breads or other bakery products.	1kg
<b>Donut EF Mix</b>	Donut Egg-free Mix is a complete mix specially designed to make Donuts without eggs with very good volume & softness.	1kg
<b>Donut EF Concentrate</b>	Donut Egg-free Concentrate is for consistent, excellent volume in donuts, with bold appearance and a tender, short eating qualities.	1kg





# Bread and Sourdough Improvers

PRODUCT	DESCRIPTION / APPLICATION	PACKING
<b>Domax SF Bingo</b>	Domax SF Bingo bread improver gives ultimate bread quality. It is low in dosage, economical, specially developed for the Indian market. Gives optimum result in different dough and dough mixers. <b>Dosage: 50 - 150g per 100kg flour</b>	1kg
<b>Domax SF Bingo Plus</b>	Domax SF Bingo Plus bread improver gives ultimate bread quality. It is low in dosage, economical, specially developed for the Indian market. Gives optimum result in different dough and dough mixers. It is specially designed for optimum moistness & softness throughout the shelf life. <b>Dosage: 50 - 150g per 100kg flour</b>	1kg
<b>Domax SF Bingo Supreme</b>	Domax SF Bingo Supreme bread improver gives ultimate bread quality. It is low in dosage, economical and specially developed for the Indian market. Gives optimum result in different dough and dough mixers. <b>Dosage: 100 - 200g per 100kg flour</b>	1kg
<b>Domax Whole Wheat Max</b>	Domax Whole Wheat Max bread improver gives ultimate bread quality. It is specially developed for dough conditioning, dough stability, loaf volume and crumb structure of whole wheat breads. Gives optimum result in different dough and dough mixers. <b>Dosage: 500 - 2000g per 100kg flour</b>	1kg
<b>Domax SF (XL) Supreme</b>	Domax SF (XL) Supreme is bakels bromate free improver based on enzymes, emulsifiers and permitted food ingredients. Domax SF (XL) Supreme has broad functionality, and provides dough relaxation, dough tolerance and good volume. <b>Dosage: 35 - 100g per 100kg flour</b>	1kg
<b>Domax D300 Supreme</b>	Domax D300 Supreme, bread improver based on enzymes, emulsifiers and permitted food ingredients. The Domax D300 Supreme have broad functionality which combines dough relaxation, dough tolerance, high oven spring and good volume. It is economical at the same time. <b>Dosage: 150 - 300g per 100kg flour</b>	1kg
<b>Domax D500 Supreme</b>	Domax D500 Supreme, bakels bread improver based on enzymes, emulsifiers and permitted food ingredients. The Domax D500 supreme have broad functionality, which combines dough relaxation, dough tolerance, high oven spring and good volume. <b>Dosage: 400 - 600g per 100kg flour</b>	1kg

PRODUCT	DESCRIPTION / APPLICATION	PACKING
<b>Universal (Gluten Replacer)</b>	Universal is a unique formulation of ingredients which helps in reducing the consumption of Gluten in bread making recipe up to 50%. <b>Dosage: 50 - 60g per 100kg flour</b>	1kg
<b>SF Soft</b>	SF Soft is a concentrated & low dosage bread improver having broad functionality which provides dough relaxation, dough tolerance, excellent volume and softness to the bread. <b>Dosage: 50 - 100g per 100kg flour</b>	1kg
<b>Pizza Improver</b>	Pizza Improver is specially developed for enhancing crust colour & softness. It makes the dough soft and pliable without any shrinkage and results in a smooth and uniform crusted pizza. <b>Dosage: 500 - 700g per 100kg flour</b>	1kg
<b>Frozen Dough Improver</b>	Frozen Dough Improver is a specialized product designed to improve frozen dough quality. When used in laminated doughs, it enhances the dough's sheeting quality, while in products such as pizza, it helps preserve freshness, achieve the desired crust color, and optimize dough stretching properties. <b>Dosage: 300 - 500g per 100kg flour</b>	1kg
<b>Chakki Atta Bread Concentrate</b>	Chakki Atta Bread Concentrate is a bread improver which gives ultimate bread quality. It is specially developed for dough conditioning, dough stability, loaf volume, crumb structure of 100% chakki atta breads & millets breads. Gives optimum result in different dough and dough mixers. <b>Dosage: 25% on flour weight</b>	1kg
<b>Fermdor Active</b>	Fermdor Active allows you to reproduce the authentic taste of traditional sourdoughs and forms the foundation of your bread production. <b>Dosage: 4% on flour weight</b>	1kg
<b>Fermdor Delight</b>	Fermdor Delight enhances artisanal bread creations, bestowing a crisp, shiny, and aromatic crust with a distinctive nutty and malty flavor, ideal for a range of bright, flavorful breads and baked goods. <b>Dosage: 2 - 4% on flour weight</b>	1kg





