

— IN THE — *Mix*

FOOD INDUSTRY INSIGHTS & OFFERS



Page 6

Sourdough September

Looking for inspiration to take your Sourdough game to the next level? Try these for starters!



Pgs 9-12

Baking The Future

Discover the inspiring story of our work with talented young bakers- and the deliciously festive results.

WELCOME

TO IN THE MIX

Dear Customer,

As the busy Autumn baking season begins, we're excited to bring you another jam-packed edition. Inside, you'll find a bumper crop of special discounts across a wide range of product, alongside features celebrating Sourdough September, Finalists at the upcoming 2025 Baking Industry Awards, and an in-depth look at this year's commodities harvest.

We're also looking forward in the calendar to keep your business ahead of the game, showcasing spook-tacular Halloween essentials and unveiling three new festive additions to our BAKO Select Finish range, co-created with talented bakery students from Coleg Cambria in Wrexham, in partnership with Wrights. Discover the inspiring story behind their product development journey and how our Young Bakers Initiative will continue to support and inspire the next generation of UK bakers, ensuring the craft of baking continues to thrive for years to come.

Learn more about the pastry that makes BAKO Select Sausage Rolls one of our most popular products - plus a few tips on getting the perfect bake.

You're sure to find opportunities to save in September, with money-saving promotions from your favourite brands like Proper Cornish, Dawn, Puratos, Macphie, Baker & Baker and more!

With warmest regards,



EDITOR

Peter

BAKO 

'The key ingredient to the food industry'®

PROPER CORNISH®

'THE' PASTY MAKERS

10% OFF

Chicken Bhaji Pasty
Bako Code 84244 | 20 x 283g



Lamb & Mint Pasty
Bako Code 84231 | 20 x 283g



Spicy Chicken & Chorizo Pasty
Bako Code 84220 | 20 x 283g



Bacon Chicken & Leek Pasty
Bako Code 84217 | 20 x 283g

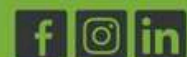


Proper Cornish Vegan Pasty
Bako Code 84216 | 20 x 283g



Premium Chorizo Sausage Roll
Bako Code 84218 | 40 x 175g

MADE PROPER TO TASTE PROPER



Mark Bennett
Patisserie
French Onion Soup Loaf



Seasons Bakery
Beetroot Multiseed
Sourdough



Shelleys Bakery
Cheddar, Cider & Mixed
Onion Loaf

Congratulations to all the finalists selected for consideration at the

- 2025 Baking Industry Awards!

BAKO Group are proud to sponsor the Speciality Bread Product of the Year category and wish the best of luck to the four incredible bakeries in with a chance of scooping up the prestigious award.



Jones Village Bakery
M&S Collection Seeded
Sourdough

Halloween 2025

BAKO

92377	Culpitts Halloween Jumper Sugaretttes 60x70mm	x80
92372	Culpitts Spooky Halloween Sugaretttes 30mm	x256
92373	Culpitts Halloween Button Sugar Piping 25mm	x240
92371	Culpitts Assorted Halloween Sugar Piping 25mm	x250
92374	Culpitts Black Sugar Bats 37mm	x450



92377



92372



92373



92371



92374

50072	Dobla Spooky Ghost	x128
50018	Dobla Orange Pumpkin	x290
50067	Dobla Bats	x192
50047	Dobla Spider Web	x110
56360	Dobla Mummy Ball	x40



50072



50067

50018



50047



56360

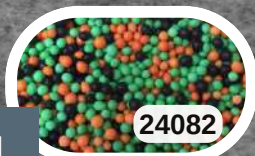
24080	Truly Halloween Glimmer Shapes	800g
24081	Truly Halloween Strands	1kg
24082	Truly Halloween Matt 100's & 1000's	1kg
24083	Truly Wicked Polished Pearls 4mm	1kg



24080



24081



24082



24083



82696

**Baker & Baker Cocoa
Creme Filled Halloween
Ring Doughnut**

48x74g



Happy
Halloween

Sweet
Deals

Dawn is pleased to bring you

MONEY OFF your favourite sweet
bakery mixes & frostings to boost your
Halloween profits!

