

IN THE *Mix*

FOOD INDUSTRY INSIGHTS & OFFERS



Page 3

NEW! Sourdough Solutions

Learn more about innovative Aromaferm cereal ferments. Distinctive, genuine sourdough flavours at your fingertips.



Pgs 12-13

Meet The Bakers

Join us as we visit Docker Bakery in Folkstone to learn about their unique journey into the industry and how leaning into their strengths has paid off.

WELCOME

TO IN THE MIX

Dear Customer,

As summer trading continues, we're pleased to bring you another edition of our customer magazine, packed with product innovation, practical solutions, and inspiration to support your bakery business. This month, our lead feature explores the benefits of frozen lines as a valuable complement to from-scratch baking, helping bakers maximise efficiency, reduce waste, and respond to changing customer demand without compromising on quality. We showcase a selection of BAKO Select frozen savouries and confectionery, alongside supplier offers on ready-to-bake pasties and savoury slices that can help streamline production during busy periods.

Elsewhere in this issue, we introduce Aromaferm, the innovative new solution for producing sourdough breads from AB Mauri, alongside the launch of premium British crisps from Brown Bag Crisps and welcome a selection of non-dairy milks from Framptons, now available across BAKO Group. We also share a delicious recipe for Granola Cookie Wedges, catch up with Folkestone's Docker Bakery in our latest Meet the Baker feature, and report on BAKO's sponsorship of the 2026 Wales Bakery Conference.

With new product opportunities, industry insight, and great value throughout, this edition is designed to help your business make the most of the summer season and beyond.

With warmest regards,



EDITOR
Peter



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AB | MAURI 3

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Cullompton: 88335**



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Cullompton: 88336**



**Black Forest Slice
15x92g**

**Group: 88337
Cullompton: 88337**



THE FROZEN BAKERY REVOLUTION

Scratch baking remains at the heart of the bakery industry, with customers valuing the skill, craftsmanship and quality behind artisan products. However, as modern bakeries continue to face challenges, frozen bakery is increasingly being recognised as a valuable support rather than a compromise. By complementing core ranges with carefully selected frozen lines, bakeries can reduce waste, manage demand and free up skilled bakers to focus on the products that set them apart.

Fighting Food Waste

Reducing waste remains a key priority for bakeries, and frozen products offer a practical solution. By allowing businesses to bake only what they need, frozen bakery helps minimise waste, improve stock control and reduce costs, while providing the flexibility to respond to customer demand and support both profitability and sustainability goals.

Meeting Labour Challenges

Labour shortages continue to put pressure on bakeries, making efficiency more important than ever. By complementing scratch-baked products with frozen bakery lines, bakers can focus on high-skill production, signature products and seasonal specials, while maintaining choice and availability for customers. It's a practical way to support traditional baking while improving efficiency.

Freshly Baked Throughout the Day

Consumers continue to expect freshly baked products, and frozen bakery helps businesses deliver them. Baking in smaller batches keeps products fresher for longer, reduces overproduction and ensures availability during busy periods. It also creates the irresistible aroma and visual appeal that help drive impulse purchases and encourage repeat visits.

Frozen Goes Premium

Frozen bakery has evolved far beyond convenience, with today's ranges offering quality, consistency and choice. From artisan pastries and sweet treats to vegan and gluten-free options, frozen products help businesses meet changing consumer demands with ease. Products such as the BAKO Select cakes for finishing range make it simple to create a premium offer with minimal preparation.

The most successful bakeries combine tradition with practicality. By using frozen bakery products strategically, businesses can build resilience, adapt to changing demands and continue delivering the quality customers expect.

