

**BAKO** 

'The key ingredient to the food industry'®



# Product Guide

ISSUE 42

**BAKO  
SELECT**

BAKO Select:  
Quality you can rely on.  
For all your Bakery Essentials



Finlay's Food:  
Market-leading products



Frozen Products:  
New range on sale now

We share  
your passion



# MARVELLOUS MARVELLO

*The Bakers favourite cake margarine for over 80 years*

**Experience** the unique buttery flavour of Marvello in your bakes, biscuits and icings, it makes great volume yield for all your baking needs!



Finlays Code	CSM Code	Product description	Size
F0601	10143110	Marvello Cake Margarine	12.5kg

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'The key ingredient to the food industry'®

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Food Safety

CERTIFICATED

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### Important Customer Information

To achieve a high level of health protection for consumers, the buyer is advised that products supplied from BAKO Ireland are produced/retailed in line with stringent current guidelines. It is the sole responsibility of the buyer that products which may contain allergens or products which may cause intolerance's be manufactured/retailed in line with current legislations.

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ESTABLISHED OVER  
**60 YEARS**



INTRODUCTION



# BAKO THE KEY INGREDIENT

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**BAKO is a leading supplier of Bakery Ingredients servicing customers throughout the United Kingdom, with depots located in Lisburn, Durham, Preston, Wimbledon & Devon.**

**The Group takes pride in delivering a UK-wide service and product range that are highly valued by its customers. The Group specialises in the wholesale supply of bakery ingredients and finished goods, operating a multi temperature vehicle fleet to provide a one-stop shop for all of its customers.**

**Today BAKO provides Bakery Ingredients and finished products to Bakers, Butchers, Food Manufacturing Companies, Catering Companies, Restaurants, Cafes, Coffee Shops, Sandwich Shops, Schools, Colleges and indeed any sector where a quality food wholesale supplier can add value to our clients business.**

**BAKO**

'The key ingredient to the food industry'®



'The key ingredient to the food industry' ®

## Suppliers Guide



ARKADY

The first name for quality bread ingredients



Classic confectionery ingredients



Working with **BAKO**  to supply you with top quality products

## SHORTENINGS

### Shortening

<b>F0676</b>	<b>Bako Select Shortening NH AV</b> All vegetable, non-hydrogenated shortening, suitable for use in the manufacture of bread, morning goods, flour confectionary and shortcrust pastry.	<b>12.5kg</b>
<b>F0634</b>	<b>Excelsis White Shortening SG</b> All vegetable fat suitable for general purpose.	<b>12.5kg</b>
<b>F0605</b>	<b>Dexo High Ratio Shortening SG</b> Vegetable oil shortening.	<b>12.5kg</b>
<b>F0665</b>	<b>Craigmillar Castle Shortening</b> Quality performance shortening.	<b>12.5kg</b>
<b>F0607</b>	<b>Craigmillar Silver Cloud Shortening</b> High quality shortening.	<b>12.5kg</b>

## MARGARINE

### Cake Margarine

<b>94024</b>	<b>White Cake Margarine AV NH</b>	<b>12.5kg</b>
<b>94026</b>	<b>Classic Cake Margarine AV NH</b>	<b>12.5kg</b>
<b>F0675</b>	<b>Bako Select Cake Margarine NH</b> All vegetable, non-hydrogenated, coloured and flavoured cake margarine. In block form.	<b>12.5kg</b>
<b>F0673</b>	<b>Pura White Unsalted Cake Margarine SG</b> An unsalted emulsified cake margarine formulated without colour or flavour. The all vegetable oil blend is made with rapeseed and certified sustainable palm oils. Suitable for good quality filling cream, dough fats and other applications where salt is not required.	<b>12.5kg</b>
<b>F0668</b>	<b>Finlay's Unsalted White Cake Marg SG</b> Hydrogenated free, unsalted, white fat spread suitable for creaming.	<b>12.5kg</b>
<b>F0601</b>	<b>Craigmillar Marvello Cake Margarine</b> Premium quality cake margarine with excellent creaming and great tasting butter flavour.	<b>12.5kg</b>
<b>F0643</b>	<b>Marvello Clean Label Cake Margarine</b> A/V Similar performance to Marvello, with no E numbers, natural flavour and no artificial colours.	<b>12.5kg</b>

### Pastry Margarine

<b>F0674</b>	<b>Vandemoortele Vamix Pastry Margarine</b>	<b>10x1kg</b>
<b>F6068</b>	<b>Flex AV Flakit Pastry MB</b>	
<b>F0606</b>	<b>Craigmillar Flex A/V Quarto Pastry Margarine</b> High quality pastry margarine for controlled lift and light eating.	<b>12.5kg</b>

## FATS

### Bread Fats

<b>F0669</b>	<b>59% Spread MB</b> A smooth vegetable spread suitable for vegetarians. This product is produced without hydrogenated oils.	<b>12.5kg</b>
<b>F0611</b>	<b>Finlay's Bread Fat MB</b> A smooth vegetable fat suitable for vegetarians. This product is produced without hydrogenated oils.	

## OILS

### Frying Oils

<b>F0506</b>	<b>Craigmillar Frytol</b> Blend of vegetable oils for frying.	<b>15lt</b>
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### Vegetable Oils

<b>F0502</b>	<b>Rapeseed Oil</b>	<b>20lt</b>
<b>F0501</b>	<b>Sunflower Oil</b> 100% Refined sunflower oil.	<b>20lt</b>
<b>F0507</b>	<b>Rapeseed Oil IBC</b>	<b>1000l</b>

## LUBRICATING OILS/GREASING AGENTS

<b>F2519</b>	<b>Ovam Divider Oil</b> Lubricant, based on vegetable oil for dough dividers, hoppers, troughs and chutes.	<b>920kg</b>
<b>F2520</b>	<b>Ovam 02208</b> Lubricant, based on vegetable oil for dough dividers, hoppers, troughs and chutes.	<b>15lt</b>
<b>F2505</b>	<b>Carlex Spray Aerosol 12152</b> Release agent, based on vegetable oil.	<b>6x600ml</b>
<b>F2514</b>	<b>Carlex NHVO</b> Release agent, based on vegetable oil.	<b>15lt</b>
<b>F2503</b>	<b>Zeelandia Carlo</b> Ready to use water in oil emulsion, with a high viscosity.	<b>15kg</b>
<b>F2509</b>	<b>Zeelandia Carlo</b> Ready to use water in oil emulsion, with a high viscosity.	<b>200kg</b>
<b>F2513</b>	<b>Zeelandia Carlo</b> Ready to use water in oil emulsion, with a high viscosity.	<b>1000kg</b>
<b>F2552</b>	<b>Trennaktiv B110</b>	<b>15lt</b>
<b>F2553</b>	<b>DÜBÖR SG-ÖI Spray</b> Release agent with vegetable wax. For greasing baking pans and trays.	<b>6x600ml</b>
<b>F2554</b>	<b>DÜBÖR Trennaktiv</b>	<b>15lt</b>

## CAKE MIXES

### Plain

<b>F0842</b>	<b>Bako Select Sponge Mix</b> A light fatless Sponge Mix which can be used to make high quality sponges including Swiss Rolls, Trifle Fingers etc.	<b>12.5kg</b>
<b>F0846</b>	<b>Bako Select Plain Crème Cake Mix</b> A multi-purpose Cake Mix which is versatile and easy to use. It can be used to create cupcakes, sheet lines, loaf cakes, muffins and much more.	<b>12.5kg</b>
<b>44403</b>	<b>Macphie Sponge Mix</b> A complete mix that requires only the addition of water to make light and moist fatless sponges and Swiss rolls; perfect layered with Mactop® Traditional and dusted with Sweet Snow.	<b>10kg</b>
<b>F0820</b>	<b>Craigmillar Plain Extra Moist Cake Mix</b> Very moist, ideal for cupcakes.	<b>12.5kg</b>
<b>F0703</b>	<b>Craigmillar Complete Sponge</b> For good volume and soft sponges.	<b>12.5kg</b>
<b>44183</b>	<b>Macphie Genoese Mix</b> Genoese Mix has a clean-cutting crumb and light, even texture. With the easy-to-deposit and easy-to-spread batter, our mix provides a convenient and consistent starting point for baking firm favourites and on-trend treats.	<b>12.5kg</b>
<b>44437</b>	<b>Macphie New Plain Crème Cake Mix</b> A complete powder mix that requires the addition of egg, vegetable oil and water to produce a moist and tender cake. Provides good hold for inclusions like sultanas and chocolate chips.	<b>12.5kg</b>

# TASTES CHANGE

*Want to see more?*



# STAY AHEAD

*Cold set pistachio cheesecake*



Just like fashion, food trends evolve – and today's consumers want more than just great flavour. They crave vibrant colours, unexpected pairings, and fresh twists on classic favourites.

We are here to help you stay ahead of the curve with high-quality ingredients and innovative solutions that let your menu stand out.

