



BAKERY INGREDIENTS SINCE 1904

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# *Product Guide*

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# BAKERY INGREDIENTS SINCE 1904

We manufacture and distribute a wide range of premixes and specialised ingredients, some of which are tailor-made for industrial and in-store bakeries while others are specifically developed for the Craft and Food Service sectors.

Products are formulated to suit each market sector and South Bakels has a well-established sales and technical team focusing on serving the particular needs of every customer.

Serving specific customer needs does not stop at product development and technical support. Packaging (from small packs to tanks) and equipment to support product application are also tailored to ensure that whatever size our customers are, whatever products they are producing, South Bakels can supply appropriate products and support.



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[www.sbakels.co.za](http://www.sbakels.co.za)



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The image shows three cans of BAKELS SPRINK SILVER emulsion spray. The cans are arranged on a metal bakery tray. The background is a blurred bakery setting with shelves of bread. The cans are white with blue accents and feature the BAKELS logo and the product name 'SPRINK SILVER'. The text 'A PERFECT GREASING AGENT FOR BAKERY AND CONFECTIONERY' and '500' are also visible on the cans. The title 'Tin Greasing Emulsions and Oil' is written in a white, cursive font over the cans.

# Tin Greasing Emulsions and Oil

## *Did you know?*

An emulsion is a mixture of two or more liquids that are normally immiscible (incapable of being mixed to form a homogeneous substance).





CODE	PRODUCT	PACK SIZE	DESCRIPTION
13280	<b>Dovidol</b>	25lt Drum	This is a superb vegetable oil used for dough cutting machines. This oil is made for the lubrication of machines (bakery, butchery and any catering machine). This oil will not cause gum due to its high quality grade.
13300	<b>Tincol</b>	25lt Drum	This is a superb, high viscosity pan greasing emulsion which may be applied by hand or through greasing machines. Tincol forms a very fine film, that adheres to the metal surface of the baking tins and is not absorbed by the dough. No smoke, no carbon.
13310	<b>Tincol Bulk</b>	800kg Drum	
13315	<b>Silicone Tincol</b>	810kg Drum	This is a superb, high viscosity pan greasing emulsion which may be applied by hand or through greasing machines. Tincol has a food grade silicone in its blend and forms a very fine film, that adheres to the metal surface of the baking tins and is not absorbed by the dough. No smoke, no carbon.
13350	<b>Release 30</b>	25lt Drum	A vegetable based pan greasing emulsion suitable for all yeast raised goods where manual application is used. No smoke no carbon.
13355	<b>Release 30 Bulk</b>	1000lt Drum	
13500	<b>Tinglide</b>	5kg Carton	A pan release emulsion specially formulated for the release of cakes, sponges and similar confectionery rich in sugar. Applied with a brush.
13501		25kg Carton	
13512	<b>Sprink Greasing Agent</b>	500ml	A perfect greasing agent in an aerosol.
13553	<b>Ultrafry Sunflower Oil</b>	20lt Bucket	Sunflower oil used in the various types of baking.
91810	<b>Bakels Pan Release E16/10</b>	20kg Bucket	For customers manufacturing their own pan release emulsion.

View tin greasing emulsions and oils on our website.

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# *Pastry Fats and Margarines*

*Did you know?*

The high fat content of Pastry contributes to the flaky/crumby texture.





CODE	PRODUCT	PACK SIZE	DESCRIPTION
12000	<b>Powder Fat</b>	15kg Bag	A high quality powdered fat source ideal for use in powdered premixes.
12050	<b>Full Fat Powder</b>	25kg Bag	
	<b>Mastermarg:</b>		
15120	<b>Yellow</b>	25kg Carton	A fully refined, deodorised and stabilised margarine. Suitable for use in biscuits, butter creams and any general confectionery. Contains no animal fat.
15130	<b>White</b>	25kg Carton	
	<b>Creamy Margarine:</b>		
15140	<b>Yellow</b>	25kg Carton	A fully refined, deodorised and stabilised margarine. Suitable for use in biscuits, butter creams and any general confectionery. Contains no animal fat.
15150	<b>White</b>	25kg Carton	
16600	<b>Bakels Rollex</b>	25kg Carton	A top quality yellow puff pastry margarine, cut into slabs for the production of Puff Pastry, Croissants and Danish Pastries.
16650	<b>Bakels MasterPuff</b>	25kg Carton	A high quality yellow puff pastry margarine, cut into slabs for the production of Puff Pastry, Croissants and Danish Pastries.
16660	<b>Chef Royale Croissant Pastry Fat</b>	25kg Carton	A hard fat suitable for use in industrial and food service applications.
17395	<b>Bakels Merita Shortening</b>	25kg Carton	100% pure vegetable fat, suitable for use in bread, confectionery and morning goods.
83519	<b>Bakels Garlic Spread</b>	4.5kg Bucket	A creamy, yellow garlic spread for bread, rolls etc.



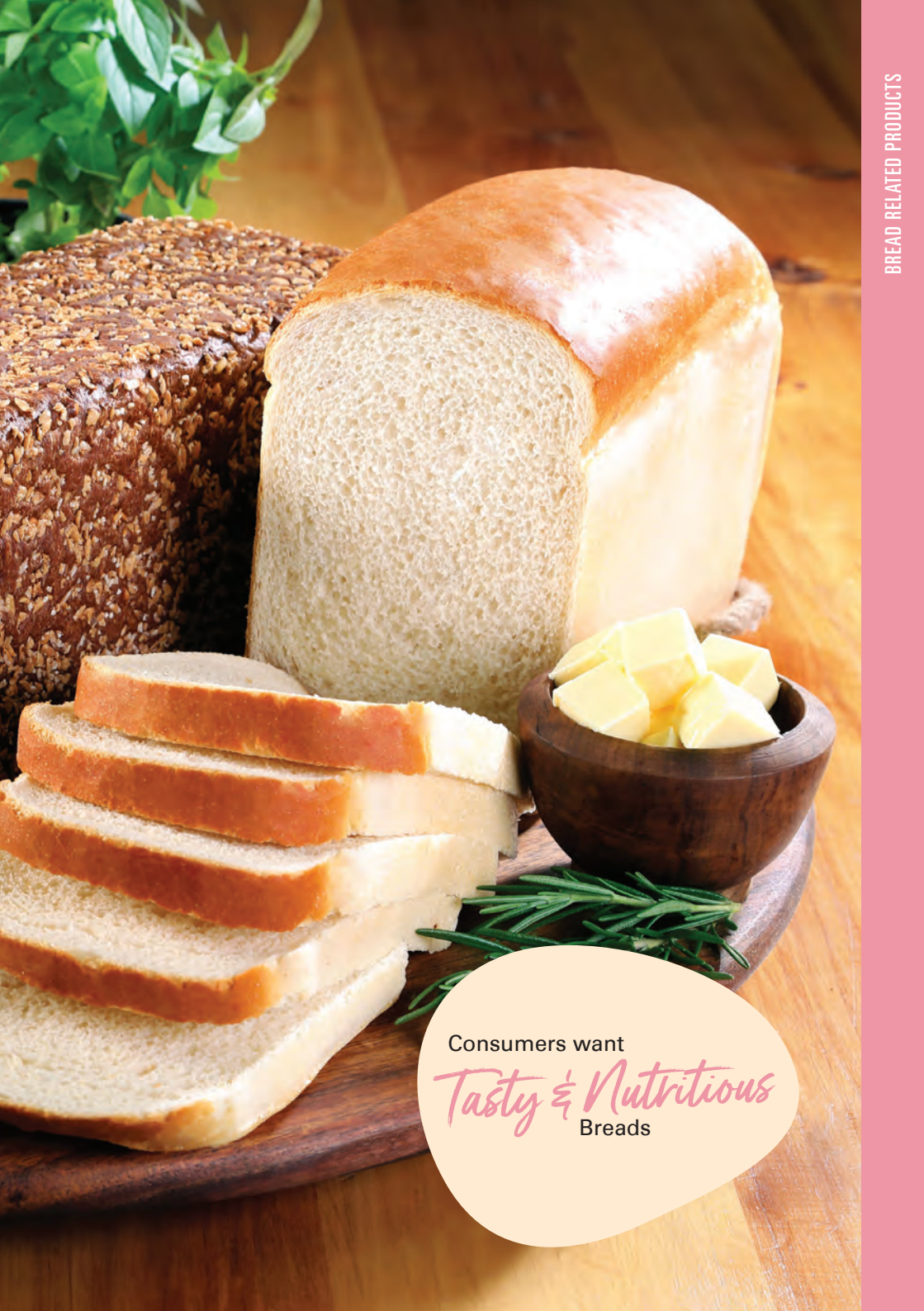
View pastry fats and margarines on our website.



