

# IN THE *Mix*

FOOD INDUSTRY INSIGHTS & OFFERS



Page 10

**Xmas Savings**  
on Festive Bridor  
Viennoiserie and  
more!



Pgs 12-13

**Meet The Bakers**  
The Inspiring story of  
Candy's Cupcakes



# WELCOME

TO IN THE MIX

Dear Customer,

We may still be in the chilly embrace of autumn but now is the time to start planning for bakery's biggest period. So much of how the UK celebrates, appreciates and enjoys Christmastime revolves around bakery. Be it traditional, innovative or just plain indulgent, the nation relies on bakers for their favourite yule-tide treats; bringing people together and shining a comforting light on the darkest of days.

There is plenty to discover in this Christmas edition, including a host of festive products, offers, recipes and tips to ensure your business benefits from all the potential this time of year brings.

We also take a deep dive into one of the most important parts of the BAKO product range- fats! An essential source of moisture, tenderness, and flavour in baked goods, check out page 15 where we break down their varied applications, benefits and specialisms.

Over the last 18 months, we have travelled the length and breadth of the UK in our quest to Meet The Bakers; gaining insight into the varied strategies, struggles and stories of the modern UK bakery. You certainly won't want to miss it this month, as we talk to Candice Bannister, founder of Candy's Cupcakes to hear about an altogether different route to bakery success.

Don't forget to pick up a copy of the new 2023 Festive Selections brochure from your BAKO Sales Manager, or download from our website, to browse our specially selected range of seasonal edible decorations, ingredients and confectionery!

See you next time,



EDITOR  
*Peter*







# BAKO *is turning 60 !*

**In December next year, BAKO Ltd are turning 60 and to mark the occasion, throughout 2024, we will be having a year long birthday celebration!**

Our BAKO colleagues have been working very hard planning for the next 12 months (hence the new birthday logo which you will be seeing throughout the year) and have been tasked with delivering a whole host of exciting celebratory promotions, competitions and activities for our customers, suppliers and colleagues to get involved with!

We will also be taking a look back at BAKO over the past 60 years, from the four artisan bakers who established BAKO Ltd in the back room of a pub in 1964 and its first registered office in Warrington to the 300+ employee strong business we are today.

**Keep your eyes peeled for more info in next month's edition of In the Mix!**



Celebrating 60 years of

**BAKO** 

Established 1964



# It's the most *lucrative* time of the year

**CHRISTMAS ISN'T JUST THE MOST WONDERFUL TIME OF THE YEAR. FOR BAKERIES ACROSS THE UK, IT'S ALSO THE BUSIEST. IN FACT, IN THE FOUR WEEKS RUNNING UP TO CHRISTMAS, THE CAKE CATEGORY GROWS FROM £101M TO A WHOPPING £143M, ACCORDING TO NIELSEN.**

So, what can bakeries and eateries do to make the most of the pre-Christmas rush? From offering glorious baked gifts to showcasing seasonal flavours and getting savvy on social media, here are our top tips to achieve your most profitable Christmas yet.

## The taste of Christmas past (and present)

Cinnamon. Gingerbread. Orange... There are so many nostalgic tastes that ignite cosy Christmas memories. Although we all love the classics, fast-forward to 2023 and we're seeking some sweet new seasonal staples.

Take the humble Christmas pudding for example. Although this iconic dish dates back to the Middle Ages, sales have continued to drop as younger generations seek something more modern – with chocolate orange and salted caramel particularly tickling the tastebuds of Gen-Z shoppers.

This Christmas, why not serve up the classics whilst sprucing up your selection with some popular new tastes – that way, everyone gets to satisfy their unique Christmas cravings.

## Tis' the season to get social

Many of us love nothing more than scrolling through enticing pictures of mouth-watering eats on social media. According to a recent study by GO Tech, nearly half of consumers (48%) use social media for food and drink recommendations.

To draw people in this Christmas, use platforms to your advantage. To engage with your audience, upload photos of your delicious treats and share behind-the-scenes videos of your baking process with fun captions that tell the story behind your bakery.

You can also interact with your audience by responding to comments, messages and reviews, whilst encouraging them to share their favourite treats from your bakery with their friends and family to expand your reach. Finally, run Christmas competitions to win baked gifts; because everyone loves the potential to win a prize!