From eye-catching creations to flavour experiences that surprise and delight, we're here to make sure you're ready for the tastes of tomorrow.

[www.macphie.com](http://www.macphie.com)

   /macphieuk

macphie

**SIMPLY  
CLEVER  
FOOD**

**44404 Macphie Sponge Mix 16kg**  
A complete mix that requires only the addition of water to make light and moist fatless sponges and Swiss rolls; perfect layered with Mactop® Traditional and dusted with Sweet Snow®.

**39000 Bakemark UltraRich Crème Cake Mix 12.5kg**  
Creamy white, lightly vanilla scented, flowing powder.

**39002 Bakemark American White Cake Mix 12.5kg**  
Just add oil and water to create an American White Cake.

**F0245 Bakels Multi Cake Mix 12.5kg**  
Produces a delicious range of cakes and tray bakes from one mix.

## Muffin Mix

**49960 Dawn Plain Extra Moist Muffin 12.5kg**  
Easy to use, good volume, domes all the time, takes inclusions and even injections.

**44252 Macphie American Cake & Muffin Mix 12.5kg**  
An easy-to-use mix that requires only the addition of water and vegetable oil to produce American-style muffins and loaf cakes.

**44170 Macphie Mississippi Muffin Cake Mix 12.5kg**  
You can make an array of deliciously moist cakes with Mississippi Muffin Cake Mix. The mix can carry up to 20% of your own additions, including chocolate chips, toffee pieces, raisins or fruit pieces.

**44201 Macphie Mississippi Muffin & Cake Concentrate 12.5kg**  
A powder concentrate, to make cake muffins or loaf cakes with an incredibly moist crumb.

## Chocolate

**F0855 Bako Select Chocolate Sponge Mix 12.5kg**  
A light fatless chocolate sponge mix which can be used to make high quality sponges including Swiss rolls, etc.

**F0849 Bako Select Chocolate Crème Cake Mix 12.5kg**  
A multi-purpose rich Chocolate Cake mix which is versatile and easy to use. It can be used to create cupcakes, sheet lines, loaf cakes, muffins and much more.

**F0821 Craigmillar Chocolate Extra Moist Cake Mix 12.5kg**  
Very moist, ideal for cupcakes.

**44200 Macphie Chocolate Genoese Mix 12.5kg**  
Suitable for unfruited sheets, celebration cake bases and cupcakes. Bakes with a flat, even surface, which is a blank canvas for finishing and decorating.

**44246 Macphie Chocolate Orange Sensation® 12.5kg**  
A unique cake mix, packed with real orange pieces that form pockets of fruity juiciness when baked. Incredibly moist and indulgent.

**44435 Macphie New Chocolate Creme Cake Mix 12.5kg**

## Chocolate Muffin Mix

**44171 Macphie Mississippi Chocolate Muffin & Cake Mix 12.5kg**  
Delicious, moist and dense, perfect for producing the most indulgent muffins and cakes.

**44253 Macphie American Cake Chocolate Muffin & Cake Mix 12.5kg**  
Produces luxurious, moist cakes with a delicious rich, chocolate flavour.

**F0726 Craigmillar Fudge Brownie 12.5kg**  
For rich, moist chewy fudge brownies.

**F2559 Ireks Gluten-Free Brownie Mix 12.5kg**  
Mix for the production of gluten-free brownies.

## Chocolate Brownie Mix

**22101 Bako Select Brownie Mix 12.5kg**  
A rich Chocolate Brownie Mix, requiring just the addition of water to create a dense fudge brownie. Excellent with the addition of nuts or chocolate chips.

**44439 Macphie Brownie Mix 12.5kg**  
Easy to use mix. Produces deliciously moist and chewy chocolate brownies. Requires only the addition of water and oil.

**39004 Bakemark Gourmet Brownie Mix 12.5kg**

## Toffee

**F0823 Craigmillar Toffee Extra Moist Cake Mix 12.5kg**  
Very moist, ideal for cupcakes.

**44198 Macphie Mississippi Toffee Cake & Muffin Mix 12.5kg**  
Delicious, moist and dense Mississippi is perfect for producing the most indulgent muffins and cakes.

## Fruit

**F0704 Craigmillar Farmhouse Mix 12.5kg**  
For a homemade look, lightly spiced, and good fruit holding qualities - no added colours.

## Lemon

**F0853 Bako Select Lemon Cake Mix 12.5kg**  
A multi-purpose lemon cake mix, which is versatile and easy to use. It can be used to create cupcakes, sheet lines, loaf cakes, muffins and much more.

**44196 Macphie Lemon Sensation® 12.5kg**  
A unique cake mix, packed with refreshing, tangy lemon pieces that form pockets of fruity juiciness when baked. Incredibly moist and indulgent.

## Carrot

**F0850 Bako Select Carrot Cake Mix 12.5kg**  
A moist full flavoured carrot cake mix, with excellent slicing qualities. It can be used to create cupcakes, sheet lines, loaf cakes, muffins and much more.

**F0728 Craigmillar Carrot Cake 12.5kg**  
Just add fresh carrot and oil for a delicious spiced cinnamon flavour. Moist eating qualities and excellent keeping qualities.

## Ginger

**44272 Macphie Ginger Sensation® 12.5kg**  
A complete powder mix containing stem ginger pieces in a lightly ginger spiced base. Make muffins, loaf cakes, tray-bakes, cupcakes, steamed puddings, celebration cakes and desserts. Both batter and baked products are freeze-thaw stable.



## Madeira

**F0854 Bako Select Madeira Mix 12.5kg**  
A mix that will create a close-textured Madeira cake with great slicing qualities and a wonderfully rich taste. Ideal for loaf cakes and celebration cake bases.

**F0702 Craigmillar Madeira 12.5kg**  
For close textured madeira cakes with good keeping and slicing qualities.

**44331 Macphie Madeira Mix 12.5kg**  
Make a variety of bakes and consistent enough to deliver a melt-in-your-mouth moist crumb every time. Madeira cake mix makes it easy to create an array of light and soft cakes and bakes.

## Speciality

**F0837 Vegan Chocolate Cake Mix SG 12.5kg**  
Vegan chocolate powdered mix for further manufacture into chocolate muffin products.

**F0838 Vegan Cake Mix SG 12.5kg**  
Vegan powdered mix for further manufacture into muffin products.

**40056 Macphie Red Velvet Cake Mix 12.5kg**  
Red Velvet Cake Mix produces a red coloured chocolate cake with a moist, smooth, velvety texture.

**44341 Macphie Cherry Bakewell Sensation® 12.5kg**  
A complete powder mix containing cherry fruit pieces in an almond flavour base. Simply add oil and water to makemuffins, loaf cakes, traybakes and cupcakes or simply clever and make steamed puddings, celebration cakes and deserts.

**39001 Bakemark Pudding & Cream Creme Cake Mix 12.5kg**  
Just add egg, oil, and water to create a soft, great tasting crème Ccake, traybake, or muffin.

## DOUGHNUT MIXES

**39005 Bakemark 2880 Yeast Raised Donut Premix 12.5kg**  
Just add water and yeast to produce a soft, tender donut.

**39006 Bakemark 2880 Donut 50% Base 16kg**  
Extended Shelf Life.

**F2560 Ireks Yum Yum Doughnut Mix 12.5kg**  
Mix for the production of yum yums and doughnuts.

**F0723 Berliner Meister KBG 25kg**  
Baking mix for the preparation of jam doughnuts.

**F0843 Vegan Donut Mix 12.5kg**  
Yeast raised doughnut mix.

**F0727 Craigmillar Doughnut Concentrate 16kg**  
Easy to use mix, for clean eating bold doughnuts. Requires the inclusion of flour.

## MACAROON MIXES

**F1102 Bako Macpaste 6.25kg**  
A macaroon paste from apricot kernels, sugar and egg whites. Suitable for the production of all types of macaroon products.

**A0130 Finlay's Coconut Macaroon Mix 10kg**

## COOKIE MIXES

**39003 Bakemark All American Cookie Base 12.5kg**  
Just add Soft Butter and Water t to bake American Cookies. Add chocolate chips for extra flavour.

## FLAPJACK/MUESLI MIXES

**44225 Macphie Flapjack Mix 12.5kg**  
Produces deliciously moist, chewy, oatly flapjacks and cereal bars. Extremely versatile and easy to use.

## SCONE MIXES

**F0848 Bako Select Scone Mix 12.5kg**  
A mix that creates a delicious tasting scone with superb volume and texture. For a fruited scone this mix requires the inclusion of fruit.

**F0706 Craigmillar Buttery Scone Mix 12.5kg**  
For delicious butter tasting scones.

## CHOUX MIX

**F2504 Zeelandia Chouxpreme 8kg**  
A complete mix for choux buns and eclairs.

**F0747 Craigmillar Choux Paste 10kg**  
Just add water, for eclairs.

## PANCAKE MIX

**44406 Macphie Luxury American Pancake Concentrate 12.5kg**  
Luxury American Pancake Concentrate makes it simple to create deliciously light and fluffy pancakes that can make anyone's day - whether it's breakfast, brunch or an after-dinner treat. The mix can take inclusions allowing you to customise it.