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PIES

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PASTIES

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Granola Breakfast Cookie Wedges

**BAKO
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Ingredients

BAKO Code

250g Butter	83548
450g BAKO Light Brown Sugar	94069
100g BAKO Whole Liquid Egg	94045
440g BAKO Self Raising Flour	94067
200g Rolled Oats	33150
10g BAKO Ground Cinnamon	94129
200g Amarena Black Cherries	30275

This recipe will yield 32 cookie wedges at approx. 50g each

Method

- Cream butter and sugar
- Add egg, flour, and cinnamon
- Mix to a dough
- Add oats and cherries, blending thoroughly
- Scale dough pieces to 400g
- Press into x4 8" round, greased cake tins
- Bake for approximately 18 minutes at 180°C
- On removal from the oven, mark/portion whilst warm
- Divide into 8 equal triangles
- Allow to cool fully before removing from the cake tin

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- 73913 Cheddar and Onion 20x40g
- 73914 Oak Smoked Chilli 20x40g
- 73915 Sea Salt and Malt Vinegar 20x40g
- 73916 Aberdeen Angus Beef and Onion 20x40g
- 73917 Lightly Salted 20x40g
- 73918 Rosemary and Sea Salt 20x40g
- 73919 Veggie (Beetroot, Carrot and Parsnip) 15x40g

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Buffalo Chicken Slice



Philly Cheese Steak Pie



PRODUCT CODE	PRODUCT DESCRIPTION	CASE COUNT	UNIT WEIGHT
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80043	(FU) Philly Steak Premium Pie	24	245g





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Meet The Bakers

DOCKER BAKERY



Docker's Folkestone bakery and retail location shopfront



Baker and Docker co-founder, Wes Burden

Docker was started by two friends, Wes Burden and Pete Nelson, who met while working in IT. One had a real passion for bread, the other for beer, so they decided to combine those interests and build something together.

That partnership naturally led to both a bakery and a sister brewery business. Bread and beer are a pretty perfect pairing, and it gave the brand a strong identity from the beginning.

Meet the Bakers spoke with Dan McGuire, Bakery Manager at Docker to find out more...

MTB: Can you give me an overview of your bakery's history and why you got into the business?

DM: We started in 2016 as a very small wholesale bakery, operating out of a shipping container on Folkestone Harbour. It was a pretty basic set-up; no windows and no insulation, but it gave us the opportunity to focus on the craft and build a loyal customer base from the ground up.

Since then, the business has grown significantly. Today, we operate a large bakery and production space alongside a shop in Folkestone, and the business is now split roughly 50/50 between wholesale and retail. We also have a retail outlet at The Goods Shed in Canterbury and a shop in Ashford, with plans to open another site later this year.

Our team has expanded to around 40 people, which is something we're really proud of. It's been a steady, organic journey of growth, built on consistency and quality.

MTB: What sort of products do you offer you customers?

DM: We're a 100% plant-based bakery, which is a core part of what we do. Our range is quite broad; we produce a variety of sourdough breads, including focaccia and ciabatta, alongside laminated pastries, sweet and savoury bakes, cruffins, loaf cakes and tarts.

Everything is made with a focus on quality ingredients and traditional techniques, just adapted to be completely plant-based.

MTB: What are some distinctive Docker's best sellers?

DM: Our country loaf is definitely our best-seller and our staple product. It's a classic white sourdough with a touch of wholemeal; simple, reliable, and something that works for both wholesale customers and people coming into the shops. It's the kind of everyday loaf that people come back for again and again.

Our cruffins are probably our most recognisable and talked-about product. We change the flavour every month, which keeps things fresh. It also allows us to keep things seasonal where possible, experiment with new ideas, and give customers a reason to keep coming back. Cruffins tend to generate a lot of interest and excitement, especially on social media, and have become a real signature for us as a bakery.



The current iteration of Docker's ever-evolving, iconic Cruffin (L) and their classic sourdough Country Loaf (R)

MTB: How much do you use social media and has it proved to be a good promotion tool?

DM: Yes, social media is a really important tool for us. Instagram is our main platform, supported by Facebook, and we're starting to explore TikTok as well.