## The joy of giving

As a nation, we love giving gifts. Last year, more than 40.6 million Brits bought a gift for someone special, with chocolate cementing itself as the nation's favourite present to give.

That's right, according to Mintel, seven in ten of us buy food and drinks as a gift – which opens a door of possibility for local bakeries and eateries.

### Gift boxed ideas:

Iced sugar cookies  
Gingerbread macarons  
Snowball truffles  
Mince pie brownies  
Christmas pudding cake pops

**Give us a call on 0808 196 2344 or head online to [www.bako.co.uk](http://www.bako.co.uk) to order all of your seasonal staples today.**



NEW

Thaw &amp; Serve

## Cakes for Finishing

NEW Range of easy-to-use Thaw, Finish & Serve Cakes, available in four delicious varieties. The convenient, consistent starting point for your own uniquely finished cake creations.

Supplied undecorated

*Quality you can rely on*

### SPECIAL INTRODUCTORY PRICES

Vanilla Sponge :	£1.15/unit
Chocolate Sponge :	£1.15/unit
Ginger Loaf :	£1.25/unit
Chocolate Bar Cake :	£0.90/unit



Vanilla Sponge with  
Vanilla Frosting

24x97g  
88325



Chocolate Sponge with  
Salted Caramel Frosting

24x97g  
88324



Ginger Loaf Cake with  
Speculoos Frosting

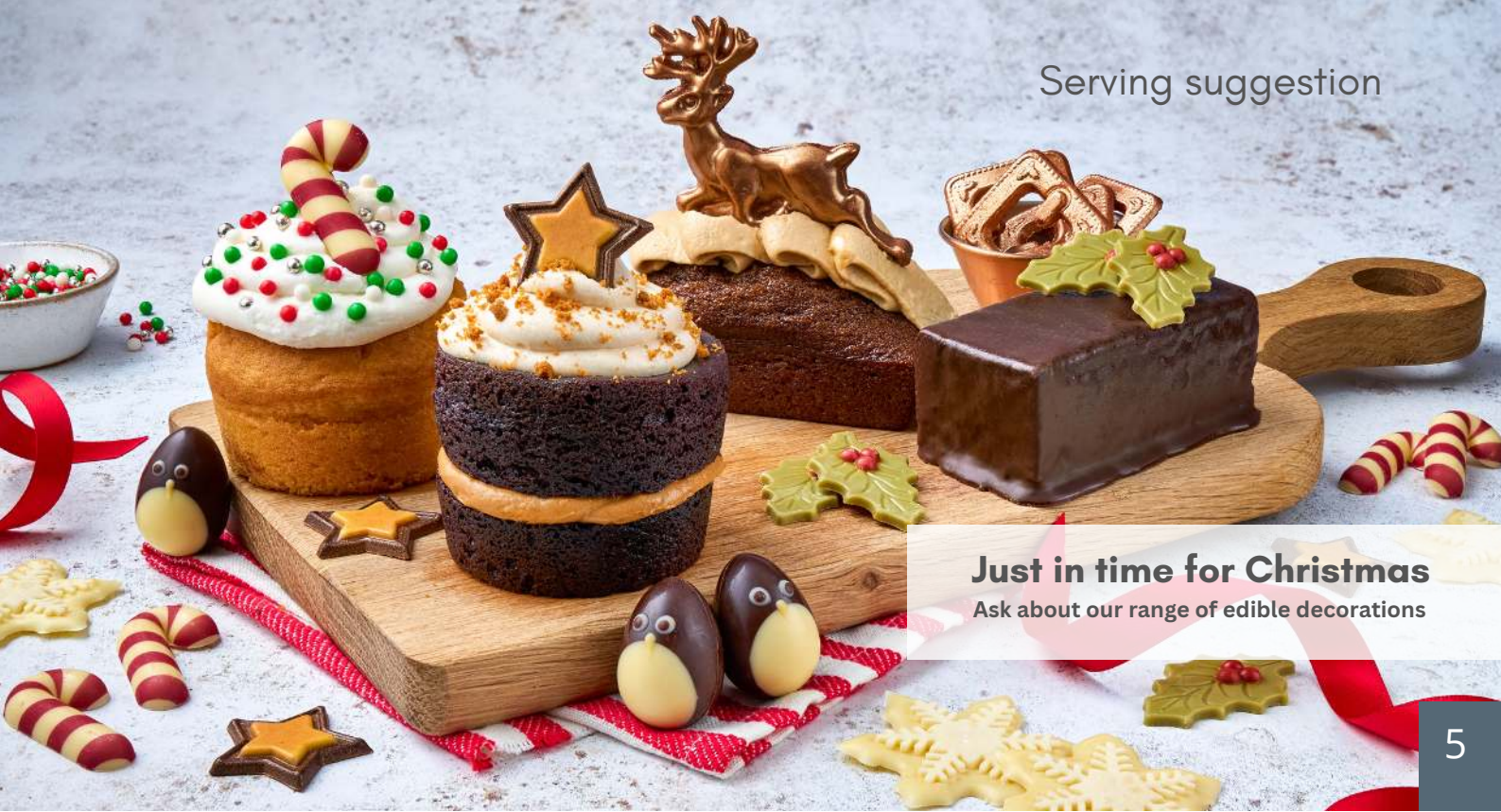
18x87g  
88327



Chocolate Bar  
Cake

30x92g  
88326

Serving suggestion



**Just in time for Christmas**

Ask about our range of edible decorations



*Quality you can rely on*

**BAKO  
SELECT**

*Finish*

# Festive Slice

84189 BAKO Festive Slice

A Festive Slice with a seasoned chicken filling with sausage, bacon and cranberries, in light puff pastry with sage and onion stuffing crumb. 36 x 175g



# Vegan Festive Slice

84199 Vegan Festive Slice