## CHOUX MIX

**44005 Macphie Choutex 12.5kg**  
Choutex is a powder mix which requires only the addition of water to easily produce high quality choux pastry goods such as eclairs, profiteroles, pomme dauphine, crulers (French Doughnuts) and choux buns etc. without the necessity of making a roux.

## BISCUIT MIXES

**44242 Macphie Shortbread Mix 12.5kg**  
Easy-to-use mix, simply add softened butter to produce melt-in-the-mouth shortbread that is extremely versatile and will hold up to 20% inclusions.

**44247 Macphie Viennese Mix 12.5kg**  
This convenient mix is quick and easy to use and produces a melt-in-the-mouth Viennese biscuit, delicious when filled with Rainbow Frosting. Dust with Sweet Snow® for a perfect finish.

## BISCUIT CRUMB/PIECES

**F1935 Grade 3 Biscuit Crumb 25kg**  
A digestive biscuit crumb, great for creating bases for bakes such as Millionaire Shortbreads, or as a topping.

**F1931 Digestive SG Grade 10 Biscuit Crumb 25kg**  
A digestive biscuit crumb, great for creating bases for bakes such as Millionaire Shortbreads, or as a topping.

**F1933 Digestive Biscuit Pieces 20kg**

**F1915 Dark Cocoa Cookie Crumb 0-6mm 8kg**  
Crumbs of dark cacao biscuits.

**F1917 Speculoos Crumble Grade 10 SG 9kg**  
Ready-to-use crumbles with the familiar shortcrust biscuit taste.

**F1920 Speculoos crumble 0-10mm SG 6x1.1kg**  
Ready-to-use crumbles with the familiar shortcrust biscuit taste.

**F1927 Speculoos Broken Bulk Biscuits 6kg**  
Perfect for crunchy layers, inclusions, ice cream mix-ins.

**F1921 Speculoos Broken Bulk Biscuits SG 15kg**  
Perfect for crunchy layers, inclusions, ice cream mix-ins.

## BREAD & BUN MIXES

### Speciality

- 60504 Bakels Crossing Paste RTU** 10x1kg  
Ready to use Crossing Paste is the quick, easy and convenient way to produce the perfect cross for hot cross buns.

## CAKE & PASTRY IMPROVERS & RELAXERS

- F3111 Arkady Forepaste** 16kg  
Pastry relaxer for pie and puff pastes.

## EMULSIFIERS - BREAD

- C0138 Finlay's Malt Vinegar** 4/5lt  
**C0140 Finlay's Distilled Vinegar** 4/5lt  
**C0141 Distilled Vinegar 5%** 1000lt

## EMULSIFIERS - CAKE

- F2507 Zeelandia Quicklift** 5kg  
Cake improver, provides excellent volume and a light/moist texture.

## MARSHMALLOW

- F1919 Meriwhite 3.5** 3.5kg  
**22560 Baker & Baker Mallow (Albumen Based)** 10kg  
Marshmallow base with egg white.  
**22824 Baker & Baker S-Mallow (Gelatine Based)** 12.5kg  
marshmallow base with gelatine and natural flavouring.

## CREAM ALTERNATIVES

- F0905 Craigmillar Lactofil Classic UTHM (HPT)** 4x5lt  
Light eating non dairy cream.  
**F0904 Craigmillar Lactofil Classic** 12x1lt  
Light eating non dairy cream.  
**11241 Danica Sweetwhip Premium** 12x1L  
A sweetened liquid cream alternative, for decoration and filling for cakes and desserts, mousses etc.  
**F1943 Danica Sweetwhip Premium** 10L  
A sweetened liquid cream alternative, for decoration and filling for cakes and desserts, mousses etc.  
**44009 Macphie Mactop® Traditional** 12x1lt  
A heat treated sweetened dairy cream alternative made with vegetable oil and milk protein.  
**44010 Macphie Mactop® Traditional** 10lt  
A heat treated sweetened dairy cream alternative made with vegetable oil and milk protein.  
**44127 Macphie Mactop® Extra** 12x1lt  
A heat treated ambient dairy cream alternative made with vegetable oil and milk protein.  
**44216 Macphie Macfil Concentrated Sweet Filling** 15kg  
A heat treated ambient dairy cream alternative made with vegetable oil and milk protein.

## CUSTARDS

- F2521 Roma Cold Patisserie** 10kg  
A premium quality cold set custard powder.

## READY TO USE TOPPINGS & FILLINGS

### Brandy

- 11225 Macphie Brandy Sauce** 12x1L  
An indulgent heat treated sauce made with a blend of milk, sugar and brandy (7%).

## Caramel/Toffee

- 44390 OTT Salted Caramel Dessert Topping** 6x0.5kg  
It's delicious. It's versatile, it's easy to use and covers all the bases for finishing five-star desserts.  
**39201 Baker & Baker RTU Toffee Sauce** 10kg  
**F0241 Renshaw Injectable Caramel** 12.5kg  
A smooth viscous brown caramel, with a distinct milky toffee flavour.  
**F0241 Renshaw Luxury Caramel** 12.5kg  
**65617 Bakels Salted Millionaire's Caramel** 12.5kg  
**22921 Baker & Baker Caramel** 12.5kg  
Caramel for sheeting, piping and spreading.  
**44305 Macphie Luxury Salted Caramel Filling** 6kg  
Luxury Salted Caramel Filling is a ready-to-use filling. Use as a pipeable filling, a drizzle sauce, blend at 20% addition rate with Rainbow Frostings or Mactop® Traditional for an extra layer of flavour.  
**F0243 Bakels Millionaires Caramel** 12.5kg  
A non-hydrogenated caramel for topping and filling of shortbread and similar products.

## SUGAR PASTE

- F0236 Bako Select White Sugar Paste** 4x2.5kg  
A white ready to use icing, with a vanilla flavour.  
**F0237 Bako Select White Sugar Paste** 2x2.5kg  
A white ready to use icing, with a vanilla flavour.  
**Z4524 Renshaw Atlantic Blue Fondant** 12x250g  
A blue coloured ready to use fondant icing. Brilliantly versatile. Use me for covering, sculpted cakes and creating simple models.  
**Z4521 Renshaw Baby Blue Fondant** 12x250g  
A pastel blue coloured ready to use fondant icing. Brilliantly versatile. Use me for covering, sculpted cakes and creating simple models.  
**Z4520 Renshaw Jet Black Fondant** 12x250g  
A black coloured ready to use fondant icing. Brilliantly versatile. Use me for covering, sculpted cakes and creating simple models.  
**Z4522 Renshaw Pink Fondant** 12x250g  
A pink coloured ready to use fondant icing. Brilliantly versatile. Use me for covering, sculpted cakes and creating simple models.



**Z4526 Renshaw Poppy Red Fondant 12x250g**  
A red coloured ready to use fondant icing. Brilliantly versatile. Use me for covering, sculpted cakes and creating simple models.

**Z4523 Renshaw Yellow Fondant 12x250g**  
A yellow coloured ready to use fondant icing. Brilliantly versatile. Use me for covering, sculpted cakes and creating simple models.

**Z4525 Renshaw Lincoln Green Fondant 12x250g**  
A green coloured ready to use fondant icing. Brilliantly versatile. Use me for covering, sculpted cakes and creating simple models.

## READY TO USE TOPPINGS & FILLINGS

### Cream Cheese

**22531 Baker & Baker Carrot Cake Topping 10kg**  
Cream cheese flavoured icing - ready to use.

### Buttercream Substitutes

**38006 Baker & Baker Vanilla Light & Fluffy 8kg**  
A ready to use frosting cream with light texture and vanilla flavour.

## SUGAR

### Caster Sugar

**35614 Caster Sugar 25kg**

**F0119 Sudzucker Caster Sugar 25kg**  
White Sugar is a single ingredient foodstuff that consists of colourless, pure, free flowing sucrose crystals with a white appearance.

**F0103 British Sugar Caster Sugar 25kg**  
White free flowing crystalline product, free from abnormal odours and flavours and free from visible extraneous material.

### Granulated

**35613 Granulated Sugar 25kg**  
Purified, free-flowing white crystalline cane sugar. Produced to a tight colour specification with consistent crystal size.

**F0127 BS Granulated Sugar 25kg**

**F0163 Granulated Sugar 1 Tonne**  
White free flowing crystalline product, free from abnormal odours and flavours and free from visible extraneous material.

### Icing Sugar

**F0170 British Sugar Icing Sugar CP 25kg**  
A fine white powder, free from abnormal odours and flavours and free from visible extraneous material.