Make the most of this season with these **spooktacular savings** from Dawn Foods.
Create all of your scary bakes for less with our **Sweet Deals Halloween Promotion**.
Order any of the products listed below and save £3 per bag or £2 per pail.

For more product details & inspiring recipes visit dawnfoods.com/uk
Sign up to our e-newsletters to stay informed!

Your Partner for *bakery success*



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Offer ends 31st October 2025.

Contact your local sales representative to order these great deals TODAY!

£3
Off

MIXES & BASES

BAKO Code	Product	Size	Pack
49960	Dawn® Extra Moist Muffin Base - Plain	12.5kg	Bag
49961	Dawn® Extra Moist Muffin Base - Chocolate	12.5kg	Bag
49923	Dawn® Creme Cake Base - Plain	12.5kg	Bag
49924	Dawn® Creme Cake Base - Chocolate	12.5kg	Bag

£2
Off

MIXES & BASES

BAKO Code	Product	Size	Pack
49933	Dawn® Vanilla Frosting	6kg	Pail
49860	Dawn® Chocolate Frosting	6kg	Pail
49978	Dawn® Cream Cheese Frosting	6kg	Pail

Beyond the Loaf

Creative Ways to Use Sourdough

Sourdough may be best known for its crusty artisan loaves, but today's bakeries are proving it can go far beyond the bread basket. With Sourdough September in full swing, there's never been a better time to explore its versatility, especially as 68% of consumers now purchase sourdough bakery products on a regular basis.

From chewy pizza bases to crisp crackers, buttery pastries to sweet cinnamon swirl loaves, sourdough brings depth of flavour and a health-conscious edge to a wide range of bakes. No wonder 43% of customers say flavour is the main reason they choose sourdough, while 44% are drawn to its gut health benefits. It's also a clever way to reduce waste - repurposing excess starter into new products customers will love.

Seasonal twists can also make sourdough even more exciting. Think pumpkin seed and roasted garlic sourdough, apple and walnut muffins, or a cinnamon swirl loaf that doubles as dessert. Limited-edition flavours encourage repeat visits and keep bakery counters fresh and inviting.

For bakeries, the benefits are clear: More menu variety, healthier options for customers, and products that stand apart from supermarket staples. It's also a chance to tap into the growing demand for artisan-quality goods, showcase seasonal creativity, and build loyalty with customers who are eager to try something new.

Sourdough is more than a loaf, it's an opportunity to innovate, surprise, and delight, whether through bold flavour twists, on-the-go snack formats, or indulgent desserts. This September, take your starter further and unlock the full potential of sourdough in your bakery.

Head on over to our website www.bako.co.uk or give us a call on 0808 196 2344 to stock up on the ingredients you need to bring your sourdough ideas to life.



O-tentic Your Halloween: Where Fright Meets Flavour

**20% off O-tentic Durum for
September and October 10 x 1kg***

Unique bakery component for extraordinary Italian breads -
made with Durum wheat and unique sourdough for a
naturally enhanced taste

Product code; 82018



Red Veil

Ritual bun



Ready to make your
Halloween deliciously
haunting?
Get your recipes here


puratos
Food Innovation for Good

*Offer can be withdrawn at any time, offer valid 01/09/25 - 31/10/25

PASTE FOR TASTE *Seeds*



PALM OIL-FREE



 MORE RECIPES

ORDER TODAY
£2 OFF PER 15 KG BOX
PRODUCT CODE: 77017

BAKO Select Cakes For Finishing

Christmas 2025 Special Editions

Introducing two exciting new additions to our BAKO Select Cakes for Finishing range, the perfectly customisable, labour-saving confectionery solution for this festive period.

**BAKO
SELECT**

Finish

88337 Black Forest Slice

15x92g

88336 Irish Coffee Slice

15x89g

Quality you can rely on

Sold undecorated- serving suggestions only

New

Black Forest Slice

Rich chocolate flavoured sponge cake, with a red cherry filling and cream topping.