Seasoned Wheat & Pea Protein Pieces, cranberry & parsnip in a savoury sauce. Wrapped in pastry with a thyme sprinkle. 36 x 180g

LIMITED STOCK AVAILABLE

**VEGAN**



# California WALNUT CHRISTMAS TARTS



**PREP TIME** 20 minutes  
**COOK TIME** 25 minutes  
**CHILLING TIME** 20 minutes  
**SERVINGS** 12 tarts

## INGREDIENTS

### Pastry

50 g California Walnuts  
200 g plain flour  
125 g butter or reduced fat spread diced  
1 medium egg yolk

### Filling

150 g California Walnuts  
+ 12 walnut halves for garnish  
25 g icing sugar  
1 tsp ground cinnamon  
200 g cranberry sauce  
2 medium eggs  
Zest 1 orange  
50 g dried cranberries  
Icing sugar for dusting

## INSTRUCTIONS

- Preheat the oven to 200°C, gas mark 6.
- To make the pastry, place the walnuts in a food processor and blitz until fine, add the flour and butter and process to give breadcrumbs. Mix in the egg yolk and 2-3 tbsp water until the mixture comes together. Knead lightly, wrap in clingfilm and chill for 20 minutes.
- Meanwhile, make the filling. In the same food processor, blitz the walnuts until fine, add the icing sugar, cinnamon, cranberry sauce, eggs and orange zest and mix again until combined, stir in the dried cranberries.
- Roll out the pastry on a floured surface and cut out 12 x 10cm circles, pressing them into a 12 hole muffin tin. Cut out 12 stars approx. the diameter of the pastry cases. Divide the filling between the pastry cases, top with a star and then a walnut half. Bake for 25 minutes until golden.
- Dust with a little icing sugar to serve.

32204  
32205

California Walnuts Light Amber Medium Pieces  
California Walnuts Light Amber Halves & Pieces

13.6kg  
11.34kg

VISIT OUR WEBSITE FOR TRADE INFORMATION,  
RECIPES AND MORE ABOUT CALIFORNIA WALNUTS.