**F0109 NZ Icing Sugar 25kg**  
Icing Sugar with starch.

**F0108 British Sugar Icing Sugar CF 25kg**  
Icing sugar with cornflour.

### Demerara & Brown

**F0137 British Sugar Demerara Sugar 25kg**  
A moist, light golden brown crystalline product produced by blending cane molasses with white sugar. Free from visible extraneous material and delivering an aroma and flavour characteristic of brown sugars containing cane molasses.

**A0802 Soft Brown Sugar 25kg**

**F0141 British Sugar Soft Light Golden Brown Sugar 25kg**  
A moist, light golden brown crystalline product produced by blending cane molasses with fine white sugar. Free from visible extraneous material and delivering an aroma and flavour characteristic of brown sugars containing cane molasses.

**A0803 Finlay's Dark Brown Sugar 25kg**

**F0115 British Sugar Soft Dark Golden Brown Sugar 25kg**  
A moist, light golden brown crystalline product produced by blending cane molasses with fine white sugar. Free from visible extraneous material and delivering an aroma and flavour characteristic of brown sugars containing cane molasses.

### Syrup & Treacle

**F0171 Ragus Maple Flavour Syrup OM101 25kg**  
A brown semi-viscous syrup.

**F0101 Golden Syrup 7.26kg**  
A clear golden viscous syrup with a distinctive naturally caramelised mellow flavour and golden colour.

**F0110 Finlay's Golden Syrup 1300kg**  
A clear golden viscous syrup with a distinctive naturally caramelised mellow flavour and golden colour.

**F0113 Finlay's Golden Syrup 12.5kg**  
A clear golden viscous syrup with a distinctive naturally caramelised mellow flavour and golden colour.

**F0102 Black Treacle 7.26kg**  
A thick black invert formed of a combination of sucrose, glucose and fructose found naturally in sugar cane. Also commonly described as a 'molasses'. It has a powerful and slightly bitter flavour.

**F0100 Black Treacle 25kg**  
A thick black invert formed of a combination of sucrose, glucose and fructose found naturally in sugar cane. Also commonly described as a 'molasses'. It has a powerful and slightly bitter flavour.

### Glucose Syrup

**11234 Glucose Syrup Sedaplus 6181 1400 kg**

**F1985 Glucose Syrup 63DE C\*Sweet 1300kg**

**F1987 Glucose Syrup 63DE 12.5kg**

### Specialities

**F0249 Molasses 25kg**

**F0132 Fondabee 2.5kgx5**  
A ready-made feed for bees in paste form composed in micro-finely crystallised sucrose wrapped in glucose syrup (complementary feeding stuff ideal for the winter season).

**F1984 Invert Sugar 70% 25kg**  
Invert sugar syrup, aqueous solution obtained through almost completely acid hydrolysis of sucrose.

**F0130 Invertbee 14kg**

**F0125 Cremesuc 15kg**  
Invert sugar syrup with a high dry substance in a soft paste.

## DEXTROSE

**M7145 Dextrose M 200 25kg**  
It is a white powder with a refreshing sweet taste and bland odour.

## FROSTINGS

**44455 Macphie Chocolate Frosting 5kg**  
Smooth, velvety chocolate frosting that is ready to use straight from the pail to add value and indulgence to cakes, tray bakes, muffins and cupcakes.

**44451 Macphie Cream Cheese Frosting 10kg**  
Smooth, velvety cream cheese frosting that is ready to use straight from the pail to add value and indulgence to cakes, tray bakes, muffins and cupcakes.

**44457 Macphie Vanilla Frosting 5kg**  
Smooth, velvety vanilla frosting that is ready to use straight from the pail to add value and indulgence to cakes, tray bakes, muffins and cupcakes. Will take colours and flavours.

**44456 Macphie Vanilla Frosting 10kg**  
Smooth, velvety vanilla frosting that is ready to use straight from the pail to add value and indulgence to cakes, tray bakes, muffins and cupcakes. Will take colours and flavours.

## FONDANTS & ICING

**F0214 Belgofondant 83/17 7kg**  
A white homogeneous solid paste consisting finely crystallised sucrose and glucose syrup.

**27820 Baker & Baker White Wrap Ice 12.5kg**

**F0118 Napier Brown Fondant, Celebration Icing Powder 20kg**  
A fine white powder, free from abnormal odours and flavours and free from visible extraneous material.

**F0104 Dry Fondant Icing Sugar 25kg**  
A fine white powder, free from abnormal odours and flavours and free from visible extraneous material.

**F0246 Double Fudge Icing BCY MB 12.5kg**  
A ready to use chocolate fudge icing.

**Z4526 Poppy Red Fondant 6x1kg**

## FUDGE ICINGS

**22920 Baker & Baker Caramel Crembel Fudge Icing 12.5kg**  
Ready to use caramel fudge icing for topping, filling and coating a wide range of confectionery.

**38118 Baker & Baker Natural Choc Crembel Fudge 12.5kg**  
Chocolate flavour fudge icing for garnishing and filling of bakery products. Ready to use.

**38010 Baker & Baker Double Choc Fudge Icing 12.5kg**  
A ready to use chocolate fudge icing.

**39053 Baker & Baker Natural Vanilla Fudge Icing 12.5kg**

**38013 Baker & Baker White & Glossy Icing 12.5kg**

**F0255 Bakels Rich Choc Fudge Icing 60783 12.5kg**  
A ready to use Fudgice topping for decorating a variety of confectionery goods.

**F0244 Bakels White Fudge Icing 12.5kg**  
A ready to use Fudgice topping for decorating a variety of confectionery goods.

**44029 Macphie 5th Avenue® Caramel Icing 12.5kg**  
A smooth, convenient, ready-to-use fudge icing which adds an indulgent finish to doughnuts, cakes, muffins, choux, Danish Pastries and gateaux. Fast drying, will not crack or become brittle and is more freeze-thaw stable than fondant.

**44008 Macphie 5th Avenue® Milk Chocolate Icing 12.5kg**  
5th Avenue Chocolate Icing is a ready to use fudge icing, containing cocoa and milk powders, for decorating or filling all Doughnuts, Choux, Danish Pastries, Fudge Brownies, Cakes and Gateaux. It is fast drying, more freeze/thaw stable than fondant, and does not crack or harden.

**44007 Macphie 5th Avenue® Dark Chocolate Icing 12.5kg**  
5th Avenue Dark Chocolate Icing is a ready to use fudge icing, containing fat-reduced cocoa powder, for decorating or filling all Doughnuts, Choux, Danish Pastries, Fudge Brownies, Cakes and Gateaux. It is fast drying, more freeze/thaw stable than fondant, and does not crack or harden.

**44408 Macphie 5th Avenue® White Icing 12.5kg**  
A smooth, convenient, ready-to-use fudge icing - adds an indulgent finish to doughnuts, cakes, muffins, choux, Danish Pastries and gateaux. Fast drying, will not crack/become brittle. More freeze-thaw stable than fondant. Can take colour and flavour.

## COLOURS

### Liquid

**51240 Bako Select Chocolate Colour Flavour 1kg**  
Liquid chocolate flavouring with colour. Heat stable for use in baking and patisserie.

**51550 Bako Select Coffee Colour Flavour 1kg**  
Liquid coffee flavouring with colour. Heat stable for use in baking and patisserie.

**51179 Bako Select Lemon Colour Flavour 1kg**

**51219 Bako Select Raspberry Colour Flavour 1kg**  
Liquid raspberry flavouring with colour. Heat stable for use in bakery and patisserie.

**51131 Flaverco Natural Green (Chlorophyll) 1kg**

## FLAVOURS

**51033 Bako Select Buns Spice Flavour 1kg**  
Liquid Bun Spice Flavouring. Heat stable for use in bakery and patisserie.

**51238 Bako Select Bitter Almond Flavour 1kg**  
Liquid bitter almond flavouring. Heat stable for use in bakery and patisserie.

**51029 Bako Select Vanilla Flavour 1kg**  
Liquid vanilla flavouring. Heat stable for use in bakery and patisserie.

**51052 Bako Select Natural Lemon Flavour 1kg**  
Liquid natural lemon flavouring with other natural flavourings. Heat stable for use in bakery and patisserie.

**51090 Rum Flavour 1kg**  
Liquid rum flavouring. Heat stable for use in baking and patisserie.

**51219 Bako Raspberry Colour Flavouring 1kg**

**51052 Bako Lemon Flavouring 1kg**  
Liquid lemon flavouring with colour. Heat stable for use in baking and patisserie.

**51588 Flaverco Pineapple Compound 1kg**  
Concentrated pineapple liquid flavour and colour.

## COMPOUNDS

**F1612 Renshaw White Chocolate Compound 12.5kg**

**52252 Dawn Lemon Compound 1kg**  
Versatile for a wide range of baking and cooking applications.

**52286 Dawn Chocolate Compound 2.5kg**

**52271 Dawn Strawberry Compound 1kg**  
Versatile for a wide range of baking and cooking applications.



We share  
your passion



# Crembel Better than Ever

Introducing our new revamped range of Craigmillar Crembels

Four great all natural flavour and colour Crembel fudge icings.  
These unique products provide greater flexibility to meet your decorating requirements.