While our following is around 10,000, what's more important is that it's highly engaged and largely local. That means the content we post, whether it's new products, daily bakes or behind-the-scenes, actually translates into customers visiting our shops.

We post regularly, and it's been a very effective way of building a loyal community around the brand.



Commitment to artisanal techniques is key to the Docker ethos and brand identity.

MTB: How is business today?

DM: Business is good and ticking along steadily. Our wholesale customer base continues to grow, which is really positive, and retail remains strong as well.

Despite the wider economic challenges, people are still choosing to buy quality bread. There's definitely a growing appreciation for proper sourdough, both in terms of flavour and its perceived health benefits, which is helping drive demand.



Dan McGuire and the Docker Bakery team prepping another batch

MTB: What big challenges and opportunities are you focused on in the UK Bakery sector?

DM: Like most in the industry, we're feeling the impact of rising ingredient costs, wage bills, and overheads such as business rates. The cost-of-living crisis is also a factor, as customers are naturally more mindful of their spending.

We're responding by staying adaptable; balancing wholesale and retail, continuing to innovate with products, and focusing on consistency and quality to retain and grow our customer base.

Our bread is more expensive than supermarket alternatives, but we've found that many customers understand the difference in quality and are willing to prioritise that. That said, managing costs while maintaining standards is an ongoing challenge.

Overall, the outlook is positive. Bread is one of the oldest staple foods there is, and it's not going anywhere.

There's a growing awareness around the benefits of slow fermentation, better ingredients, and more sustainable practices such as regenerative farming. That shift in consumer understanding is helping to strengthen the sector and support bakeries like ours.

MTB: What advice would you give to bakers starting up today?

DM: Don't be afraid of trial and error. Baking, especially bread, has so many variables, and things won't always go right. That's part of the process.

Focus on your passion, keep refining your recipes, and use simple, high-quality ingredients. If your product is good, it will speak for itself. Persistence and consistency are key—just keep going.



MTB: How do you find your partnership with BAKO and what does it mean for your business?

DM: Our partnership with BAKO has been really valuable. As a plant-based bakery, we spent a long time developing our pastries, particularly trying to find the right butter alternative for lamination.

The BBMF plant-based butter supplied by BAKO has been the best solution for us by far. Initially, that's what brought us to them, but over time we've moved most of our ingredient sourcing across to BAKO.

Being a member has helped streamline our supply chain, improve consistency, and given us confidence in the quality of the ingredients we're using.



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FLAT WHITE	3.80
CAPPUCCINO / LATTE	4.90
AMERICANO / LONG BLACK	3.80 / 5.00
ESPRESSO / CORTADO	2.95 / 3.20
MOCHA / HOT CHOC	4.85
CHAI LATTE 4.30	DIRTY 4.90
ICED TEA	3.50
ICED CHERRY BAKEWELL MATCHA	5.00
SYRUP EXTRA SHOT / ICED	60

Docker Bakery Customer Feedback

"I tried the 10 mix pastries box and everything was absolutely delicious.. I was specifically in love with thier croissant. It's the best one I had in the UK and that's in comparison with non-vegan ones." - Kay

"First time being there today. Bought a peach cruffin. Luckily as it was their last one. All I can say is that it was amazing." - David

"Lovely place. So glad to have them here in Folkestone! So far, I've tried the date cronut and the pistachio and cardamom knot, both absolutely delicious and so fresh! Can't wait to try the rest!" - Yasmine

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*Nielsen: Total Coverage MAT 52 Wks w/e 19.04.25, sales units



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- ✓ 100% British, red tractor certified oats, fully traceable from the Wessex region
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Coconut Barista | 73843 | 12 x 1ltr

