
BAKELS
BAKERY INGREDIENTS SINCE 1904
2025
WITH RENSHAW PRODUCTS
ESTD 1898

BAKERY INGREDIENTS SINCE 1904

The best baked goods are the result of the right ingredients and craftsmanship. We have developed and refined bakery ingredients for the industry since 1904 and we call on this experience today to support bakers of any size develop outstanding baked goods.

With a rooted focus on consumer trends, our expertise and ingredients help bakers not only produce the best products to satisfy these trends, but also do it in the most consistent and efficient way for required bakery processes.

British Bakels expanded its capabilities further in 2023 with the addition of Renshaw. Founded in 1898, the Renshaw brand has been synonymous with high quality bakery ingredients and decoration. You can find Renshaw product information in this guide and on the dedicated Renshaw website: www.renshawbaking.com.

The range of ingredients in this guide is a brief introduction to our wider portfolio and thus many more applications. We endeavour to ensure the majority of products listed in here are available from stock.

At the bottom of each page is a simple key, for convenient information on allergens, usage and vegan suitability.

More information is available by scanning the QR codes throughout this guide, or visit www.britishbakels.co.uk.

OUR GROUP

37
Bakels Companies in the world

120
Number of countries where our products are available through distributors and agents

3,000
Colleagues worldwide

2,000+
Bakery products

BRITISH BAKELS
BICESTER & LIVERPOOL, UK

British Bakels are a part of Bakels, an international Group with headquarters in Switzerland.

From our production facilities in Bicester and Liverpool, we supply our local market and various export markets around the world.

OUR MISSION

To be a technically based company, whose objective is to assist our customers develop, produce and sell (more) bakery products.

We will do this by presenting concepts and ingredients which the baker can use to increase their sales and improve quality and efficiency.

We will back this up with technical support and training.

BAKELS

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RENSHAW

/renshawbaking
/RenshawBaking
/RenshawBaking
/Renshaw

OUR PRODUCTS

BREAD, ROLLS & MORNING GOODS

8 Speciality Bread Mixes
10 Bread & Roll Improvers
11 Bun & Roll Concentrates
12 Crossing Mix
12 Doughnut Concentrates
13 Tiger Paste
13 Sourdough Products
14 Crumb Softeners
15 Fats for Fermented Goods
15 Shelf Life Control
15 Dough Relaxant

RELEASE SOLUTIONS

18 Bread & Cake/Confectionery

SAVOURY & PASTRY

22 Pastry Relaxer
22 Pastry Fat
22 Pastry Improver
22 Pie Filling Thickener

GLAZES

26 Bun Glaze
27 Confectionery Glaze

CAKE & SPONGE

30 Emulsifiers
31 Baking Powders
32 Shelf Life Extenders
32 Milk & Egg Extenders
33 Cake & Sponge Mixes

FOOD SERVICE

38 Food Service Ingredients

CONFECTIONERY

42 Confectionery Mixes
43 Dessert Mixes
43 Cookie Mixes
44 Meringue Mixes
44 Cream Stabiliser
44 Custard Mixes
44 Crossing Mix
45 Ice Cream Products
46 Just Roll With It Fondant Icing
48 Fondant Icings
49 Soft Icings
50 Icings, Coverings & Fillings
51 Marzipan

CARAMEL

54 Caramel

STOCKISTS

58 Bakels Stockists

INDUSTRIAL SOLUTIONS

62 Bakels Industrial Solutions

Can't find what you're looking for?

Our full portfolio stretches far beyond the ingredients in this brochure.

Get in touch on 01869 356400 for specific enquiries.



BREAD, ROLLS & MORNING GOODS



8 SPECIALITY BREAD MIXES
10 BREAD & ROLL IMPROVERS
11 BUN & ROLL CONCENTRATES
12 CROSSING MIX
12 DOUGHNUT CONCENTRATES
13 TIGER PASTE
13 SOURDOUGH PRODUCTS
14 CRUMB SOFTENERS
15 FATS FOR FERMENTED GOODS
15 SHELF LIFE CONTROL
15 DOUGH RELAXANT

SPECIALITY BREAD MIXES

	Bakels code	Pack size	Usage	Allergens	Nutritional information per 100g (base bread and roll recipes only)																
					Protein (/100G)	Fibre (/100G)	Vitamin D	Vitamin E	Vitamin B6	Calcium	Thiamin	Niacin	Folate	Chloride	Phosphorus	Copper	Manganese	Magnesium	Iron	Zinc	Selenium
COUNTRY OVEN® MULTISEED BREAD CONCENTRATE The Original and Still the Best - Containing a wholesome blend of sunflower, pumpkin and linseeds, wheat bran, oat flakes and delicious Fermdor® Wheat Sourdough. Delivering extra bite to this darker style bread, with a coarser open texture. Make rolls, artisan bread and more.	394720	16kg	50/50 to flour	Oats, rye, wheat	Source (12.5g)	Source (5.2g)	-	Source	-	-	High	-	Source	High	High	High	High	Source	Source	Source	Source
COUNTRY OVEN® OAT & BARLEY BREAD CONCENTRATE Clean label concentrate incorporating the goodness of oat and barley flakes, malted wheat flakes and wheat fibre. Produce bread, rolls and more with a versatile concentrate, which delivers a wholesome point of difference for bakers.	394477	16kg	50/50 to flour	Barley, oats, rye, wheat	Source (10.1g)	Source (5.6g)	-	-	-	-	Source	-	Source	High	Source	Source	High	-	-	-	-
COUNTRY OVEN® ARTISAN BREAD 7% CONCENTRATE - MTO Clean label concentrate to which flour, salt, water and yeast are added, providing bakers with the opportunity to produce top quality, long process bread in less than three hours. The finished bread delivers a firm, crunchy crust, delicious Fermdor® Wheat Sourdough flavour, good eating quality and aroma for breads, baguettes and ciabatta.	394190	12.5kg	7% on flour weight	Wheat	Source (7.8g)	-	-	-	-	-	Source	-	Source	High	-	-	Source	-	-	-	-
COUNTRY OVEN® RYE BREAD CONCENTRATE - MTO Containing a blend of rye sourdoughs, delivering a malty flavour and distinctive aroma to the baked bread. Produce a variety of light and dark rye breads to suit local consumer taste with this versatile concentrate, with great handle ability.	394350	16kg	50/50 to flour	Barley, rye, wheat	Source (8.6g)	Source (5.6g)	-	-	-	-	Source	-	Source	High	Source	Source	High	-	-	-	-
COUNTRY OVEN® GOLDEN GRAINS BREAD CONCENTRATE - MTO Containing a delicious mix of ancient grains, quinoa and chia, in addition to sunflower and linseeds. Turmeric is added to deliver an appetising warm hue to the baked bread and rolls, providing point-of-difference products in your bread offering.	394787	16kg	50/50 to flour	Oats, rye wheat	Source (11.4g)	Source (5.4g)	-	High	-	-	High	-	Source	High	Source	High	High	Source	Source	-	Source
COUNTRY OVEN® FIBRE PLUS BREAD CONCENTRATE - MTO Packed with fibre and delicately filled with wheat flakes, Fibre Plus provides bakers with a robust concentrate which produces delicious bread and rolls with a pleasant malty flavour and added bite, all backed up with a golden brown crust.	394505	16kg	50/50 to flour	Wheat	Source (10.2g)	High (7.7g)	-	-	Source	-	Source	Source	Source	High	High	Source	High	Source	Source	-	-
COUNTRY OVEN® SEEDED ARTISAN BREAD CONCENTRATE - MTO Clean Label concentrate containing sunflower, linseeds and delicious Fermdor® Wheat Sourdough. Requiring just 60 minutes bulk fermentation, for great-tasting artisanal-style bread and rolls with a striking crust appearance and enticing open crumb.	394185	16kg	50/50 to flour	Wheat	Source (8g)	High (6.6g)	-	-	-	-	Source	-	Source	High	Source	Source	Source	-	-	-	-