Chocolate - 38122

Lemon - 38120

Caramel - 38121

White - 38123

WATCH NOW



NEW  
LOOK



NEW  
RECIPE

## Benefits of Bag in Box

- **Sustainable** - Reduced plastic consumption
- **Stronger box** - Double walled
- **Longer liner** - To allow for resealing
- **Easy to locate** - Craigmillar branded

## Benefits of New Revamped Recipe

- **Convenient** - Ready to use fudge icings / Freeze thaw stable
- **Versatile** - Multiple uses, topping, piping and dipping
- **Flexible** - Add margarine for lighter frosting and greater yield
- **Sustainable** - NEW Bag in Box format & RSPO segregated

Don't forget to ...Ask for the NEW CODES "Craigmillar Crembel"

Craigmillar Natural Lemon Crembel | 38120 | 12.5kg    Craigmillar Natural Caramel Crembel | 38121 | 12.5kg  
Craigmillar Natural Chocolate Crembel | 38122 | 12.5kg    Craigmillar Natural White Crembel | 38123 | 12.5kg

CSM Ingredients UK Limited

Elsinore Road | Old Trafford | Manchester | M16 0WF | 0800 054 1228

| www.csmingredients.com



## SUGAR TOPPINGS

**44258 Macphie Sweet Snow® 12.5kg**  
A medium granularity, encapsulated dextrose based dusting powder. A robust alternative to icing sugar. Dust over doughnuts, sponges, tarts, pastry, scones, choux buns or desserts.

**44101 Macphie Sweet Frost 12.5kg**  
Granular, free-flowing sugar-based finishing solution which is a robust alternative to caster sugar.

## VEGETABLES - DEHYDRATED

### Onion

**F1949 Kibbled Onions 12.5kg**  
Dehydrated chopped/sliced onions.

### Potato

**F1969 S02 Free Potato Flakes 12.5kg**  
Dehydrated Potato Flake

**34023 McCain Potato Flake 12.5kg**  
Dehydrated Potato Flake

**F1967 Grade A Flakes No S02 12.5kg**  
Dehydrated Potato Flake

## DRIED FRUIT

### Currants

**F0308 Currants 12.5kg**

### Raisins

**F0305 Bako Select Raisins 12.5kg**

**F0315 Taris No 9 sultanas 12.5kg**

### Sultanas

**F0314 Turkish No 9 Sultanas 12.5kg**

**F0329 Bako Chinese Sultanas 12.5kg**

**31253 Sultanas 12.5kg**

### Mixed Peel

**F0320 Cut Mixed Peel D/Cut 10 kg**

### Dates

**31352 Chopped Dates 12.5kg**

**F0328 Chopped Dates 10kg**

### Cherries

**11239 French Cherries Glace Whole and Broken 10kg**

**F0302 Whole French Small Cherries 5kg**

**F0304 Natural Red Whole & Broken Cherries 10kg**

**F0312 Whole Green Cherries 5kg**

**F0316 Cherries Whole & Broken 10kg**

## FRUIT FILLINGS & TOPPINGS

**A0101 Finlay's Apple Mix Sunflower 4x3.125kg**  
Fine dry powder, free flowing with pieces of apple.

**A0109 Finlay's Apple & Raspberry Mix 6x1.5kg**  
A powder blend with dehydrated apple and Raspberry pieces to be reconstituted with water to make a fruit pie filling.

**A0110 Finlay's Apple & Blackberry Mix 6x1.5kg**  
A powder blend with dehydrated apple and blackberry pieces to be reconstituted with water to make a fruit pie filling.

**A0111 Finlay's Apple & Blackcurrant Mix 6x1.5kg**  
A powder blend with dehydrated apple and blackcurrant pieces to be reconstituted with water to make a fruit pie filling.

**A0118 Finlay's Lemon Pie Filling Sun 4x3.174kg**

**A0144 Finlay's Natural Apple & Raspberry Mix 10kg**

**A0177 Finlay's Cold Set Lemon Pie Filling 12.5kg**  
A ready to use dry mix, which when mixed with hot or cold water will produce a smooth yellow coloured, lemon flavoured filling for meringues and tarts.

**B0162 Finlay's Homebake Apple Mix 10kg**  
Fresh apple and starch pie filling.

**B0180 Finlay's Rhubarb Mix 10kg**  
Fresh rhubarb pie filling.

**B0265 Finlay's Natural Black Cherry Filling 40% 12kg**  
A confectionery product used for decorating, coating and/or filling a foodstuff.

**B0191 Finlay's Natural Black Cherry Filling 12kg**

**B0222 Raspberry Topping 18.4% 10kg**

### Cherry

**82721 Bako Select Dark Cherry Filling 5kg**  
Glossy clear red/purple fruit filling with whole cherries. Ready-to use product for a wide range of topping and filling applications in pies, tarts, cakes and more.

**73043 John Morleys Black Cherry 6kg**

### Berries

**82722 Bako Select Strawberry Filling 5kg**  
Glossy bright red fruit filling with whole visible strawberries. Ready-to use product for a wide range of topping and filling applications in pies, tarts, cakes and more.

**82723 Blackcurrant Filling 5kg**

**82724 Bako Select Blueberry Filling 5kg**  
Glossy, clear purple/red fruit filling with visible fruit. Ready-to use product for a wide range of topping and filling applications in pies, tarts, cakes and more.

**72050 John Morleys Blueberry 6kg**

**73046 John Morleys Raspberry 6kg**

### Honey

**11248 Unifood Honey Bucket 14kg**

## FRUIT PIE FILLINGS (DRIED)

**A0215 Bako Select Small Dried Apple Flake 10mm 4x3.125kg**  
A powder blend with dehydrated apple pieces (1/2 x 1/2 x 3/8) to be reconstituted with water to make a fruit pie filling.

**A0135 Bako Select Large Dried Apple Flake 18mm 4x3.125kg**  
A powder blend with dehydrated apple pieces (1/2 x 1/2 x 3/4) to be reconstituted with water to make a fruit pie filling.

**A0110 Finlay's Apple & Blackberry Mix, Hot 6x1.5kg**

## MINCEMEAT

**B0127 Bako Select Mince meat 12.5kg**  
A mix of vine fruits, apple, mixed peel and mixed spices to be used as a convenient bakery filling for tarts, pies etc. and is therefore heat stable at baking temperatures.

**B0118 Finlay's Brandy Sweetmince SG 12.5kg**  
A viscous dark brown mix of vine fruits and brandy with a typical appearance of sweetmince which contains small pieces of cut mixed peel, apple and suet visible in the mix

**B0116 Finlay's Mincemeat 12.5kg**  
A mix of vine fruits, apple, mixed peel and mixed spices to be used as a convenient bakery filling for tarts, pies etc, and is therefore heat stable at baking temperatures.

## JAMS

### Strawberry

**11223 Bako Select Strawberry Jam 2x6kg**

### Raspberry

**11218 Bako Select Raspberry Seedless Jam 12.5kg**

**11219 Bako Select Raspberry Seeded Jam 12.5kg**

**B0319 Open Tart Raspberry Jam 12.5kg**

**B0323 20% Finlay's Raspberry Jam 12.5kg**  
A raspberry bakery jam for use as a bakery filling such as jam tarts, sponges, swiss rolls etc.

**B0175 Finlay's 5% Raspberry Jam 12.5kg**  
A natural coloured, raspberry flavoured jam for use as a bakery filling such as jam tarts, sponges, swiss rolls etc.

**B0224 Finlay's Natural Raspberry Jam 12.5kg**  
A natural coloured, raspberry flavoured thick set jam for bakery use.

### Apple

**11221 Bako Select Apple & Raspberry Jam 2x6kg**

**B0309 Finlay's Bake Stable Apple Jam 12.5kg**

### Apricot

**11222 Bako Select Apricot Sieved Jam 12.5kg**  
All-purpose bakery jam for mid-filling, top decoration, masking and injecting

### Mixed Fruit

**11217 Bako Select Mixed Fruit Jam 12.5kg**  
All-purpose bakery jam for mid-filling, top decoration, masking and injecting.

**B0310 Finlay's Apple & Raspberry Jam 12.5kg**

**B0306 Finlay's Mixed Fruit Jam 12.5kg**  
Raspberry flavoured bakery jam for use as a bakery filling with jam tarts, sponges, swiss rolls etc.

**B0311 Finlay's Apple & Raspberry Jam 12.5kg**



## Curds

**F1401 Bako Select Lemon Flavoured Curd 12.5kg**

**F1401 Bako Select Lemon Flavoured Curd 12.5kg**

**F1701 Lemon Flavoured Curd 3.18kg**

## JELLIES

**A0119 Finlay's Raspberry Jelly Crystal 4x3.5kg**  
Fast-dissolving raspberry flavoured crystals for a smooth, consistent jelly.

