



BAKERY INGREDIENTS SINCE 1904

Product Guide





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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OUR PRODUCTS

Tin Greasing Emulsions and Oil	4
Pastry Fats and Margarines	6
Bread Related Products	9-10
Speciality Bread and Roll Mixes	13-16
Bread and Roll Improvers	18
Softening Agents	20
Sponge, Cake, Scone and Donut Mixes	22-24
Muffin Mixes	26
Biscuit and Slice Mixes	28
Custards	30
Sugars, Syrups and Fondants	33-34
Glazes and Jellies	36
Leavening Agents	38
Egg Powders and Albumen	40
Persipan and Pettinice Icing	42
Imitation Creams	44
Colours and Flavours	46
Non-Tempering Chocolate and Decorations	49-50
Fillings and Toppings	52
Dessert Mixes and Other Speciality Mixes	54
Seeds, Nuts and Oats	56
Dried Fruit, Canned Fruit and Jam	59-60

MISCELLANEOUS

Cake and Sponge Emulsifiers	62
Preservatives	62
Milk Substitutes	62
Various Mixes	63
Herbs and Spices	64
Starches and Thickening Agents	65
Baking Accessories	66

PAGES

4
6
9-10
13-16
18
20
22-24
26
28
30
33-34
36
38
40
42
44
46
49-50
52
54
56
59-60
62
62
62
63
64
65
66

The image shows three cans of BAKELS SPRINK SILVER emulsion spray. The cans are arranged on a metal bakery tray. The can on the right is in sharp focus, while the two on the left are slightly blurred. The cans are white with blue accents and feature the BAKELS logo and the product name 'SPRINK SILVER'. The background is a blurred bakery setting with shelves of products.

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
13300	Tincol	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	Tincol Bulk	800kg Drum	
13350	Release 30	25lt Drum	A vegetable based pan greasing emulsion suitable for all yeast raised goods where manual application is used. No smoke no carbon.
13355	Release 30 Bulk	1000lt Drum	
13500 13501	Tinglide	5kg Carton 25kg Carton	A pan release emulsion specially formulated for the release of cakes, sponges and similar confectionery rich in sugar. Applied with a brush.
13512	Sprink Greasing Agent	500ml Can	A perfect greasing agent in an aerosol.
13553	Ultrafry Sunflower Oil	20lt Bucket	Sunflower oil used in the various types of baking.
91810	Bakels Pan Release E16/10	20kg Bucket	For customers manufacturing their own pan release emulsion.

View tin greasing emulsions and oils on our website.



Pastry Fats and Margarines

Did you know?

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





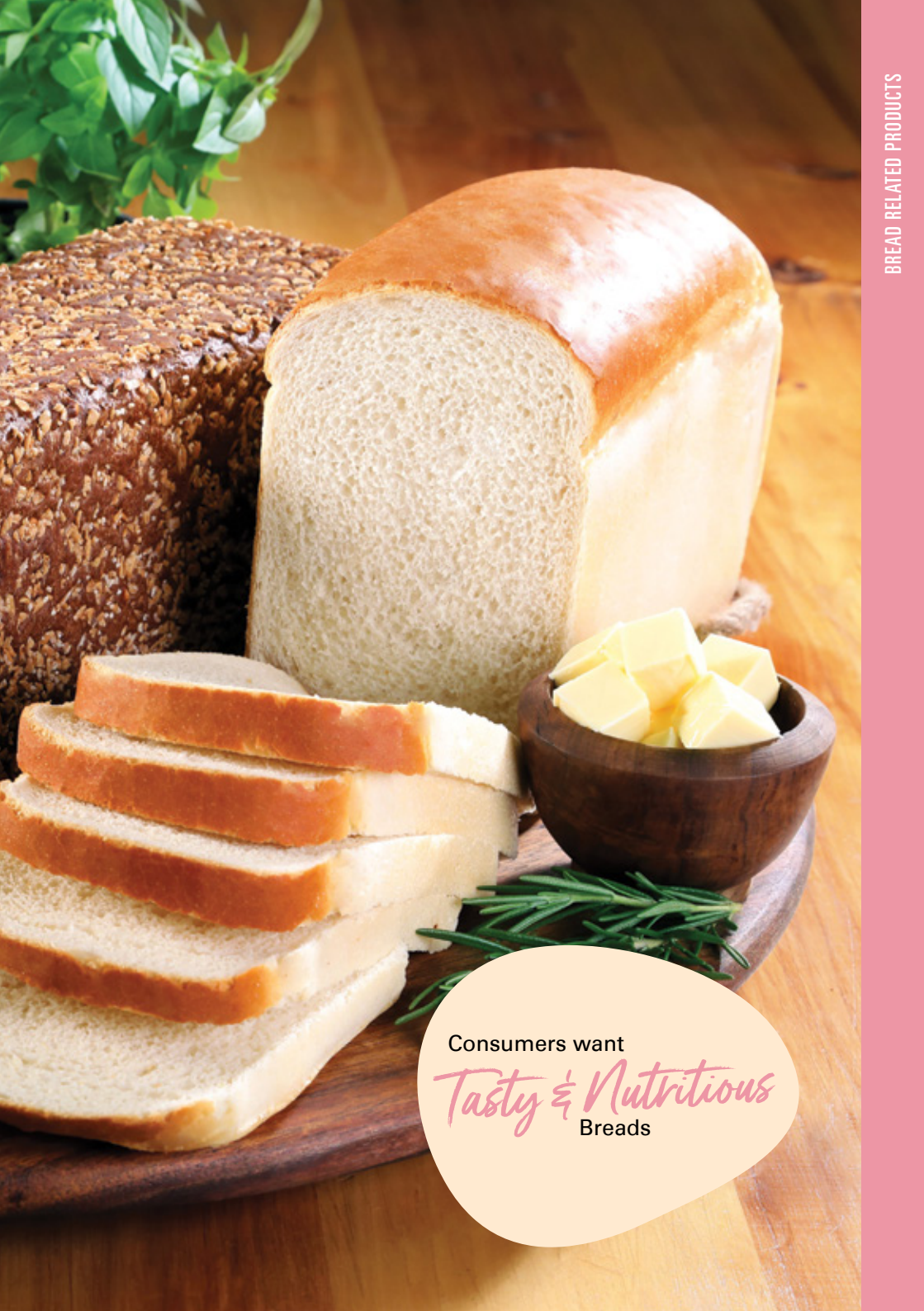
CODE	PRODUCT	PACK SIZE	DESCRIPTION
	Mastermarg:		
15120	Yellow	25kg Carton	A fully refined, deodorised and stabilised margarine. Suitable for use in biscuits, butter creams and any general confectionery. Contains no animal fat.
15130	White	25kg Carton	
	Creamy Margarine:		
15140	Yellow	25kg Carton	A fully refined, deodorised and stabilised margarine. Suitable for use in biscuits, butter creams and any general confectionery. Contains no animal fat.
15150	White	25kg Carton	
16600	Bakels Rollex	25kg Carton	A top quality yellow puff pastry margarine, cut into slabs for the production of Puff Pastry, Croissants and Danish Pastries.
16650	Bakels MasterPuff	25kg Carton	A high quality yellow puff pastry margarine, cut into slabs for the production of Puff Pastry, Croissants and Danish Pastries.
17395	Bakels Merita Shortening	25kg Carton	100% pure vegetable fat, suitable for use in bread, confectionery and morning goods.
83519	Bakels Garlic Spread	4.5kg Bucket	A creamy, yellow garlic spread for bread, rolls etc.