A collection of various breads is displayed on a wooden surface. In the foreground, a stack of seven slices of white bread is neatly arranged. Behind it, a large loaf of white bread stands upright. To the right, a loaf of dark brown whole wheat bread is covered in a thick layer of sesame seeds. In the background, another loaf of white bread is visible, and a sprig of fresh green herbs is in the top right corner. A red and white checkered cloth is partially visible in the bottom left corner.

*Bread Related  
Products*





Consumers want

*Tasty & Nutritious*  
Breads



CODE	PRODUCT	PACK SIZE	DESCRIPTION
17138	<b>Bakels Daily Bread</b>	25kg Bag	A composite bread premix made for the manufacture of mass bread. Daily Bread has great texture, volume and visual appearance.
17150	<b>Bakels Crown Bread Mix</b>	25kg Bag	Powder mix. Use at the rate of 4.5 - 5% on flour weight to produce Super Bread. Only requires the addition of flour, yeast and water.
17158	<b>Excel 600 Bread Mix</b>	25kg Bag	A composite bread mix designed specially for the manufacture of reduced mass bread or burger pan bread.
17162	<b>Super Excel 4% Bread Mix</b>	25kg Bag	Used at 4% on flour weight. An alternative for Crown Mix in specific areas.
17166	<b>Platinum Bread Mix</b>	25kg Bag	Premix developed to produce excellent quality Super Bread. Contains emulsifiers and fats. No other additives necessary. Use at the rate of 5% on flour weight.
17168	<b>Plant Soft 5%</b>	25kg Bag	A composite bread improver of superior quality which produces bread with excellent shelf-life. Requires only the addition of flour, yeast and water.
17172	<b>SB Gold Bread Mix</b>	25kg Bag	A pale, yellow-coloured free flowing powder.
17200	<b>SB 5% Bread Premix</b>	25kg Carton	A complete full fat premix for the production of high quality white and brown bread. Use at the rate of 5% on flour weight.
17260	<b>Bakels Standard Bread</b>	25kg Carton	A complete full fat premix for the production of high quality white and brown bread. Use at the rate of 4.5% on flour weight.
17267	<b>Yellow Bread</b>	25kg Carton	A 6% bread mix with a superior blend of quality bread improvers to produce a superior quality sweet yellow loaf.





CODE	PRODUCT	PACK SIZE	DESCRIPTION
17123	<b>White Bread Flour</b>	25kg Bag	Wheat flour for use in baking breads, rusks and other baked goods.
17124	<b>Brown Bread Flour</b>	25kg Bag	
17270	<b>Butter Bread</b>	25kg Carton	A 5% premix for the production of bread with a buttery taste and only requires the addition of flour, yeast and water.
17272	<b>Milk Bread</b>	25kg Carton	A 5% mix for the production of milk bread and only requires the addition of flour, yeast and water.
25205	<b>Flourtex 3</b>	25kg Bag	A flour improver to help strengthen weak flour.
26150	<b>Bakels Soya Flour</b>	25kg Bag	A full fat, enzyme active soya flour. Bakels Soya Flour can be used at the rate of up to 2% on flour weight for standard and fancy bread production.
29300	<b>Bakels Instant Dried Yeast</b>	10kg Carton	Instant Active Dry Yeast for use in all yeast raised bakery and confectionery goods. Does not need refrigeration.
91270	<b>Bakers Salt</b>	50kg Bag	High quality fine salt.
91272		5kg Bag	
91532	<b>Malt Flour</b>	5kg Bag	To enrich bread.
91590	<b>Rye Flour</b>	25kg Bag	Use as required for the production of rye breads.
91920	<b>Wheat Gluten</b>	25kg Bag	To strengthen flour. Can be used at a max 2%.

View bread related products on our website.

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*Speciality Bread  
and Roll Mixes*









CODE	PRODUCT	PACK SIZE	DESCRIPTION
17290	<b>10% Soft Roll Mix</b>	25kg Carton	An economical premix ideal for the production of soft rolls which have a good shelf life, a soft crumb and excellent eating qualities. Use at 10% of flour weight.
17295	<b>Bakels Supa Soft Roll Mix</b>	25kg Carton	A premix for the production of extra soft bread rolls, Used at 10%.
17510	<b>20% Powder Sweet</b>	25kg Bag	An economical premix for the production of extra soft bread and rolls with a sweeter taste. Paste or powder.
17520	<b>20% Sweet Premix</b>	25kg Carton	
17610	<b>20% Soft Roll</b>	25kg Carton	A composite improver of superior quality. Ideal for the production of hamburger buns, hot dog buns and a wide range of fancy breads and confectionery lines.
17620	<b>15% Extra Soft</b>	25kg Carton	An economical soft roll premix ideal for production of hamburger buns, hot dog buns and a wide range of fancy breads and confectionery lines.
17625	<b>15% Powder Soft</b>	25kg Bag	
17690	<b>Hot Cross Bun Full Mix</b>	12.5kg Bag	A Full Premix for the production of Hot Cross Buns.
39101	<b>Bakels Scandinavian Rye Bread Mix</b>	25kg Bag	A 50:50 mix for a dark rye bread with its own special qualities requiring only the addition of bread flour, yeast and water.
39151	<b>Bakels Landbrot Mix</b>	25kg Bag	A 50:50 mix for a lighter, German-style rye. A premix which gives an excellent loaf with a long shelf life.
39201	<b>Bakels Gluten Free Baking Mix</b>	4kg Bag	A specially prepared baking mix for coeliac sufferers. Extension recipes available upon request.
39202		25kg Bag	
39273	<b>Rustic Baguette Mix</b>	5kg Bag	Bakels Rustic Baguette Mix 100% is a complete mix. Only requires the addition of water and yeast.
39274		12.5kg Bag	



CODE	PRODUCT	PACK SIZE	DESCRIPTION
39276	<b>Bakels 10% Panini Mix</b>	12.5kg Bag	A concentrate designed to make traditional Italian-style bread like Ciabatta, Panini and Focaccia. The concentrate is used at 10% on flour weight.
39281	<b>Bakels Ciabatta Bread Mix</b>	12.5kg Bag	A complete mix designed to make traditional Italian-style Ciabatta bread. Simply add yeast and water.
39290	<b>Bakels Cheese 'n Onion Bread Mix</b>	12.5kg Bag	A complete mix for making tasty soft-eating bread and rolls. The tops of the bread and the rolls can be garnished with grated cheese before baking if desired.
39320	<b>Hercules Super Bread Mix</b>	25kg Bag	Premix developed to produce excellent quality Super Bread. Contains emulsifiers and fats. No other additives necessary. Use at the rate of 10% on flour weight.
39324	<b>Multiseed Full Mix</b>	5kg Bag	Bakels Multiseed Full Mix is a premix that requires only the addition of yeast and water to produce a superior healthy loaf.
39326	<b>Multiseed Concentrate</b>	12.5kg Bag	A concentrate that requires the addition of flour, yeast and water to produce a superior healthy loaf.
39380	<b>Bakels 6% Crispy</b>	25kg Carton	An economical premix for the production of crispy bread rolls. Use at 6% of flour weight.
39391	<b>Rheinspitz Mix</b>	12.5kg Bag	A 50/50 mix for bread and rolls, A popular combination of flavours and seeds which create this German type of bread.
39393	<b>Rheinspitz Topping</b>	5kg Bag	
39394	<b>Chakalaka 20% Bread Mix</b>	5kg Bag	A light orange coloured powder that has an even dispersion of dried peppers and a distinct spice aroma.
39395	<b>Bakels Continental Bread Mix</b>	25kg Bag	A versatile premix which requires only the addition of yeast and water to produce yellow rolls or breads. May also be used as a pizza base or speciality breads.



