

IN THE *Mix*

FOOD INDUSTRY INSIGHTS & OFFERS



Pages 4-7

A Touch of the Exotic
 World fusion flavours are on the rise in bakery- don't miss out on the trend!



Page 9

Spring Savings
 Discover this month's special offers including £3 off Craigmillar Fudge Brownie Mix

WELCOME

TO IN THE MIX

Dear Customer,

Here at BAKO, we know that the world of bakery never stands still. Consumer preferences are always shifting and changing and it is part of our role as the key ingredient to the food industry to empower our customers with the latest ingredients and products to satisfy the tastes of hungry Brits. This month we take a look at the rise of World Food flavours in UK bakery, including insight into new product development strategy from our friends at Proper Cornish and a unique, Japanese-inspired recipe from our Technical Baker, Claire-White Chocolate & Matcha cupcakes!

Thanks to all our customers for taking part in BAKO 60th Birthday activities so far this year! Over 120 of you showed off your knowledge and experience to make it to the end of our online quiz- well done to our three winners! Be sure to check in next month as we reveal the new limited edition 60th Birthday addition to our BAKO Select Cakes for Finishing range, sales of which will contribute to our charity of the year, Dementia UK. More details in the May edition of In The Mix

April brings more opportunities to save big on great products from CSM, Wrights, Baker & Baker and Ireks so don't miss out!

See you next time!



EDITOR

Peter

Celebrating 60 years of
BAKO Established 1964



Be sure to check out our In the Mix magazine each month for further details and how to get involved in our 60th activities- you could be one of our lucky Birthday winners!

Month Details of what's happening

May	BAKO Birthday Cake Competition
Jun	Cash'n'Carry Giveaway
Jul	In the Mix Customer Promotional Giveaway
Sep	Golden Ticket
Oct	Golden Ticket
Nov	Golden Ticket
Dec	BAKO officially turns 60!

COMING SOON

???

*Exclusive 60th Birthday addition to our
 Cakes for Finishing Range*



Vanilla Sponge with
 Vanilla Frosting
 24x97g
 88325



Chocolate Sponge with
 Salted Caramel Frosting
 24x97g
 88324



Ginger Loaf Cake with
 Speculoos Frosting
 18x87g
 88327



Chocolate
 Bar Cake
 30x92g
 88326

**BAKO
 SELECT**

Finish



EXPLORING THE WORLD ON A PLATE...

The rise of global fusion flavours in UK bakeries is an exciting new trend that is reshaping the offerings of local bakeries. It caters to an increasingly adventurous consumer base, eager to explore new taste sensations without straying too far from the comfort of familiar baked goods. As the world becomes more interconnected, so do our palates, seeking out unique combinations that blend the traditional with the novel.

A prime example is the incorporation of matcha and white chocolate into muffins, which combines the delicate, earthy flavours of Japanese green tea with the creamy sweetness of white chocolate, transforming it into a contemporary delicacy that appeals to health-conscious and curious consumers alike.

We have featured a recipe for these delectable treats, that perfectly encapsulates the spirit of global fusion. They are a testament to the possibilities that arise when worlds of flavour collide, creating a product that's both innovative and irresistibly tasty!

This trend also extends beyond just sweet treats, with Asian-inspired frozen savouries offering your customers a quick, delicious journey to another part of the world.

Here are some more exotic twists on the classics...

Spicy Chocolate Chip Cookies: By adding a hint of chilli powder to classic chocolate chip cookies, you can infuse a subtle kick of heat into the familiar sweetness of cookie dough. This unexpected twist will keep your customers coming back for more.

Turmeric and Ginger Scones: The aromatic spices not only add depth to the scone dough, but also provide a refreshing and new experience. Paired with a dollop of clotted cream and jam, these scones are not to be missed!

Curry-infused Croissants: Transform the classic French croissant by infusing the buttery layers with aromatic curry spices, creating a savoury twist that blends the richness of European pastry with the bold flavours of South Asian cuisine.

Why Bakers Are Embracing the Trend?

This trend is strategic for bakers, helping them differentiate their offerings and attract a broader customer base. By integrating flavours like turmeric, chilli, and tahini, they tap into the growing desire for culinary exploration.