View pastry fats and margarines on our website.

A collection of bread products is displayed on a wooden surface. In the foreground, a stack of seven slices of white bread is neatly arranged on a dark wooden cutting board. To the left, a large, rectangular loaf of white bread sits upright. In the background, another round loaf of white bread is visible. To the right, a large, rectangular loaf of dark brown, seeded bread is prominently featured. A small portion of another loaf is visible in the bottom right corner. A sprig of fresh green herbs is in the top right corner. The text "Bread Related Products" is overlaid in a white, cursive font on the left side of the image.

*Bread Related
Products*



Consumers want

Tasty & Nutritious
Breads



CODE	PRODUCT	PACK SIZE	DESCRIPTION
17123	White Bread Flour	25kg Bag	Wheat flour for use in baking breads, rusks and other baked goods.
17124	Brown Bread Flour	25kg Bag	
17138	Bakels Daily Bread	25kg Bag	A composite bread premix made for the manufacture of mass bread. Daily Bread has great texture, volume and visual appearance.
17150	Bakels Crown Bread Mix	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	Excel 600 Bread Mix	25kg Bag	A composite bread mix designed specially for the manufacture of reduced mass bread or large pan bread.
17162	Super Excel 4% Bread Mix	25kg Bag	Used at 4% on flour weight. An alternative for Crown Mix in specific areas.
17166	Platinum Bread Mix	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	Plant Soft 5%	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	SB Gold Bread Mix	25kg Bag	A pale, yellow-coloured free flowing powder.
17200	SB 5% Bread Premix	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	Bakels Standard Bread	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	Yellow Bread	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
17268	Sweet Butter Bread	25kg Carton	Sweet Butter Bread is a 5% premix for the production of bread and requires the addition of flour, yeast, sugar and water.
17270	Butter Bread	25kg Carton	A 5% premix for the production of bread with a buttery taste and only requires the addition of flour, yeast and water.
17271	SB 10% Butter Bread	25kg Carton	SB Butter Bread is a 10% premix for the production of bread and only requires the addition of flour, yeast and water.
17272	Milk Bread	25kg Carton	A 5% mix for the production of milk bread and only requires the addition of flour, yeast and water.
25205	Flourtex 3	25kg Bag	A flour improver to help strengthen weak flour.
26150	Bakels Soya Flour	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	Bakels Instant Dried Yeast	10kg Carton	Instant Active Dry Yeast for use in all yeast raised bakery and confectionery goods. Does not need refrigeration.
91270 91272	Bakers Salt	50kg Bag 5kg Bag	High quality fine salt.
91532	Malt Flour	5kg Bag	To enrich bread.
91590	Rye Flour	25kg Bag	Use as required for the production of rye breads.
91920	Wheat Gluten	25kg Bag	To strengthen flour. Can be used at a max 2%.

View bread related products on our website.





*Speciality Bread
and Roll Mixes*





CODE	PRODUCT	PACK SIZE	DESCRIPTION
17290	10% Soft Roll Mix	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	Bakels Supa Soft Roll Mix	25kg Carton	A premix for the production of extra soft bread rolls, Used at 10%.
17510	20% Powder Sweet	25kg Bag	An economical premix for the production of extra soft bread and rolls with a sweeter taste. Paste or powder.
17520	20% Sweet Premix	25kg Carton	
17610	20% Soft Roll	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	15% Extra Soft	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	15% Powder Soft	25kg Bag	
17628	SB 18% Bun & Roll Premix	25kg Bag	A composite improver of superior quality and is ideal for production of hamburger buns and hot dog rolls.
17690	Hot Cross Bun Full Mix	12.5kg Bag	A Full Premix for the production of Hot Cross Buns.
39101	Bakels Scandinavian Rye Bread Mix	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	Bakels Landbrot Mix	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	Bakels Gluten Free	4kg Bag	A specially prepared baking mix for coeliac sufferers. Extension recipes available upon request.