- ✓ A unique blend of Indonesian coconut butter, expertly formulated for coffee
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£4 OFF	BAKO Code	BAKO Cullompton Code	Product	Size	Pack
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	49067	73595	NEW Dawn® Creme Cake Base - Plain	12.5kg	Bag
	49066	73596	NEW Dawn® Creme Cake Base - Chocolate	12.5kg	Bag
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33575	-		8 Colour Sugar Strand	5kg
33576	73920		8 Colour Sugar Strand	4 x 3kg / 1 x 3kg (Cullompton)
33100	21106		Vermicelli Dark	5kg
33101	21336		Vermicelli Light	5kg

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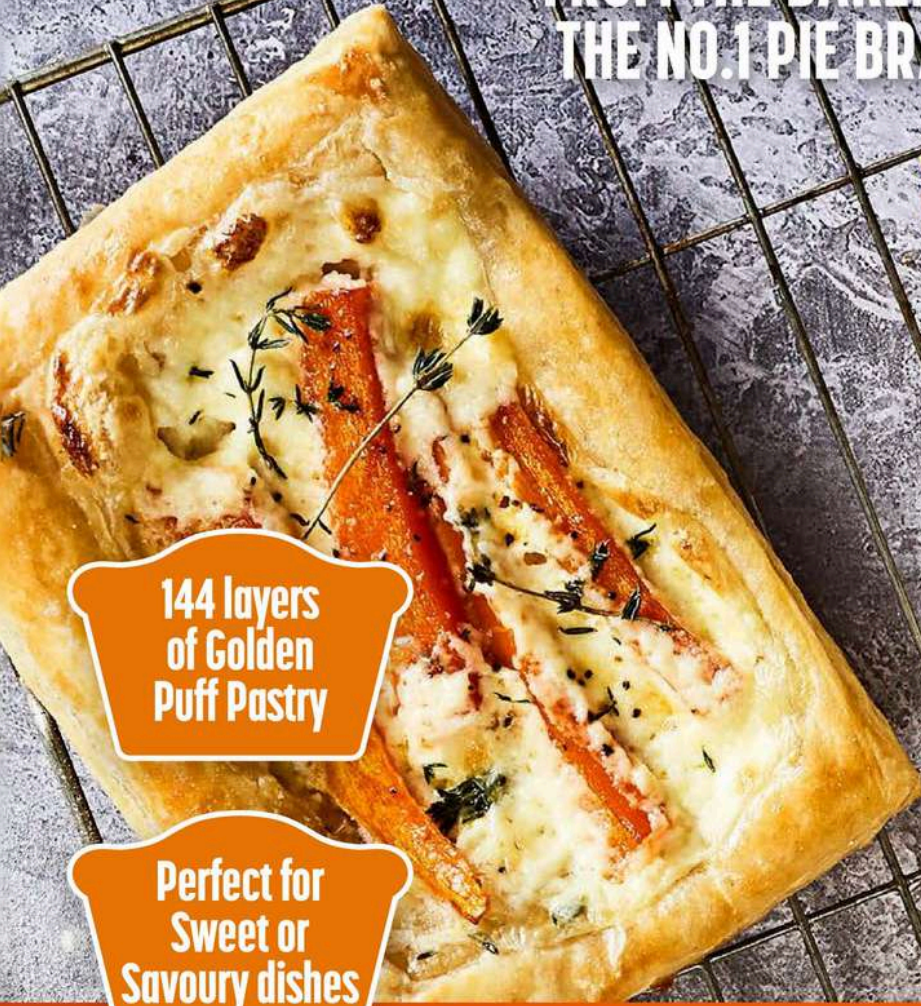




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34044 Pieces, broken 6x1kg

34044

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34041 Ground, blanched 6x1kg