**A0120 Finlay's Strawberry Jelly Crystals 4x3.5 kg**  
Fast-dissolving strawberry flavoured crystals for a smooth, consistent jelly.

**A0121 Finlay's Blackcurrant Jelly Crystals 4x3.5 kg**  
Fast-dissolving blackcurrant flavoured crystals for a smooth, consistent jelly.

**A0122 Finlay's Orange Jelly Crystals 4x3.5 kg**  
Fast-dissolving orange flavoured crystals for a smooth, consistent jelly.

**A0123 Finlay's Lemon Jelly Crystals 4x3.5kg**  
Fast-dissolving lemon flavoured crystals for a smooth, consistent jelly.

**A0128 Finlay's Strawberry Jelly Crystals 14kg**

**A0172 Finlay's Raspberry Jelly Crystals 14kg**

**A0173 Finlay's Blackcurrant Jelly Crystals 14kg**

**22580 Baker & Baker Raspberry Cold Process Jel 12.5kg**  
Cold process jelly with raspberry colour and flavour. Ready to use.

**22682 Baker & Baker Neutral Cold Process Jel 12.5kg**

**39048 Baker & Baker Strawberry Cold Process Jel (Natural) 12.5kg**

## GLAZE

### All Purpose

**F0919 Macphie GlenGlaze® 10lt**  
A heat treated ready-to-use glaze made with a mixture of vegetable oil and milk proteins.

**F0924 Macphie GlenGlaze® 12x1lt**  
A heat treated ready-to-use glaze made with a mixture of vegetable oil and milk proteins.

**44375 Macphie Plant-Based Glaze 10lt**  
A ready to use glaze free from preservatives, artificial colours and flavourings, hydrogenated fats, allergens and is also suitable for vegans and vegetarians. It is designed to give a high shine and long lasting finish to all types of buns/pastries.

## FLAN GELS

### Bread Glaze

**A0201 Sunflower Top Shine 16kg**  
A powder blend to be reconstituted with water to make a glaze and adhesive.1123

## COCOA POWDER

**F2036 Light Cocoa Powder 5kg**

**F2043 22% Cocoa Powder 4835 RFA MB 25kg**

**F2037 Light Cocoa Powder 4175 10/12% 25kg**  
10/12% Fat reduced.

## COATINGS

### Coatings

**F1229 Yoghurt Coating** **10kg**  
White coating with skimmed milk yoghurt powder.

**F1599 Goteborgs Light Coating MB** **12.5kg**  
Our compound coatings are effortlessly easy to use, while allowing for great creativity in taste and texture. They can be used for many types of applications, including coating, dipping or molding, and are favoured for their ease of use, as they don't require tempering. Simply melt and use.

**F1600 Goteborgs White Coating** **12.5kg**  
Our compound coatings are effortlessly easy to use, while allowing for great creativity in taste and texture. They can be used for many types of applications, including coating, dipping or molding, and are favoured for their ease of use, as they don't require tempering. Simply melt and use.

**F1601 Goteborgs Dark Coating** **12.5kg**  
Our compound coatings are effortlessly easy to use, while allowing for great creativity in taste and texture. They can be used for many types of applications, including coating, dipping or molding, and are favoured for their ease of use, as they don't require tempering. Simply melt and use.

**F1602 Milk Coating Cream LS40193501** **10kg**

## CHOCOLATE BAR

**F1603 Flakey Milk Choc Sticks** **140 pieces**

**F1604 Cadburys Flakes '99'** **144 bars**

## CHUNKS, CHIPS & COOKIE NIBS

**F1606 Chocolate Chips (MAM)** **5kg**  
Plain chocolate chips.

**F1608 White Chocolate Chunks 33209** **10kg**

**33056 Bako Select Dark Chips** **12.5kg**  
Bake Stable Dark Chocolate Chips.

**11241 Farma Beam (HSA)** **12.5kg**

**F1607 Farmachoc Blended (MAM)** **2x5 kg**

## CHOCOLATE COUVERTURE

**F1613 Dark Cocoa Chips K1070/10C** **10kg**  
Dark cocoa chips Bakestable Minidrops.

**F1614 White Chocolate Curls RFA MB** **4kg**

## EDIBLE DECORATIONS

### Sugar Strands

**A0951 Finlay's Natural 8 Colour Sugar Strands** **5kg**  
**Free from Shellac**  
Natural Coloured Sugar Strand Mix - Dark Pink, Light Pink, Yellow, Bright Green, Orange, Blue, White and Christmas Red.

**A0952 Finlay's Natural 8 Colour Sugar Strands** **4x3kg**  
**Free from Shellac**  
Natural Coloured Sugar Strand Mix - Dark Pink, Light Pink, Yellow, Bright Green, Orange, Blue, White and Christmas Red.

**A0947 Finlay's Natural 8 Colour Sugar Strands** **12.5kg**  
**Free from Shellac**  
Natural Coloured Sugar Strand Mix - Dark Pink, Light Pink, Yellow, Bright Green, Orange, Blue, White and Christmas Red.

**A0612 Finlay's Orange Sugar Strands** **5kg**  
An edible decoration consisting of free flowing, coloured strand.

**A0605 Finlay's Red Sugar Strands** **5kg**  
An edible decoration consisting of free flowing, coloured strand.

### Jelly Beans & Dew Drops

**F1972 Dewdrops** **4x3kg**  
Fruit flavour gums.

**Z0106 Assorted Dew Drops** **3kg**  
Fruit flavoured jelly drops.

**Z0104 Jelly Beans** **3kg**

**Z1040 Mini Beans** **1kg**

### Carrots

**Z0224 Culpitt Sweet Melt Carrots** **x260**

### Caramel, Fudge & Honeycomb

**Z0103 Plain Tray Toffee** **10x100gms**

**Z0156 Truly Fudge Cubes** **1kg**  
Small 5mm pieces of Vanilla flavour fudge suitable for use as bake stable inclusions.

### Decorative

**Z1955 Mini Mallows** **(8x500gms)**

**F1953 Pink and White Mini Marshmallows** **4x1kg**

**F1954 Princess Mini/Midi Mallow** **2kg**

**Z3604 Milk Choc Mini Eggs - NO E171** **3kg**

**F1973 Mini Eggs** **4x3kg**  
Milk chocolate coated in a crisp candy shell.

**Z0111 Mini Malt Balls** **1kg**  
Free Flowing Cereal Malt Milk Chocolate Coated and Glazed.

**34501 Milk Chocolate Beans (6 colours)** **3kg**

### Pajetes & Vermicelli

**A0506 Finlay's Dark Chocolate Flavoured Vermicelli** **5kg**  
Free flowing, dark brown coloured, chocolate flavoured strands.

**A0502 Finlay's Light Chocolate Flavoured Vermicelli** **5kg**  
Free flowing, light brown coloured, chocolate flavoured strands.

**A0505 Finlay's Dark Chocolate Flavoured Vermicelli** **10kg**  
Free flowing, dark brown coloured, chocolate flavoured strands.

**A0506 Finlay's Light Chocolate Flavoured Vermicelli** **10kg**  
Free flowing, light brown coloured, chocolate flavoured strands.

## NUTS

### Almond

**F1515 Almonds, Flaked** **12.5kg**

**F1517 Almonds, Flaked** **10kg**  
Blanched flaked almonds. Shelled, cleaned and sliced into a thin slice. Ready to eat or for further processing.

**28035 Bako Select Almonds, Nibbed** **3.5kg**  
Blanched nibbed sweet almonds. Graded blanched almonds, cleaned, cut and sieved producing a small nib of almond. Size 2-6mm. Ready to eat or for further processing.

**F1510 Ground Almonds** **10kg**  
Ground sweet almonds. Graded blanched with a creamy white colour, sweet almond taste and ground for a flour-like texture. Ready for further processing.

**F0274 Ground Almonds** **10kg**

**F1517 Flaked/Sliced Blanched Almonds** **10kg**



*Tin loaves, rolls, ciabatta, bagels, focaccia, bloomers, baguettes... all from one premix*



**BAKLES MULTISEED BREAD CONCENTRATE** *gives you multiple ways to delight your customers*



**BAKO CODE: 60559 | BAKELS CODE: 396720 | PACK SIZE: 16KG BAG**

## Hazelnuts

**28060 Bako Select Roasted Hazelnuts, Nibbed 3.5kg**  
Roasted nibbed hazelnuts. Part blanched hazelnut, medium roasted, cleaned, cut and sieved producing a small nib of hazelnut. Size 2-6mm. Ready to eat or for further processing.

## Peanuts

**F1502 Peanuts, Flaked 12.5kg**  
Blanched flaked peanuts. Shelled, cleaned and sliced into a thin flake. Ready to eat or for further processing.

**F1596 Roasted Peanuts, Nibbed 3.5kg**  
Roasted blanched flaked peanuts. Whole blanched peanut, medium roasted, cleaned and sliced into a thin flake. Ready to eat or for further processing.