88337

Simply
Thaw,
Decorate &
Serve

Irish Coffee Slice

Moist vanilla sponge cake, with a coffee caramel filling and topped with Irish liqueur cream.*

*Contains alcohol

88336

Baking The Future

This month, we are excited to finally unveil the results of our first Young Bakers Initiative- a new collaboration between BAKO, Coleg Cambria and Wrights, part of the Compleat Food Group, devised to inspire the next generation of bakers.



The idea for the initiative grew out of discussions at Coleg Cambria about how to connect education more closely with the modern Baking Industry. With both BAKO and Wrights keen to support the professional development and confidence of the next generation of bakers, the partnership came together quickly and provided the perfect platform to launch the project.

The Hafod building at Coleg Cambria's Wrexham campus



Ella & Naomi in their element at the college's training bakery



Students on the Level 3 Diploma in Baking Proficiency course, Naomi Spaven 29, and Ella Muddiman, 25, both finalists in the BIA (Baking Industry Awards) Rising Star Awards, were given a live New Product Development (NPD) brief: to create both a sweet and a savoury festive product for Christmas 2025. Working in their college bakery, they brainstormed, tested, and refined a series of recipes before presenting them to BAKO and Wrights.

The pair then spent time on the Wrights factory floor, learning first-hand how to adapt their bakery recipes into large-scale production. Cost, flavour, consistency, and capability all had to be factored in, giving them valuable experience of the realities of NPD in a commercial environment. They were also involved in the presentation of their creations for the launch photography, and briefing the team internally at BAKO Sales Presentations, gaining a full view of how a new product moves from idea to market.

Experimenting with different Confectionery finishings



A percentage of profits from the sales will be reinvested into a dedicated fund for future Young Bakers Initiatives, ensuring the Young Bakers Initiative continues to support young talent year after year. The project is supported by the Craft Bakers Association & The Worshipful Company of Bakers.



The project has delivered three festive additions to the BAKO Select range, driven by the passion and creativity of Ella & Naomi. Two new additions to BAKO's "Cakes for Finishing" range: the **Irish Coffee Slice**, layered with coffee caramel and an Irish liqueur cream, the **Black Forest Slice** reimagined for modern tastes, and the new & improved savoury **Festive Slice** featuring brie and cranberry with a refined crunch and glaze.

**BAKO
SELECT**

Black Forest Slice



Festive Slice



Irish Coffee Slice



All three lines are now available for order- exclusive to BAKO Group customers.



Naomi Spaven

"Taking part in this project has been such a brilliant experience, it's completely different to the artisan baking I'd done before. **Seeing how products are developed on such a huge scale has been mind-blowing.** From watching the production lines in action to understanding the journey from concept through to completion; being able to see it all first-hand was fascinating.

For me, one of the highlights was the creative side, decorating the cakes and experimenting with different toppings and flavours. It was amazing to see how each of us came up with something unique, and then to see the professional photography really bring those ideas to life. At the same time, I learned so much about the more technical side of baking, especially costings, and how to balance flavour with affordability.

I love the hands-on side of what I do, but this has also inspired me to think about teaching and passing on my passion to the next generation. I really want young people to see that there are so many different career paths in baking, from artisan bakeries to large-scale production and new product development. **It's made me even more certain that I'm in the right industry, and I feel really excited about the future."**

"This is about more than launching three new festive lines. **It's about showing young people that their creativity has a place in this industry and that their ideas can go all the way to market.** Naomi and Ella have been outstanding, and we hope this becomes the first of many Young Bakers projects, building an annual programme to inspire students across the UK."

Nicola Goodwill, BAKO Group Senior Trading Manager



Ella Muddiman

"I've loved every step of this project. At college you usually bake something, and it ends there, but this gave me the chance to see the whole process. From brainstorming and trialling different flavours, to adapting the recipes at Wrights so they would actually work in production, it was a huge learning curve. The challenge of making something viable for scale, especially on cost, was tough but really rewarding. I especially enjoyed experimenting with flavour combinations and finding what worked best.