# Clean Label Solutions

PRODUCT	DESCRIPTION / APPLICATION	PACKING
<b>Bakels Protect 36</b>	Bakels Protect 36 is a natural preservative that is fermented wheat flour which is an alternative to chemical preservatives such as calcium propionate. <b>Dosage: 500 - 1500g per 100kg flour</b>	1kg
<b>Bakels Protect SR</b>	Bakels Protect SR is a natural preservative derived from the rowan berry which is an alternative to chemical preservatives such as potassium sorbate. <b>Dosage: 250 - 500g per 100kg batter</b>	1kg
<b>Bakels Protect Plus</b>	Bakels Protect Plus is a combination of Bakels Protect 36 & Bakels Protect SR which is a natural alternative to calcium propionate and potassium sorbate. <b>Dosage: 500 - 1500g per 100kg flour</b>	1kg
<b>Dobrim Clean Label White Bread Improver</b>	Dobrim Clean Label White Bread Improver gives ultimate bread quality. It is specially developed for dough conditioning, dough stability, loaf volume and crumb structure. Gives optimum result in different dough and dough mixers. It is free from chemical preservatives and specifically used for white breads. <b>Dosage: 60 - 100g per 100kg flour</b>	1kg
<b>Dobrim Clean Label Whole Wheat Bread Improver</b>	Dobrim Clean Label Whole Wheat Bread Improver gives ultimate bread quality. It is specially developed for dough conditioning, dough stability, loaf volume and crumb structure. Gives optimum result in different dough and dough mixers. It is free from chemical preservatives and specifically used for brown and whole wheat breads. <b>Dosage: 60 - 100g per 100kg flour</b>	1kg



# Sponge Mixes

PRODUCT	DESCRIPTION / APPLICATION	PACKING
<b>Vanilla Classic EF Cake Mix</b>	Discover the indulgent delight of our Vanilla Classic Egg-free Cake Mix, carefully crafted to deliver a vanilla flavour. Perfect for creating delectable, moist cakes that are free from eggs, this mix guarantees a scrumptious treat for everyone to enjoy.	5kg
<b>Chocolate Classic EF Cake Mix</b>	Discover the indulgent delight of our Chocolate Classic Egg-free Cake Mix, carefully crafted to deliver a heavenly chocolate taste. Perfect for creating delectable, moist cakes that are free from eggs, this mix guarantees a scrumptious treat for everyone to enjoy.	5kg
<b>Vanilla Treat EF Cake Mix</b>	A Vanilla Treat Egg-free Cake Mix to produce perfect consistent quality sponges, which has good volume, even texture, delicious flavour and appearance.	5kg
<b>Chocolate Treat EF Cake Mix</b>	A Chocolate Treat Egg-free Cake Mix to produce perfect consistent quality sponges, which has good volume, even texture, delicious flavour and appearance.	5kg
<b>Vanilla Premium EF Cake Mix</b>	Indulge in the premium goodness of our Vanilla Premium Egg-free Cake Mix - a perfect blend of exquisite flavours for a delightful baking experience.	5kg
<b>Chocolate Premium EF Cake Mix</b>	Indulge in the premium goodness of our Chocolate Premium Egg-free Cake Mix a perfect blend of chocolate flavour for a delightful baking experience.	5kg
<b>Vanilla Delight Cake Mix</b>	A Vanilla Delight Cake Mix to which water and egg are added to produce perfect consistent quality sponges, that have good volume, even texture and the delicious flavour and appearance associated with the use of fresh eggs.	5kg