*Create your own*

Mincemeat  
Eccles Cakes

**Ingredients**

**BAKO  
Code**

BAKO Puff Pastry Slab	80329
BAKO Caster Sugar	35614
BAKO Mincemeat	33522

**Method**

- Use pre-sheeted ready rolled BAKO puff pastry
- Cut into large squares
- Pipe the middle of the pastry square with BAKO mincemeat
- Fold four corners into the middle
- Repeat, folding the corners into the middle until you have a round pastry with the mincemeat in the middle
- Lightly pin to make a bit larger
- Turn over and brush with water
- Dip in caster sugar
- Place on a silicone lined baking sheet
- Bake at approximately 20 minutes at 220c



*Order your  
Mincemeat  
Today*

**BAKO  
SELECT**

*Create*



**33522 BAKO Select Mincemeat  
12.5kg**

*Quality you can rely on*



RTB CHOCOLATE TWIST

20206 70x90g



ULTRA KANEL SWIRL

20349 60x100g



*Give your Festive Viennoiserie  
the X-mas Factor*



20201 60x100g

RTB CINNAMON SWIRL



20286 60x95g

RTB ALMOND CROISSANT

**20% OFF**

NOV - DEC 2023

\*SOLD UNFINISHED- SERVING SUGGESTIONS ONLY

PUT YOUR SEASONAL TWIST ON FESTIVE FAVOURITES  
FROM BRIDOR WITH THE WIDE RANGE OF FINISHING  
OPTIONS AND EDIBLE DECORATIONS FROM BAKO



**SHARE**

THE BAKERY CULTURES  
OF THE WORLD





## Let it snow, let it snow, let it snow

A dusting of Sweet Snow® adds a lovely finishing touch all year round.

A powder premix containing egg for the production of top quality choux pastry goods, requiring only the addition of water to make éclair, choux buns, French doughnuts and profiteroles.

Pack size 12.5kg

Sweet Snow® product code 44258

Choutex product code 44005



scan the QR code to view  
our Sharing Christmas  
profiterole tree recipe



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touch on **0800 085 9800** or at  
**customer.service@macphie.com**

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# Meet The Bakers

## CANDY'S CUPCAKES



Co-owners Candice and Oliver Bannister with BAKO Sales Manager, Nadia

For this edition, we head to the innovative Candy's Cupcakes. Based in Ashton-under-Lyne, but fulfilling orders nationwide via e-commerce. Keep reading to find out more about their rise to success and the unique benefits and challenges selling predominantly online can bring.



### Meet the Bakers spoke with Candice Bannister, co-owner of Candy's Cupcakes to find out more

**MTB:** Tell us how it all started at Candy's Cupcakes

**CB:** I worked within social housing for 11 years after finishing university, and then, after I had my first child in 2010, I decided to start baking cupcakes. This was more of a hobby at first, but then I started to sell to friends and family. Within a year I'd built up an audience on my Facebook page and orders started to come in. I set up as a sole trader, running the business from home with the support of my husband, Oliver, as chief washer-upper!

In 2014, I went back to my job, after having my second child; trying to run the cupcake business alongside, but it was extremely hard, working all hours to keep up with demand. The online cupcake business grew as word began to spread, so I made the decision to leave my job and run my business full-time. It was a big step obviously, because it had just been my little side-hustle, and now it had become my main income.

I started to build up my following on Instagram and YouTube. I had always had an ambition to sell cakes nationwide and at this point, I had a good local base but to expand and grow I needed to extend my reach. I achieved this through digital marketing and social media.

My husband built my e-commerce website, and with his support we managed to rank highly on Google and started to receive orders from big businesses and some celebrities. During this period there was a lot of trial and error, testing out different boxes, packaging, and couriers. It was a lengthy process.

**MTB:** How did you continue to grow the business?

**CB:** In 2019, I employed my first staff member, and I moved out of my home kitchen into a separate premises, but then COVID hit in 2020, and I thought that the business was going to come to an end. It didn't and instead it went crazy as everyone was ordering cakes and gifts online, because people still wanted to celebrate.

One of the products we already had on the website before COVID was a cake in a box. Four slices of freshly made cake, to fit in a letter box. Perfect for the time and during lockdown; our customers went mad for them!

By the end of 2020, we had seven staff, and in March 2022 we moved to a much bigger, 2,600 square foot premises. Today we are shipping hundreds of cakes daily, and we are working with house-hold name brands and businesses. The company is going from strength to strength.



The Candy's team hard at work baking, finishing & packaging delicious treats for home delivery





MTB: *What are some of the issues in the Bakery sector that pose a challenge at the moment?*

CB: Recruitment is an issue for us. People either don't show up for interviews or they don't have the right qualifications for the position they are applying for.

Increasing costs, utilities, ingredients, and shipping rates are also ongoing issues. I ship nationwide, so the cost of couriers has also significantly increased and affected us.