CODE	PRODUCT	PACK SIZE	DESCRIPTION
39400	<b>Bakels Italian Bread Mix</b>	12.5kg Bag	A versatile premix which requires only the addition of yeast and water to produce spicy Italian rolls or breads. May also be used as a pizza base or to produce bread sticks.
39435	<b>Bakels Superseed Low GI Bread Mix</b>	12.5kg Bag	A premix produced for healthy eating. Filled with seeds and bran. Yeast, water and flour just needs to be added to produce this tasty bread.
39530	<b>Bakels Bavarian Rye Mix</b>	25kg Bag	Complete Rye Bread Mix, requires only the addition of yeast and water.
39533	<b>Authentic 100% Rye Mix</b>	12.5kg Bag	Only requires the addition of yeast and water.
39534	<b>Rustic Rye Mix</b>	25kg Bag	A 50:50 concentrate that requires the addition of flour, yeast and water.
39550	<b>Bakels Wholewheat Bread Mix</b>	12.5kg Bag	A popular part-premix producing the rougher type of healthy whole wheat bread. The mix contains whole wheat and may be used in conjunction with an equal amount of white or brown flour to produce lighter, high volume bread.
39730	<b>Bakels Country Bake Mix</b>	12.5kg Bag	This full mix requires only the addition of yeast and water. Rich in phytoestrogens, which are compounds occurring naturally in plants and are structurally and functionally similar to the human hormone oestrogen. Two of the main sources of phytoestrogens are Linseed and Soya. Bakels Country Bake Mix is rich in both of these.
39905	<b>Sunseed Bread Mix</b>	25kg Bag	A Health Bread premix containing whole wheat and selected seeds, giving a long shelf life product. Raisins may be added to give extra flavour.
39930	<b>Ouma Se Brood Full Mix</b>	12.5kg Bag	A full mix that requires the addition of yeast, water and oil.





CODE	PRODUCT	PACK SIZE	DESCRIPTION
39932	<b>Mielie Bread Full Mix</b>	12.5kg Bag	A full mix that requires the addition of yeast, water and corn.
39934	<b>White Bread Full Mix</b>	12.5kg Bag	A complete mix which requires only the addition of yeast and water.
39936	<b>Brown Bread Full Mix</b>	12.5kg Bag	A complete mix which requires only the addition of yeast and water.
39938	<b>Chakalaka Bread Full Mix</b>	12.5kg Bag	Complete mix for the production of focaccia, rolls and speciality breads.
39940	<b>6% Crispy Roll Full Mix</b>	12.5kg Bag	A complete mix for the production of light and crispy rolls. Only add yeast and water.
39942	<b>Soft &amp; Sweet Roll Full Mix</b>	12.5kg Bag	A complete mix for the production of soft and sweet American-style hamburger and hot dog buns. Only add yeast and water.
39944	<b>Super Soft Roll Full Mix</b>	12.5kg Bag	A complete mix for the production of super soft American-style hamburger and hot dog buns. Only add yeast and water.

## Did you know?

On average a South African will consume 63 loaves of bread each year.

View speciality bread and roll mixes on our website.

*scan me*



# Bread and Roll Improvers

*Did you know?*

A "bakers dozen" is a phrase that means 13 items.





CODE	PRODUCT	PACK SIZE	DESCRIPTION
19150	<b>Lecitem 2000</b>	25kg Bag	A superior emulsified bread improver to suit a variety of production methods. Use at the rate of 1.5% to 2% on flour weight.
19220	<b>Lecitex 20/30</b>	25kg Bag	Improver for special breads and rolls. Used for no-time doughs and back up rolls. Use at the rate of 1.5% to 2% on flour weight.
19300	<b>Lecimax</b>	25kg Bag	A bread improver to suit a variety of production methods. Use at the rate of 1% to 2% on flour weight.
19510	<b>Super Lecitex B</b>	25kg Bag	Improver for special breads and rolls. Used for no-time doughs. Use at the rate of 1.5% to 2% on flour weight.
19520	<b>M25 Improver</b>	25kg Bag	This is a Baguette and Roll Improver. Use at 0.25% on flour weight.
25200	<b>Bakels Dobrim</b>	5kg Bag	An improver for white and brown bread and Baguettes. Use at the rate of 0.1% to 0.3% on flour weight.
25201	<b>Extra</b>	25kg Bag	
25800	<b>Ascorbic Acid</b>	5kg Bag	Ascorbic Acid is widely used as a bread improver by adding it directly to doughs at the mixing stage or through composite improvers or flour treatment, particularly in the mechanical development processes of bread making such as the Chorlywood Bread Process and no-time doughs. It is generally used at a rate of 75 ppm on flour weight.
25801		25kg Drum	
87565	<b>Swedex SSL 80%</b>	20kg Bag	This versatile powdered emulsifier has the ability to overcome the variability in flour quality and recipe formulation to produce loaves of consistent quality and good keeping properties. Use at the rate of 0.25% to 0.5% on flour weight.

View bread and roll improvers on our website.

*scan me*





# *Softening Agents*





CODE	PRODUCT	PACK SIZE	DESCRIPTION
21805	<b>Super Bacom A</b>	20kg Carton	A hydrated blend of emulsifiers designed to increase crumb softness and enhance overall keeping qualities, in particular moisture retention of all yeast-raised baked goods. Use at the rate of 0.5% to 1.5% on flour weight.
21900	<b>Bakels Monofresh Super</b>	25kg Bag	Monofresh Super contains a blend of monoglycerides and emulsifiers that enhance the fresh keeping qualities of breads and rolls. Use at the rate of 0.5% to 1.5% on flour weight.

## *Did you know?*

Softening agents make bread light and soft and improve bread fermentation and stability.





*Sponge, Cake, Scone  
and Donut Mixes*

Consumers want

*Reliably Versatile!*

Treats








CODE	PRODUCT	PACK SIZE	DESCRIPTION
32961	<b>Apito Choux Paste Mix</b>	5kg Bag	Instant choux paste mix. Just add eggs and water. Used for éclairs, cream puffs and crosses for hot cross buns.
32965	<b>Bakels Cross Mix</b>	5kg Bag	A mix which requires only the addition of water. The mix is suitable for producing hot cross bun crosses.
37101	<b>Pettina Instant Sponge Mix</b>	25kg Bag	A complete powdered premix which, with the addition of eggs and water, gives a perfect light sponge. Suitable for sponges, Swiss rolls and sponge sheets.
37103	<b>Coastal Sponge Mix</b>	25kg Bag	Superior sponge mix requiring only the addition of eggs and water.
37120	<b>Pettina Cake Mix</b>	12.5kg Bag	An all-purpose cake premix for the manufacture of a variety of cakes. The range is as wide as your imagination. Recipes provided upon request.
37180	<b>Bakels Swiss Roll Mix</b>	12.5kg Bag	A complete powdered premix, which with the addition of eggs and water, gives a perfect Swiss roll.
37220	<b>Pettina Instant Chocolate Sponge Mix</b>	25kg Bag	A powdered premix for chocolate sponges. A complete, powdered premix which, with the addition of eggs and water, gives a perfect light sponge. Suitable for sponges, Swiss rolls and sponge sheets.
37250	<b>Choc Victoria Sponge Mix</b>	12.5kg Bag	A premix for the production of general purpose cakes and queen cakes. Requires only the addition of eggs and water.
37510	<b>SB Sponge Mix</b>	25kg Bag	A part premix designed for use for all sponge goods.
37600 37620	<b>Bakels Scone Mix</b>	12.5kg Bag 25kg Bag	Instant, basic scone mix. Only water or milk to be added to basic mix. Any finish may be used e.g. cheese, fruit, etc. For a sweeter scone, just add sugar.



CODE	PRODUCT	PACK SIZE	DESCRIPTION
37635	<b>Bakels Donut Mix Special</b>	25kg Bag	A complete mix for ring donuts which will stand up to pre-packing. Easy to prepare mix for automatic or hand operated donut machines requiring only the addition of cold water. Not suitable for hand formed.
37642	<b>Bakels Cake Donut Mix</b>	25kg Bag	A complete mix for ring donuts requiring only the addition of water and is suitable for automatic donut machines.
37993	<b>Bakels Snowball Mix</b>	12.5kg Bag	A premix designed for use in snowballs and red cakes. Suitable for people who don't eat egg.
37995	<b>Bakels Egg Free Sponge Mix</b>	12.5kg Bag	A premix designed for use in all sponge goods and suitable for people who don't eat egg.
38000	<b>SB Queenie Mix</b>	12.5kg Bag	A premix for the production of general purpose cakes, queen cakes and cupcakes.
38126	<b>Bakels King Cake Mix</b>	12.5kg Bag	An easy to use premix to produce a soft and moist cake. It works well for cupcakes and strudel.
38146	<b>Queen Cupcake Mix</b>	12.5kg Bag	A premix for the production of general purpose cakes, queen cakes and cupcakes. Requires only the addition of eggs, water and oil.
38150	<b>Bakels Prince Cake Mix</b>	12.5kg Bag	An economical premix for the production of cakes and cupcakes. Requires only the addition of eggs and water.
38155	<b>Bakels Madeira Cake Mix</b>	25kg Bag	An easy to use premix requiring only the addition of eggs and water to produce a general purpose Madeira cake or slab.
38156	<b>Butterscotch Multi - purpose Cake Mix</b>	12.5kg Bag	A mix that requires only the addition of eggs, oil and water.
38160	<b>Bakels European Cake Mix</b>	12.5kg Bag	An easy to use premix requiring only the addition of eggs and water to produce a softer Madeira cake or queen cake with a longer shelf life.