Consumers want *Tasty & Nutritious* Breads

CONSUMERS EAT FRESH BREAD FOR ITS FLAVOUR, AS A STAPLE OR BECAUSE IT IS FILLING OR HEALTHY

SOURCE OF/HIGH IN PROTEIN INFLUENCES FRESH BREAD CHOICES FOR *34%*

SOURCE OF/HIGH IN FIBRE INFLUENCES FRESH BREAD CHOICES FOR *50%*



Make a whole host of health claims using the base recipes

Data Sources: Bakels/VYPR 2024

Vegan suitable: Ingredient usage: Allergens: Made-to-order: MTO

BREAD & ROLL IMPROVERS

	Volume	Stability	Immediate softness	Economy in use (5 star = better economy in use)	Clean Label	Allergens
LECITEM® 5000 PLUS 1% on flour weight for bread. 2% on flour weight for rolls & wholemeal. 199850: 12.5kg bag	★★★★★	★★★★	-	★★★	✕	Wheat
FRENCH IMPROVER 0.25% on flour weight for bread. 195750A: 25kg bag	★★★★	★★	-	★★★★★	✓	Wheat
SUPER LECITEM® 3000 0.5-1% on flour weight for bread. 1% on flour weight for rolls & wholemeal. 198850: 16kg bag	★★★★	★★★	-	★★★	✕	Wheat
LECITEM® 2000 1% on flour weight for bread. 2% on flour weight for rolls & wholemeal. 197460: 15kg bag	★★★★	★★★	-	★★	✕	Soya, wheat
CLEAN LABEL SUPER IMPROVER 0.5% on flour weight for bread. 1% on flour weight for rolls & wholemeal. 194245: 12.5kg bag	★★★★	★★	★★	★★★★	✓	Wheat
QUANTUM PREMIUM BREAD IMPROVER 1% on flour weight for bread. 2% on flour weight for rolls & wholemeal. 194300: 12.5kg bag	★★★★	★★	★	★★★	✕	Soya, wheat
LECITEM® PREMIUM PASTE IMPROVER 0.5-1% on flour weight for bread. 1-1.5% on flour weight for rolls & wholemeal. 197590R: 9kg lined pail	★★★	★★★★★	★	★★	✕	Wheat
QUANTUM CLEAN LABEL BREAD IMPROVER 0.5% on flour weight for bread. 1% on flour weight for rolls &wholemeal. 194230A: 15kg bag	★★★	★★★★	★★★	★★★★	✓	Soya, wheat
LECITEM® 1000 1% on flour weight for bread. 2% on flour weight for rolls & wholemeal. 197350A: 15kg bag	★★★	★★★	-	★★★	✕	Soya, wheat

Vegan suitable: Ingredient usage: Allergens: Made-to-order: MTO

BUN & ROLL CONCENTRATES

	Economy in use (5 star = better economy in use)	Usage on flour weight	Applications	Allergens
BAKTEM 5% CRUSTY 392955: 12.5kg bag	★★★★★	5%	Crusty rolls/ bread, Baguette	Soya, Wheat
BAKTEM 5% SOFT ROLL 392967: 12.5kg bag	★★★★★	5%	Soft roll, Burger bun, Wholemeal	Soya, Wheat
BAKTEM 10% SOFT ROLL 392460: 12.5kg bag	★★★	10%	Soft roll, Burger bun, Wholemeal	Soya, Wheat
BAKTEM RED 10% SOFT ROLL PASTE 175020: 12.5kg lined carton	★★★	10%	Soft roll, Burger bun	Wheat
BAKTEM 10% BRIOCHE PASTE 378500: 12.5kg lined carton	★★★	10%	Brioche products	Wheat
BAKTEM BLUE 20% BUN PASTE 175220: 12.5kg lined carton	★★	20%	Hot cross bun, Spiced bun, Sweet goods	Soya, Wheat

Ultimate Softness

Our range of bun and roll concentrates deliver softness for all types of customers. Concentrates used at between 5-20% mean customers can choose according to their bakery process.



CROSSING MIX

RTU CROSSING PASTE

Convenient, ready-to-use crossing mix which is free from Titanium Dioxide, for the perfect cross on hot cross buns. With a good baked shape, this mix finishes delicious hot cross buns made using **Baktem Blue 20% Bun Concentrate.**

Pre-bake · Wheat
413079: 10 x 1kg sachets

CROSSING MIX SG

Give your hot cross buns the perfect finish with this easy-to-use crossing mix. Simply add water and mix.

Pre-bake · Wheat
413020: 12.5kg bag

DOUGHNUT CONCENTRATES

YEAST DOUGHNUT CONCENTRATE

Powdered concentrate for the production of top quality, short eating doughnuts and yum yums, with excellent volume and a light texture. The finished doughnuts have a bold appearance, with minimum fat absorption.

50% on flour weight · Soya, wheat
378160: 12.5kg bag
378185: 8kg bag

DOUGHNUT PASTE CONCENTRATE

Paste concentrate which is free from palm oil, for consistently top quality yeast-raised doughnuts, yum yums and even Danish pastry. Finished doughnuts are excellent in volume, bold in appearance, short, tender eating, with a light texture and economical in use.

16.25% on flour weight · Wheat
378212: 10 x 1.3kg sachets

CAKE DOUGHNUT CONCENTRATE

Powdered concentrate which, for economy, requires the addition of flour and water, to produce top quality batter deposited cake doughnuts.

50/50 ratio with flour · Egg, milk, soya, wheat
378140: 12.5kg bag

Complete Doughnut Solutions

Our doughnut concentrates deliver excellent eating quality, with minimum fat absorption. They taste great with our delicious range of **Icings, Coverings & Fillings.**



TIGER PASTE

Tiger paste provides an alternative decorative finish for bread, resembling the appearance of a tiger's coat. Applied pre or part-proof, Bakels Tiger Bread solutions provide bakers with the ingredients for point-of-difference bread and roll products with delicious crust flavour and crunchy bite.

RTU TIGER PASTE

Ready to use paste which can be applied pre or part-proof. 9 months shelf life at cool ambient temperature.

413046: 9kg pail

TIGER PASTE MIX

Requires only the addition of yeast and water for the same tiger appearance and delicious flavour.

412980: 12kg bag

RTU SALT & PEPPER TIGER PASTE - MTO

The salt and pepper flavoured variant of our ready-to-use Tiger Paste. Simply apply with a brush pre-proof for that signature tiger bread finish.

413048: 5kg pail

SOURDOUGH PRODUCTS

FERMDOR® SOURDOUGH POWDERS

Bakels are proud to provide a range of sourdough products to assist bakers in efficiently producing a wide variety of artisanal style bakery products.

The clean label range of sours, made using state-of-the-art fermentation, is of the highest quality and can be used to enhance flavour and texture in products such as white and brown bread, puff pastry, pizza dough, sweet yeast doughs, as well as pasta and even meat marinade.

		Usage (OFW)	Acidity TTA	pH	Shelf Life	Form
SPECIALITY WHEAT-BASED	W CLASSIC	3-8%	45	3.7	360 days	Powder
	W BRIGHT	2-6%	100	3.6	360 days	Powder
	W GERM	2-6%	100	3.7	360 days	Powder
	DURUM	2-8%	85	3.6	360 days	Powder

Vegan suitable: · Ingredient usage: · Allergens: · Made-to-order: MTO

CRUMB SOFTENERS

Our extensive range of robust crumb softeners allow bakers to produce bread and rolls according to their specific requirements.

Scan for further information >>

	Form	Immediate softness	Over life softness	Economy in use (5 star = better economy in use)	Clean Label	Allergens
CLEAN LABEL CRUMB SOFTENER 0.25-0.5% on flour weight for bread. **218905: 12.5kg bag**	Powder	★	★★★★☆	★★★★	✓	Wheat
SUPER MONOBAC 0.25-0.5% on flour weight for bread. **218505: 12kg bag in box**	Liquid	★★★	★★★★☆	★★★	✕	Wheat
BACOM SOFT 1% on flour weight for bread. **218160M: 9kg pail**	Paste	★★★	★★★	★★	✕	-
SUPER BACOM 0.25-1% on flour weight for bread. **218222: 12.5kg lined carton**	Liquid	★★★	★	★★★★	✕	-
BACOM 0.5-1% on flour weight for bread. **218250: 12.5kg lined carton**	Liquid	★★★	★	★★★	✕	-
MONOFRESH® SUPER 0.5-1% on flour weight for bread. **218650: 12.5kg bag**	Powder	★★★	-	★★	✓	Soya, wheat
SUPERSOFT B 0.5% on flour weight for bread. **218050: 12.5kg bag**	Powder	★★★★★	-	★	✓	Wheat

☆ For extra softness over life using **Clean Label Softener** or **Super Monobac**, bakers can reliably increase the usage rate, particularly in high sugar products for further enhanced results.