MTB: *What do you think the future has in store for the bakery industry?*

CB: I think there will continue to be increased expansion of small specialist bakeries, particularly in town and city centres, and more artisan bakeries.

It also think there will more online offerings, similar to ours, and an increase in social media activity. For bakers who keep up with the latest product trends, there are many opportunities.

## Candy's Cupcakes customer feedback:

"Amazing Cupcakes! Ordered the gluten free option due to dietary requirements and they were scrumptious - went down a treat with everyone. Brilliant delivery and well packaged. Will definitely order again" - Hannah

"Very impressed with the service and the cupcakes were delicious! I pre-ordered for a special occasion. The cupcakes arrived nice and early and were fresh and lovely and tasty. Very happy!" - Natalie

MTB: *How important is social media to your business and how does it affect your customer relationships?*

CB: Social media is a key driver for our business.

Many bakers are happy having a local shop, as they want to serve local people and get to know their customers and be part of the community.

For me, I wanted to reach a much bigger audience, and the only way to do that these days is with a good website and a regular engaging social media presence.

We keep up with trends and we adapt our content for the range of social media platforms we use. When you have a customer, and if you're engaging with them regularly on social media, it is like having someone that's on your doorstep.

We also do a Tik Tok shop, and every day we go live where people can order from us. I've been doing that as much as I can when I'm available, but we've just recruited two people to start working on this full time, as it is doing so well.

MTB: *What are your signature bakes and best-sellers?*

CB: I would say our free-from products set us apart, as not many of our competitors offer this.

Our best-selling products are our cupcakes. We do a pick and mix box, where people can choose what toppings they want on their cakes, and there's so much choice, these are really popular. The cake in a box and our cookies, are also fantastic sellers.



Just a few examples of what customers can choose to order online

MTB: *What advice would you give to aspiring bakers starting out today?*

CB: Do your research. Look at what is trending and what's not. Look at your cash flow and make sure you price accurately, don't under-estimate your worth.

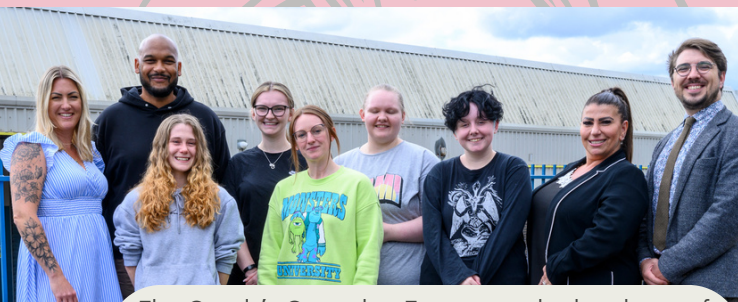
It's hard work... for me I left my nine to five job to do a 24/7 job! But, if it's your passion, go for it!

MTB: *How do you find the partnership with BAKO?*

CB: The partnerships is an extremely positive one. I like the information we get from BAKO and always enjoy reading the magazines.

BAKO has really helped us on our journey, they were the only supplier willing to come and deliver to us when we were based at home, when others wouldn't.

Our BAKO rep is great, they can sort any problems we have and look at pricing and new product lines. Right now, we're looking forward to the new filled cookies and of course the free-from products that have been so popular for us.



The Candy's Cupcakes Team outside their base of operations with visiting BAKO Sales Manager, Nadia and BAKO Marketing Executive, Peter

Visit [www.candyscupcakes.co.uk](http://www.candyscupcakes.co.uk) to see for yourself

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candys\_cupcakes

@CandysCupcakesCoUK

candyscupcakes



**BAKO  
SELECT**

*Ingredient*

# BAKO Select Shortening

All vegetable, non-hydrogenated shortening, suitable for use in the manufacture of bread, morning goods, flour confectionery and shortcrust pastry.

94084

12.5kg

*Quality you can rely on*





# As a matter of fats...

## SHORTENING



Made from vegetable oils and with a **neutral flavour**, shortenings produce **crisp shortcrust pastry**, **crumbly cookies**, **enriched sponge**, **tender doughnuts** and more. Shortening can be melted or **softened and creamed** into a mixture. High ratio shortenings contains **more emulsifiers**, allowing it to combine with **more sugar and liquid**.

