

BAKELS BAKERY INGREDIENTS SINCE 1904

Indo Bakels - Established in 1997, is a part of the Bakels worldwide group which has grown to become a group of 40 compaines, manufacturing on all five continents and serving 120 countries.

"Bakery Ingredients Since 1904" This strap line sump up what we do but a more comprehensive description of our activites would be as follows :- We develop, manufacture, distribute and technically support bakery ingredients for every market and products sector i.e carft, industrial, supermarket, bread, pastry, cake, confectionary, hotel, restaurant & catering.

Products are formulated to suit each market sector and we have well established sales and technical teams focused on serving the particular need for each sector. The industrial group is even more specialized with seperate bread, confectionery and instore bakery teams in place. Customer service team are also set up to provide expert support to the respective customers.

FRUIT FILLINGS

Premium quality fruit preparations, made form best fruits. The fruits used are carefully selected on the grounds of thier taste, qualtiy and specfic origin

Available in: 30%, 50%, and 70%|Packaging: 2kg x 8=16 KG Carton | 2.7kg x 4=10.8kgCarton

Main characteristics Varieties Available

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| <ul style="list-style-type: none"> Rich in selected fruit Whole pieces of fruit Ready to use Can be used cold or baked Naturally shiny Natural flavour Natural colour Easy to mix with cream, mousses Freeze/Thaw stable Bake stable | <ul style="list-style-type: none"> Apple Apricot Dark cherry Fruits of the Forest Pineapple Raspberry Redcherry Strawberry Wild BlueBerry |
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FRUIT FALVOURED FILLINGS/ TOPPINGS/ GELS

This range of freeze-thaw stable fillings has been developed especially for our Asian Markets. The fillings are excellent for piping and are very economical to use. A key to their popularity is the clean bright colours and the variety which allows a range of different looking bakery products to be prepared. The fruit fillings can be used for writing on special occasion cakes, toppings for ice- cream, bun and sponge decoration and as filling for muffins, rolls and doughnuts. The same can be used as flavoured topping on whip toppings on cakes. Also can be used as a center filling in muffins.

Availables in Flavours

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|---------------------------------|-------|
| Bakels Strawberry filling | 2.5kg |
| Bakels Pineapple filling | 2.5kg |
| Bakels Orange filling | 2.5kg |
| Bakels Mango filling | 2.5kg |
| Bakels Blueberry filling | 2.5kg |
| Bakels lemon filling | 2.5kg |
| Bakels kiwi fruit filling | 2.5kg |
| Choco gelo(Chocolate Gel) | 2.5kg |
| Sparkle gelo(shiny neutral Gel) | 2.5kg |



DIAMOND GLAZE

A high-quality line of cold application glazes. This is designed to use on pastries, cakes, and desserts such as mousses, cheesecakes, and bavaois, where a hot glaze cannot be used. The diamond glaze, which gives a great shine, can be applied with a brush to fresh fruits or spread using a palette knife on cakes.

Packaging: 5kg x 4 = 20 kg Carton

Main characteristics Varieties Available

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| <ul style="list-style-type: none"> Ready to use Excellent shine Good transparency Freeze/thaw stable Easy to spread from pail with a pastry knife Smooth texture, without lumps Thixotropic texture Easy to create marble effect Natural colour | <ul style="list-style-type: none"> Gold (Apricot Flavour) Caramel toffee Chocolate Mandarin Neutral Red Silver Strawberry White |
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FONDANTS AND ICING

Premium quality icing (Fondant) for cake decorating and moulding. There's no limit to what you can create with Bakels Pettinice ready-to-roll coloured icing. Cake decorating professionals and enthusiasts worldwide are creating extraordinary celebration cakes and high-end confectionary using our high-quality Pettinice fondant. You can create your own personal colours from an infinite number of possibilities with easy blending of the consistent Pettinice colour range.

Available across five continents and in more than 30 Counties Pettinice is trusted all over the world to deliver a professional look to your cake decorating inspiration. Available in: White I Red I Black I Blue I Pink I Green I Ivory IAlmond I Yellow IOrangel Chocolate I Purple



FAT BASED CREAMS/ CREAM FILLINGS

A range of innovative high-quality products based on fat. Very easy to use due to short and stab texture for a lot of different applications like tarts, and puff pastries.

Packaging: 6 kg x 4 = 24 kg Carton

Main characteristics Varieties Available

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| <ul style="list-style-type: none"> Bake stable Freeze/thaw stable Can be injected before or after baking Paste texture, easy to spread, easy to write with Ready to use Smooth and creamy texture Shelf stable Eggless and non-dairy | <ul style="list-style-type: none"> Caramel Chocolate Lemon Orange Vanilla |
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CAKES MIXES AND IMPROVERS

- Eggless Treat Plus — ETP (Concentrate)
- Eggless Premium Concentrate (Concentrate)
- Brownie Treat Egg-Free Cake Mix (Premix)
- Choco lava egg-free cake mix(Premix)
- Vanilla treat egg-free cake mix(Premix)
- Chocolate Treat egg-free cake mix(Premix)
- Vanilla Delight Cake mix(Premix)
- Chocolate Delight Cake mix(Premix)
- Bakels Biscuit mix(Premix)
- Muffin treat egg-free muffin mix(Premix)
- Cake Fresh(Cake Improver)



BREAD MIXES

Bakels 8 Grain Bread Mix

- Mixes containing 8 type of grains for the production of bread or other bakery products
- Packaging: Available in 10 kg drum (1 kg x 10)



PASTES AND DECORATIVES

Apito Flavouring Paste

It is a liquid flavour and colour emulsion, which is used to provide flavour and colour to all types of baked goods. The usage rate can be varied to suit colour and flavour requirements. It can also be used in non-dairy whip toppings and neutral glazes.

Available in: Lemon I Pineapple I Orange I Strawberry I Chocolate I Mango I Cappuccino I Butter Vanilla

Application: 3% on total batter weight I Packaging: Available in 16 kg Carton (2 kgx 8)

BREAD IMPROVERS

- Domax SF Bingo
- Domax SF Bingo Supreme
- Domax Whole Wheat Max
- Domax SF XI Supreme
- Biobake SPL
- Domax D 300 Supreme
- Domax D 500 Supreme
- Domax Superzyme Ultra
- Super DR supreme
- Universal (Gluten Replacer)

ICE CREAM STABILIZERS

- Miracle
- Miracle Super
- Miracle Super(N)
- Micrale Juicy

BISCUIT IMPROVER AND EMULSIFIERS

- Bioprotease (PAN)
- DOHEP
- PAPAIN (X)
- Proester AD 1117
- Proester SI 150
- Chcowhip (Milk Protien Hydrosed)



The information of chemical / Industrial grade Product given above is set in good faith and for guidance only. Users should conduct their own tests to determine the stability and suitability before consume and as per Govt / Non Govt. law/rules.no legislative liability /responsibility what so ever in any nature on our Company's Part. Not for Fertilizer / Agriculture/ Pesticide use or do not use which is Prohibited By Various Government Department / NGO.