PRODUCT	DESCRIPTION / APPLICATION	PACKING
<b>Chocolate Delight Cake Mix</b>	A Chocolate Delight Cake Mix to which water and egg are added to produce perfect consistent quality sponges, which have good volume, even texture and the delicious flavour and appearance associated with the use of fresh eggs.	5kg
<b>Devil's Chocolate EF Cake Mix</b>	Bakels Devil's Chocolate Egg-free Cake Mix is rich chocolate cake mix specially formulated for Premium quality egg free cakes. It can help to make perfect consistent quality Bar Cakes as well as Sponge Cakes which have good volume, even texture and the delicious flavour and appearance.	5kg
<b>Red Velvet Treat Cake Mix</b>	Instantaneous blend to produce superior quality Red Velvet Treat Cake Mix and muffins.	5kg
<b>Red Velvet Delight Cake Mix</b>	A Red Velvet Delight Cake Mix to which water and egg are added to produce perfect consistent quality sponges, which have good volume, even texture and the delicious flavour and appearance associated with the use of fresh eggs.	5kg





## Tea Cake and Cookie Mixes

PRODUCT	DESCRIPTION / APPLICATION	PACKING
<b>Choco Lava EF Cake Mix</b>	A complete egg-free dark chocolate powdered mix for top quality Choco Lava cakes.	1kg
<b>Choco Lava Classic EF Cake Mix</b>	A complete egg-free chocolate powdered mix for top quality Choco Lava cakes.	1kg
<b>Brownie Treat EF Cake Mix</b>	A complete egg-free dark chocolate powdered mix for top quality rich dark american brownies.	5kg
<b>Brownie Classic EF Cake Mix</b>	A complete egg-free chocolate powdered mix for top quality american brownies.	5kg
<b>Super Moist EF Cake Mix</b>	It is a premium quality cake mix that makes excellent moist cakes with good volume, texture and rich mouthfeel for muffins, bar cakes and finger cakes.	5kg
<b>Chocolate Fudge Cake Mix</b>	A cake mix to produce a fudgy chocolate cake which is rich and moist in taste and feel.	5kg
<b>Chakki Atta Jaggery EF Cake Mix</b>	A comforting and nostalgic treat that your customers will love. This egg-free cake mix is of the highest quality and gives moist, pillowy soft, and refreshingly light cakes. It consists of chakki atta and jaggery thereby making it a healthy cake.	5kg

PRODUCT	DESCRIPTION / APPLICATION	PACKING
<b>Plum EF Cake Mix</b>	Plum Egg-free Cake Mix has an enhanced and flavorful aroma without adding alcohol. It is flavorful, zesty and perfectly moist. Instantaneous cake premix specially designed for plum cakes.	5kg
<b>Cookie EF Mix</b>	The mix makes soft and chewy cookies! They are slightly crispy on the edges and soft and chewy on the inside.	5kg







# Cake Concentrates

PRODUCT	DESCRIPTION / APPLICATION	PACKING
<b>Multimix EF Cake Base</b>	Multimix Egg-free Cake Base is an exciting versatile concentrate for preparation of muffins, bar cakes with excellent volume, moist and even texture but most importantly delicious taste.	5kg
<b>Eggless Treat Plus (ETP)</b>	ETP is specially formulated for preparation of eggless sponge. It confers good emulsification, batter stability, volume, softness, and texture and moisture retention to the finished cake.	5kg
<b>Eggfree Muffin Concentrate Classic (EMCC)</b>	EMCC is designed for making of high yield eggfree muffin batters (up-to 35kg) while maintaining product quality	5kg
<b>Eggfree Muffin Concentrate (EMC)</b>	EMC gives optimum softness moistness and texture to long shelf-life muffins with yield up-to 21kg.	5kg
<b>Eggfree Sponge Concentrate (ESC)</b>	ESC is designed for making sponge batters with a yield of 15 to 17 kgs. it gives superior volume, strength and fine crumb to the sponges.	5kg
<b>Muffin Delight Concentrate (MDC)</b>	MDC is specially formulated concentrate for egg based muffins, tea cakes, and rusks	5kg