Vegan suitable: Ingredient usage: Allergens: Made-to-order: MTO

FATS FOR FERMENTED GOODS

PALM FREE DUO

Containing a blend of vegetable oil containing emulsifiers, Palm Free Duo was formulated to partially replace traditional bakery shortenings used in bread recipes, while maintaining crumb structure, softness and shelf-keeping properties. Delivering improved volume and cost-in-use benefits.

Replace traditional bakery fats:
50% the level of shortening
25% the level of bakery margarines

112479: 9kg pail

112475: 900kg tank

SHELF LIFE CONTROL

BAKELS PROTECT

Clean label preservative made from fermented wheat flour, an effective alternative to preservative calcium propionate (E282) and suitable for all yeast-raised bakery products. Protect is declared as fermented wheat flour on product labelling.

1% on flour weight Wheat

272230: Bakels Protect Red 20kg bag

DOUGH RELAXANT

BAKELS RELAX

Concentrated dough relaxer based on synthetic L-Cysteine. Providing a solution where poor extensibility is an issue - acting as a reducing agent on the gluten network. Bakels Relax allows for a softer dough, making moulding easier and greater gas retention, for a more open textured baked product.

0.5-1% on flour weight Wheat

255055: 12.5kg bag

BAKELS RELAX CLEAN LABEL

Concentrated clean label dough relaxer consisting of natural inactivated yeast.

0.2-0.5% on flour weight

255520A: 20kg bag





RELEASE SOLUTIONS

18 BREAD & CAKE/CONFECTIONERY

RELEASE SOLUTIONS

HAVING TROUBLE FINDING THE RIGHT RELEASE SOLUTION FOR YOUR BAKED GOODS?

We understand the importance of effective release of baked goods, to ensure the very best finished goods. That's why we provide a range of release solutions which not only suit specific finished goods, but also deliver operational convenience too.

	Bread	Cake/ Confectionery	Emulsion	Liquid	Paste	Cereal	Brush	Spray	Automatic	Aerosol
TINCOL® Tin greasing emulsion, for the clean and trouble free release of bread and rolls from bread tins and baking trays. Easy to spread and forms a very thin but efficient film on the surface of the tin or tray. 133050: 11.4kg bag in box	✓	-	✓	-	-	-	✓	✓	✓	-
DOVIDOL® Dovidol® prevents dough pick-up and ensures a clean release from all surfaces with which dough comes into contact. Applications include dough dividers, bowls, chutes, hoppers etc. 136160: 10.9kg bag in box	✓	-	-	✓	-	-	-	✓	-	-
SPRINK General purpose release agent for both bread and confectionery goods. Delivering clean release for bread tins, trays, pizza pans and foils. 132040: 6 x 665ml aerosol can	✓	✓	-	✓	-	-	-	-	-	✓
TINGLIDE® All purpose confectionery release agent, for the hand greasing of confectionery trays. Packed in resealable pails. Particularly suited for the craft baker. 135610: 10kg pail	-	✓	-	-	✓	✓	✓	-	-	-
TINGLIDE® NO.2 Confectionery release agent, containing cereal. With a melting point of 32°C and a firmer consistency, it is suitable for high sugar content products and brush application. 135025: 10kg pail	-	✓	-	-	✓	✓	✓	-	-	-
LIQUID TINWAX High performance, general purpose release agent for bread and confectionery products with a high sugar content. 132100: 12kg bag in box	✓	✓	-	✓	-	-	✓	✓	✓	-
RELEASE NO 65 Release No 65 is a sponge and confectionery release agent. Cereal free, it contains a percentage of beeswax for the release of meringues, sponges and savoury goods. Suitable for direct application to band plants. 132550: 12kg bag in box	-	✓	-	✓	-	-	✓	✓	✓	-

Vegan suitable: Ingredient usage: Allergens: Made-to-order: MTO

SAVOURY & PASTRY



22 PASTRY RELAXER
22 PASTRY FAT
22 PASTRY IMPROVER
22 PIE FILLING THICKENER

PASTRY RELAXER

BAKELS RELAX

Concentrated dough relaxer based on synthetic L-Cysteine. Providing a solution where poor extensibility is an issue. Bakels Relax allows for a softer dough, making moulding easier and greater gas retention and a more open textured baked product.

0.5-1% on flour weight | Wheat
255055: 12.5kg bag

BAKELS RELAX CLEAN LABEL

Concentrated clean label dough relaxer consisting of inactivated yeast.

0.2-0.5% on flour weight | Wheat
255520A: 20kg bag

PASTRY FAT

ROLLEX® GOLD

All purpose, high quality pastry fat with low melt point, with advantages over margarine. With the plasticity and strength to build up the finely laminated structure of pastry dough. Ensures maximum oven lift and volume for pastry goods. Suitable for vegan pastry applications.

See website recipes
166050: 10kg lined carton
166060: 960kg pallet box

PASTRY IMPROVER

CLEAN LABEL DANISH IMPROVER - MTO

Clean label powdered improver for the production of top quality laminated morning goods, providing great volume and stability for Danish and croissant. Suitable for vegan pastry applications.

1% for Danish, 0.5% for croissant | Wheat
192336: 20kg bag

PIE FILLING THICKENER

INSTANT STARCH

Pre-gelatinised (pre-cooked) modified waxy maize food starch, which thickens when mixed with cold water or fruit juice. Producing a gel which is exceptionally clear and pleasant to the palate. Freeze thaw stable and suitable for the production of fruit fillings for pies and flans.

As required | Wheat
355150: 20kg bag

COOK UP STARCH

Easily dispersed in cold water, thickens to a clear, clean-tasting viscous sauce through the cooking process.

As required
355160: 20kg bag





Create Delightful Vegan Pastries

Did you know?

Rollex® Gold and **Clean Label Danish Improver** are both suitable for vegan pastry applications and the finished pastries taste great with our range of **RTU Cream Fillings** (pg 50) and **Vegan Caramel** (pg 54).

Vegan suitable: | Ingredient usage: | Allergens: | Made-to-order: MTO

GLAZES



26 BUN GLAZE
27 CONFECTIONERY GLAZE

BUN GLAZE

BUN GLAZE RTU

A ready-to-use, top quality after bake glaze for the all year round glazing of buns, fruited loaves etc, providing an excellent sheen. Does not need to be refrigerated. Economical in use. Very quick drying when applied to products straight from the oven.

- Apply to baked goods immediately after baking
- **345805: 12kg bag in box**

CLEAN LABEL BUN GLAZE RTU - MTO

A ready-to-use, top quality glaze applied immediately after baking, for all year round production of clean label buns, fruited loaves and hot cross buns. Provides an excellent sheen which does not fade.

- Apply to baked goods immediately after baking
- **345820: 12kg bag in box**

RTU SPICED BUN GLAZE - MTO

With all the benefits of Bun Glaze RTU but with spice already added. Especially recommended for the production of hot cross buns with that extra spicy bite.

- Apply to baked goods immediately after baking
- **345812: 6kg bag in box**



CONFECTIONERY GLAZE

RTU NEUTRAL GLAZE

Soft set jelly for the quick and easy way to decorate fruit tarts. Ready-to-use, providing a very smooth consistent jelly with a delicious flavour and superb clarity. Contains natural flavouring.

- As required
- **346420: 8 x 1kg sachets**
- **346440: 5kg pail**

RTU STRAWBERRY GLAZE

Soft set jelly for the quick and easy way to decorate strawberry tarts. Ready-to-use, providing a very smooth consistent jelly with a delicious natural flavour and superb clarity. Contains natural colours.