CODE	PRODUCT	PACK SIZE	DESCRIPTION
38162	<b>Euro Choc Cake Mix</b>	12.5kg Bag	A chocolate premix for the production of general purpose cakes and queen cakes. Requires only the addition of eggs and water.
38165	<b>Bakels Royalty Chocolate Cake Mix</b>	25kg Bag	An easy to use premix requiring only the addition of eggs and water to produce a rich chocolate cake or muffins.
38170	<b>Bakels Red Velvet Cake Mix</b>	12.5kg Bag	An easy to use premix requiring only the addition of eggs and water to produce cakes, muffins and Swiss roll.
38180	<b>Carrot Cake Mix</b>	12.5kg Bag	A mix that requires the addition of carrots, eggs and oil which produce a cake that is moist and has excellent eating qualities.
			
38182	<b>Vegan Cake Mix Vanilla</b>	12.5kg Bag	A cake mix specially formulated for vegans.
38184	<b>Chocolate Vegan Cake Mix</b>	12.5kg Bag	A cake mix specially formulated for vegans.

View sponge, cake, scone and donut mixes on our website.

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# Muffin Mixes

## Snackification

Muffins are an easy on-the-go snack for your customers.





CODE	PRODUCT	PACK SIZE	DESCRIPTION
38200	<b>Bakels Bran</b>	12.5kg Bag	This bran muffin mix contains a healthy blend of ingredients, producing muffins that are moist and have excellent eating qualities.
38205	<b>Muffin Mix</b>	25kg Bag	
38220	<b>Bakels Pettina</b>	12.5kg Bag	A sweet muffin mix in powder form requiring only the addition of eggs, vegetable oil and water, to produce a tasty, moist, soft-eating muffin. A range of muffins can be made from this basic mix.
38222	<b>Muffin Mix</b>	25kg Bag	
<b>Frozen Muffin Batter:</b>			
38237	<b>Chocolate</b>	6.8kg Carton	A muffin batter ready to be used. Just snip, pipe and bake. Convenience in a piping bag.
38239	<b>Blueberry</b>		
38241	<b>Carrot Cake</b>		
38243	<b>Cappuccino</b>		
38245	<b>Bran</b>		
38247	<b>Lemon Poppy</b>		
38249	<b>Assorted</b>		
38252	<b>Black Forrest</b>		
38254	<b>Orange</b>		
38256	<b>Caramel</b>		
38264	<b>Banana</b>		
38295	<b>Savoury Muffin Batter</b>		



View muffin mixes on our website.

*scan me*

# *Biscuit and Slice Mixes*





CODE	PRODUCT	PACK SIZE	DESCRIPTION
37900	<b>Pettina Ice Box Biscuit Mix</b>	12.5kg Bag	A shortbread type of biscuit mix which can be used on its own or in combination with other ingredients to produce a wide variety of biscuits. It may also be used as a base for tarts and toppings for apple crumble.
37920	<b>Bakels Viennese Biscuit Mix</b>	10kg Bucket	Compound paste product requiring only the addition of water and flour to produce a traditional biscuit mix for Melting Moments, Viennese and jumbo cookies
37930	<b>Ginger Cookie Mix</b>	12.5kg Bag	A cookie mix requiring the addition of water, eggs, blackjack and oil.
38300	<b>American Brownie Mix</b>	12.5kg Bag	A special premix for the ever popular American Brownie.
	<b>No-Bake Slice:</b>		
38400	<b>Chocolate</b>	12kg Bag	Developed especially for the busy baker, a range of delicious, time saving, easy and convenient slices that will keep customers coming back for more. Packing: 6 x 2 kg packets for easy use. One pack makes 1/2 baking tray.
38410	<b>Caramel</b>	12kg Bag	
38500	<b>Pettina Kokomix</b>	12.5kg Bag	A complete mix for coconut biscuits and tarts. Only water to be added.
38660	<b>Bakels Muesli Slice Mix</b>	12.5kg Bag	This easy to prepare, nutritious product requires only the addition of butter or Mastermarg Yellow.

*No bake,  
no hassle!*

Our No-Bake Slice Mixes are perfect for any bakery looking to produce quick and easy treats and desserts.



View biscuit and slice mixes on our website.



# *Custards*





CODE	PRODUCT	PACK SIZE	DESCRIPTION
33305	<b>Cooking Custard</b>	5kg Bag	A custard powder that requires the addition of milk and sugar to produce an excellent quality cooked custard.
33600 33601	<b>Bakels Instant Kramess</b>	5kg Bag 20kg Bag	An instant custard that requires only the addition of water to produce a top quality custard for use in slices, toppings, tarts, etc.
33802	<b>Bakels Bavarian Supreme</b>	10kg Bag	A non-souring, non-dairy cook up custard powder. Requires the addition of water and sugar only to produce a top quality all-purpose custard.
33918	<b>Instant Milk Tart Custard</b>	5kg Bag	A traditional milk tart custard, mixed into cold or hot milk.
33920	<b>Bakels Milk Tart Custard Mix</b>	5kg Bag	A traditional milk tart custard, requiring only to be boiled with milk. The functional ingredients in this custard prevent it seeping into the pastry during baking.

## Did you know?

The Milk Tart originated in South Africa in the 17th century.



View custard mixes on our website.



*Sugars, Syrups  
and Fondants*







CODE	PRODUCT	PACK SIZE	DESCRIPTION
	<b>Icing Sugar:</b>		
42100	<b>Pettina</b>	25kg Bag	A high quality icing sugar for confectionery use.
42101	<b>Huletts</b>	25kg Bag	
42500	<b>Bakels Fondant Icing</b>	15kg Bag	Fondant in powder form for easy storage. When required, just add water and heat over hot water.
	<b>Dipping Icing:</b>		
42502	<b>Caramel</b>	5kg Bucket	A dipping icing for doughnuts, cookies, eclairs etc. Requires only to be melted in a bain marie or microwave to 38°C to 40°C. Dip and decorate as required.
42505	<b>Vanilla</b>	5kg Bucket	
42510	<b>Chocolate</b>	5kg Bucket	
42512	<b>Strawberry</b>	5kg Bucket	
42525	<b>Pearl Wet Fondant</b>	12.5kg Carton	Ready to use fondant that requires only warming prior to application.
	<b>Castor Sugar:</b>		
48000	<b>Huletts</b>	25kg Bag	A high quality fine sugar for confectionery and butter creams.
48050	<b>Pettina</b>	25kg Bag	
	<b>White Sugar:</b>		
48100	<b>Huletts</b>	25kg Bag	A high quality white sugar for confectionery and butter creams.
48200	<b>Pettina</b>	25kg Bag	
	<b>Brown Sugar:</b>		
48150	<b>Huletts</b>	25kg Bag	A high quality brown sugar for general baking use.
48250	<b>Pettina</b>	25kg Bag	
91140	<b>Golden Syrup</b>	25kg Drum	For general bakery use.
91141		5kg Bucket	
91142		35kg Drum	



CODE	PRODUCT	PACK SIZE	DESCRIPTION
91150 91152 91154	<b>Black Jack</b>	5kg Bucket 1kg Bottle 35kg Drum	Liquid caramel colouring suitable for all bakery uses when caramel colour is required.
91144	<b>RTU Sugar Syrup</b>	2L Bottle	A viscous, translucent, sweet liquid with a hint of vanilla. Pour over sponge cake to keep cake moist and fresher for longer.
91165	<b>Invert Syrup</b>	35kg Drum	For general use in the bakery.
91170	<b>Glucose</b>	5kg Bucket	Used in confectionery applications, Glucose enhances the moisture retention & fresh keeping qualities.
91180	<b>Sorbitol</b>	5kg Bucket	A humectant for use in confectionery applications. Generic of glycerine.
91190	<b>Glycerine</b>	5kg Bucket	A humectant for use in confectionery applications enhancing moisture retention and fresh keeping qualities.