Research shows that 42% of UK consumers find fusion flavours appealing, as it allows them to explore different cultural influences whilst still providing the comfort and nostalgia of traditional baked goods.

So, whether you're enjoying a matcha and white chocolate muffin or a savoury treat with Asian inspired flavours, these foods bring a fresh twist to baking. They're like a burst of inspiration for your taste buds! And if you're up for it, exploring these global fusion flavours opens up a world of delicious options, proving that sometimes, adventure can be found in the most unexpected of places — like the local bakery!



To stock up on all your baking supplies give us a call on 0808 196 2344 to place your order, or head on over to www.bako.co.uk

Create your own

Matcha & White Chocolate Muffins

**BAKO
SELECT**

Ingredients

BAKO Code

BAKO Crème Cake Mix - 1kg	22103
Egg - 350g	94045
Oil - 300g	12019
Water - 225g	
Matcha Tea Powder - 40g	
White Chocolate Chunks - 200g	33209

For Finishing

Vanilla Frosting - 1kg	49933
Matcha tea powder - 10g	
White Chocolate Shavings	35633

Yields approx. 42 cupcakes

Method

- Place the mix and tea powder into a mixing bowl fitted with a beater.
- Combine all the liquids and add over 1 minute on speed 1.
- Scrape down.
- Mix for 3 minutes on speed 2.
- Fold through chocolate chunks on 1st speed.
- Deposit batter into cupcakes at approximately 50g each depending on size of tins.
- Bake at approximately 180c for 25 - 30 minutes or until bake is set and lightly golden brown.
- Allow to cool.
- In a machine bowl fitted with a beater, mix the vanilla frosting and matcha tea powder together until fully blended.
- Deposit into a piping bag and use ice cupcakes as desired.
- Finish with edible decorations of choice.



The World at your Counter

DEMAND FOR WORLD FLAVOURS CONTINUES TO GROW

What upcoming trends are there in flavour, ingredient and format consumer preferences?

Consumers continue to use food to explore world and travel experiences, with interesting bold Mexican and Asian flavours coming through.

Available from BAKO in May, our new Chicken Bhaji Pasty has been crowned winner in the Pasty Class at the British Pie Awards 2024, and we couldn't be more delighted. With coconut undertones and a mild heat and stuffed with a deliciously exotic combination of chicken, chickpeas, cauliflower and onion bhaji, coconut milk, mango chutney, spices and seasonings, this product can help bakeries broaden their customer base, appealing to a younger, more adventurous demographic.



How are Proper Cornish positioning traditional pasties vs more exotic varieties

The traditional Cornish Pasty will always be the bedrock of our sales and fits perfectly with the growing trend of 'simplicity and stripping back to basics' as we only use the freshest ingredients, sourced locally where possible, and what's more the Cornish pasty is a wholesome meal in itself. Balanced with this, we pride ourselves on offering a wide range of other pasty flavours, all of which are hand-crippled, as well as a range of savoury pastries to appeal to meat eaters, vegans and vegetarians alike.

What is driving the trend?

1. Diverse Consumer Palates

UK consumers are displaying a growing curiosity and appetite for international flavours. Younger demographics, in particular are seeking unique and adventurous eating experiences, looking beyond traditional offerings to satisfy their cravings for novelty and excitement

2. Market White Space

While the standard UK Bakery offering is saturated with familiar options, there exists a notable white space for products that offer something different and distinctive by tapping into global flavours. 2023 research found that 56% of shoppers look for something "new and different".

3. Health and Wellness

Many world cuisines emphasize fresh ingredients, herbs, and spices, which align with the growing consumer emphasis on health and wellness. By incorporating these elements into our products, bakeries can appeal to health-conscious consumers who prioritize quality ingredients and bold flavours.



NEW

Colourful and sophisticated frozen Meringue Tartlets and Macarons

Speak to your BAKO Sales Manager for more info



MADE IN FRANCE WITH TRADITIONAL FRENCH KNOW-HOW.