## Walnuts

**F1501 Nibbed Walnuts 10kg**  
Medium Pieces 10-15mm.

## Coconut

**11249 Desiccated Coconut Medium 25kg**

**F1923 Medium Desiccated Coconut SO2 Free 25kg**

**F1922 Fine Desiccated Coconut SO2 Free 25kg**

**11250 Coconut Fine 25kg**

## BREADCRUMB

**F2050 Natural Breadcrumbs BRF 5kg**  
A dried, off-white breadcrumb with characteristic baked cereal flavour.

## MARZIPAN

**F0239 Neutral Marzipan W121 10kg**  
Marzipan 25% almonds.

## Macaroon Paste

**F1102 Bako Select Macpaste 6.25kg**  
A macaroon paste from apricot kernels, sugar and egg whites. Suitable for the production of all types of macaroon products.

## BREAD & BUN CONCENTRATES

### Baps & Rolls

**F3135 CSM Supersoft 2000M Paste Roll Concentrate 12.5kg**  
Fat based concentrate for the production of soft rolls.

**37982 CSM Pearl 2000 12.5kg**  
The complete, premium fat based, concentrate for all high quality, soft roll production.

**F0244 Bakels White Fudge Icing 12.5kg**

**F0251 Bakels Baktem Red Soft Roll Concentrate 12.5kg**  
A paste concentrate for the production of soft enriched rolls, hamburger baps and hot dog rolls.

**F0254 Bakels Baktem Blue Bun Concentrate 12.5kg**  
A bun concentrate in paste form.

**F0247 Bakels RTU Crossing Paste MB 10x1kg**  
A ready to use crossing paste.

**F0253 Bakels Brioche Conc 12.5kg**  
A paste concentrate containing vegetable oils and emulsifiers for the production of brioche.

**44012 Macphie Bun Concentrate 12.5kg**  
A paste concentrate for the simplified production of quality buns.

**44013 Macphie Softie® 12.5kg**  
A paste concentrate used at between 9 - 11% of flour weight to produce a variety of doughs.

**44014 Macphie Sofrol 12.5kg**  
A paste concentrate designed for use at between 11 - 15% of the flour weight to produce all varieties of soft rolls.

**60759 Bakels Baktem 5% Soft Roll Concentrate 12.5kg**

**F2508 Zeelandia Exakt Zest 15kg**  
A concentrate for the production of sweet buns and fruited breads.

**F2562 Ireks Vegan Soft Roll Concentrate 25kg**  
Improver for the production of pre-packed soft rolls.

## Multi Seed

**62003 Multiseed Bread Concentrate 16kg**

**F0252 Bakels Country Oven Multiseed Bread Concentrate 16kg**  
Concentrate for multiseeded bread and rolls.

**F3218 Arkady Multiseed Gold 16kg**  
Multiseed bread mix.

## BREAD & BUN MIXES

### Speciality

**F2557 IREKS Spelt & Honey Bread Mix 25kg**  
Mix for the production of rustic spelt morning goods and bread with oilseeds, coarsely ground lupin seeds and honey.

## BREAD IMPROVERS

**F3108 Diamond 2000 PO 16kg**  
Dough conditioner in powdered form.

**F3138 Finlay's Batch Improver MB 56127 16kg**

**F2537 Zeelandia Gamma GP Improver 12.5kg**  
A general purpose bread improver for breads and morning goods.

**59501 Proson SuperSoft Roll NF 10x1kg**

**77076 Ireks Mella Brioche Mix 12.5kg**  
Mix for the production of brioche and confectionery baked goods, palm oil-free.

**F2558 IREKS Voltex 25kg**  
Multi-purpose bread improver.

**F2561 Ireks Soft Roll 7 25kg**  
Improver for the production of soft rolls.

**39233 Baker & Baker Country Tiger Paste 10kg**  
A ready to use liquid Tiger bread decoration paste, for surface application on bread products.

## FLOUR

### General Purpose

**F4032 Bako Select Flour Plain 16kg**

**F4028 Finlay's Soft Plain Flour 650 25kg**

**F4001 Finlay's High Ratio Cake Flour 16kg**

### Bread Flours

**F4023 Type 500 Polish Wheat Flour 25kg**

**F4024 DSR Flour with Protein 11-12% 25kg**

**F4029 Finlay's Strong Flour 650 25kg**

**F4030 Type 750 Wheat Flour 25kg**



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Oat ingredients in the world  
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**Flakes • Pinhead • Oat flour • Gluten free • Organic**

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## Malt Flour

**F4033 EDME Cristone 30** 25kg  
Crystal barley malt flour.

## Self Raising

**32188 Doves Farm Gluten Free Self Raising Flour** 16kg

## Cornflour

**44124 Macphie Filset** 12.5kg  
Filset is a special, cold process modified starch designed for use with both sweet and savoury fillings as a stabiliser to prevent boil out during baking, frying or cooking. Use to thicken cold fillings as required before baking.

**M7146 Cornflour** 25kg  
A native maize food starch. It appears as a white fine powder with neutral odour and taste.

## Soya Flours

**F3105 Arkady Dosoy** 25kg  
An enzyme active, full fat soya flour, produced from non GM IP Canadian and UK beans.

## Rice Flour

**F1970 Veg Suet with Rice Flour PR4 SG** 12.5kg  
Shredded pieces of vegetable fat mixed with rice flour.

**F2000 Rice Flour** 25kg

## DRIED YEAST

**20302 GB Ingredients Fermipan** 20x500g  
All types of yeast-leavened bakery products, such as bread, pizzas, rolls, etc.

## BAKING POWDER & BICARBONATE OF SODA

**F1823 Finlay's Baking Powder** 4kg  
An off-white powder, a raising agent.

**F1825 Finlay's Gluten Free Premium Baking Powder** 25kg  
An off-white powder, a raising agent.

**11260 Poinsetta Florist Paste Bluebell** 100g

**11261 Poinsetta Red Florist Paste** 100kg

**11258 Pell Cream Baking Powder** 25kg

**11252 Pell K-Bake Baking Powder** 25kg

**11259 Kudos NAK Blend GF No 2** 25kg

**F1995 Premium Sodium Bicarbonate FFQ** 25kg

**F1826 Finlay's Cream Powder** 25kg  
An off-white powder, a raising agent.

## CEREALS

**F1957 MW Foods Cornflakes** 14kg  
A golden yellow/orange, crunchy, toasted flake made from European maize grits.

**F1958 Rice Crispies** 8kg  
Cereal crispies manufactured by cooker extrusion, and hot air dried to a stable moisture content.

## OATS

**F1911 Morning Foods Rolled Oats** 25kg  
100% cut and rolled wholegrain oats.

**F1907 Morning Foods Jumbo Oats** 25kg  
100% cut and rolled wholegrain oats.

## SEASONING & SAVOURY MIXES

### Salt

**F1905 Salt PDV** 25kg

### Pepper

**F1714 White Ground Pepper HT** 25kg

**F1716 Black Cracked Pepper HT** 25kg

## SPICES

**F2033 Natural Smoked Paprika** 25kg

**94129 Bako Select Ground Cassia Cinnamon** 2kg

**F0311 Ginger Shavings** 10kg

**F2049 Ground Ginger** 2kg

**F2047 Mixed Spice** 2kg  
Aromatic blend of ground spices

**F2054 Mixed Spice** 25kg  
Aromatic blend of ground spices

## SEEDS

**50259 Brown Linseed** 25kg  
Characteristic flavour and odour, nutty and fresh.

**50099 Sunflower Seeds** 25kg

## DAIRY PRODUCTS

### Milk Powders

**F1924 Full Cream Milk Powder** 25kg  
Whole powder is derived from fresh whole milk derived from healthy cows, which has been standardised, concentrated and then spray dried.

**F1918 Skimmed Milk Powder** 25kg  
Skimmed milk powder is spray dried skim milk skim, obtained from the separation process of fresh whole milk derived from healthy cows.

**A0202 Baker Plus** 12.5kg

**11245 Aarabawn Whey Powder** 25kg

### Condensed Milk

**F1926 Finlay's 8% Sweetened Condensed Milk** 12.5kg  
Sweetened condensed milk 8% fat classic.



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## YEAST

93016 Pinnacle Bakers Compressed Yeast (Blue) 12x1kg

## EGGS

### Shell Egg

11228 Whole Colony Egg Powder 25kg  
 Pasteurised spray dried whole egg powder.

### Pasteurised Egg

F2501 Colony Egg White 10kg  
 Pasteurised liquid egg white.

### Liquid Egg, Whole

F2498 Whole Liquid Pasteurised Egg 10kg  
 Pasteurised liquid whole hen egg.

82327 Whole Liquid Free Range



## PIES, SLICES & PASTIES

### Steak

**94137 Bako Select Steak Pie 24x190g**  
A frozen and unbaked steak pie using diced chuck beef, a traditional shortcrust pastry base and topped with a puff pastry lid. Ready to bake.