- As required
- **346490: 8 x 1kg sachets**
- **346480: 5kg pail**

INSTANT SUPERGLAZE

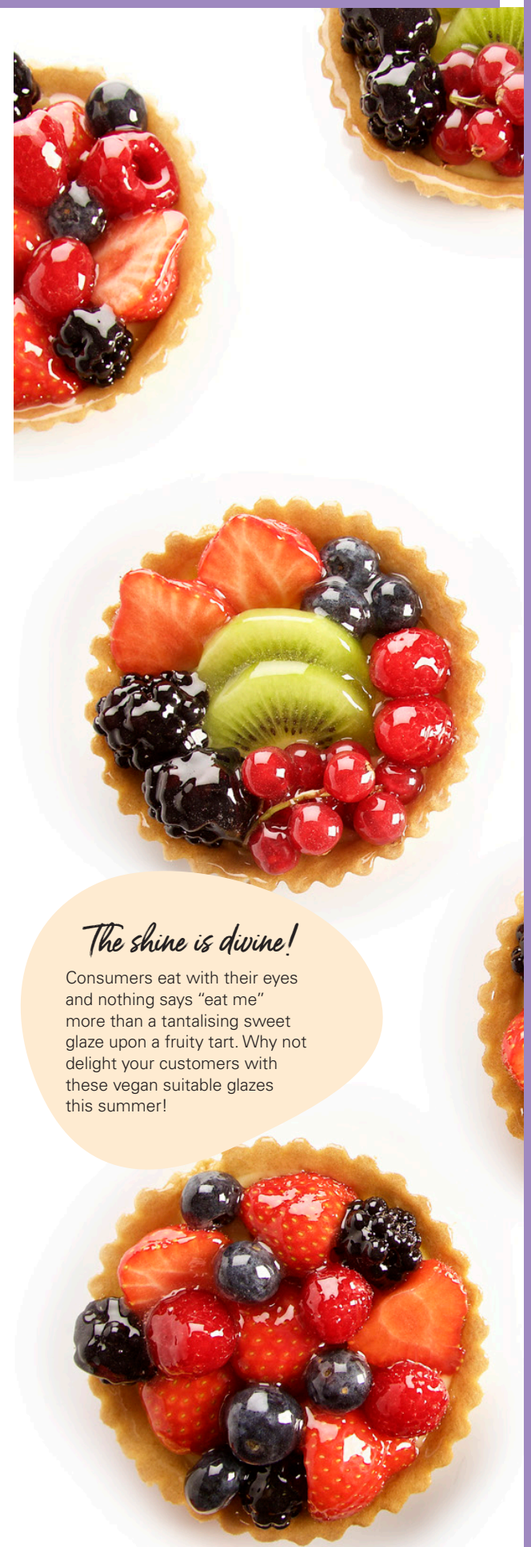
A ready-to-use glaze, which is short eating with a bright, transparent shine that enhances the finished product, particularly where fresh or tinned fruit are incorporated. Suitable for hand and machine glazing applications.

- Recommended operating temperature 75-90°C
- **347250 (Apricot): 15kg bag in box**
- **347310 (Neutral): 15kg bag in box**

CLEAR GLAZE

Convenient glaze suitable for application onto doughnuts, yum yums and more. Apply to hot or cool products, which delivers an appetising touch-dry crispy effect akin to a classic sugar glaze.

- As required
- **472290 5kg pail**



The shine is divine!

Consumers eat with their eyes and nothing says “eat me” more than a tantalising sweet glaze upon a fruity tart. Why not delight your customers with these vegan suitable glazes this summer!

CAKE & SPONGE

30 EMULSIFIERS
31 BAKING POWDERS
32 SHELF LIFE EXTENDERS
32 MILK & EGG EXTENDERS
33 CAKE & SPONGE MIXES

EMULSIFIERS

OVALETT®

Ovalett® gel is a high performance, alpha gel, emulsifier and stabiliser. Suitable for the “all-in method” of sponge batter production. Ovalett® gives tolerance to the batter, reducing the impact of inconsistencies in the egg or flour properties. It also enhances the eating and keeping qualities and is Halal certified.

- 1-3% on batter weight
- **211150: 10kg pail**

OVALETT® NNC

Ovalett® NNC is a high performance emulsifier and stabiliser. Suitable for the “all-in method” of sponge batter production. Ovalett® NNC gives tolerance to the batter, reducing the impact of inconsistencies in the egg or flour properties. It also enhances the eating and keeping qualities. Ovalett® NNC is alcohol-based, therefore suitable for customers requiring exclusion of propylene glycol in their ingredients.

- 1-3% on batter weight
- **211100: 10kg pail**

COLCO

Colco is a high performance, alpha gel, emulsifier and stabiliser. Suitable for the “all-in method” of sponge batter production. Colco gives tolerance to the batter, reducing the impact of inconsistencies in the egg or flour properties. It also enhances the eating and keeping qualities and is Halal certified. Colco is the most concentrated emulsifier in the Bakels range.

- 1-2% on batter weight
- **215205A: 10kg pail**

Products developed by the experts

Relied on and loved by bakers for many years, **Ovalett®** provides bakers with high performance just when you need it. **Colco** is just one of many alpha gel emulsifiers produced by our Centre of Competence for these ingredients in Sweden

Get in touch for more information.



BAKING POWDERS

HERCULES® REGULAR

General purpose, medium strength baking powder, ideal for a range of different applications.

- Cake & sponges 2-5%
- **297020: 25kg bag**
- Wheat

HERCULES® DOUBLE

Hercules® Double is a high quality baking powder, with dual action gas release. The reaction takes place at the start and throughout the process, giving a controlled volume.

- Cake & sponges 2-5%, Pancake 1-3%
- **297330A: 25kg bag**
- Wheat

HERCULES® SLOW

Hercules® Slow is a high strength quality baking powder suitable for chilled and frozen batters/doughs. It is the slowest controlled gas release baking powder, delivering a finer texture, whiter crumb, with no after-taste in baked products. Free from SALP.

- Chilled dough 5-8%, frozen dough 5-8%, cake & sponges 2-5%
- **297300A: 25kg bag**
- Wheat

HERCULES® LOW SODIUM 40

Hercules® Low Sodium 40 is a high quality, multi-purpose baking powder. Specifically formulated to reduce sodium levels in baked products to meet low sodium criteria. Sodium content typically 40% less compared to standard baking powders.

- Self raising flour 4-5%, pancake 1-3%, crumpet 4-6%, scone 5-7%, chilled dough 5-8%, frozen dough 5-8%, gluten free 3-6%, cake & sponges 2-5%
- **297600A: 25kg bag**
- Wheat



SHELF LIFE EXTENDERS

BACOM SOFT

Bacom Soft maintains softness and freshness in baked goods during storage, irrespective of fat content. As a paste, Bacom Soft is pumpable.

- 2-4% on total weight
- **218160M: 9kg pail**

BACOM SOFT PLUS

Bacom Soft Plus has all the attributes of Bacom Soft, but providing extra resilience from added Data Ester. This is, therefore, useful where cutting and handling of the baked products on plant is required.

- 2-4% on total weight
- **218140M: 950kg tank**

K3000 LEMON

K3000 Lemon is a unique emulsion that maintains softness and freshness during storage. Especially developed for baking powder-based products with high fat content.

- 30g per kg on total weight
- **441030: 1240kg tank**
- **441090: 30kg can**

SORBEX

Sorbex is a powdered mould inhibitor, for use in all flour confectionery, cake and sponge batters. Contains potassium sorbate and calcium propionate, for optimum mould-free shelf life.

- 0.2% on batter weight
- **271020: 2kg lined carton**

MILK & EGG EXTENDERS

EMILKA BAKE

Emilka Bake is an economical, specialised product to replace skimmed milk powder in baked goods. Maintains the advantages of milk powder in baking.

- 100g Emilka Bake to 1000g of water
- **365120: 25kg bag**
- Milk, soya

For baked goods that go the distance.

To really get the most shelf life out of your baked goods we recommend pairing a shelf life extender with an emulsifier such as **Ovalett®** or Colco (pg 30).



CAKE & SPONGE MIXES

MULTIMIX CAKE MIXES

Multimix cake ingredients offer bakers a versatile solution to produce all types of cake, with the flexibility to add inclusions and flavours, to deliver core and seasonal cake lines. Tailored to different requirements, the range offers bakeries of all sizes a convenient and cost-effective solution for cake production.