# Flour Improvers / Correctors

PRODUCT	DESCRIPTION / APPLICATION	PACKING
<b>Dobrim SF - 50</b>	Dobrim SF - 50 flour improver gives ultimate product quality. It is low in dosage, economical specially developed for the Indian market. Gives optimum result in flour correction. <b>Dosage: 35 - 75g per 100kg flour</b>	20kg
<b>Dobrim SF - 100</b>	Dobrim SF - 100 flour improver gives ultimate product quality. It is specially developed for the Indian market. <b>Dosage: 15 - 30g per 100kg flour</b>	5kg
<b>Monofresh SF</b>	Monofresh SF is a flour improver gives ultimate product quality. It is specially developed for products like chapati, flat breads and parotta. <b>Dosage: 50 - 100g per 100kg flour</b>	5kg
<b>Biobake</b>	Biobake is fungal alpha amylase, derived from Aspergillus oryzae and has minimal proteolytic activity. Biobake attacks the broken starch of flour providing reducing sugars which are readily fermentable by yeast. <b>Dosage: 20 - 50g per 100Kg flour</b>	5kg
<b>Biobake ECO</b>	Biobake ECO is fungal alpha amylase, derived from Aspergillus oryzae and has minimal proteolytic activity. It attacks the broken starch of flour providing reducing sugars which are readily fermentable by yeast. It gives consistent alpha amylase activity to the flour, aids in uniform gas production during baking, resulting in higher loaf volume and gives additional mobility to dough. <b>Dosage: 20 - 50g per 100Kg flour</b>	5kg
<b>Biobake SPL</b>	Biobake SPL is a flour corrector derived from fungal alpha amylase. Using biobake SPL, millers can give consistent flour quality to their customers and get rid of seasonal variations in wheat quality. For bakers, biobake SPL maintains consistency of bread volume and structure, despite of flour quality variations. <b>Dosage: 2 - 5g per 100Kg flour</b>	5kg



# Rusk, Puff and Biscuit Improver

PRODUCT	DESCRIPTION / APPLICATION	PACKING
<b>Atta Rusk Improver</b>	Atta Rusk Improver is rusk improver which gives ultimate rusk quality. It is specially developed for whole wheat rusk. It provides optimum result in different dough and dough mixers. <b>Dosage: 300 - 450g per 100kg flour</b>	5kg
<b>Puff Improver</b>	Puff Improver is specially designed for laminated products like puff etc. <b>Dosage: 100g per 100kg flour</b>	5kg
<b>Bioprotease (PAN)</b>	Bioprotease (PAN) is bakels formulation of protease enzymes for use in crackers and sweet crackers. Reduces mixing time by up to 25%, reduces fermentation time by up to 4 hours, improves extensibility and pliability of dough & enhances crispiness, texture and shape. <b>Dosage: 50 - 60g per 100kg flour</b>	16kg
<b>Dohep</b>	Dohep is a combination of bacterial amylase and bacterial protease derived from specific and controlled fermentation of the bacterial strains. It helps to reduce mixing time up to 25%, Improves extensibility and pliability of dough & gives better texture and shape to the product. <b>Dosage: 30 - 50g per 100kg flour</b>	25kg
<b>Papain X</b>	Papain (X) is derived from the fruit of papaya tree. It is collected by tapping the unripe fruit, drying the latex. Papain (X) improves extensibility and pliability of dough & gives better texture and shape to the biscuit. It also improves the fresh keeping properties of the biscuit and prevents staling, it imparts a golden brown color to the biscuit & improves the crispiness and bite of the biscuit. <b>Dosage: 10 - 25g per 100kg flour</b>	25kg
<b>Papain DX</b>	Papain-DX is derived from the fruit of papaya tree. It is collected by tapping the unripe fruit, drying the latex & purified. <b>Dosage: 15 - 30g per 100kg flour</b>	25kg