To know that something I helped create will be on sale this Christmas is just incredible. **It proves young bakers really can make a difference, and I hope it shows others that they can too."**

"At Wrights, we're passionate about inspiring the next generation of bakers, which is why we were delighted to partner with BAKO and Coleg Cambria on this exciting initiative. We were impressed by the creativity and fresh thinking they brought to the table. The reworked Festive Slice with Brie and Cranberry Slice was a smart seasonal upgrade, while the Black Forest Slice and Irish Coffee Slice filled a clear gap in the market and complemented BAKO's existing range beautifully.

It's been a fantastic way to bring new ideas into the sector and showcase the potential of young talent. We're proud to have played a part in helping future bakers shine, and we hope this project continues to inspire and open doors for the next generation."

Anthony Choi, Senior Commercial Manager – Foodservice Wholesale at Wrights



BAKO Select Festive Slice

The deliciously festive savoury puff pastry slice, filled with chicken, stuffing, cranberries and brie pieces in a creamy white gravy, glazed & topped with a crunchy crumb.

**BAKO
SELECT**

Finish

88338 36x175g Frozen - Unbaked

Quality you can rely on

New
&
Improved

Serve up
Christmas
Lunch... in a
ready-made
slice

Create your own

Fruity Mummy Pastries



Ingredients Code

BAKO Puff Pastry Slab AV	82760
BAKO Apple & Blackberry Filling	82725
BAKO Caster Sugar	35614
BAKO Ready-Use Fondant Icing	35147

Method

- Cut the sheeted puff pastry into rectangles of desired size,
- Set aside half of the rectangular pieces of pastry
- On the other halves, pipe on a length of fruit filling in the middle of the pastry rectangles - leaving the edges clear.
- Moisten the edges of the puff pastry with water (on the slice with the filling on it).
- Using the pastry set aside earlier, cut the rectangular sheets of pastry into vertical finger slices, then cut the slices in half horizontally.
- Randomly place the fingers of pastry horizontally from side to side on top of your filled pastry rectangles.
- Once complete, spray with some water and dust with caster sugar.
- Bake at approximately 200c for around 20 minutes, or until lightly golden brown.
- Once cool, add edible googly eyes, adhering with BAKO Select Ready-Use Fondant.

Wrights
**10% OFF
SELECTED
PIES**



SINCE  1926
Wrights

ENJOYED BY MILLIONS OF PEOPLE *every day*

PRODUCT CODE	DESCRIPTION	PRODUCT WEIGHT (G)	CASE SIZE
80224	WRIGHTS PUFF CHICKEN & MUSHROOM PIE	195	30
84093	WRIGHTS STEAK & KIDNEY PIE	195	32
84053	WRIGHTS PUFF STEAK & ONION PIE	195	32
84092	WRIGHTS STEAK PIE	195	32

**COMPLEAT
FOODSERVICE**

HOME OF
SINCE 1926
Wrights



95% are tempted to buy a Danish Pastry with a hot or cold drink!*

The perfect upsell opportunity!

Maple Pecan Plait

Code: 82274

Pack Size:
48x97g



Cinnamon Swirl

Code: 82109

Pack Size:
48x86.8g



SCAN ME



Find out more here:

www.schulstadbakerysolutions.co.uk

@schulstadbakerysolutions_uk

*Lantmannen Unibake UK - Opeepi, Danish Pastry Questionnaire, December 2024

Pastry Perfection

**BAKO
SELECT**

Finish

At BAKO, we believe that pastry is more than just a base. Pastry is the foundation of flavour, texture, and customer satisfaction.

We're proud of the delicious pastry used in our BAKO Select Sausage Rolls. But what's the secret behind making it so irresistible?

Discover the craft, care, and quality ingredients that go into every batch...

Quality you can rely on

The Art of Pastry Making

Puff pastry is a marvel of culinary engineering. It's a delicate balance of dough and fat, folded and layered. Our supplier uses specially developed plant-based margarines tailored to its recipes. These fats are chosen not just for their flavour, but for their performance in providing the structure, flexibility, and lamination behaviour which is essential for creating up to **120 distinct layers**.

The process begins with a soft cake margarine in the pre-dough stage, which helps develop tenderness and supports dough formation. Then, a firmer pastry margarine is added during lamination, designed to spread and flow evenly through the dough, forming the flaky, golden layers that define our puff pastry.