MULTIMIX CAKE CONCENTRATE

Just add:

+ Water + Oil + Egg + Cake flour + Sugar

- Egg, milk, wheat
- **382770: 25kg bag**

MULTIMIX CAKE BASE

Just add:

+ Water + Oil + Egg

- Egg, milk, wheat
- **382730: 12.5kg bag**

MULTIMIX CAKE COMPLETE

Just add:

+ Water + Oil

- Egg, milk, wheat
- **382755: 12.5kg bag**

Slices



Stacks



Muffins & cupcakes



Rounds



Vegan suitable: Ingredient usage: Allergens: Made-to-order: MTO

CAKE & SPONGE MIXES (CONT.)

FUDGY BROWNIE

Produce mouth-watering brownies with a delicious fudgy texture. Rich and moist to eat, this convenient mix requires just the addition of water and oil. Top with **Bakels Fudgice** or **Millionaires Caramel** for the perfect finish.

Just add: + Water + Oil

Scan QR code — Milk, wheat
384120: 12.5kg bag

PREMIUM PANCAKE MIX COMPLETE

Easy-to-use mix, for the production of light-eating and fluffy pancakes, Scotch pancakes and pikelets. Ideal for hot plate application.

Just add: + Water

Scan QR code — Egg, milk, wheat
391055: 12.5kg bag

CRÈME CAKE MIXES

The quick and easy way to produce great tasting, moist and tender cakes and muffins. Delivering excellent volume, appetising appearance and great shelf life.

Just add: + Water + Egg + Oil

Scan QR code

Plain	**373010: 12.5kg bag**	Milk, wheat
Chocolate	**373020: 12.5kg bag**	Milk, soya, wheat
Caramel - MTO	**373040: 12.5kg bag**	Barley, milk, wheat



CHOCOLATE MUD CAKE MIX

Versatile cake mix, for the production of rich chocolate cakes, with indulgent chocolate flavour and good shelf life.

Just add: + Water + Egg + Oil

Scan QR code — Milk, soya, wheat
382860: 12.5kg bag

GLUTEN FREE MUFFIN MIX - MTO

Convenient mix for the production of great-tasting muffins. Add inclusions for a wider range of gluten free muffin lines.

Just add: + Water + Oil

Scan QR code
383150: 12.5kg bag

PLAIN EGGLESS SPONGE MIX

Eggless sponge mix which is quick to prepare, delivering consistent baked product, uniform shape, fine texture, good shelf life. Suitable for all types of mixers.

Just add: + Water

Scan QR code — Milk, wheat
371510: 12.5kg bag

SCOTCH PANCAKE MIX

An easy-to-use mix for making light eating Scotch pancakes (also known as drop scones).

Just add: + Water

Scan QR code — Egg, milk, wheat
391045: 12.5kg bag



Vegan suitable: Ingredient usage: Allergens: Made-to-order: MTO

FOOD SERVICE & OUT OF HOME





Simplicity - Safety - Quality - Consistency

In food service, consistency and safety are key. We understand the importance of delivering high-quality products that meet food safety standards. That's why we've developed a range of versatile, robust products designed to simplify your process and please customers. Whether you need breads or sweet bakery items, our products are made for scalability and flexibility to handle both small and large orders. With extended shelf life, smaller pack sizes, and easy-to-follow processes, we help minimise waste and maintain cost efficiency.

BREADS

White Bread Mix Complete	4 x 3.5kg bags	Wheat
Brown Bread Mix Complete	4 x 3.5kg bags	Wheat
Multiseed Vitality Bread Mix Complete	4 x 3.5kg bags	Wheat

SWEET BAKERY

Plain Sponge Mix	4 x 3.5kg bags	Wheat, Milk, Eggs
	12.5kg bag	
Chocolate Sponge Mix	4 x 3.5kg bags	Wheat, Milk, Eggs
Plain Muffin Mix	4 x 3.5kg bags	Wheat, Milk, Eggs
Chocolate Muffin Mix	4 x 3.5kg bags	Wheat, Milk, Eggs
Vanilla Cookie Mix	4 x 3.5kg bags	Wheat, Eggs
Chocolate Cookie Mix	4 x 3.5kg bags	Wheat, Eggs
Fudgy Brownie Mix	4 x 3.5kg bags	Wheat, Eggs
Doughnut Complete Mix	4 x 3.5kg bags	Wheat, Milk, Eggs, Soya
Crumble Mix	4 x 3.5kg bags	Wheat
Scone Mix	4 x 3.5kg bags	Wheat, Milk Eggs
Cheesecake Mix	2 x 2.04kg bags	Wheat
Crumb Base	2 x 1.56kg bags	Wheat

GLUTEN FREE

Gluten Free Flapjack Mix	4 x 3.5kg bags	
Gluten Free Muffin Mix	4 x 3.5kg bags	Eggs
Gluten Free Shortcrust Pastry	4 x 3.5kg bags	Milk, Soya
GF White Bread Mix Complete	4 x 3.5kg bags	
GF Multiseed Bread Mix Complete	4 x 3.5kg bags	
Gluten Free Crumble	4 x 3.5kg bags	

Vegan suitable: Ingredient usage: Allergens: Made-to-order: MTO

Chocolate Cookie Mix



Cheesecake Mix & Crumb Base



Gluten Free Flapjack Mix



White Bread Mix Complete



AVAILABLE IN 4 X 3.5KG BAGS FOR SIMPLICITY AND EXTENDED SHELF LIFE

Chocolate Muffin Mix



CONFECTIONERY INGREDIENTS



42 CONFECTIONERY MIXES
43 DESSERT MIXES
43 COOKIE MIXES
44 MERINGUE MIXES
44 CREAM STABILISER
44 CUSTARD MIXES
44 CROSSING MIX
45 ICE CREAM PRODUCTS
46 'JUST ROLL WITH IT' FONDANT ICING
48 FONDANT ICINGS
49 SOFT ICINGS
50 ICINGS, COVERINGS & FILLINGS
51 MARZIPAN

CONFECTIONERY MIXES

CHOUX PASTE MIX

Developed to replace the traditional time consuming method of producing choux pastries, therefore, minimising the resultant losses associated with this product. Requiring only the addition of egg and water, for consistent, tolerant and smooth choux batter. Very easy to handle and pipe into controlled and regular shapes.

Scan QR code — Wheat
329105: 15kg bag

SPECULOOS CRUMB

Ready-to-use crumb (2-6mm) with the familiar shortcrust biscuit taste. Add texture to your sweet bakery products with this versatile finishing ingredient. Try also in combination with Speculoos Spread for products such as cheesecake and doughnuts.

Scan QR code — Wheat
562050: 9kg lined carton

NO BAKE CHOCOLATE SLICE

A quick to prepare slice line, which requires no baking. A delicious blend of cocoa powder, coconut, sugar, biscuit pieces and crumb. Simply add to melted butter or margarine and water, to produce a variety of mouth watering sliced lines.

Scan QR code — Barley, milk, wheat
386650: 12.5kg bag

DIGESTIVE BISCUIT CRUMB

Quick and easy way to prepare good quality bases for cheesecakes and desserts. Simply requires blending with either melted butter or margarine and mixing for a few minutes. For a crumblier base, the ratio of biscuit crumb to fat can be increased to suit individual requirements.

Scan QR code — Wheat
562020A: 10kg bag



No bake, no hassle!

Simply add cold water, mix and chill to produce great American style cheesecakes.

DESSERT MIXES

CHEESECAKE MIX

For the production of premium quality, chilled American style cheesecakes with a delicious flavour. Simple and quick to prepare - add cold water and chill. Also suitable for combining with fruit compotes.

Scan QR code — Milk
579200: 12.5kg bag

INSTANT LEMON SUPREME

Cold process, instant mix in powder form. Made up with cold water and giving a lemon flavoured filling for lemon meringue pies. Delivering an excellent natural lemon flavour, natural colour and is easy to cut and freeze thaw stable.

Scan QR code — Milk
571140: 12.5kg bag

COOKIE MIXES

VANILLA COOKIE MIX COMPLETE

A Vanilla Cookie Mix that delivers delicious chewy cookies enriched with a classic vanilla flavour, offering a homemade taste with professional consistency.