## Did you know?

A humectant like glycerine is a food additive used to enhance moisture retention and fresh keeping qualities.

View sugars, syrups and fondants on our website.

*scan me*







# *Glazes and Follies*

## *Did you know?*

Consumers eat with their eyes. Nothing says “eat me” more than a tantalising sweet glaze on a fruity tart.



CODE	PRODUCT	PACK SIZE	DESCRIPTION
34570	<b>Bakels Bun Glaze</b>	5kg Carton	For hand or machine bun glazing.
	<b>Glazes:</b>		
34572	<b>Neutral</b>	5kg Bucket	Produces a bright, transparent, shiny gel, which adds an attractive appearance to all kinds of fruit. Can be used for Flans, Gateaux, Cheese Cakes, Petit Fours or Danish Pastries.
34574	<b>Gold</b>	5kg Bucket	
34576	<b>Silver</b>	5kg Bucket	
34578	<b>White</b>	5kg Bucket	
34580	<b>Chocolate</b>	5kg Bucket	
34582	<b>Caramel</b>	5kg Bucket	
34600	<b>Hadeja Flan Jel Apricot</b>	6kg Bucket	Produces a bright transparent, crystal clear gel, which adds an attractive appearance and flavour to all kinds of fruit. Hadeja Flan Jel can be used with water or fruit juices for Flans, Gateaux, Cheese Cakes, Petit Fours or Danish Pastries.
	<b>Jelly:</b>		
34605	<b>Strawberry</b>	2kg Bucket	Flavoured jelly which can be added to the confectionery range. Can be used with custard, mousses, cheese cake and sponge.
34610	<b>Pineapple</b>	2kg Bucket	
34615	<b>Greengage</b>	2kg Bucket	
34700	<b>Pettina Dry Jel</b>	5kg Bag	An easy-to-make, clear, quick setting gel. Add boiling water or fruit juice flavour and colour, if necessary.
91198	<b>Gelatine</b>	3kg Carton	For general use in the bakery.

# *Leavening Agents*







CODE	PRODUCT	PACK SIZE	DESCRIPTION
29100	<b>Bakers Acid</b>	10kg Bag	Acid source for chemical leavening for scones, pie pastry, etc.
29200	<b>Cream of Tartar</b>	1kg Bucket	An additive used for the production of Puff Pastry and other baked products.
29700	<b>Hercules Baking Powder</b>	5kg Bag	An acid phosphate baking powder for the production of high quality confectionery. Hercules produces goods with an even texture, causes no after taste and does not discolour products. Conforms to the South African Standard for Baking Powders.
29701		20kg Bag	
29702		1kg Bucket	
29751	<b>Bakels Baking Powder SR</b>	20kg Bag	An acid phosphate baking powder which has minimal bench reaction, the majority of the leavening occurs in the oven.
91090	<b>Ammonium Bicarbonate</b>	25kg Bag	To be used in conjunction with Bakers Acid as a leavening agent.
91100	<b>Sodium Bicarbonate</b>	5kg Bag	To be used in conjunction with Bakers Acid as a leavening agent.
91101		25kg Bag	

## Did you know?

A leavening agent or raising agent causes expansion by the release of gases that trap air bubbles in doughs and batters.

*Egg Powders  
and Albumen*





CODE	PRODUCT	PACK SIZE	DESCRIPTION
31100	<b>Bakels</b>	4kg Bag	Made from powder egg albumen. Ideal for meringues and royal icing. Actiwhite has been specially treated so that moisture-attracting proteins have been eliminated and the meringues keep dry even under humid conditions.
31101	<b>Actiwhite</b>	1kg Bucket	
32500	<b>Balec</b>	20kg Bag	An egg replacement. Can replace up to 20% of fresh eggs.

## Did you know?

In the 1600's Meringues were known as "Biskit Bread"



View egg powders and albumen on our website. *scan me*



# Persipan and Pettinice Icing

*Did you know?*

The Bakels Pettinice brand  
has its own dedicated  
website with tutorials  
using Pettinice icing.  
[www.pettinice.co.za](http://www.pettinice.co.za)



View Pettinice website for tutorials.

*scan me*



CODE	PRODUCT	PACK SIZE	DESCRIPTION
42202 42205 42207	<b>Pettinice RTR Icing</b>	12kg Carton 1kg Each 5kg Bucket	The perfect ready prepared covering for cakes and gateaux, cut-outs and modelling. May be flavoured and coloured with fruit pastes, coffee and chocolate paste. Suitable for wedding and birthday cakes.
	<b>Pettina RTU Fondant</b>		
42212	<b>Black</b>	1kg Bucket	An economical Ready To Use Fondant for decorating cakes, cupcakes and cookies.
42213	<b>Red</b>	1kg Bucket	
42214	<b>Blue</b>	1kg Bucket	
42224	<b>White</b>	5kg Bucket	
42250	<b>Pettinice RTR Icing Sugar Guild</b>	14kg Bucket	The perfect ready prepared covering for the SACDG (South African Cake Decorating Guild) for cakes and gateaux, cut-outs and modelling. May be flavoured and coloured with fruit pastes, coffee and chocolate paste. Suitable for wedding and birthday cakes.
	<b>Colour Pettinice Icing:</b>		
42252	<b>Red</b>	1kg Each	The perfect ready prepared covering for cakes and gateaux, cut-outs and modelling. Suitable for wedding and birthday cakes.
42254	<b>Orange</b>	1kg Each	
42256	<b>Yellow</b>	1kg Each	
42258	<b>Green</b>	1kg Each	
42260	<b>Blue</b>	1kg Each	
42262	<b>Pink</b>	1kg Each	
42264	<b>Black</b>	1kg Each	
42266	<b>Purple</b>	1kg Each	
42268	<b>Chocolate</b>	1kg Each	
59100	<b>Bakels Persipan Fancy</b>	12.5kg Bucket	For all work requiring marzipan. For baking, pastries, modeling, biscuits, etc.
59111	<b>Persipan</b>	12.5kg Bucket	For all work requiring marzipan. Not suitable for baked confectionery.
59115	<b>Standard RTU Persipan</b>	1kg Each	



View Persipan and Pettinice icing on our website.

# *Imitation Creams*







CODE	PRODUCT	PACK SIZE	DESCRIPTION
41400	<b>Pettina Cream Stabiliser</b>	5kg Bag	A powder suitable to add to fresh cream during whipping to prevent weeping or separation.
41420	<b>Delight Mix Instant</b>	5kg Bag	An imitation cream in powder form. Just whisk together with cold water. Used for all confectionery and ice-cream cake decoration.
41425	<b>Choc Delight Mix Instant</b>	5kg Bag	This product has a longer shelf life than fresh cream and is freeze/thaw stable.
<b>Bakels Delight:</b>			
42815	<b>Chocolate</b>	12 x 1lt Carton	Excellent alternative for fresh cream and its many uses. Must be refrigerated 24hours before use.
42820	<b>Vanilla</b>	12 x 1lt Carton	
42900	<b>Fino Whip</b>	5kg Bag	A powdered imitation cream. Fino Whip and cold milk produces a non-weeping, firm handling, easy to pipe product which keeps fresh longer than fresh cream.
42905	<b>Whippet</b>	5kg Bag	A powdered imitation cream. Requires only the addition of cold milk to produce a non-weeping, firm handling, easy to pipe cream which has superior keeping qualities.