PRODUCT	DESCRIPTION / APPLICATION	PACKING
<b>Dobrim SF Ultra</b>	Dobrim SF Ultra gives a perfect balance of soft yet crunchy bite to rusks. it gives superior crumb binding ideal for dipping in hot beverages. <b>Dosage: 300 - 450g per 100kg flour</b>	5kg
<b>Dobrim Rusk SPL</b>	Dobrim Rusk SPL gives a perfect balance of soft yet crunchy bite to rusks. it gives superior crumb binding ideal for dipping in hot beverages. it is ideal for density reduction of rusk dough. <b>Dosage: 65 - 100g per 100kg flour</b>	5kg





# RTU Paste, Decoratives and Icing

PRODUCT	DESCRIPTION / APPLICATION	PACKING
<b>Caramel RTU Paste</b>	A silky-smooth and rich in taste caramel RTU paste that is ready-to-use. Can be used for all different kinds of pastry pastries and desserts.	3kg
<b>Yuzu RTU Paste</b>	A silky-smooth and rich in taste Yuzu RTU Paste that is ready-to-use. Can be used for all different kinds of pastry pastries and desserts.	3kg
<b>Hazelnut RTU Paste</b>	A silky-smooth and rich in taste Hazelnut RTU Paste that is ready-to-use. Can be used for all different kinds of pastry pastries and desserts.	3kg
<b>Lemon RTU Paste</b>	A silky-smooth and rich in taste Lemon RTU Paste that is ready-to-use. Can be used for all different kinds of pastry pastries and desserts.	3kg
<b>Apito Color Strands</b>	Apito Colour Strands is delicious and used for dressing the recipe like cake, pastries, ice-cream at home.	2kg
<b>Pettinice RTR White Icing</b>	Pettinice RTR White Icing is ready to roll base icing for the decoration of christmas and birthday cakes and other confectionery products.	1kg



# Concentrate Pastes

PRODUCT	DESCRIPTION / APPLICATION	PACKING
<b>Dark Chocolate Compound Paste</b>	Ready to use Dark Chocolate Paste used to make chocolate muffins / cakes etc. <b>Dosage: 6 - 10% on batter weight</b>	2.5kg
<b>Milk Chocolate Compound Paste</b>	Ready to use Milk Chocolate Paste used to make chocolate muffins / cakes etc. <b>Dosage: 6 - 10% on batter weight</b>	2.5kg
<b>Apito Banana Paste</b>	Apito Banana Paste is a liquid food paste, providing banana flavour and colour to all types of baked goods <b>Dosage: 2 - 4% on batter weight</b>	2kg
<b>Apito Blueberry Paste</b>	Apito Blueberry Paste is a liquid food paste, providing blueberry flavour and colour to all types of baked goods <b>Dosage: 2 - 4% on batter weight</b>	2kg
<b>Apito Mango Paste</b>	Apito Mango Paste is a liquid food paste, providing mango flavour and colour to all types of baked goods <b>Dosage: 2 - 4% on batter weight</b>	2kg
<b>Apito Orange Paste</b>	Apito Orange Paste is a liquid food paste, providing orange flavour and colour to all types of baked goods <b>Dosage: 2 - 4% on batter weight</b>	2kg
<b>Apito Pineapple Paste</b>	Apito Pineapple Paste is a liquid food paste, providing pineapple flavour and colour to all types of baked goods <b>Dosage: 2 - 4% on batter weight</b>	2kg

PRODUCT	DESCRIPTION / APPLICATION	PACKING
<b>Apito Strawberry Paste</b>	Apito Strawberry Paste is a liquid food paste, providing strawberry flavour and colour to all types of baked goods <b>Dosage: 2 - 4% on batter weight</b>	2kg
<b>Apito Chocolate Emulco Paste</b>	Apito Chocolate Emulco Paste is a liquid food paste, providing chocolate flavour and colour to all types of baked goods <b>Dosage: 2 - 4% on batter weight</b>	2kg



5kg



# Fruit Fillings

Premium quality fruit preparations, made from the best fruit. The fruit used in our products is carefully selected on the grounds of its taste, quality and specific origin.