Scan QR code — Milk, Egg, Wheat
399400: 12.5kg bag

DARK CHOCOLATE COOKIE MIX COMPLETE

A convenient premix for making dark chocolate cookies. This mix is perfect for a New York style cookie, chunkier in shape with a soft centre and crispy outer.

Scan QR code — Milk,Egg, Wheat
399300: 12.5kg bag



MERINGUE MIXES

ACTIWHITE® MERINGUE MIX

A powdered product, manufactured from treated fresh hen egg white, for the production of top quality meringues. In Actiwhite®, the moisture attracting protein has been eliminated, helping to ensure that the end product eats crisp and dry, remains snowy white in colour and is easy to cut without breakage.

Scan QR code — Egg
311010: 2kg lined carton
311050: 5 x 2kg sachets in carton - MTO

CREAM STABILISER

CREAM STABILISER

Powdered product with sugar already added, preventing moisture migration from the whipped cream into the finished product. Particularly useful when used for goods which are to be deep frozen or kept under cold storage. It also ensures that where cream is piped through a star tube, lines produced maintain their bold/ clear shape.

37.5g per litre of cream — Wheat
244110: 12.5kg bag

CUSTARD MIXES

ENBELETT COLD CUSTARD MIX

Requires just addition of cold water for custard which is firm setting, freeze thaw stable and has a smooth mouth feel with a hint of vanilla. Ideal for custard slices, filling doughnuts and any application where top quality custard is required.

Scan QR code — Milk
336250: 12kg bag

CROSSING MIX

RTU CROSSING PASTE

Ready to use Crossing Paste is the quick, easy and convenient way to produce the perfect cross for hot cross buns.

Ready to Use — Wheat
413079: 10 x 1kg Sachet



ICE CREAM PRODUCTS

CREMODAN® SIM VEG

High quality emulsifier with high levels of sodium CMC and guar gum, providing a warm eating ice cream with a good creamy body.

On request
226050: 25kg bag

CREMODAN® SE709 - MTO

High quality emulsifier with a high level of locust bean gum, providing a warmer, slightly gummy eating ice cream.

On request
226300: 25kg bag

CARAMEL RIPPLE

Ready-to-use caramel ripple is a high quality sauce, best suited for ice creams and decorating sweet goods.

As required — Milk
471806: 12.5kg lined pail

Ripplicious!

As a flavour in high demand outside of bakery, our **Caramel Ripple** is developed specifically for ice cream producers to ripple through their signature varieties. The high quality sauce can also be used as a drizzle to finished high-end desserts.



Vegan suitable: — Ingredient usage: — Allergens: — Made-to-order: MTO

RENSHAW EST© 1898 ‘JUST ROLL WITH IT’ - FONDANT ICINGS



WHEN YOU NEED THAT COLOUR, YOU NEED ‘JUST ROLL WITH IT’.

Our all-rounder fondant icing is brilliantly versatile, available in 20+ colours with a delicious vanilla flavour. It is perfect for covering, sculpted cakes and creating simple models. The only question to ask is: what will you make first?

AU NATUREL	CHOCOLATE FLAVOUR (choc & roll)	422328	12 x 250g packs in box
	CHOCOLATE FLAVOUR (choc & roll)	422285	2 x 2.5kg packs in box
	DARK BROWN	422314	12 x 250g packs in box
	IVORY	422324	6 x 1kg packs in box
	IVORY	422282	2 x 2.5kg packs in box
	PEACH BLUSH	422304	12 x 250g packs in box
	TEDDY BEAR	422300	12 x 250g packs in box
ROYAL JEWELS	DEEP PURPLE	422313	12 x 250g packs in box
	EMERALD GREEN	422311	12 x 250g packs in box
	RUBY RED	422301	12 x 250g packs in box
	TIGER ORANGE	422299	12 x 250g packs in box
	NAVY BLUE	422298	12 x 250g packs in box

Ready-to-use Factory handles nuts

Vegan suitable: Ingredient usage: Allergens: Made-to-order: MTO

PERFECT PASTELS	BABY BLUE	422316	12 x 250g packs in box
	BABY PINK	422315	12 x 250g packs in box
	DUCK EGG BLUE	422312	12 x 250g packs in box
	PASTEL GREEN	422305	12 x 250g packs in box
	PINK	422321	6 x 1kg packs in box
	PINK	422303	12 x 250g packs in box
MONOCHROME	GREY	422308	12 x 250g packs in box
	JET BLACK	422307	12 x 250g packs in box
	JET BLACK	422323	6 x 1kg packs in box
	JET BLACK	422281	2 x 2.5kg packs in box
	WHITE	422327	12 x 250g packs in box
	WHITE	422273	20 x 500g packs in box
	WHITE	422272	10 x 1kg packs in box
	WHITE	422283	2 x 2.5kg packs in box
	WHITE	422284	4 x 2.5kg packs in box
	WHITE (preservative free)	422274	4 x 2.5kg packs in box
SUPERHEROES	ATLANTIC BLUE	422317	12 x 250g packs in box
	ATLANTIC BLUE	422325	6 x 1kg packs in box
	FUCHSIA PINK	422309	12 x 250g packs in box
	LINCOLN GREEN	422306	12 x 250g packs in box
	LINCOLN GREEN	422322	6 x 1kg packs in box
	TURQUOISE	422297	12 x 250g packs in box
	POPPY RED	422302	12 x 250g packs in box
	POPPY RED	422319	6 x 1kg packs in box
	YELLOW	422318	12 x 250g packs in box
	YELLOW	422326	6 x 1kg packs in box

Ready-to-use Factory handles nuts

FONDANT ICINGS

READY ROLLED ICING DISC RENSHAW

Our Ready Rolled White Fondant Icing disc is ideal for covering an 8˝ cake. Layer over **Ready Rolled Marzipan** or a buttercream coated cake for the perfect finish.

Ready-to-use | Factory handles nuts

422515: 6 x 450g packs in box

PREMIUM COVERING PASTE RENSHAW

Our Premium Covering Paste is a slightly firmer and more elastic paste than regular covering paste. It softens down easily but retains a firmness and stretch which is ideal for covering larger and deeper cakes.

Ready-to-use | Factory handles nuts

422278: 2 x 2.5kg packs in box

JUST ROLL WITH IT - MULTIPACKS RENSHAW

A colour palette for every occasion. Just Roll With It multipacks give you a selection of five JRWI colours for you to personalise and create with.

Ready-to-use | Factory handles nuts

Primary Colours	422483:	6x5x100g packs in box
Natural Colours	422484:	6x5x100g packs in box
Neon Colours	422486:	6x5x100g packs in box

EXTRA STRETCH, EXTRA SMOOTH, EXTRA THIN FONDANT ICING RENSHAW

Our 'Extra' Fondant Icing is extra stretchy and can be rolled very thinly, which makes it perfect for covering tall, sharp edge cakes, giving a wonderfully smooth finish. It can also be used for simple models.

Ready-to-use | Factory handles nuts

Black	422287: 6 x 1kg packs in box
Red	422288: 6 x 1kg packs in box
White	422289: 6 x 1kg packs in box
White	422291: 2 x 2.5kg packs in box
White	422290: 4 x 2.5kg packs in box
White Marshmallow flavour	422292: 6 x 1kg packs in box
White Sicilian Lemon flavour	422294: 6 x 1kg packs in box
White	422295: 12 x 250g packs in box
NEW Black	422497: 12 x 250g packs in box
NEW Red	422498: 12 x 250g packs in box
NEW Blue	422499: 12 x 250g packs in box
NEW Green	422500: 12 x 250g packs in box
NEW Yellow	422501: 12 x 250g packs in box
NEW Pink	422502: 12 x 250g packs in box
NEW Brown (chocolate flavour)	422503: 12 x 250g packs in box
NEW Blue	422504: 6 x 1kg packs in box
NEW Green	422505: 6 x 1kg packs in box
NEW Yellow	422506: 6 x 1kg packs in box
NEW Pink	422507: 6 x 1kg packs in box
NEW Brown (chocolate flavour)	422508: 6 x 1kg packs in box

COVERING PASTE RENSHAW

Our Covering Paste is soft and easy to knead, with a delicious vanilla flavour. It is perfect for using on shallow, single tier cakes, covering cake boards and 2D shapes.