**BAKO
SELECT**

Finish

Katsu Chicken Curry Slice

Chicken breast meat in a
spicy Katsu Curry Sauce,
wrapped in puff pastry

Product Code: 93207

30 x 180g

Frozen - unbaked



Vegan Red Thai Slice

Butternut squash , green beans, onions,
carrots & red peppers, cooked & seasoned
with Thai spices, wrapped in puff pastry.

Product Code: 93170

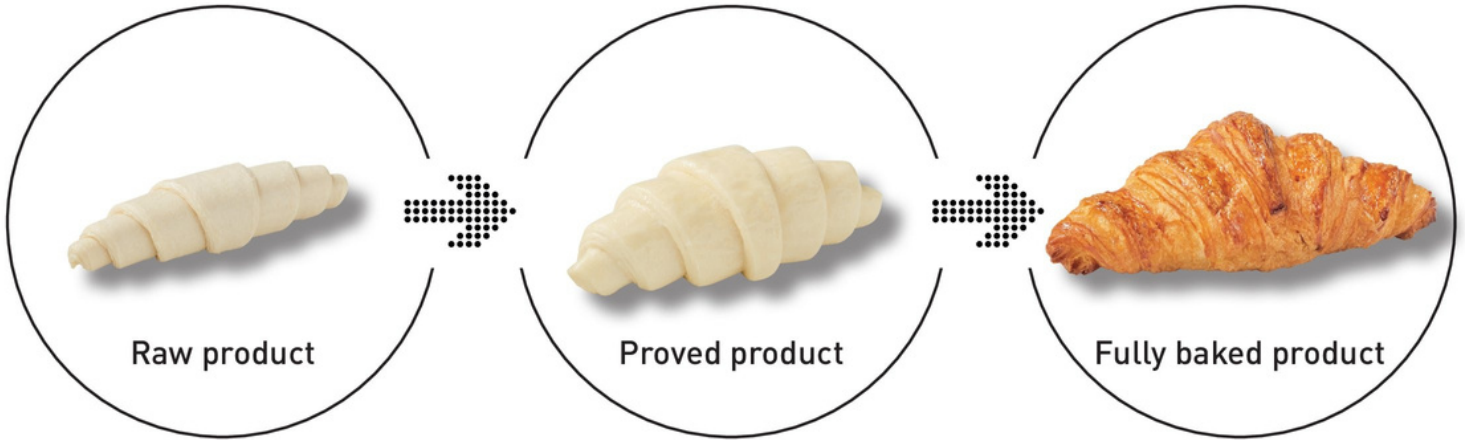
30 x 180g

Frozen - unbaked



Quality you can rely on

OUR RANGE READY TO PROVE



Raw product

Proved product

Fully baked product

STEP 1: prove
(27-28°C hygrometry 70-80%) →

STEP 2: dry
(at room temperature) →

STEP 3: egg wash →

STEP 4: bake
oven preheated to 190°C

RTP ALL THESE PRODUCTS ARE READY TO PROVE



Croissant 60g x 180
Code 20209



Croissant 71g x 150
Code 20227



Croissant 80g x 150
Code 20358



Pain au Chocolat 80g x 150
Code 20236



Pain au Chocolat 70g x 150
Code 20229



Pain aux Raisins 105g x 120
Code 20373



Mini Croissant 25g x 200
Code 20357



Mini Pain au Chocolat 30g x 200
Code 20356



Chocolate Twist 110g x 65
Code 20224



Chocolate Twist 120g x 65
Code 20237



Availability varies regionally - please check with your local depot for more details

"All Bridor products are manufactured in France, and inspired by the traditional know-how of French artisans. Bridor aims for excellence, offering clients top-quality products."