Packaging  
2kg







# Diamond Mirror Glazes

A high-quality range of cold application glazes which delivers a great shiny effect. It's designed to be used on pastries, cakes and desserts such as mousses, cheesecakes and bavaois, where a hot glaze cannot be used. It can be applied with a brush to fresh fruit or spread on cakes using a palette knife.

Packaging  
3kg

**Belgium  
made**

**Diamond Caramel Toffee Glaze**

**Diamond Chocolate Glaze**

**Diamond Neutral Glaze**

**Diamond Gold Glaze**

**Diamond Silver Glaze**

**Diamond White Glaze**

**Sapphire Hot Neutral Glaze**

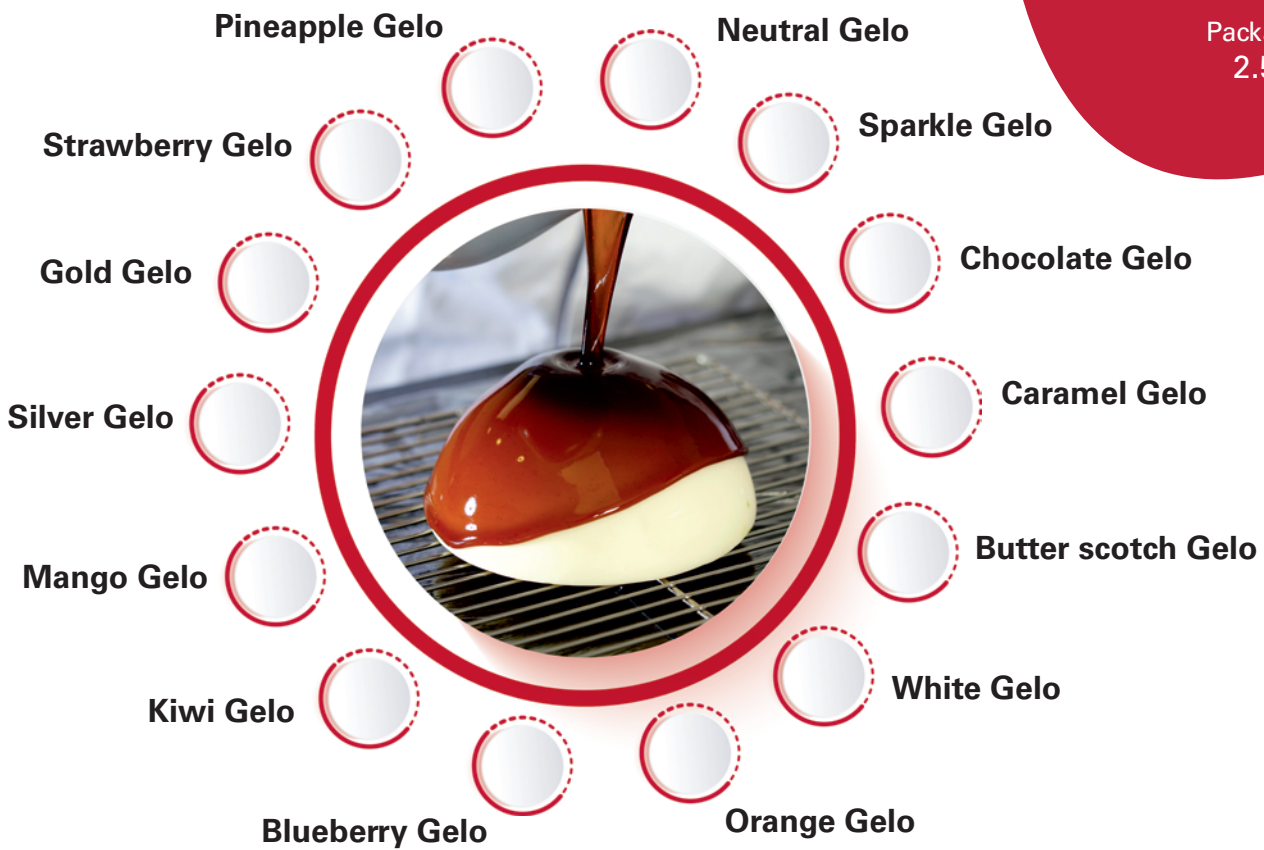




# Flavoured Glazes

A high-quality range of cold application glazes which delivers a great shiny effect. It's designed to be used on pastries, cakes and desserts such as mousses, cheesecakes and bavaois, where a hot glaze cannot be used.






Packaging  
2.5kg





# Creamex (Cream Filling)



- Vanilla 
- Custard 
- Chocolate 
- Strawberry 
- Caramel 

-  Hazelnut
-  Blueberry
-  Pineapple
-  Mango
-  Orange

Creamex is a cream filling which is silky-smooth and ready-to-use paste. It can be applied manually or automatically, and regardless of production methods like injection, topping or filling as creamex maintains stability.

Packaging  
2.5kg



# Cake Gels and Emulsifiers

PRODUCT	DESCRIPTION / APPLICATION	PACKING
<b>Ovalett</b>	Ovalett is a cake gel, which makes batter stable, gives fantastic volume, an even, porous crust and increased freshness. <b>Dosage: 3 - 5% on flour weight</b>	1kg, 5kg, 10kg
<b>Bakels Cake Improver</b>	Bakels cake improver 9317 is a speciality emulsifier and stabilizer blend in powdered form. It is suitable for production of muffins, bar cakes	5kg
<b>K2000 Lemon</b>	It is freshness enhancer which can be used in all types of bakery and confectionery products. K2000 Lemon is a liquid and binds moisture so that the cake remains moist and soft for a longer time. It has a low pH level, making it far more effective at prolonging shelf-life than powder alternatives.	1kg