## CAKE MARGARINE



A cheaper alternative, resembling butter, developed for use in baking **cakes** to deliver **maximum volume**, **lightness** and **consistency of taste**. It can **prolong shelf life** and **aids in crumb structure and uniformity** of the finished product. Its **soft texture** facilitates mixing, and produces a **smooth, stable batter**.

## PASTRY MARGARINE



For **flaky, non greasy layered products**, pastry margarine is the best product to use. It's excellent **plasticity** is perfect for **laminating/sheeting** into dough to form **flaky layers** in morning goods such as **Danish, croissants & puff pastry**. Can be folded without breaking for **ease of use** in a pastry break.

## BREAD FAT



Designed for use in **sweet and savoury fermented products**, bread fats have a **lower fat content**, ideal for the job as too much fat in **bread** can dramatically change the **structure**. With a **high water content** and **added emulsifiers**, bread fats aid with **eat quality** of the finished product

## VEGETABLE OIL



Liquid fats have a multitude of **unique** bakery benefits. **Easy to mix** and **excellent emulsifiers**, they can ensure an **even distribution of fats and moisture**, **extending shelf life** and contributing to a **delicate texture** in **cakes and cookies**. **Vegan and dairy-free**, our range of oils contribute different properties, **flavours** and **health benefits**.

## FRYING FAT



For the production of fried goods like **doughnuts** and **churros**, fat must have a **high smoke point**, remaining stable at **high temperatures**. With better **oxidative stability**, frying fats are designed to be **reused**, keeping the **taste and odour to a minimum** and **preventing rancidity**.

## LARD



Obtained from the fatty tissues of pigs, this **fibrous, solid fat** is beloved for its **distinctive flavour**, perfect for **savoury pies and pastries** - it gives great flavour to **bread** too. Though not suitable for creaming or whipping, lard has **good plasticity** and is **more stable than butter**, plus can also be used for **tin greasing**.

## HPKO



The **hydrogenation** of palm kernel oil produces this **semisolid fat** and makes the oil **more stable**, with a **long shelf life**, **neutral taste** and **low melting point**. Perfect for production of **ice cream** and to improve the **texture** of **toffee**, HPKO can also be used as an **alternative to cocoa butter** for the production of **chocolate**



## DIFFERENTIATE YOURSELF



**24509**  
5 sheets of 2 x 1 kg

### DAIRY BUTTER 82% FAT Dairy taste

- Produced exclusively with premium cream
- Easy to work with, facilitates chefs' lives
- Ideal for all layered pastry applications and croissants



**24511**  
5 sheets of 2 x 1 kg

### EXTRA BUTTER 82% FAT Maximise yield

- More finished products, stands up perfectly to avoid dough shrinking
- Easy to use, thanks to its firm and pliable texture



**24513**  
5 sheets of 2 x 1 kg

### EXTRA CONCENTRATED BUTTER 99.9% FAT Extra-crisp puff pastries

- Exceptional crispness, without water (< 0.1%)
- Suitable for hot and humid conditions, high melting point (36°C)
- Rich and intense taste
- Lactose free



We share  
your passion



# Marvello makes mince pies taste great

Use Marvello to create festive mince pies they are so simple and delicious.  
Using the iconic Cake Margarine - a bakers favourite for over 80 years



Code	Product description	Size
21113	Marvello Cake Margarine	12.5kg



# Multiple ways to delight your customers

TASTY - VERSATILE - NUTRITIOUS

MULTISEED BREAD CONCENTRATE

60559  
16kg



Consumers want tasty and wholesome options and bakers need versatile ingredients - Look no further than Bakels Multiseed Bread Concentrate (16kg)

- ✓ Optimal yield on bread & rolls
- ✓ Source of fibre & protein\*
- ✓ Excellent fresh-keeping qualities
- ✓ Packed with wholesome seeds
- ✓ Make more than just bread: Scones, cookies, Hot Cross Buns, thins, focaccia, ciabatta and more!



Learn more at [www.britishbakels.co.uk](http://www.britishbakels.co.uk)

\*Base bread & roll recipes only



Scan here



LAUNCHING  
THIS MONTH

## Crème de la crème for Cake

Introducing a new and improved range of crème cakes!  
Get it right every time with our resilient cake mixes  
to create a variety of bakes to satisfy any sweet tooth.