34043 Flaked, blanched 6x1kg

34045 Nibbed, blanched 6x1kg

34043

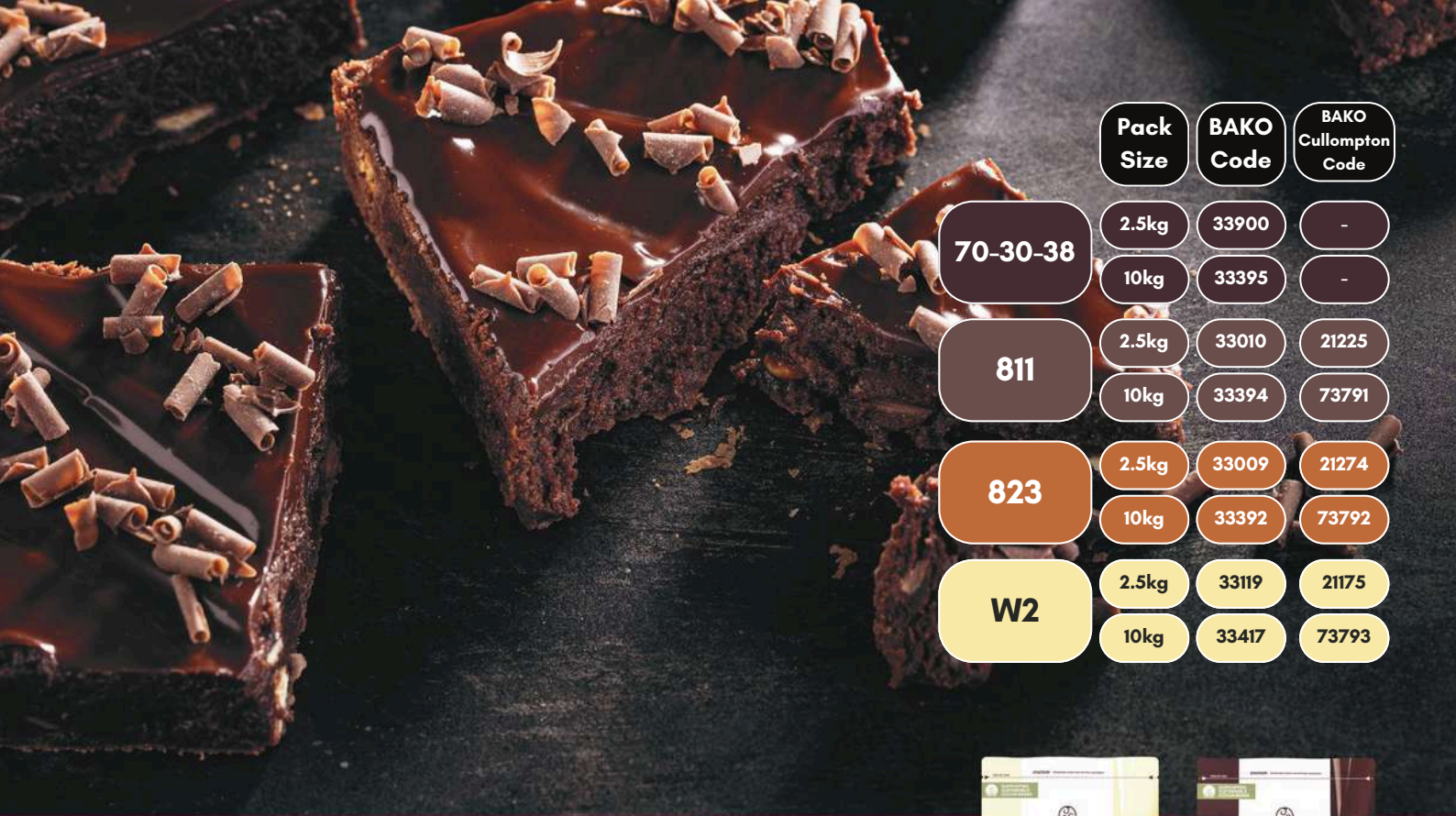
Hazelnuts

34046 Nibbed, roasted 6x1kg

34047 Ground, roasted 6x1kg

34046

Quality you can rely on



	Pack Size	BAKO Code	BAKO Cullompton Code
70-30-38	2.5kg	33900	-
	10kg	33395	-
811	2.5kg	33010	21225
	10kg	33394	73791
823	2.5kg	33009	21274
	10kg	33392	73792
W2	2.5kg	33119	21175
	10kg	33417	73793

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16th September

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Whether you're already a member or considering joining, Business Day is your opportunity to experience the strength, support and community of the CBA.