## Did you know?

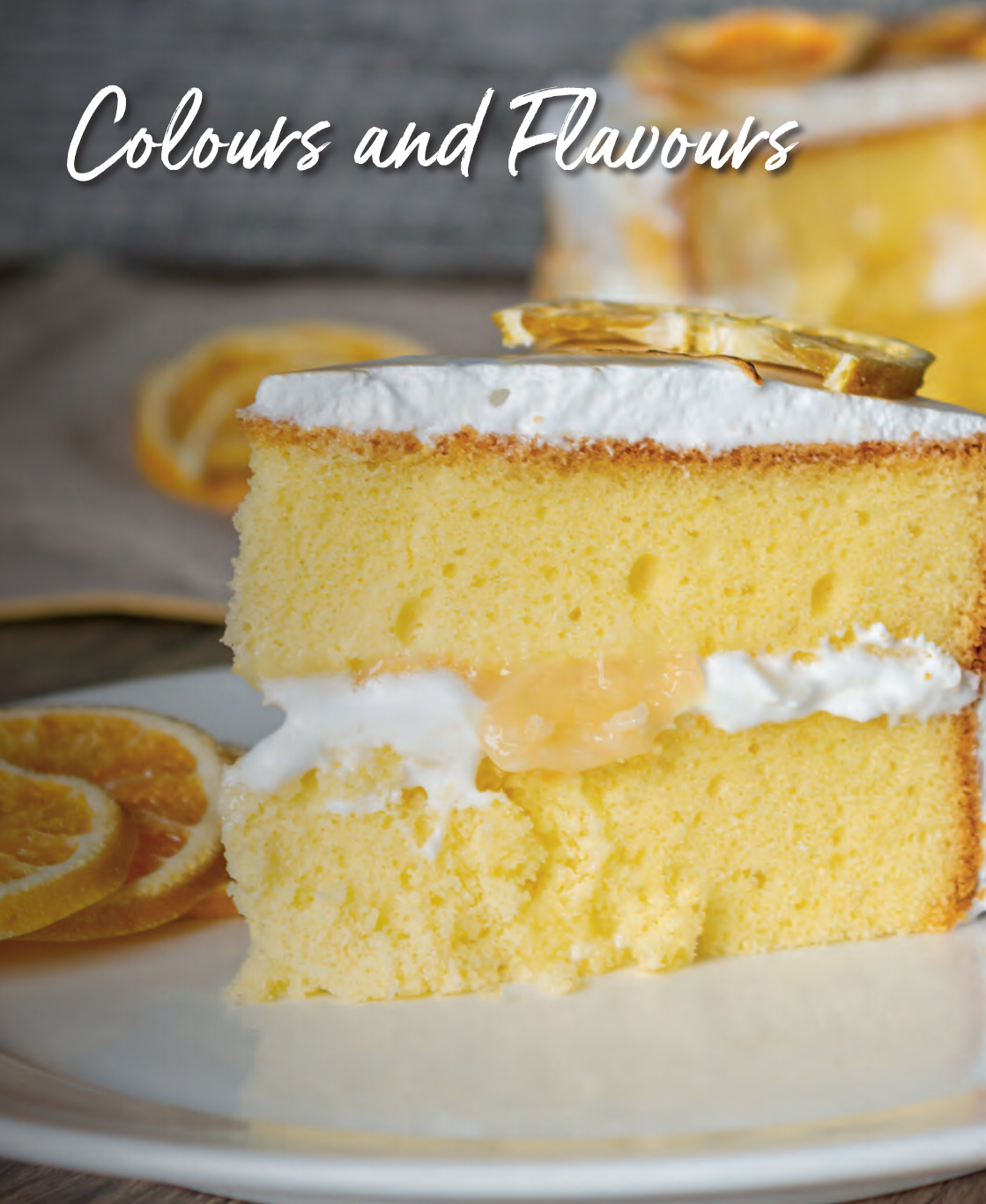
Imitation Cream is perfect to use for toppings, fillings, decorating and piping.

View imitation creams on our website.

*scan me*



# *Colours and Flavours*





CODE	PRODUCT	PACK SIZE	DESCRIPTION	
<b>Apito Paste:</b>				
43100	<b>Lemon</b>	1kg Bottle	Top quality concentrated colouring and flavouring paste. Suitable to be used in all confectionery and ice-creams.	
43200	<b>Caramel</b>	1kg Bottle		
43300	<b>Orange</b>	1kg Bottle		
43400	<b>Cappuccino</b>	1kg Bottle		
43540	<b>Rum</b>	1kg Bottle		
43700	<b>Coffee</b>	1kg Bottle		
43801	<b>Chocolate</b>	1kg Bottle		
43802	<b>Chocolate</b>	5.5kg Bucket		
44100	<b>Strawberry</b>	1kg Bottle	Top quality essence suitable to be used in all confectionery.	
44700	<b>Banana</b>	1kg Bottle		
<b>Essence:</b>				
45200	<b>Vanilla Special</b>	1lt Bottle		
45203	<b>Apito Vanilla</b>	25kg Drum		
45204	<b>Golden Vanilla</b>	2lt Bottle		
45600	<b>Lemon</b>	1lt Bottle		
45701	<b>Peppermint</b>	2lt Bottle		
45300	<b>Apito Bun Spice</b>	1lt Bottle	Used in the production of Hot Cross Buns to give their unique flavour. Add at the end of mixing time.	
45350	<b>Hot Cross Bun Spice</b>	5kg Bag		
46100	<b>Butta Vanilla</b>	1lt Bottle	A rich buttery flavour. Suitable for all confectionery when a rich flavour is required.	
<b>Colour Powder:</b>				
91200	<b>Egg Yellow</b>	1kg Bucket	A concentrated colour powder for use in all confectionery products, icings and butter creams.	
91201	<b>Egg Yellow</b>	25kg Carton		
91220	<b>Pillar Box Red</b>	1kg Bucket		
91221	<b>Pillar Box Red</b>	25kg Carton		
91230	<b>Green</b>	1kg Bucket		
91240	<b>Blue</b>	1kg Bucket		
91245	<b>Pink</b>	1kg Bucket		
91210	<b>Red Colour Special</b>	1lt Bottle	A liquid red colouring for use in all confectionery products, icings and buttercreams.	
91130	<b>Light Cocoa Powder</b>	5kg Bag	For use in chocolate confectionery and creams.	
91131		25kg Bag		
91133	<b>Dark Cocoa Powder</b>	5kg Bag	For use in chocolate confectionery and creams.	
91135		25kg Bag		



*Non-Tempering Bakers  
Chocolate and Decorations*







CODE	PRODUCT	PACK SIZE	DESCRIPTION
	<b>Vermicelli:</b>		
41300	<b>Chocolate</b>	5kg Carton	Used for confectionery decorating.
41305	<b>Caramel</b>	5kg Carton	
41310	<b>Rainbow</b>	5kg Carton	
41314	<b>White</b>	5kg Carton	
41316	<b>Yellow</b>	5kg Carton	
41318	<b>Orange</b>	5kg Carton	
41320	<b>Blue</b>	5kg Carton	
41322	<b>Pink</b>	5kg Carton	
41350	<b>Bakels Non Pareil</b>	5kg Carton	Used for confectionery decorating. (Hundreds and Thousands).
41356	<b>Bakels Choc Mint Crumble</b>	3kg Carton	Used for confectionery decorating.
	<b>Chockex Blocks:</b>		
51402	<b>Ruby pink</b>	5kg Carton	Non-tempering chocolate in blocks, suitable for shaving and melting.
51404	<b>Dark</b>	5kg Carton	
51408	<b>Milk</b>	5kg Carton	
51410	<b>White</b>	5kg Carton	
	<b>Chockex Chips:</b>		
51411	<b>Dark</b>	10kg Carton	An excellent non-tempering baker's chocolate for dipping, moulding and covering all types of biscuits, cakes and pastries.
51460	<b>Milk</b>	10kg Carton	
51600	<b>White</b>	10kg Carton	
51414	<b>Choc Discs Dark</b>	10kg Carton	An excellent non-tempering baker's dark chocolate used for decorating cookies, cakes and pastries.
51420	<b>Chockex Nibs</b>	10kg Carton	An excellent non-tempering baker's dark chocolate in small nibs suitable for use in ice-cream manufacture or incorporated in cookies and cakes.
53100	<b>Bakels Hazelnut Praline</b>	5kg Bucket	A product which has a delicate roasted hazelnut flavour and is ideal for glazing éclairs, gateaux or as a flavouring for butter creams.





CODE	PRODUCT	PACK SIZE	DESCRIPTION
53105	<b>Bakels One Spread</b>	5kg Bucket	A product which has a delicate caramel and chocolate flavour and is ideal for glazing éclairs, gateaux or as a flavouring for butter creams.
53108	<b>Hazelnut Spread</b>	5kg Bucket	Used for decorating or filling in cake slices and gateaux.
91110	<b>Desiccated</b>	15kg Bag	For use in all cake decorations and coconut confectionery.
91130	<b>Coconut</b>	25kg Bag	
91137		3kg Bag	
58593	<b>Chellies Red</b>	3kg Bucket	Chellies are a ready to use decoration for confectionery. Also suitable for use in biscuits.