**new &  
improved**

Plain Crème Cake Mix (44437)  
Chocolate Crème Cake Mix (44435)





**new to  
the range**

Lemon Crème Cake Mix (44434)  
Caramel Crème Cake Mix (44436)



- Just add egg, oil and water to the base mix
- Creates a cake with a moist, soft eat and close crumb structure
- Ideal for muffins, loaf cakes, tray bakes and puddings
- Delivers a consistently good performance, requiring minimal skillset
- Holds up to 20% inclusions and meet 2024 salt targets
- Great quality and value for money
- Available in 12.5kg bag

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touch on **0800 085 9800** or at  
**customer.service@macphie.com**

**macphie.com**  



 /macphieuk  
**simply clever food**



**BAKO  
SELECT**

*Finish*

**NEW**



Rocky Road  
x24 Slices  
89023



Chocolate Tiffin  
x24 Slices  
89021



Mint  
x24 Slices  
89022



Caramel Shortcake  
x24 Slices  
89020

## Traybakes

NEW Range of ready-portioned ambient Traybakes. The perfect labour-saving sweet treat offering, available in 4 delicious flavours

*Quality you can rely on*

### SPECIAL INTRODUCTORY PRICES

Rocky Road :	79p/Slice
Chocolate Tiffin :	85p/Slice
Mint :	89p/Slice
Caramel Shortcake :	75p/Slice

Boxed in  
Quantities of 24

12 Slices per Tray  
2 Trays per Box



Other  
flavours  
available



Lemon  
81600



Chocolate  
81601

**BAKO  
SELECT**

*Finish*

Thaw & Serve

## Filled Muffins

Individually wrapped Tulip cased muffins  
available in NEW Salted Caramel filling.

**NEW**

Product code: 93981

**NEW SALTED  
CARAMEL FLAVOUR**  
SPECIAL INTRODUCTORY PRICE

ONLY  
**£1.05**  
EACH

Pack size : 24 x 115g





Salted Caramel  
88316

Ready to bake

## Filled Cookies

NEW Ready to bake filled cookies available in Salted Caramel with a caramel sauce filling and Dark & White Chocolate Chip with a chocolate sauce filling.

**BAKO  
SELECT**

*Finish*

*Quality you can rely on*

**NEW**

**SPECIAL  
INTRODUCTORY  
PRICE**

**ONLY  
59p EACH**

### Key Usage Tips

- Bake from frozen - preheat oven to 165 °
- Place on a lined baking sheet and bake for 18-20 mins depending on how gooey or crisp you want
- Leave to cool for 5-10 mins before removing with a pallet knife or spatula
- Will keep for 48 hours from bake

Product code: 88315

Pack size : 100 x 80g



Other  
flavours  
available



Custard  
94103



Chocolate  
94102

**BAKO  
SELECT**

*Finish*

Thaw & Serve

## Filled Doughnuts

Ball doughnuts available in NEW Fruits of the Forest filling, individually decorated.

**NEW**

Product code: 93980

**NEW FRUITS OF THE  
FOREST FLAVOUR**  
SPECIAL INTRODUCTORY PRICE

ONLY **65p**  
EACH

Pack size : 36 x 90g



# BAKO Fruit Fillings

NEW 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*

**NEW**



Pack size : 5kg Pail



# Create your own Fruity New York Cheesecake



## Ingredients

BAKO  
Code

### Crème Cake Crumble Base

BAKO Select Plain Crème Cake Mix - 22103

500g

78611

Butter - 150g

### Cheesecake Filling

Dawn NY-Style Cheesecake Mix - 300g

49048

Elle & Vire Cream Cheese - 1kg

24501

Water - 250ml

Top with BAKO Fruit Filling of your choice



## Method

- Stir together the BAKO Select crème cake mix and the butter in a mixing bowl until well combined and formed into a crumble.
- Deposit the crumble into 12 x individual 6" cheesecake rings, then press down firmly.
- Pre-bake at 180°C in a deck oven (160° for a fan oven) for 10-12 minutes.
- Add the Dawn NY-Style Cheesecake Mix to the cream cheese and mix on slow speed until smooth.
- Add the water and mix until fully combined without any lumps.
- Pipe cheesecake filling on top of the crumble base evenly between the 12 cheesecake rings.
- Bake in a deck oven with open damper at 160°C (130°C for a fan oven) for 60-70 minutes approximately
- Finish with BAKO Select pie filling of choice



# BAKO Vanilla Slice

**BAKO  
SELECT**

*Finish*

Two layers of pastry filled with a creamy whipped custard filling, topped with a white fondant and decorated with a chocolate flavoured feathering.