We share
your passion



THE Ultimate Brownie

Craigmillar Fudge Brownie Mix creates delicious, rich chocolate brownies every time. Great for creating your own signature variation with that extra special touch by adding a topping, inclusion or decoration



Product information: 22533 | 12.5kg | Craigmillar Fudge Brownie Mix

CSM Ingredients UK Limited

Stadium Road | Bromborough | Wirral | CH62 3NU | 0800 054 1228

| www.csmingredients.com



N°1

**RELEASE AGENTS
WORLDWIDE!**

BAKO 

'The key ingredient to the food industry' ®

coming soon to BAKO

- ✓ 100% VEGETABLE HIGH QUALITY OILS
- ✓ SOY-FREE
- ✓ COST SAVINGS
- ✓ MINIMAL CONSUMPTION
- ✓ CLEAN WORK
- ✓ NO OVERSPRAY

DÜBÖR®

RELEASE AGENTS AND SPRAYING SYSTEMS





**NEW
VEGAN
PRODUCTS**

INTRODUCING TWO DELICIOUS NEW PRODUCTS TO OUR VEGAN RANGE

A tremendously flexible Vegan Sponge Mix and delicious Caramel Delicream Filling have just been added to our range of Vegan products.

- Create vegan sponge cakes, swiss rolls and more with versatile **Dawn Balance® Sponge Cake Mix Vegan**, which produces a soft, light texture and level, even bake.
- Make your products even more tempting; fill, top or inject with yummy ready to use **Dawn Balance® Delicream Vegan Caramel Filling**, with no compromise on taste or creaminess.

Bako Code	Product Name	Pack	Weight
44441	Dawn Balance® Sponge Cake Mix Vegan	Bag	10kg
44442	Dawn Balance® Delicream Vegan Caramel	Pail	5kg

Complete vegan solutions
We have a wide range of other vegan certified mixes and a host of products that are vegan suitable, including icings, fillings, toppings, fruit fillings and chocolate decorations. Visit dawnfoods.com/uk for details.



For more details on our vegan suitable product ranges visit dawnfoods.com/uk

Sign up to our e-newsletters to stay informed!

dawnfoods.com/uk
01386 760843

Dawn
Your Partner for *bakery success*

[f](https://www.facebook.com/dawnfoodsuk) [X](https://www.x.com/dawnfoodsuk) [i](https://www.instagram.com/dawnfoodsuk) /dawnfoodsuk [in](https://www.linkedin.com/company/dawn-foods-europe-ameap) /dawn-foods-europe-ameap



Dawn[®]



Your Partner for *cake variety*

Dawn[®] has all the ingredients you need to make delicious recipes to satisfy everyone, whatever their lifestyle choices and dietary needs

Sign up to our e-newsletters at dawnfoods.com/uk to stay informed and for more product information

dawnfoods.com/uk 01386 760843



Dawn[®]

PROUDLY SUPPORTING OUR BAKO COLLEAGUES IN THEIR 60TH YEAR

 Celebrating 60 years of
BAKO 
Established 1964

EXPLORE OUR GREAT RYE BREAD RANGE

EASY TO USE

50 % MIX | 100 % MIX

25 KG BAG



IREKS
LIGHT RYE
bread mix

IREKS
Dark Rye
bread mix

100%
RYE-BREAD mix

50 % MIX
product code: 77007

50 % MIX
product code: 77006

100 % MIX
product code: 77366

ORDER TODAY
£5 OFF PER BAG



BAKO Malted Wheat Baguette

A part baked baguette, approximately 280mm in length (11 inches), made with malted wheat flakes, great to use when creating a range of sandwiches.

93038

66x140g

Quality you can rely on



BAKO Fruit Fillings

Versatile range of Fruit Fillings. The ideal ready-to use product for a wide range of topping and filling applications in pies, tarts, cakes and more.

Available in 7 Fruit Flavours

Quality you can rely on



Apple &
Blackberry

82725

Red Cherry

82720

Blackcurrant

82723

Dark Cherry

82721

Strawberry

82722

Raspberry

82726

Blueberry

82724

Pack size : 5kg Pail

Sumptuous Steak Slice

Satisfyingly simple, our Steak Slice is generously filled with tender diced beef in a rich, flavoursome gravy, all wrapped up inside a parcel of our signature golden pastry.

A truly timeless classic that's much-loved amongst all customers, new and old.