Ready-to-use | Factory handles nuts

422271: 10 x 1kg packs in box

422277: 2 x 2.5kg packs in box

FLOWER & MODELLING PASTE RENSHAW

Our Flower & Modelling Paste is perfect for intricate models and flowers. It can also be used with cutters, moulds, embossers and formers. It sets firmly, allowing you to handle small components, giving amazing results where both fine detail and structure are required.

Ready-to-use | Factory handles nuts

Carnation Red	422263: 8 x 250g packs in box
Dahlia Black	422264: 8 x 250g packs in box
White	422267: 20 x 250g packs in box
White	422268: 6 x 1kg packs in box

SOFT ICINGS

ROYAL ICING

Our versatile Royal Icing is perfect for piping, covering, flooding, details and creating the snow scene effect. It works beautifully on cakes, biscuits and more.

Ready-to-use | Egg, Factory handles nuts

422454: 4 x 400g packs in box

ICINGS

Our icings range from rich chocolate and creamy vanilla to premier tier flavours with provenance like Halen Môn Sea Salted Caramel.

Ready-to-use | Factory handles nuts

Creamy Vanilla flavour	422441: 4 x 400g packs in box
Personalise Me Plain Icing	422443: 4 x 400g packs in box

We have many more colours and flavours available to suit your cake decorating needs. Larger packaging formats are also available on request. MOQs may apply.

FUDGICE

A delicious, soft eating fudge topping which is suitable for vegans and sets with a non stick surface, whilst remaining soft to eat. Suitable for topping doughnuts, brownies and buns.

As required

Chocolate	471803: 12.5kg lined carton
Caramel	471883: 12.5kg lined carton
White	471935: 12.5kg lined carton

CREAM CHEESE FLAVOURED ICING

Soft and clean eating ready-to-use topping, incorporating powdered crème fresh. For the topping of cupcakes, cinnamon swirls and similar sweet finished goods. Sets firm once applied and is freeze thaw stable.

As required | Milk

423035: 12.5kg lined carton



ICINGS, COVERINGS & FILLINGS

DARK CHERRY FRUIT FILLING

Vegan suitable and freeze thaw stable Dark Cherry Fruit Filling. Containing 70% whole cherry pieces, with high quality natural flavour and colour and are suitable for a wide range of sweet applications.

Ready-to-use

580220: 6kg pail

RTU CONFECTIONERY FILLINGS - MTO

Delicious ready-to-use salted caramel filling. Ideal for replacing jam in doughnuts and buttercream in Swiss rolls, finishing cheesecakes, Danish pastries and blending with fonds for pot desserts.

As required
Salted Caramel
Salted Caramel - MTO

Barley (470130 only)
470130: 5kg pail
470175: 10kg pail

BLENDESI MALLOW

Our BLENDesi is an albumen-based marshmallow used in the manufacture of filling creams. It creates a light, open texture to the finished product, is brilliant white in colour and will beat up to five times its own volume. Use as a butter cream extender or for mallow teacakes.

Ready-to-use — Egg, Factory handles nuts

BLENDesi Mallow 311011: 1 x 12.5kg box
BLENDesi Mallow Free Range 311013: 1 x 12.5kg box

RTU CREAM FILLINGS

Vegan suitable, bake and freeze thaw stable filling which is ready-to-use. Suitable for hot and cold applications, delivering a smooth, short texture, providing an indulgent finish to a wide range of desserts.

Ready-to-use

Vanilla	580247: 6kg pail
Raspberry	584112: 6kg pail - MTO
Lemon	584102: 6kg pail
Cocoa	580250: 6kg pail
Caramel	580257: 6kg pail
Orange	580262: 6kg pail

SPECULOOS SPREAD

Ready-to-use, smooth spread suitable for application on a wide range of sweet goods as a covering or filling. Suitable for vegans and vegetarians.

Ready-to-use — Wheat

580295: 5kg pail

CLEAR GLAZE

Convenient glaze suitable for application onto doughnuts, yum yums and more. Apply to hot or cool products, which delivers an appetising touch-dry crispy effect akin to a classic sugar glaze.

As required

472290: 5kg pail



MARZIPAN

MARZIPAN RENSHAW

Our original recipe marzipan is perfect for covering cakes, creating models and various sweet treats.

Ready-to-use — Nuts

White	592325:	6 x 500g packs in box
White	592326:	5 x 1kg packs in box
White (with Potassium Sorbate)	592314:	4 x 2.5kg packs in box
Golden	592317:	4 x 2.5kg packs in box
Golden	592387:	6 x 500g packs in box

READY ROLLED MARZIPAN RENSHAW

Our Ready Rolled Marzipan disc is ideal for covering an 8˝ cake. Layer over a buttercream coated cake for the perfect finish, or try topping with our Ready Rolled Icing.

Ready-to-use — Nuts

592383: 6 x 400g packs in box

RENMAC MACPASTE

Our Renmac Macpaste is made with apricot kernels and is a great cost-effective alternative to almond based pastes. Perfect for bakes including macaroon biscuits, frangipane, Danish pastry filling and congress tarts. It can also be blended into batters or used on its own to make petit fours.

Ready-to-use — Egg, Factory handles nuts

592338: 1 x 12.5kg pail

SIMNEL PASTE - MTO

Our simnel paste is for the traditional Easter almond recipe. Great for baking and covering cakes.

Ready-to-use — Factory handles nuts

592352: 1 x 12kg box

RENMARZ

A specialist raw marzipan containing 55% almonds. For use in stollen, almond goods and to blend with sugar to produce bespoke marzipan.

Ready-to-use — Factory handles nuts

592351: 1 x 12.5kg packs in box

Over 100 years of marvellous marzipan

Marzipan was the very first product manufactured by Renshaw back in 1898, and it's been a customer favourite ever since.



CARAMEL





LOOKING TO FILL YOUR PATISSERIE RANGE WITH TOP QUALITY CARAMEL? WE'VE GOT YOU COVERED.

In December 2023, we welcomed Renshaw into the Bakels business, and with that came an extension of our caramel range. Thanks to manufacturing capability in both Bicester and Liverpool, we are able to offer an even wider selection, suitable for a whole host of sweet bakery applications. From traditional Millionaire's shortbread, to sauces, flavoured, salted, vegan, low sugar, ripple and far more from our extended range, bakers and cake decorators are spoilt for choice when creating their own indulgent masterpiece.

MILLIONAIRES CARAMEL

A delicious eating, ready-to-use and clean-cutting caramel filling, for the production of caramel shortbread. Contains butter and full cream condensed milk and suitable for most applications where a soft eating caramel toffee is required.

As required

Millionaire's Caramel	471808	12.5kg lined carton	Milk
Salted Millionaire's Caramel	471956	12.5kg lined carton	Milk
Raspberry Millionaire's Caramel	471796	12.5kg lined carton	Milk
Millionaire's Caramel PF	471857	12.5kg lined carton	Milk - MTO

LUXURY CARAMEL

A rich, smooth, chewy traditional caramel used for layering, filling and topping. Ideal for banoffee pies and sliced lines such as flapjacks, brownies and Millionaire's shortbread.

Ready-to-use — Milk, Factory handles nuts

Luxury Caramel RENSHAW	470007: 12.5kg lined pail	
Luxury Caramel RENSHAW	470008: 12.5kg pail	
Salted Caramel RENSHAW	470012: 12.5kg pail - MTO	

VEGAN CARAMEL

Satisfy an increasing demand for vegan confectionery goods and produce a wide range of delicious treats. Vegan Caramel PF is perfect for Millionaire's shortbread, while the creamy versions are versatile for filling various sweet treats.

As required — (470016) Factory handles nuts

Palm Free	471814:	12.5kg lined carton
Creamy Vegan Caramel RENSHAW	470016:	12.5kg pail

Vegan suitable: Ingredient usage: Allergens: Made-to-order: MTO Available in Retail Packaging: RENSHAW

LUXURY BAKERS' CARAMEL RENSHAW

An essential time saver, guaranteed to please! Our Luxury Bakers' Caramel is delicious, indulgent and easy to use. Great for Millionaire's shortbread, crispy cakes, doughnut decoration and cupcake filling. Our ready made caramel is the perfect solution for the home baker.