CODE	PRODUCT	PACK SIZE	DESCRIPTION
39268	Magwinya/Vetkoek Mix	12.5kg Bag	Magwinya/Vetkoek mix is a complete mix that only requires the addition of lukewarm water and yeast (dry or wet) and is suitable for shorter proofing time.
39273	Rustic Baguette Mix	5kg Bag	Bakels Rustic Baguette Mix 100% is a complete mix. Only requires the addition of water and yeast.
39274		12.5kg Bag	
39276	Bakels 10% Panini Mix	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	Bakels Ciabatta Bread Mix	12.5kg Bag	A complete mix designed to make traditional Italian-style Ciabatta bread. Simply add yeast and water.
39290	Bakels Cheese 'n Onion Bread Mix	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	Hercules Super Bread Mix	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	Multiseed Full Mix	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	Multiseed Concentrate	12.5kg Bag	A concentrate that requires the addition of flour, yeast and water to produce a superior healthy loaf.
39380	Bakels 6% Crispy	25kg Carton	An economical premix for the production of crispy bread rolls. Use at 6% of flour weight.
39391	Rheinspitz Mix	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	Rheinspitz Topping	5kg Bag	



CODE	PRODUCT	PACK SIZE	DESCRIPTION
39395	Bakels Continental Bread Mix	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.
39400	Bakels Italian Bread Mix	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	Bakels Superseed Low GI Bread Mix	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	Bakels Bavarian Rye Mix	25kg Bag	Complete Rye Bread Mix, requires only the addition of yeast and water.
39550	Bakels Wholewheat Bread Mix	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	Bakels Country Bake Mix	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	Sunseed Bread Mix	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.



CODE	PRODUCT	PACK SIZE	DESCRIPTION
39930	Ouma Se Brood Full Mix	12.5kg Bag	A full mix that requires the addition of yeast, water and oil.
39932	Mielie Bread Full Mix	12.5kg Bag	A full mix that requires the addition of yeast, water and corn.
39934	White Bread Full Mix	12.5kg Bag	A complete mix which requires only the addition of yeast and water.
39936	Brown Bread Full Mix	12.5kg Bag	A complete mix which requires only the addition of yeast and water.
39938	Chakalaka Bread Full Mix	12.5kg Bag	Complete mix for the production of focaccia, rolls and speciality breads.
39944	Super Soft Roll Full Mix	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.



View bread and roll improvers on our website.

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CODE	PRODUCT	PACK SIZE	DESCRIPTION
19150	Lecitem 2000	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	Lecitex 20/30	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	Lecimax	25kg Bag	A bread improver to suit a variety of production methods. Use at the rate of 1% to 2% on flour weight.
25200	Dobrim Extra	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		25kg Bag	
25215	Dobrim Imara	20kg Carton	A bread improver of superior quality.
25219	Dobrim Boost	20kg Carton	A baguette improver of superior quality.
25800	Ascorbic Acid	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.
87550	Emulec SSL	25kg Bag	Emulec SSL is an emulsifier for use as a dough improver to enhance the softness and fresh keeping qualities of yeast-raised goods.
87565	Swedex SSL 80%	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.

Softening Agents



**CODE****PRODUCT****PACK SIZE****DESCRIPTION**

21900

**Bakels Monofresh
Super**

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	Apito Choux Paste Mix	5kg Bag	Instant choux paste mix. Just add eggs and water. Used for éclairs, cream puffs and crosses for hot cross buns.
32965	Bakels Cross Mix	5kg Bag	A mix which requires only the addition of water. The mix is suitable for producing hot cross bun crosses.
37101	Pettina Instant Sponge Mix	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	Coastal Sponge Mix	25kg Bag	Superior sponge mix requiring only the addition of eggs and water.
37120	Pettina Cake Mix	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	Bakels Swiss Roll Mix	12.5kg Bag	A complete powdered premix, which with the addition of eggs and water, gives a perfect Swiss roll.
37220	Pettina Instant Chocolate Sponge Mix	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.
37224	Coastal Choc Sponge	25kg Bag	Coastal choc sponge mix is a sponge mix requiring only the addition of eggs and water. Suitable for sponge cakes, sponge sheets, cupcakes etc
37250	Choc Victoria Sponge Mix	12.5kg Bag	A premix for the production of general purpose cakes and queen cakes. Requires only the addition of eggs and water.
37510	SB Sponge Mix	25kg Bag	A part premix designed for use for all sponge goods.