Wrights Steak Slice 36x175g

BAKO Code: 84079



Quality Wholesome Food



Celebrating 60 years of
BAKO 
Established 1964



PROUDLY SUPPORTING
OUR BAKO COLLEAGUES
IN THEIR 60TH YEAR

Triple Chocolate Shortbread

10%
OFF

- Baker & Baker Luxury Triple Chocolate Shortbread
- Crumbly melt in the mouth, packed with milk, dark and white chocolate
- Simple bake only the quantity required
- Sprinkle with sugar straight from the oven for a traditional finish



bake from
frozen



Triple Chocolate Shortbread – simply bake from frozen



Code	Product Description	Case Size
81120	Triple Chocolate Shortbread	70g x 60





macphie



available
now

Add the final touches

Introducing a new and improved range of frostings!
Smooth, velvety frostings that are ready to use straight from the pail to
add value and indulgence to cakes, tray bakes, muffins and cupcakes.

Standard range

Vanilla
Chocolate
Strawberry
Cream Cheese

Premium variants with pieces

Salted Caramel
Cookies & Cream
Speculoos

Adaptable across applications
Perfect for piping, spreading, filling and topping
Designed to hold added colour and inclusions
Great quality and value for money
Long ambient shelf life
Freeze-thaw stable in application



Vanilla and Chocolate available in 5kg & 10kg pails • Cream Cheese available in 10kg pails
Strawberry, Salted Caramel, Cookies & Cream and Speculoos available in 5kg pails

Product codes: Vanilla 44457 • Strawberry 44459 • Chocolate 44455 • Cream Cheese 44451
Speculoos 44452 • Cookies & Cream 44453 • Salted Caramel 44458

For more information, get in
touch on **0800 085 9800** or at
customer.service@macphie.com

macphie.com
f t i n /macphieuk
simply clever food



Ornua

THE HOME OF IRISH DAIRY

PROUDLY SUPPORTING OUR BAKO
COLLEAGUES IN THEIR 60TH YEAR



BAKE SMART

with Bakels

Multimix

CAKE BASE



60500

Multimix Cake Base

12.5kg

Reduce the number of confectionery mixes in your bakery with Bakels Multimix Cake Base. With just one mix you can produce cupcakes, loaf cakes, birthday cakes, muffins, slices, bundt cakes and more.

Stay on the latest flavour trends or refresh your range. The simple addition of common bakery ingredients opens almost limitless possibilities for styles, flavours, colours and textures.

Check out the 75+ recipes for Multimix Cake Base on the Bakels website.

- ✓ Requires water, egg and oil
- ✓ Excellent Volume
- ✓ Good shelf life
- ✓ Vegan and complete mix variants available
- ✓ Highly versatile with 75+ recipes available for free on the British Bakels website.



Scan here

 **BAKELS**

BAKERY INGREDIENTS SINCE 1904

www.britishbakels.co.uk

 01869 356400



CONTACT INFORMATION

If you need to contact your local depot for information about ordering, product ranges or anything else, please contact us using the details below:

● DURHAM

Mill Road, Littleburn Industrial Estate,
Langley Moor, Durham, DH7 8HR
T: 01913 780088

● WIMBLEDON

1-4 Merton Industrial Park,
Lee Road, London,
SW19 3XX
T: 02084 170540

● PRESTON

74 Roman Way Industrial Estate
Longridge Road, Preston,
Lancashire, PR2 5BE
T: 01772 664300

FOLLOW US ON SOCIAL MEDIA



puzzling

BREAK

BAKING BOGGLE

Find as many words as you can!
You can create words by moving horizontally,
vertically and diagonally in any direction...



L	O	V	E
C	U	P	N
B	A	C	E
R	E	K	S



How many words can you find?

LAST PUZZLE ANSWERS

- | | |
|-----------|-----------|
| TBRUTE | BUTTER |
| STREDSE | DESSERT |
| RSAGU | SUGAR |
| LANIVLA | VANILLA |
| INKGAB | BAKING |
| ORULF | FLOUR |
| OCKSEIO | COOKIES |
| GESG | EGGS |
| KCEA | CAKE |
| TEACOLOCH | CHOCOLATE |



Celebrating 60 years of

BAKO 

Established 1964

— IN THE —
Mix

FOOD INDUSTRY INSIGHTS & OFFERS