## Did you know?

Non-tempered chocolate dries slowly and does not harden fully.



View non-tempering chocolate and decorations on our website.

# Fillings and Toppings



scan me



View fillings and toppings on our website.



CODE	PRODUCT	PACK SIZE	DESCRIPTION
41811	<b>Bakels Lemon Curd</b>	6kg Bucket	Used for confectionery decorating and filling.
	<b>Leamington Dip:</b>		
42300	<b>Raspberry</b>	5kg Bag	A coloured and flavoured powder which only requires the addition of boiling water to make the sauce into which prepared sponge shapes are dipped and then covered in coconut.
42310	<b>Chocolate</b>	5kg Bag	
	<b>Pie Fillings:</b>		
58610	<b>Blueberry</b>	2.7kg Bucket	A superior pie filling. Ideal for pies, muffins or as a topping for flans, cheesecake etc.
58650	<b>Black Cherry</b>	2.7kg Bucket	Suitable for baking and is freeze/thaw stable.
58660	<b>Black Cherry &amp; Kirsch</b>	2.7kg Bucket	50% fruit content.
58670	<b>Black Forest</b>	6kg Bucket	
58810	<b>Strawberry</b>	2.7kg Bucket	
58840	<b>Red Cherry</b>	2.7kg Bucket	
58678	<b>Bakels Caramel</b>	1kg Tin	Caramel Topping used for filling and decorating.
58680		6x1kg Carton	
58692	<b>Bakels Salted Caramel</b>	1kg Tin	Caramel for topping and filling of shortbread and similar products.
58694		6x1kg Carton	
58704	<b>Bakels Condensed Milk</b>	1kg Tin	Condensed milk used for filling and decorating.
58706		6x1kg Carton	
58710	<b>Lemon Juice</b>	2lt Bottle	Pure lemon juice for use as desired.
	<b>Toppings:</b>		
58760	<b>Kiwi</b>	6kg Bucket	Superior fruit topping for decorating flans, sponges, gateaux etc.
58770	<b>Raspberry</b>	6kg Bucket	
58790	<b>Strawberry</b>	5kg Bucket	
58800	<b>Passion Fruit</b>	6kg Bucket	
	<b>Dessert Toppings:</b>		
58842	<b>Strawberry</b>	1lt Bottle	High quality topping for the use of decorating and flavouring purposes. Works well with Cheesecake, Ice Cream, Cakes, Smoothies and so much more.
58843	<b>Cherry</b>	1lt Bottle	
58844	<b>Mango</b>	1lt Bottle	
58845	<b>Chocolate</b>	1lt Bottle	
58846	<b>Caramel</b>	1lt Bottle	





*Dessert Mixes and  
Other Speciality Mixes*



CODE	PRODUCT	PACK SIZE	DESCRIPTION
34303	<b>Mallowhip</b>	6.5kg Bucket	A jelly form which needs to be heated and whisked to fluff up, it can be used for all types of marshmallows. Mallowhip offers a tremendous yield for decorative confectionery - such as piping on biscuits, genoese, etc. Mallowhip may also be used for Butter Creams.
37460	<b>Bakels Waffle Mix</b>	5kg Bag	Bakels Waffle and Pancake Mix produces a delicious tasting, moist eating waffle and pancake with just the addition of egg and water.
57903	<b>Pettina Cheesecake Mix</b>	4kg Bag	Superior Instant Cheesecake Mix. Requires only water and a 5 minute mixing time. Many variations may be made from this basic mix.
57920	<b>Bakels Continental Cheesecake Mix</b>	5kg Bag	Instant Cheesecake Mix. Requires only the addition of water. Many variations may be made from this basic mix.
76100	<b>Pettina Fond Suisse</b>	5kg Bag	Versatile and ideal for flavouring with Apito Flavouring pastes to produce a wide range of fillings, toppings, gateaux, bavaroise, etc.
	<b>Mousses:</b>		
76300	<b>Chocolate</b>	5kg Bag	Top quality instant mousse powder for the bakery, catering and hospitality market. Simple to prepare, just add cream and water. Flavour profile is equal to traditional mousse.
76310	<b>Strawberry</b>	5kg Bag	
76320	<b>Tiramisu</b>	5kg Bag	

## Did you know?

The word "dessert" originated from the French word "desservir", meaning "to clear the table".



View dessert mixes and other speciality mixes on our website.



The image shows two loaves of dark brown, seed-studded bread on a light-colored wooden surface. The bread is topped with a variety of seeds, including flax and sunflower seeds. A slice of the bread is cut and placed in the foreground. Scattered seeds are visible on the wooden surface around the bread. The text 'Seeds, Nuts and Oats' is written in a white, cursive font over the left loaf.

# *Seeds, Nuts and Oats*

## *Did you know?*

Nuts and seeds are a good source of protein, healthy fats, fibres, vitamins and minerals.





CODE	PRODUCT	PACK SIZE	DESCRIPTION
54150	<b>Sunflower Seed</b>	5kg Bag	Used for decorating bread and rolls.
54151		25kg Bag	
54120	<b>Linseed</b>	5kg Bag	Used for decorating or a healthy addition to bread and rolls.
54121		25kg Bag	
54130	<b>Poppy Seed</b>	5kg Bag	Used for decorating bread and rolls.
54131		25kg Bag	
54140	<b>Sesame Seed</b>	5kg Bag	Used for decorating bread and rolls.
54141		25kg Bag	
54110	<b>Caraway Seed</b>	5kg Bag	For use in rye breads.
54160	<b>Aniseed</b>	5kg Bag	For use in rusks and biscuits.
54161		25kg Bag	
54181	<b>Pumpkin Seeds</b>	1kg Bag	Used for decorating or a healthy addition to bread and rolls.
54182		25kg Bag	
54184		5kg Bag	
59700	<b>Bakels Peanut Nibs</b>	5kg Bag	For use in various confectionery items.
59710	<b>Pecan Nut Halves X-Large</b>	5kg Bag	For use in various confectionery items.
59733	<b>Almond Flakes</b>	1kg Bag	For use in various confectionery items.
91928	<b>Rolled Oats Fine</b>	5kg Bag	Used for decorating or a healthy addition to bread and rolls.
91930		25kg Bag	



*Dried Fruit, Canned  
Fruit and Jam*



Consumers want  
*Reliably Versatile!*  
Treats





CODE	PRODUCT	PACK SIZE	DESCRIPTION
58100	<b>KOO Pie Apples 6 Tins</b>	17kg Carton	Solid Pack Pie Apples are superior quality pie apples that will retain their integrity during baking and are for use in pies, slices, cakes, tarts etc.
58110	<b>Bakels Choice Grade Pie Apples 6 Tins</b>	17kg Carton	Choice Grade Pie Apples will retain their integrity during baking and are suitable for use in pies, slices, cakes, tarts etc.
58119	<b>SB Pie Apples 6 Tins</b>	17kg Carton	SB Pie Apples will retain their integrity during baking and are suitable for use in pies, slices, cakes, tarts etc.
58133	<b>Pineapple Pieces 6 Tins</b>	18.3kg Carton	Pineapple pieces used for fillings and decoration.
58137	<b>Pineapple Rings 6 Tins</b>	18.3kg Carton	Pineapple Rings used for fillings and decoration.
58143	<b>Peach Slices 6 Tins</b>	18.3kg Carton	Peach Slices used for fillings and decoration.
58162	<b>Fruit Cocktail 6 Tins</b>	18.3kg Carton	Fruit Cocktail for use in fillings and decoration.
58170	<b>Peach Halves 6 Tins</b>	18.3kg Carton	Peaches for use in fillings and decoration.
58450	<b>Bakels Fruit Mince</b>	12kg Bucket	A high quality fruit mince for use in Christmas mince pies or as confectionery filling.
58490	<b>Dates</b>	1kg Carton	First class dates for the confectionery industry.
58500	<b>Red Glace Cherries Whole</b>	5kg Carton	First class product for the confectionery industry.
58510	<b>Broken Red Cherries</b>	5kg Carton	Broken red cherries for use in confectionery when whole cherries are not necessary.
58520	<b>Green Glace Cherries Whole</b>	5kg Carton	First class product for the confectionery industry.