CODE	PRODUCT	PACK SIZE	DESCRIPTION
37600	Bakels	12.5kg 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.
37620	Scone Mix	25kg Bag	
37635	Bakels Donut Mix Special	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	Bakels Cake Donut Mix	25kg Bag	A complete mix for ring donuts requiring only the addition of water and is suitable for automatic donut machines.
37993	Bakels Snowball Mix	12.5kg Bag	A premix designed for use in snowballs and red cakes. Suitable for people who don't eat egg.
37995	Bakels Egg Free Sponge Mix	12.5kg Bag	A premix designed for use in all sponge goods and suitable for people who don't eat egg.
38000	SB Queenie Mix	12.5kg Bag	A premix for the production of general purpose cakes, queen cakes and cupcakes.
38126	Bakels King Cake Mix	12.5kg Bag	An easy to use premix to produce a soft and moist cake. It works well for cupcakes and strudel.
38146	Queen Cupcake Mix	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	Bakels Prince Cake Mix	12.5kg Bag	An economical premix for the production of cakes and cupcakes. Requires only the addition of eggs and water.
38153	Banana Bread 50% Mix	12.5kg Bag	A premix that requires the addition of cake flour, bananas and oil to produce a product that is moist, has an appealing aroma and excellent eating qualities.



CODE	PRODUCT	PACK SIZE	DESCRIPTION
38154	Banana Bread Full Mix	12.5kg Bag	A premix that requires the addition of bananas and oil to produce a product that is moist, has an appealing aroma and excellent eating qualities.
38155	Bakels Madeira Cake Mix	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	Butterscotch Multi - purpose Cake Mix	12.5kg Bag	A mix that requires only the addition of eggs, oil and water.
38160	Bakels European Cake Mix	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.
38162	Euro Choc Cake Mix	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	Bakels Royalty Chocolate Cake Mix	25kg Bag	An easy to use premix requiring only the addition of eggs and water to produce a rich chocolate cake or muffins.
38170	Bakels Red Velvet Cake Mix	12.5kg Bag	An easy to use premix requiring only the addition of eggs and water to produce cakes, muffins and Swiss roll.
38180	Carrot Cake Mix	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.

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

scan me





Muffin Mixes

Snackification

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



CODE	PRODUCT	PACK SIZE	DESCRIPTION
38200	Bakels Bran	12.5kg Bag	This bran muffin mix contains a healthy blend of ingredients, producing muffins that are moist and have excellent eating qualities.
38205	Muffin Mix	25kg Bag	
38220	Bakels Pettina	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	Muffin Mix	25kg Bag	
Frozen Muffin Batter:			
38237	Chocolate	6.8kg Carton (8x850g)	A muffin batter ready to be used. Just snip, pipe and bake. Convenience in a piping bag.
38239	Blueberry		
38241	Carrot Cake		
38243	Cappuccino		
38245	Bran		
38247	Lemon Poppy		
38249	Assorted		
38256	Caramel		
38264	Banana		
38295	Savoury	4kg Bucket	



View muffin mixes on our website.

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Biscuit and Slice Mixes





CODE	PRODUCT	PACK SIZE	DESCRIPTION
37900	Pettina Ice Box Biscuit Mix	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	Bakels Viennese Biscuit Mix	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	Ginger Cookie Mix	12.5kg Bag	A cookie mix requiring the addition of water, eggs, blackjack and oil.
38300	American Brownie Mix	12.5kg Bag	A special premix for the ever popular American Brownie.
	No-Bake Slice:		
38400	Chocolate	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	Caramel	12kg Bag	
38500	Pettina Kokomix	12.5kg Bag	A complete mix for coconut biscuits and tarts. Only water to be added.
38660	Bakels Muesli Slice Mix	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	Cooking Custard	5kg Bag	A custard powder that requires the addition of milk and sugar to produce an excellent quality cooked custard.
33600	Bakels Instant	5kg Bag	An instant custard that requires only the addition of water to produce a top quality custard for use in slices, toppings, tarts, etc.
33601	Kramess	20kg Bag	
33802	Bakels Bavarian Supreme	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	Instant Milk Tart Custard	5kg Bag	A traditional milk tart custard, mixed into cold or hot milk.
33920	Bakels Milk Tart Custard Mix	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
	Icing Sugar:		
42100	Pettina	25kg Bag	A high quality icing sugar for confectionery use.
42101	Huletts	25kg Bag	
42110	Dusting Sugar	15kg Bag	An off-white fine free flowing powder with sweet aroma and taste used as a dusting sugar.
42500	Bakels Fondant Icing	15kg Bag	Fondant in powder form for easy storage. When required, just add water and heat over hot water.
	Dipping Icing:		
42502	Caramel	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	Vanilla	5kg Bucket	
42510	Chocolate	5kg Bucket	
42512	Strawberry	5kg Bucket	
42525	Pearl Wet Fondant	12.5kg Carton	Ready to use fondant that requires only warming prior to application.
	Castor Sugar:		
48000	Huletts	25kg Bag	A high quality fine sugar for confectionery and butter creams.
48050	Pettina	25kg Bag	
	White Sugar:		
48100	Huletts	25kg Bag	A high quality white sugar for confectionery and butter creams.
48200	Pettina	25kg Bag	
	Brown Sugar:		
48150	Huletts	25kg Bag	A high quality brown sugar for general baking use.
48250	Pettina	25kg Bag	
91140	Golden Syrup	25kg Drum	For general bakery use.
91141		5kg Bucket	
91142		35kg Drum	