Every step, from mixing and resting to folding and sheeting, is executed with precision and care in a temperature-controlled environment that ensures consistency and performance.





From Dough to Doughlicious

Once the pastry is ready, it's used to create BAKO Select Sausage Rolls: seasoned pork filling wrapped in expertly laminated pastry, frozen at peak freshness and ready for baking. The result is a product that **lifts beautifully** in the oven, with **crisp layers** and a **rich savoury flavour**.

As the pastry bakes, moisture in the dough and margarine turns to steam. The molten margarine forms a barrier, trapping the steam and causing the layers to rise.

80613

BAKO 5" Sausage Roll

72x92g

80614

BAKO 6" Sausage Roll

68x111g

80615

BAKO 8" Sausage Roll

48x152g

To help our customers get the best from our products, we provide clear, tested baking instructions.

Here are a few Top Tips for the perfect bake:



- 1) Preheat your oven fully before baking. This ensures the pastry lifts properly and bakes evenly.
- 2) Don't add to an oven that is already baking pastry. Adding cold pastry to an oven already in use can drop the temperature, causing pastries to fall or collapse.
- 3) Let the pastries cool before packing in order to preserve structure and texture. Packing hot pastries causes condensation which can make the pastry leathery.
- 4) Follow the recommended timings and temperatures. These have been rigorously tested to ensure consistent, high-quality results.



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Manager for more information**

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Couverture 823

2.5kg 33009

10kg 33392

Dark Chocolate
Couverture 811 (54%)

2.5kg 33010

10kg 33394

White Chocolate
Couverture W2

2.5kg 33119

10kg 33417



64% OF
CONSUMERS
FIND CHOCOLATE
FLAVOURS
APPEALING IN
DESSERTS*



SCAN FOR THE
FULL RECIPE

**PURE
INDULGENCE**

DELIGHTFULLY FILLED COOKIES

Made with Callebaut's signature 811 Dark Chocolate, 823 Milk Chocolate and W2 White Chocolate, these cookies not only look great but taste great too!

*Source: CGA x Callebaut Bespoke Insights

20% OFF



"Offer your customers more of the freshly baked pastry they crave with our showstopping large croissants made with the best ingredients for a crispy, flaky finish"

READY To BAKE



For hoteliers who want a quality product with quick and easy implementation...



Croissant 90g x 50
Code 20207

PURE BUTTER

The best ingredients for these crispy, flaky croissants...

READY To PROVE



Croissant 80g x 150
Code 20358

PURE BUTTER



For bakers and caterers who want to have complete control over the quality of their products...



Raw product



Proved product



Fully baked product

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



STEP 2: dry
(at room temperature)



STEP 3:
egg wash



STEP 4: bake
(oven preheated to 190°C)

2025 HARVEST UPDATE

This year has seen one of the driest Springs on record, with three official heatwaves, and the lowest level of rainfall in over 100 years. In contrast, farmers in Türkiye were plagued by unseasonably harsh springtime frosts. Such extreme weather patterns have significant consequences for a wide range of harvests; here our Commodities Team discuss what's coming for key crops over the next few weeks.

WHEAT



This year's extended dry period restricted wheat growth and subsequently yields. More recently, summer weather has been warm but with enough rainfall to give the wheat crop a much-needed boost. The winter wheat harvest was 48% complete as of the 6th of August, ahead of both the same time last year and the five-year average. Yields are averaging at 7.66 MT/ha, which is 1% below the five-year average, but 5.2% higher than last year. Most importantly for bakers, the average protein level in early Group 1 samples is 13.5%, compared to 12.5% last year. As the harvest progresses, we will start to get a clearer picture of overall quality for this season.

There's a wide spread of estimates for this year's harvest of vine fruit in Türkiye, with numbers ranging from 160 to 220 thousand tons (kMT). Domestic consumption is typically around 50kMT, and carry-over looks to be around 30kMT. That means export volumes could be between 140 to 200kMT. Weather has been a key factor in reducing yields, as well as persistent high inflation rates, pushing up costs for growers and processors. In Türkiye, there is processing capacity for 500kMT a year of vine fruit, with less than half of that set to be used this year,, overheads per ton will soar.