CODE	PRODUCT	PACK SIZE	DESCRIPTION
58540	<b>Bakels Mixed Peel</b>	15kg Bucket	A high quality peel for use in confectionery. Can be mixed with raisins or baker's mix.
58550	<b>Bakers Mix Blue Label</b>	15kg Carton	A mix of raisins, sultanas and currants. For use in confectionery production.
58570	<b>Mixed Fruit Red Label</b>	15kg Carton	A mix of raisins and sultanas. For use in confectionery production.
58572	<b>Bakels Raisins</b>	15kg Carton	A high quality raisin. For use in confectionery production.
	<b>Apricot Jams:</b>		
58911	<b>Apricot Jam</b>	22.5kg Carton	For all confectionery use.
58952	<b>Apricot Jam R.L</b>	25kg Bucket	For all confectionery use.
58950	<b>Apricot Jam S.G.</b>	25kg Bucket	For all confectionery use.
58954	<b>Bakels Apricot Jam</b>	10kg Bucket	For all confectionery use.
91250	<b>Black Pitted Olives</b>	3kg Tin	For use in olive bread or anywhere olives are required.

## Our Mission

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





# Miscellaneous

*Did you know?*

Monoglycerides are the most commonly used emulsifiers in the baking industry.





CODE	PRODUCT	PACK SIZE	DESCRIPTION
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### CAKE AND SPONGE EMULSIFIERS

21100	<b>Ovalett</b>	11.5kg Bucket	Sponge and cake stabilizer in paste form for use in the all-in sponge method. Produces a product which is light and extremely stable and also acts as an egg extender.
21105	<b>Clear Ovalett</b>	11.5kg Bucket	A stabilised, active gel form of emulsifiers with no colour which promote stable batters and fine, even textured crumb structures. It is ideal for use in all sponge recipes.
27120	<b>Jilk 60</b>	11kg Bucket	JILK 60 is a high performing cake gel with strong whipping ability for outstanding volume. It is produced to Halaal specification and is particularly suited to warm climates. JILK 60 is ideal for use within the industrial production of all types of cakes.

### PRESERVATIVES

27100	<b>Bakels Sorbex</b>	4kg Bag	An excellent mould inhibitor for confectionery and pies. Use at the rate of 75g to 100g per 50 kg total weight of batter or pastry.
27200	<b>CSP 60 (Calcium Propionate)</b>	25kg Bag	An effective rope and mould inhibitor for yeast raised doughs. Use at the rate of 0.15% to 0.25% on flour weight.
27702	<b>Ropal Agglomerate (Calcium Acetate)</b>	20kg Bag	A rope inhibitor of the purest quality, suitable in all yeast raised goods. Use at the rate of 0.2% to 0.25 % on flour weight.

### MILK SUBSTITUTES

36500	<b>Bakels Emilka</b>	20kg Bag	An enriched milk powder substitute suitable for fancy bread and rolls. Not suitable for custards.
91950	<b>Milk Mix</b>	25kg Bag	Whey powder suitable for fancy bread and rolls. Not suitable for custards.

View cake and sponge emulsifiers on our website.

*scan me*





CODE	PRODUCT	PACK SIZE	DESCRIPTION
26200	<b>Apito Paste Relaxer</b>	20kg Bag	An excellent product to help prevent the shrinkage of puff and pie pastry. Essential when incorporating scrap paste back into the dough. Suggested Usage: 1.5% in Puff Pastry; 5.0% in Pie and Sweet Paste; 2-3% in Pizza Paste. Percentages given are based on flour weight.
26210	<b>Bakels Mell-O-Soy</b>	20kg Bag	Debittered, full fat soya flour, rich in protein and lecithin. Used as an enriching agent for cakes, biscuits and pastry. Also suitable for use in baby foods, soups, meat products, etc.
26300	<b>Bakels SG Protein Mix</b>	20kg Bag	Gluten strengthening compound for breads and rolls where improved volume and texture is important. Use at the rate of 2% on flour weight.
73101	<b>Fino Pie Mix</b>	5kg Bag	Seasoned thickening agent for all meat pies, stews, etc. It also helps prevent seeping into pastry.
73131	<b>Fino Chicken Pie Mix</b>	5kg Bag	A thickening agent with a creamy delicate flavour. With the addition of chicken, onions, water, mushroom and cream as optional extras, it makes this a moist sauce to complement light flaky puff pastry.
73151	<b>Fino Pepper Steak Pie Mix</b>	5kg Bag	An easy to make seasoned thickening powder which gives the ever popular pepper flavouring which combines ideally with steak. Only the addition of onions, steak and water are required.
73180	<b>Bakels Pizza Topping</b>	5kg Bag	A complete mix that requires only the addition of water to produce a traditional tomato based pizza topping.
73301	<b>Fino Sausage Roll Mix</b>	5kg Bag	Instant setting, seasoned thickening agent for sausage rolls, which will stabilise the filling and reduce shrinkage and baking loss.



CODE	PRODUCT	PACK SIZE	DESCRIPTION
82247	<b>Mixed Herbs</b>	1kg Bag	Mixed herbs used for enhancing flavour.
83500	<b>Fino Ground</b>	5kg Bag	Pure ground cinnamon for enhancing the flavour of buns, milk tarts, etc.
83503	<b>Cinnamon</b>	25kg Bag	
83510	<b>Fino Ground Mixed Spice</b>	5kg Bag	Pure ground mixed spice for use in Hot Cross Buns and any confectionery requiring a spicy flavour.
83520	<b>Garlic Flakes</b>	1kg Bag	Dried garlic flakes used for enhancing flavour.
83540	<b>Dried Parsley</b>	1kg Bag	Dried parsley for flavour enhancing and decoration.
83550	<b>Fino Ground Ginger</b>	4kg Bag	Pure ground ginger for use in confectionery and biscuit goods.
83553		25kg Bag	
83560	<b>Oreganum</b>	1kg Bag	Oreganum used for enhancing flavour.

## Did you know?

South Bakels was established in South Africa in 1948.





CODE	PRODUCT	PACK SIZE	DESCRIPTION
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### STARCHES

35610	<b>Pettina Instant Thickener</b>	5kg Bag	A cold process pie stabiliser giving excellent results of smoothness and taste. Also suitable for fruit, pies and fillings.
35612		20kg Bag	
35800	<b>Colflo 67</b>	25kg Bag	For use in frozen fruit filling where retention of clarity and smoothness of texture after freezing and baking are important.
91120	<b>Corn Flour</b>	25kg Bag	For use in confectionery and to thicken pies and other products that do not require freezing.
91121		5kg Bag	

### BAKING ACCESSORIES

89054	<b>Hot cross Bun Trays</b>	1000 Per Carton	Foil trays suitable for baking Hot Cross Buns, Chelsea Buns etc.
89100	<b>Oven Gloves</b>	Pair	General bakery use.
89120	<b>Muffin Cups 14/12</b>	1000 Per Pack	Standard size muffin cups.
89121	<b>Muffin Cups 10</b>	1000 Per Pack	Smaller size muffin cups.
89124	<b>Muffin Cups 70/40</b>	1000 Per Pack	Jumbo muffin cups.
89126	<b>Tulip Muffin Cups 70/40</b>	300 Per Pack	Tulip shaped muffin cups.
89230	<b>Nozzles Star</b>	10 Per Pack	Nozzle used in conjunction with piping bags. For confectionery use or use in sausage roll filling and piping of mash.
89235	<b>Nozzles Tube</b>		
89285	<b>Cheese Cake Moulds</b>	Each	A mould is made to produce 15 units. Each set contains a base tray which fits three lines of five circlets. To be used together with the cellophane strips for maximum shelf life.
89288	<b>Cellophane Strips</b>	100 Per Pack	Strips used for the cheese cake moulds, made to give the product maximum shelf life.



CODE	PRODUCT	PACK SIZE	DESCRIPTION
89440	<b>Trolley Covers</b>	Each	For covering trolleys when producing dough to stand overnight.
	<b>Piping Bags:</b>		
89700	<b>Small</b>	Each	Used to pipe cream potatoes, creams, choux pastry, biscuits etc.
89720	<b>Large</b>	Each	
89740	<b>Clear (Disposable)</b>	100 Per Box	
89800	<b>Silicone Paper</b>	7kg Box	For bakery and confectionery use.
89821	<b>Grease Proof</b>	4.8kg Box	For bakery and confectionery use.

*Want to know how we can help your business?*

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# Branches

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*Bakels across  
the nation!*

All of our South Bakels branches  
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