CODE	PRODUCT	PACK SIZE	DESCRIPTION
91150 91152 91154	Black Jack	5kg Bucket 1kg Bottle 35kg Drum	Liquid caramel colouring suitable for all bakery uses when caramel colour is required.
91144	RTU Sugar Syrup	2lt Bottle	A viscous, translucent, sweet liquid with a hint of vanilla. Pour over sponge cake to keep cake moist and fresher for longer.
91165	Invert Syrup	35kg Drum	For general use in the bakery.
91170	Glucose	5kg Bucket	Used in confectionery applications, Glucose enhances the moisture retention & fresh keeping qualities.
91180	Sorbitol	5kg Bucket	A humectant for use in confectionery applications. Generic of glycerine.
91190	Glycerine	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	Bakels Bun Glaze	5kg Carton	For hand or machine bun glazing.
	Glazes:		
34572	Neutral	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	Gold	5kg Bucket	
34576	Silver	5kg Bucket	
34578	White	5kg Bucket	
34580	Chocolate	5kg Bucket	
34582	Caramel	5kg Bucket	
34600	Hadeja Flan Jel Apricot	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.
	Jelly:		
34605	Strawberry	2kg Bucket	Flavoured jelly which can be added to the confectionery range. Can be used with custard, mousses, cheese cake and sponge.
34610	Pineapple	2kg Bucket	
34615	Greengage	2kg Bucket	
34700	Pettina Dry Jel	5kg Bag	An easy-to-make, clear, quick setting gel. Add boiling water or fruit juice flavour and colour, if necessary.
91198	Gelatine	3kg Carton	For general use in the bakery.

Leavening Agents





CODE	PRODUCT	PACK SIZE	DESCRIPTION
29100	Bakers Acid	10kg Bag	Acid source for chemical leavening for scones, pie pastry, etc.
29200	Cream of Tartar	1kg Bucket	An additive used for the production of Puff Pastry and other baked products.
29700	Hercules Baking Powder	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	Bakels Baking Powder SR	20kg Bag	An acid phosphate baking powder which has minimal bench reaction, the majority of the leavening occurs in the oven.
91090	Ammonium Bicarbonate	25kg Bag	To be used in conjunction with Bakers Acid as a leavening agent.
91100	Sodium Bicarbonate	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	Bakels	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	Actiwhite	1kg Bucket	
32500	Balec	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



View Pettinice website for tutorials.

scan me



CODE	PRODUCT	PACK SIZE	DESCRIPTION
Pettinice Icing			
42202	White	12kg Carton	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.
42205	White	1kg Bucket	
42207	White	5kg Bucket	
42252	Red	1kg Bucket	
42256	Yellow	1kg Bucket	
42258	Green	1kg Bucket	
42260	Blue	1kg Bucket	
42262	Pink	1kg Bucket	
42264	Black	1kg Bucket	
42268	Chocolate	1kg Bucket	
Pettina RTU Fondant			
42212	Black	1kg Bucket	An economical Ready To Use Fondant for decorating cakes, cupcakes and cookies.
42213	Red	1kg Bucket	
42214	Blue	1kg Bucket	
42222	White	1kg Bucket	
42224	White	5kg Bucket	
42226	White	14kg Bucket	
42250	Pettinice RTR Icing Sugar Guild	14kg Bucket	The perfect ready prepared covering for the SACDG (South African Cake Decorators 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.
59100	Bakels Persipan Fancy	12.5kg Bucket	For all work requiring marzipan. For baking, pastries, modeling, biscuits, etc.
59111	Persipan	12.5kg Bucket	For all work requiring marzipan.
59115	Standard RTU Persipan	1kg Each	Not suitable for baked confectionery.

View Persipan and Pettinice icing on our website.



Imitation Creams





CODE	PRODUCT	PACK SIZE	DESCRIPTION
41400	Pettina Cream Stabiliser	5kg Bag	A powder suitable to add to fresh cream during whipping to prevent weeping or separation.
41420	Delight Mix Instant	5kg Bag	An imitation cream in powder form. Just whisk together with cold water. Used for all confectionery and ice-cream cake decoration.
41425	Choc Delight Mix Instant	5kg Bag	This product has a longer shelf life than fresh cream and is freeze/thaw stable.
	Bakels Delight:		
42815	Chocolate	12x1lt Carton	Excellent alternative for fresh cream and its many uses. Must be refrigerated 24hours before use.
42820	Vanilla	12x1lt Carton	
42900	Fino Whip	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	Whippet	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.
42908	Choc Whippet	5kg Bag	A chocolate 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?