While the South African crop is in better condition, tight availability and high prices out of Türkiye have meant South African exporters have been able to capitalise on the market and increase their prices. One potential benefit to the UK and EU is that South Africa is facing a 30% tariff from the US, meaning more product may be moved into Europe rather than the US, increasing availability and reducing price.



VINE FRUIT

CHERRIES



This year the French crop of cherries has been around 70% of its usual size, forcing processors to look further afield for volume. Spain is the typical next step, but up to 40% of that crop has also been destroyed by poor weather. The Turkish and Bulgarian crops have been even more heavily damaged. Estimates for new season pricing are at a significant premium to last season. More information on pricing will be available in September when processing is completed. Alternative origins such as the US and South Africa are being explored, but so far these options seem to be at very similar price points to more traditional origins.

Often, demand for cherries can be very inelastic (picture a Bakewell tart or a Belgian bun without their signature glacé cherries on top – never!). This means the market can support higher prices and could sustain them for some time.

The UK oat harvest began in early August and is progressing well, with 48% of the crop harvested as of early August. This rapid pace has been supported by the continued dry weather across the country. Some regions have already completed their harvests and are now focusing on assessing crop quality and preparing for winter planting. Early yield data show a 5% decline compared to the five-year average, likely due to poor weather conditions having led to reduced soil moisture and drought stress. With harvesting still underway, particularly for spring oats, this is not yet a complete picture of the UK's overall performance. As milling begins, producers will be able to assess both yield and quality more accurately, providing a clearer outlook for the new season's material.



RAPESEED



The winter rapeseed harvest in the UK is now complete, ahead of both last year and the five-year average. Yields look positive, averaging 3.98 MT/ha across the UK, the highest since 2011. Outside of the UK, crop volumes aren't looking quite so good, with expectations for Ukraine and Canada have been revised down. Additionally, the upcoming EU Deforestation Regulations (EUDR) could divert demand from palm to rapeseed oil, which will support higher prices in the market from January onwards. Oil prices are dependent on a wide range of factors, so harvest statistics can't be looked at in isolation. That said, things are looking positive compared to last year's poor crop.



Article written by BAKO
Group's Senior
Commodity Manager,
Julia Price & Commodity
Buyer, Tom Smalley

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The

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12.5kg box	product code	24028
25kg box	product code	24027



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BORN
ORIGINAL



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full recipe



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macphie

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82760 2x5kg Frozen

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33534 12.5kg



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10%
OFF

Code	Product Description	Size
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88265	B&B Supreme Double Choc	90 x 50g
81052	B&B Supreme White Choc	90 x 50g



Simply take a quantity of frozen cookie pucks



Spread out evenly on a lined baking tray



Bake from frozen in less than 15 mins



Serve for delicious freshly baked cookies

Simply bake your cookie pucks from frozen


Baker & Baker
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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:

BAKO - DURHAM

Mill Road, Littleburn Industrial Estate, Langley Moor, Durham, DH7 8HR

T: 01913 780088

BAKO - WIMBLEDON

1-4 Merton Industrial Park, Lee Road, London, SW19 3XX

T: 02084 170540

BAKO - PRESTON

74 Roman Way Industrial Estate, Longridge Road, Preston, Lancashire, PR2 5BE

T: 01772 664300

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Can you pair each treat with its home country?



Victoria Sponge

France

Cannoli

UK

Éclair

Portugal

Black Forest Gateaux

New Zealand

Pastel de Nata

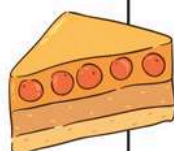
Germany

Pavlova

Austria

Sachertorte

Italy



LAST PUZZLE ANSWERS

1. FIBRE
2. PULSES
3. PREBIOTIC
4. WHOLEGRAIN
5. PROTEIN
6. SEEDS
7. PROBIOTICS
8. WHOLEMEAL
9. OATMEAL

MORE PUZZLES IN NEXT MONTH'S EDITION

THE TRICK TO GREAT TREATS THIS HALLOWEEN



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ESTD 1898

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60698

12.5kg

RENSHAW
JUST ROLL WITH IT
FONDANT ICING



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