WHY ATTEND?

- Hear from the craft bakers shaping the future of the industry
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- Expert keynote speakers
- Short, practical insight sessions
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- Exclusive discounts and supplier deals
- Evening drinks reception and awards dinner

Event Highlights

- **Tim Goodwin - The Street Bakehouse**
From passion to success - the story behind building a thriving modern craft bakery.
- **Stef Aquarone MP - Chair of the APPG**
Liberal Democrat MP for North Norfolk.
How parliamentary engagement is helping to raise the voice of craft bakers in Westminster..
- **Terry Fennell - MD of FDQ**
Understanding the new government reforms and how they can help bakeries train and develop the next generation of talent.
- **Jim Steele - Keynote Speaker**
Building resilience, managing pressure and unlocking the mindset needed to thrive in business and life.
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Wales Bakery Conference 2026 Brings the Industry Together at Cardiff and Vale College

Back in May, BAKO were proud to be sponsoring the Wales Bakery Conference 2026 Industry, where industry leaders, bakers, suppliers and future talent from across Wales and the UK came together at Cardiff and Vale College to share ideas, explore innovation and celebrate the future of the bakery industry.



“Events like this are incredibly important for the future of our industry. Bringing education and industry together creates real opportunities for the next generation of bakers, and it’s inspiring to see so much passion, innovation and talent coming through. The future of baking depends on continuing to support, develop and invest in people.” - David Armstrong, BAKO Group Commercial Director



It was also fantastic to see Naomi Griffiths as one of the guest speakers. Naomi was part of the very first BAKO Young Bakers Initiative, making it especially rewarding to see her now sharing her own experiences and insights with the wider industry.

A huge thank you to Cardiff and Vale College for hosting such a fantastic event and to everyone involved in making the day such a success!

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



D Shaped Pastry

Product Code: 84226

36 x 180g



Frozen - Unbaked

Bacon & Cheese Turnover

Product Code: 94013

30 x 148g



Frozen - Unbaked

White Baguette

Product Code: 93037

66 x 143g



Frozen - Part Baked

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SELECT**

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BAKO - CULLOMPTON

Saunders Way, Kingsmill Industrial Estate, Cullompton, Devon, EX15 1BS
T: 01884 831920



puzzling

BREAK

FIND THE BAKO SUPPLIERS

Can you spot all the supplier names hidden below?



J J N I R E K S W M
C A X S X W B S L A
B A P C X M J A J C
U W L B P T I M H P
C B R L R X X X N H
E I A I E I Q Z B I
D W R K G B D P S E
A D T J E H A O X P
W D S U K L T U R O
N P U K K A S S T P

LAST PUZZLE ANSWERS

Chocolate
Brownie
Cocoa
Ganache
Muffin
Cupcake
Drizzle

CALLEBAUT
BRIDOR
MACPHIE

WRIGHTS
PUKKA
DAWN

BAKELS
IREKS

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MORE PUZZLES IN NEXT MONTH'S EDITION

BIG BAKES

Create delicious bakes with ease.

Delivers consistent quality across every batch.

Perfect on their own or customised with inclusions and toppings.



Five Delicious Mixes in Convenient 2.5kg bags

	Pack Size	Bako
Golden Flapjack Mix	2.5kg bag	60510
Chocolate Cake Mix	2.5kg bag	60507
Vanilla Cake Mix	2.5kg bag	60506
Chewy Cookie Mix	2.5kg bag	60508
Fudgy Brownie Mix	2.5kg bag	60509

RENSHAW
ESTD 1898

 **BAKELS**
BAKERY INGREDIENTS SINCE 1904

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