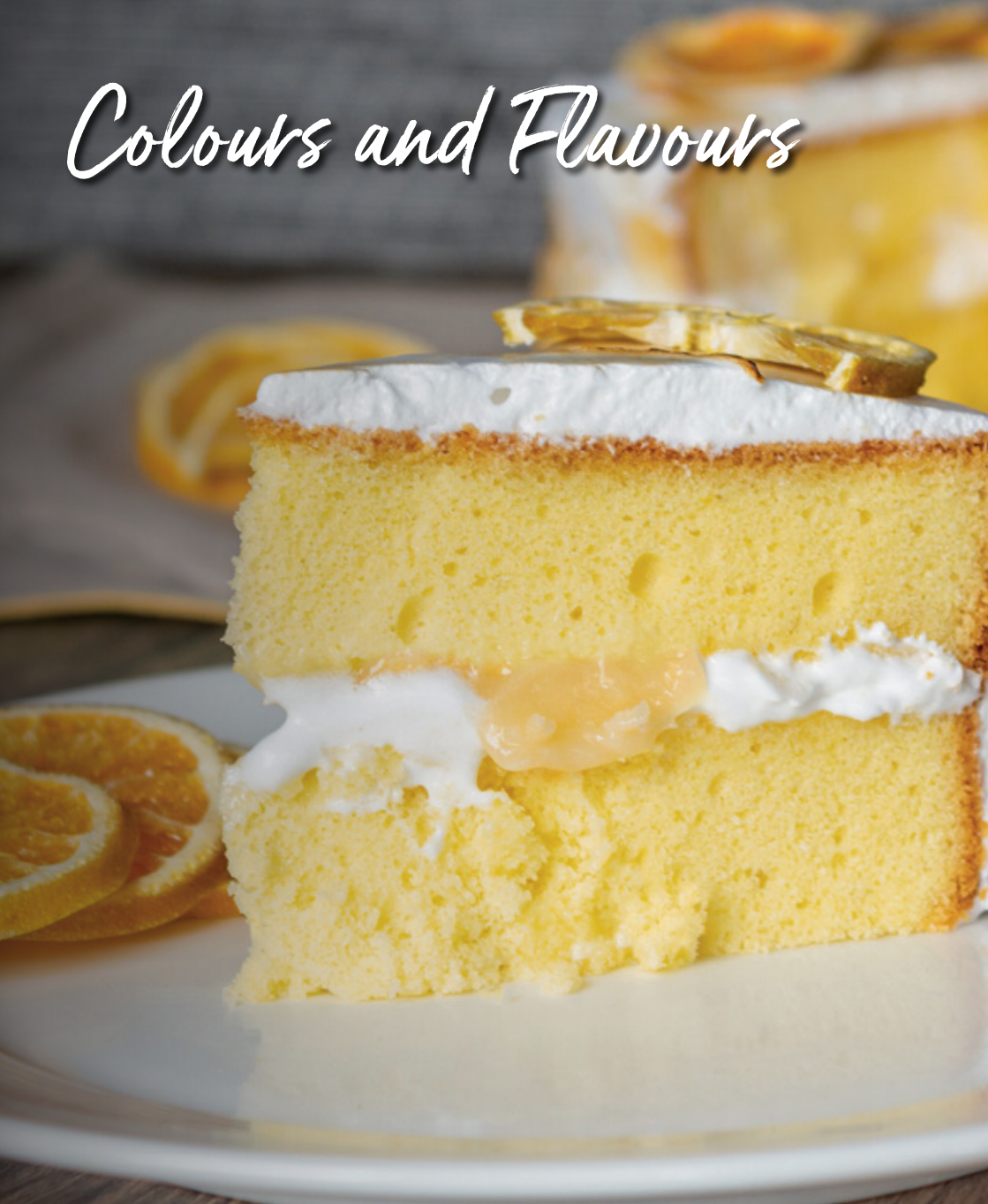
Imitation Cream is perfect to use for toppings, fillings, decorating and piping.

View imitation creams on our website.

scan me



Colours and Flavours





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

*Non-Tempering Bakers
Chocolate and Decorations*







CODE	PRODUCT	PACK SIZE	DESCRIPTION
	Vermicelli:		
41300	Chocolate	5kg Carton	Used for confectionery decorating.
41305	Caramel	5kg Carton	
41310	Rainbow	5kg Carton	
41350	Bakels Non Pareil	5kg Carton	Used for confectionery decorating. (Hundreds and Thousands).
41356	Bakels Choc Mint Crumble	3kg Carton	Used for confectionery decorating.
	Chockex Blocks:		
51402	Ruby pink	5kg Carton	Non-tempering chocolate in blocks, suitable for shaving and melting.
51404	Dark	5kg Carton	
51408	Milk	5kg Carton	
51410	White	5kg Carton	
	Chockex Chips:		
51411	Dark	10kg Carton	An excellent non-tempering baker's chocolate for dipping, moulding and covering all types of biscuits, cakes and pastries.
51460	Milk	10kg Carton	
51600	White	10kg Carton	
51414	Choc Discs Dark	10kg Carton	An excellent non-tempering baker's dark chocolate used for decorating cookies, cakes and pastries.
51420	Chockex Nibs	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	Bakels Hazelnut Praline	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.
53105	Bakels One Spread	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.



CODE	PRODUCT	PACK SIZE	DESCRIPTION
53108	Hazelnut Spread	5kg Bucket	Used for decorating or filling in cake slices and gateaux.
53110	Kit Kat Spread & Filling	3kg Bucket	Kit Kat spread & filling is ready to use and easy to spread. It is suitable for topping and filling in confectionery goods.
91110	Desiccated	15kg Bag	For use in all cake decorations and coconut confectionery.
91130	Coconut	25kg Bag	
91137		3kg Bag	
58593	Chellies Red	3kg Bucket	Chellies are a ready to use decoration for confectionery. Also suitable for use in biscuits.