Bulk Packed and Frozen.

93036

24x100g

*Quality you can rely on*

**THAW &  
SERVE**







# BROWNIE

*Wishing you a festive season filled with sweetness!*

100 % MIX

EASY TO USE

12.5 KG BAG



*recipe for  
Christmas Cupcakes*

BAKO product code: 72165

**ORDER TODAY  
£2 OFF PER BAG**



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**IREKS**  
www.ireks.co.uk



# Satin Crème Cake Blonde Mix

Our best-selling crème cake mix  
flavoured with the creamy sweetness of  
white chocolate and a caramelised hue.  
Perfect for your Christmas launches.

Product code: 82694

12.5kg

## New Flavour Alert

#blondcakes  
aremorefun



Trust in the  
**quality** and  
**heritage** of the  
**Satin brand**

## Order today

For recipe ideas visit  
[www.puratos.co.uk](http://www.puratos.co.uk) | [info\\_uk@puratos.com](mailto:info_uk@puratos.com)



Puratos



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Food Innovation for Good



# PUKKA

NEW, SMALLER  
CATERING PACKS

# PASTRY PERFECTION

FROM THE BAKERS OF THE NO.1 PIE BRAND\*

- 🍰 144 layers of Golden Puff Pastry
- 🍰 Now Available in 4x1.5kg Blocks & 16x500g Sheets
- 🍰 Smaller formats easier to handle, store and defrost quickly
- 🍰 Perfect for Sweet or Savoury dishes



## STOCK UP NOW TO CREATE THE PERFECT CHRISTMAS MENU

Bako Code	Product Name	Size
82693	PUKKA CATERING PUFF PASTRY SHEETS	16 X 500g
82692	PUKKA CATERING PUFF PASTRY BLOCK	4 X 1.5kg



\*IRI Marketplace Chilled & Frozen Pies 52w/e 14th May 2023 Total GB





**NEW**

49504	Dawn Mint Chocolate Fudge Icing	10kg
49505	Dawn Chocolate Orange Fudge Icing	10kg

## ON-TREND FUDGE ICING FLAVOURS FOR TASTY SEASONAL TREATS

Dawn® Fudge Icings give an eye-catching and luxurious finish to all of your sweet baked goods.

Available in a wide variety of flavours, they are rich and decadent in both taste and texture. We have added two limited edition flavours: **Chocolate Mint** and **Chocolate Orange**. Deliciously indulgent and perfect for the winter festive period, these new flavours will add even more temptation to your seasonal ranges. Along with our year-round favourite **Caramelised Biscuit Flavour Fudge Icing**, you can create on-trend sweet treats to excite and delight all of your customers, every day.

- Fast drying smooth texture
- Versatile: spin, spread, pipe or drizzle
- Freeze-thaw stable

[f](#) [X](#) [i](#) /dawnfoodsuk [in](#) /dawn-foods-europe-ameap



For product inspiration visit [dawnfoods.com/uk](https://dawnfoods.com/uk) and sign up to our e-newsletters to stay informed!

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01386 760843

**Dawn®**

For more information and to order, please contact your local representative.



# 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

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# puzzling BREAK

## SOLVE THE SUMS

 x  = 36

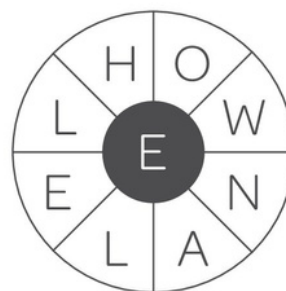
 -  = 5

 x  = 12

 x  +  = 

## LAST PUZZLE ANSWERS



**Answer:** There are 74 answers all together, including Halloween, Hello, Alone, Lone & New.





**BAKO**

'The key ingredient to the food industry' ®

— IN THE —  
*Mix*

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FOOD INDUSTRY INSIGHTS & OFFERS

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