Ready-to-use — Milk, Factory handles nuts

470018: 4 x 400g pots in box

CREAMY INJECTABLE CARAMEL RENSHAW

A smooth caramel, perfect for filling doughnuts and profiteroles, drizzling over desserts and ice cream, and as a creamy chocolate caramel centre.

Ready-to-use — Milk, Factory handles nuts

Creamy Injectable Caramel	470006: 12.5kg pail
Creamy Injectable Salted Caramel	470013: 12.5kg pail -MTO

CARAMEL RIPPLE PF

Ready-to-use caramel ripple is a high quality sauce, best suited for ice creams and decorating sweet goods.

As required — Milk

471806: 12.5kg lined pail

LOW SUGAR CARAMEL - MTO

Providing the perfect binder for a

variety of bakery treats. Low Sugar Caramel gives bakers the opportunity to produce delicious patisserie products for customers seeking guilt-free snacks.

As required — Milk

471846: 12.5kg lined carton

LUXURY TOFFEE FILLING

A blend of boiled sweetened condensed milk, golden syrup and butter for a rich and mouth watering toffee flavoured sauce. It has a smooth texture and mouth feel, which is ready-to-use in a variety of different applications and freeze thaw stable.

Ready-to-use — Milk

473000: 12.5kg lined carton

LOW WATER ACTIVITY CARAMEL RENSHAW

A smooth, viscous caramel with a distinct toffee flavour. Low water activity retains flavour without compromising texture. For use with cereal and nutrition bars.

Ready-to-use — Milk, Factory handles nuts

470010: 12.5kg pail

RTU CARAMEL SAUCE - MTO

Ready-to-use Caramel Sauce, providing easy application to a variety of bakery, confectionery and dairy products as a filling or decoration. Produced using traditional ingredients with 21st century technology with a high temperature boiling production.

As required — Milk

471180: 12.5kg lined carton

LOW SUGAR VEGAN CARAMEL PF - MTO

A breakthrough development which combines health and environmental trends. The clean-cutting qualities makes the caramel easy for applications such as sliced lines.

As required

471844: 12.5kg lined carton

STOCKISTS

FIND YOUR LOCAL BAKELS STOCKIST

Bakels and Renshaw brand ingredients are available throughout the UK with our distributor partners.

1 BFP - SCOTLAND
4 Hully Hill Road, Newbridge,
Scotland, EH28 8PH.
01506 539977

2 FLEMING HOWDEN
Unit 2 Edinburgh Distribution Park,
Newbridge, Scotland, EH28 8PJ.
0131 333 6666

3 BAKO NORTHERN & SCOTLAND
Mill Road, Littleburn Industrial Estate,
Langley Moor, County Durham, DH7 8HR.
0191 378 0088

4 BAKO NORTH WESTERN LTD
74 Roman Way Industrial Estate,
Longridge Road, Preston, Lancashire,
PR2 5BE.
01772 664300

5 BFP - NORTH & MIDLANDS
Old Run Road, Hunslet, Leeds, LS10 2JH.
01924 223710

6 WALKER HUMPHREY LTD
Unit 15, Seafox Court, Sherburn Enterprise
Park, Sherburn in Elmet, Leeds, LS25 6PL.
0844 225 3322

7 S HUKIN
25 Thirwell Road, Sheffield, S8 9TE.
01142 551397

8 DOMSON MIDLANDS LTD
Unit 6, Planetary Industrial Estate,
Planetary Road, Willenhall,
WV13 3XA.
01902 865122

9 FREESTON FOODSERVICES LTD
Unit E Frenbury Estate, Drayton High
Road, Norwich, Norfolk, NR6 5DP.
01603 414271

10 SLR SUPPLIES LTD
Unit 3-4 Orbital Centre,
Southend Road, Woodford, Woodford
Green, IG8 8HH.
020 8556 0527

11 DAVEYS WHOLESALE
Unit 1A, Westside Centre, London Road,
Stanway, Essex, CO3 8PH.
01206 213333

12 KLUMAN & BALTER LTD
Unit 8-9, I.O. Centre, Lea Road, Waltham
Abbey, Essex, EN9 1AS.
01992 704008

13 JW PIKE
30 Nobel Road, Eley Estate,
Edmonton, London, N18 3BA.
020 8807 9924

14 BAKO SOUTH EASTERN
Unit 1-6 Merton Industrial Estate, Morden
Road, London, SW19 3XX.
020 8543 1212

15 BRADLEYS BAKERY & FOODSERVICE DISTRIBUTION
Wotton Road, Ashford, Kent, TN23 6LL.
01233 622224

16 BAKO WALES
Gorseinon Road, Penllergaer, Swansea,
West Glamorgan, SA4 4GG.
01792 890500



19 KLUMAN & BALTER
Unit 3 & 4 First Avenue
Trafford Park, Manchester,
M17 1JZ.
01992 704015

20 BFP - SOUTH & SOUTH WEST
A: 8-9 Access 18,
Kings Western Lane, Avonmouth,
Bristol, BS11 8HT.
01273 099364

B: Unit 15, Cliffe Industrial Estate,
Lewes, BN8 6JL
01273 099364

17 BAKO WESTERN
Bako House, Saunders Way, Kingsmill
Industrial Estate, Cullompton, Devon,
EX15 1BS.
01884 831920

18 DOMSON LTD
1-10 Gordon Road, Waltham Cross,
Waltham Abbey, EN9 1AF.
020 85589 400

Bakels across the nation!

Our ingredients are available through a range of distributor-partners across the country. We endeavour to ensure as many products from our brochure are stocked at their depots as possible.

INDUSTRIAL SOLUTIONS

Knowledge and expertise at your service

Industrial manufacturers are an important part of our business and we understand the complexities and challenges customers face in producing the best finished goods on this scale.

This is why we continually invest in our people and facilities, to deliver the very best complete service for our industrial customers.

Our expertise in the industrial sector goes further than just the development of industrial-suitable bakery ingredients; our manufacturing pedigree, coupled with a world-class Baking Centre, enables us to partner with customers from concept formation, through to finished product launch.



CENTRES OF COMPETENCE

The Bakels Group invest in and coordinate Centres of Competence around the world; Bakels companies specialising in knowledge and manufacturing expertise in specific sectors.

At British Bakels, we are a Centre of Competence for Bread ingredients. Using this expertise, we work with customers through every step of their development, fine-tuning the finished good attributes such as softness and shelf life according to their specific needs and working together to optimise efficiencies.

To provide the very best service, we also call upon other Centres across the Group, to deliver tailored solutions according to finished goods requirements.

MANUFACTURING



Investment in manufacturing strengthens our foundation for delivering consistently high quality ingredients, suitable for industrial application.

We don't believe in cutting corners and that's why we dedicate our resource to tailored manufacturing facilities, to produce the very best output. For example, a high temperature production line enables us to develop bespoke caramel and other wet products according to specific customer processes and applications.

Tumble mixing facilities gives reassurance to customers requiring free-from products, with also the ability to supply products with particulates. Couple this with a wide range of packaging capabilities (150g sachets - bulk formats) and integrated Near-Infrared technology delivers complete ingredient solutions.



BAKING CENTRE

Opened in 2014, the world-class facility boasts a wide range of ovens including deck, rack, confectionery and pizza. A variety of mixers such as bread plant and high-speed mixer allows customers of different sizes to develop and scale-up new concepts.

The inspiring presentation suite is the perfect setting for idea creation and trends exploration and it is all equipped with audio-visual resources for large demonstrations and customer training sessions.

Want to know how we can help your business?

Get in touch and together we can kick-start your new bakery developments.

At Bakels, food safety and sustainability are central to our business. We have a number of certifications to assure customers that our ingredients are safe and responsibly sourced.

Bakels Online!

DISCOVER PRODUCT INFORMATION,
RECIPE INSPIRATION AND INSIGHTS AT
WWW.BRITISHBAKELS.CO.UK

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BAKELS

BAKERY INGREDIENTS SINCE 1904

British Bakels Ltd

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Liverpool Manufacturing: Crown Street, Liverpool, L8 7RF

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