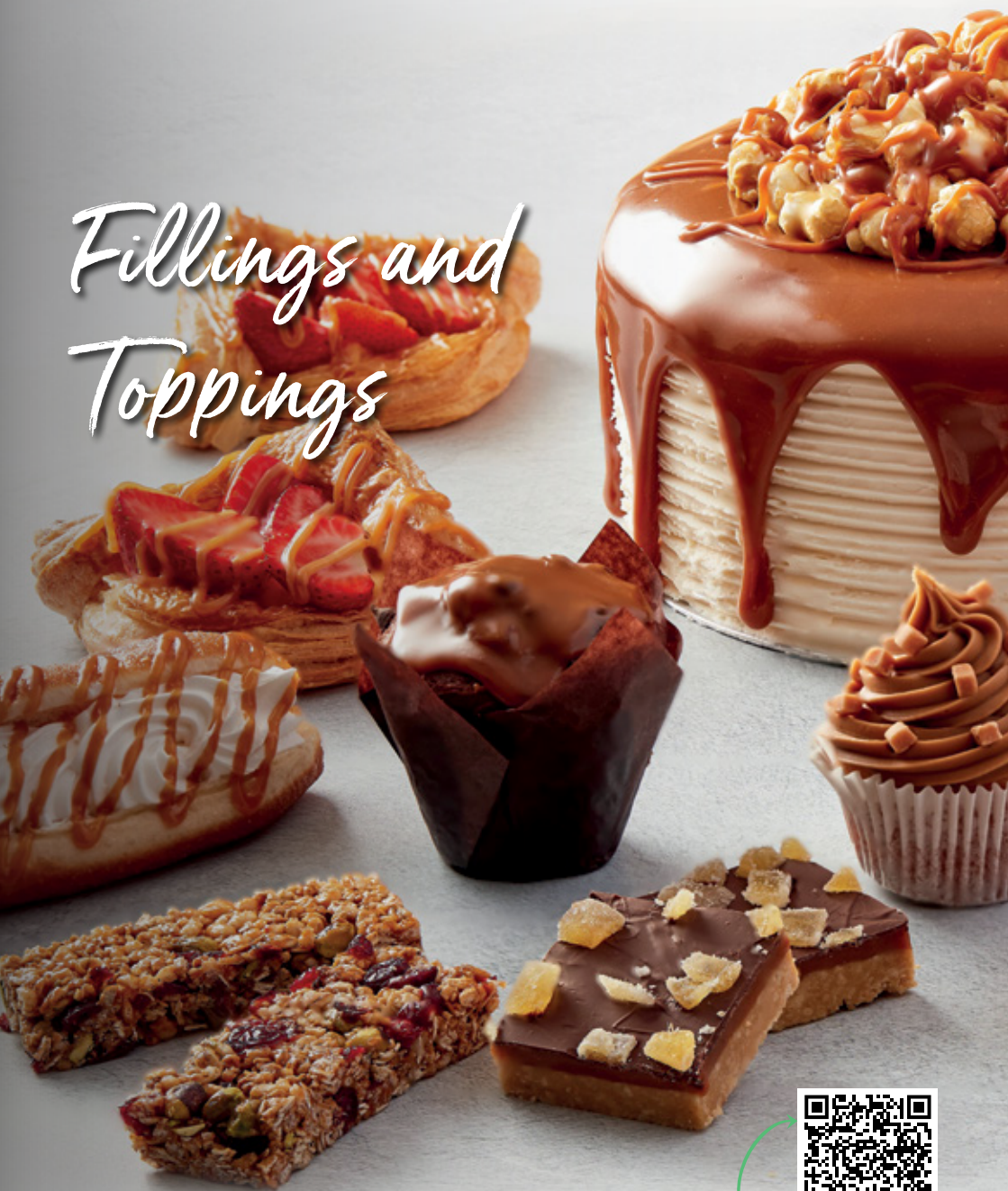
Did you know?

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



View non-tempering chocolate and decorations on our website.

Fillings and Toppings



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View fillings and toppings on our website.



CODE	PRODUCT	PACK SIZE	DESCRIPTION
41811	Bakels Lemon Curd	6kg Bucket	Used for confectionery decorating and filling.
	Leamington Dip:		
42300	Raspberry	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	Chocolate	5kg Bag	
	Pie Fillings:		
58610	Blueberry	2.7kg Bucket	A superior pie filling. Ideal for pies, muffins or as a topping for flans, cheesecake etc.
58650	Black Cherry	2.7kg Bucket	Suitable for baking and is freeze/thaw stable.
58660	Black Cherry & Kirsch	2.7kg Bucket	50% fruit content.
58670	Black Forest	6kg Bucket	
58810	Strawberry	2.7kg Bucket	
58840	Red Cherry	2.7kg Bucket	
58674	Bakels Salted Caramel	3kg Bucket	Caramel for topping and filling of shortbread and similar products.
58684	Bakels Caramel	3kg Bucket	Caramel Topping used for filling and decorating.
58704	Bakels Condensed Milk	1kg Tin	Condensed milk used for filling and decorating.
58706		6x1kg Carton	
58710	Lemon Juice	2lt Bottle	Pure lemon juice for use as desired.
	Toppings:		
58760	Kiwi	6kg Bucket	Superior fruit topping for decorating flans, sponges, gateaux etc.
58770	Raspberry	6kg Bucket	
58790	Strawberry	5kg Bucket	
58800	Passion Fruit	6kg Bucket	
	Dessert Toppings:		
58842	Strawberry	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	Cherry	1lt Bottle	
58844	Mango	1lt Bottle	
58845	Chocolate	1lt Bottle	
58846	Caramel	1lt Bottle	