**94115 Bako Select Steak Slice 30x180g**  
Diced chuck Steak pieces in a rich beef gravy wrapped in a puff pastry rectangular case and topped with an egg glaze. Sold unbaked and frozen; ready for baking off.

### Steak & Kidney

**94138 Bako Select Steak & Kidney Pie 32x190g**  
A frozen and unbaked steak and kidney pie using diced chuck beef, a traditional shortcrust pastry base and topped with a puff pastry lid.

**80032 Wrights Steak & Kidney Pie 32x230g**  
Rectangular steak and kidney pie, made with a traditional shortcrust pastry.

### Pasties

**84098 Bako Select Large Pasty 24x282g**  
A frozen and unbaked large pasty, made with a blend of vegetables and tender minced beef encased in pastry and glazed; ready to bake.

**80036 Wrights Cheese & Onion Pasty 36x145g**  
Cheese and onion filling encased in a traditional puff pastry – frozen unbaked.



### Chicken

**94037 Bako Select Chicken & Mushroom Pie 24x200g**  
Shortcrust pastry pie filled with a succulent chicken breast and sliced mushroom in a rich creamy sauce topped with a puff pastry lid.

**94112 Chicken & Mushroom Slice 30x180g**

**94134 Bako Select Chicken Curry Slice 30x180g**  
Chicken in a spicy curry sauce wrapped in puff pastry rectangular case and topped with an egg glaze. Sold unbaked and frozen; ready for baking off.

**93206 Bako Select Chip Shop Chicken Curry Slice 30x180g**

## SAUSAGE ROLLS

**80614 Bako Select 6" Sausage Roll 66x98g**  
Frozen, Unbaked 6" (15.2 cm) Sausage Rolls. Savoury pork sausage meat encased in a traditional puff pastry casing. Ready to bake

**80615 Bako Select 8" Sausage Roll 48x135g**  
Frozen, Unbaked 8" (20.3 cm) Sausage Rolls. Savoury pork sausage meat encased in a traditional puff pastry casing. Ready to bake.

## PASTRY PRODUCTS

### Puff Pastry, Block

**81039 Pukka Puff Pastry Roll PS10 2x10kg**  
Two rolls of sheeted puff pastry (white flour).

## CROISSANTS/VIENNOISERIE

**20205 Bridor Croissant 60x70g**  
The delicious vienneses pastries are made with a recipe rich in butter for meltingly soft texture and an intense taste. Light, flaky, crisp and buttery: the perfect way to start the day.

## DANISH PASTRIES

**20202 Bridor Pain Au Chocolat 70x75g**  
The delicious vienneses pastries are made with a recipe rich in butter for meltingly soft texture and an intense taste. This pain au chocolat combines the intense flavours of pure cocoa with the subtlety of a pure-butter puff pastry: crisp on the outside, soft on the inside.

**20203 Bridor Pain Au Raisin 60x110g**  
The delicious vienneses pastries are made with a recipe rich in butter for meltingly soft texture and an intense taste. Its soft centre is home to a panoply of naturally sweet raisins steeped in creamy confectioners custard.

## DOUGHNUTS

### Ring

**51239 Dots Plain Ring Donut 72x44g**  
Fried yeast raised ring donut.

## COOKIE DOUGH

**88310 Bako Belgian Chocolate Cookie Pucks 90x55g**  
Frozen chocolate cookie dough pucks containing real Belgian chocolate. Ready to bake.

**88312 Bako White Belgian Chocolate Cookie Pucks 90x55g**  
Frozen cookie dough pucks containing real Belgian white chocolate. Ready to bake.



# «SAVOUREUX» PASTRIES

MADE WITH A RECIPE RICH IN BUTTER, THESE CRISPY VIENNESE PASTRIES WITH INTENSE NOTES ARE CHARACTERISED BY THEIR MELTING TEXTURE. THESE DELICIOUS VIENNESE PASTRIES ARE MADE WITH FINE BUTTER.



Code 20205 Croissant 70g x 60

**RTB**

Code 20202 Pain au chocolat 75g x 70

**RTB**

Code 20203 Pain aux raisins 110g x 60

**RTB**

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THE BAKERY CULTURES  
OF THE WORLD



<b>A</b>		<b>D</b>		<b>J</b>		<b>S</b>	
Almonds	17	Dairy Products	21	Jams	15	Salt	21
Apricots, Dried	17	Demerara Sugar	11	Jellies	15	Sausage Rolls, Frozen	23
<b>B</b>		Dextrose	11	<b>L</b>		Savoury Slices, Frozen	24
Baking Powder	21	Doughnuts, Frozen	24	Lubricating Oils	5	Scone Mixes	8
Biscuit Crumb	9	Doughnut Mixes	8	<b>M</b>		Seasoning	21
Biscuit Mixes	9	Dried Fruit	14	Macaroon Mixes	8	Seeds	21
Breadcrumbs	17	<b>E</b>		Marshmallow	9	Shortenings	5
Bread and Bun concentrates	17	Edible Decorations	16	Marzipan	17	Spices	21
Bread Mixes	9	Egg, Liquid	23	Milk Powders	21	Sugar	10
Brown Sugar	11	Emulsifiers	9	Mincemeat	15	Sugar Strands	16
<b>C</b>		<b>F</b>		Muffin Mix	7	Sugar Toppings	14
Cake Margarine	5	Fats	5	<b>N</b>		Syrup and Treacle	11
Cake Mixes	5	Flan Gels	15	Nuts	17	<b>T</b>	
Caster Sugar	10	Flapjack Mixes	8	<b>O</b>		Toppings & Fillings	9
Cereals	21	Flour	19	Oats	21	<b>V</b>	
Cocoa Powder	16	Fruit Fillings & Toppings	14	<b>P</b>		Vegetables, Dehydrated	14
Chocolate Alternatives	16	Fruit Pie Fillings, Dried	14	Pasties, Frozen	24	Vermicelli	17
Chocolate flakes	16	Fudge Icings	13	Peanuts	17	<b>Y</b>	
Chocolate chunks & chips	16	<b>G</b>		Pies, Frozen	24	Yeast, Dried	21
Chocolate Couverture	16	Glaze	15	<b>I</b>		Yeast, Fresh	23
Choux Mixes	8	Glucose Syrup	11	Icing Sugar	10		
Coconut	17	Granulated Sugar	10	Improvers	9		
Cookie Dough, Frozen	24	Greasing Agents	5				
Cookie Mixes	8	<b>H</b>					
Colours	13						
Compounds	13						
Condensed Milk	21						
Cream Alternatives	9						
Custards	9						



# How to place your order...



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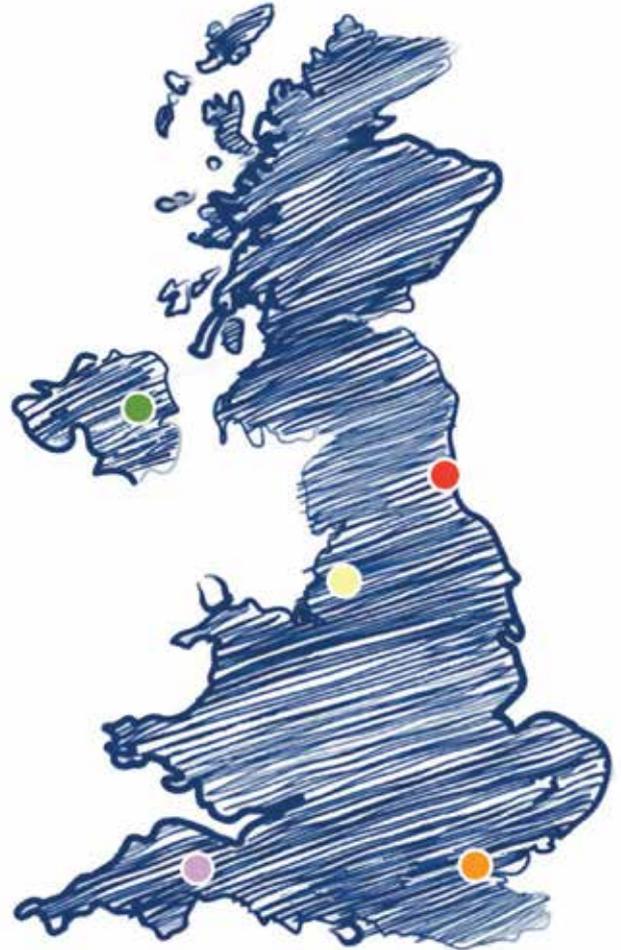
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## Payment

We accept a number of payment methods including electronic payment, direct debit & all major credit/debit cards.



## Delivery

Our delivery service operates 5 days a week (Monday - Friday) and leaves as early as 3am to make sure you get the goods you've ordered. On your given delivery date (discussed at the time of starting to use Finlay's Food) our multi temperature vehicles will deliver all your goods in one convenient drop.



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