# Release Agents

PRODUCT	DESCRIPTION / APPLICATION	PACKING
<b>Dovidol</b>	A vegetable oil based release agent for use on dough dividers, bowls, chutes, hoppers etc	Bulk Pail
<b>Tincol</b>	Water in oil emulsion, applied by brush, hand spray or fully automated equipment for reliable release of bread and bread products.	Bulk Pail
<b>Release 65</b>	A combination of vegetable oil and emulsifier based release agent for reliable release of cake and cake product.	Bulk Pail





# Ice Cream Stabilizers

PRODUCT	DESCRIPTION / APPLICATION	PACKING
<b>Miracle</b>	<p>Miracle is a combined emulsifier-stabilizer mix specially developed for Ice-cream manufacturer. The emulsifiers and stabilizers are carefully balanced for optimum performance and specifically used in frozen desserts.</p> <p><b>Dosage: 0.35 - 0.45% on Ice cream base mix weight basis</b></p>	25kg
<b>Miracle Super</b>	<p>Miracle Super is a stabiliser and emulsifier blend that was created especially for ice cream manufacturers. Up to 12% of milk fat can be utilised with it. For best results, the stabilisers and emulsifiers are precisely adjusted.</p> <p><b>Dosage: 0.35 - 0.45% on Ice cream base mix weight basis</b></p>	25kg
<b>Miracle Super(N)</b>	<p>Miracle Super (N) is a stabiliser and emulsifier blend that was created especially for ice cream producers. This is used for up to 14% milk fat in high-fat ultra premium ice cream.</p> <p><b>Dosage: 0.35 - 0.45% on Ice cream base mix weight basis</b></p>	25kg
<b>Miracle Juicy</b>	<p>Proper stabilization is necessary to make a good ice-pop. The stabilizer is added to give optimum body and to protect both texture and appearance during storage. Miracle Juicy has been specially developed to give high quality water-ice products.</p> <p><b>Dosage: 0.35 - 0.45% on base mix weight basis</b></p>	25kg







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