*Dessert Mixes and
Other Speciality Mixes*





CODE	PRODUCT	PACK SIZE	DESCRIPTION
34303	Mallowhip	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	Bakels Waffle Mix	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	Pettina Cheesecake Mix	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	Bakels Continental Cheesecake Mix	5kg Bag	Instant Cheesecake Mix. Requires only the addition of water. Many variations may be made from this basic mix.
76100	Pettina Fond Suisse	5kg Bag	Versatile and ideal for flavouring with Apito Flavouring pastes to produce a wide range of fillings, toppings, gateaux, bavaroise, etc.
	Mousses:		
76300	Chocolate	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	Strawberry	5kg Bag	
76320	Tiramisu	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 features two large 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 single slice of the bread is placed in the foreground, showing its dense, textured interior. Scattered seeds are visible on the wooden surface around the base of the loaves. 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	Sunflower Seed	5kg Bag	Used for decorating bread and rolls.
54151		25kg Bag	
54120	Linseed	5kg Bag	Used for decorating or a healthy addition to bread and rolls.
54121		25kg Bag	
54130	Poppy Seed	5kg Bag	Used for decorating bread and rolls.
54131		25kg Bag	
54140	Sesame Seed	5kg Bag	Used for decorating bread and rolls.
54141		25kg Bag	
54110	Caraway Seed	5kg Bag	For use in rye breads.
54160	Aniseed	5kg Bag	For use in rusks and biscuits.
54161		25kg Bag	
54181	Pumpkin Seeds	1kg Bag	Used for decorating or a healthy addition to bread and rolls.
54182		25kg Bag	
54184		5kg Bag	
59700	Bakels Peanut Nibs	5kg Bag	For use in various confectionery items.
59710	Pecan Nut Halves X-Large	5kg Bag	For use in various confectionery items.
59733	Almond Flakes	1kg Bag	For use in various confectionery items.
91928	Rolled Oats Fine	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	KOO Pie Apples 6 Tins	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	Bakels Choice Grade Pie Apples 6 Tins	17kg Carton	Choice Grade Pie Apples will retain their integrity during baking and are suitable for use in pies, slices, cakes, tarts etc.
58119	SB Pie Apples 6 Tins	17kg Carton	SB Pie Apples will retain their integrity during baking and are suitable for use in pies, slices, cakes, tarts etc.
58133	Pineapple Pieces 6 Tins	18.3kg Carton	Pineapple pieces used for fillings and decoration.
58137	Pineapple Rings 6 Tins	18.3kg Carton	Pineapple Rings used for fillings and decoration.
58143	Peach Slices 6 Tins	18.3kg Carton	Peach Slices used for fillings and decoration.
58162	Fruit Cocktail 6 Tins	18.3kg Carton	Fruit Cocktail for use in fillings and decoration.
58170	Peach Halves 6 Tins	18.3kg Carton	Peaches for use in fillings and decoration.
58450	Bakels Fruit Mince	12kg Bucket	A high quality fruit mince for use in Christmas mince pies or as confectionery filling.
58500	Red Glace Cherries Whole	5kg Carton	First class product for the confectionery industry.
58510	Broken Red Cherries	5kg Carton	Broken red cherries for use in confectionery when whole cherries are not necessary.
58520	Green Glace Cherries Whole	5kg Carton	First class product for the confectionery industry.



CODE	PRODUCT	PACK SIZE	DESCRIPTION
58540	Bakels Mixed Peel	15kg Bucket	A high quality peel for use in confectionery. Can be mixed with raisins or baker's mix.
58550	Bakers Mix Blue Label	15kg Carton	A mix of raisins, sultanas and currants. For use in confectionery production.
58570	Mixed Fruit Red Label	15kg Carton	A mix of raisins and sultanas. For use in confectionery production.
58572	Bakels Raisins	15kg Carton	A high quality raisin. For use in confectionery production.
	Apricot Jams:		
58911	Apricot Jam	22.5kg Carton	For all confectionery use.
58950	Apricot Jam S.G.	25kg Bucket	For all confectionery use.
58954	Bakels Apricot Jam	10kg Bucket	For all confectionery use.
91250	Black Pitted Olives	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	Ovalett	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	Clear Ovalett	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	Jilk 60	10kg Bucket	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. Ideal for use within the industrial production of all types of cakes.

PRESERVATIVES

27100	Bakels Sorbex	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	CSP 60 (Calcium Propionate)	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	Ropal Agglomerate (Calcium Acetate)	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	Bakels Emilka	20kg Bag	An enriched milk powder substitute suitable for fancy bread and rolls. Not suitable for custards.
91950	Milk Mix	25kg Bag	Whey powder suitable for fancy bread and rolls. Not suitable for custards.

View cake and sponge emulsifiers on our website.

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CODE	PRODUCT	PACK SIZE	DESCRIPTION
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VARIOUS MIXES

26200	Apito Paste Relaxer	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	Bakels Mell-O-Soy	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	Bakels SG Protein Mix	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.
73180	Bakels Pizza Topping	5kg Bag	A complete mix that requires only the addition of water to produce a traditional tomato based pizza topping.



CODE	PRODUCT	PACK SIZE	DESCRIPTION
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HERBS AND SPICES

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

35610	Pettina Instant	5kg Bag	A cold process pie stabiliser giving excellent results of smoothness and taste. Also suitable for fruit, pies and fillings.
35612	Thickener	20kg Bag	
35800	Colflo 67	25kg Bag	For use in frozen fruit filling where retention of clarity and smoothness of texture after freezing and baking are important.
73101	Fino Pie Mix	5kg Bag	Seasoned thickening agent for all meat pies, stews, etc. It also helps prevent seeping into pastry.
73131	Fino Chicken Pie Mix	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	Fino Pepper Steak Pie Mix	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.
73301	Fino Sausage Roll Mix	5kg Bag	Instant setting, seasoned thickening agent for sausage rolls, which will stabilise the filling and reduce shrinkage and baking loss.
91120	Corn Flour	25kg Bag	For use in confectionery and to thicken pies and other products that do not require freezing.
91121		5kg Bag	



CODE	PRODUCT	PACK SIZE	DESCRIPTION
BAKING ACCESSORIES			
89054	Hot cross Bun Trays	1000 Per Carton	Foil trays suitable for baking Hot Cross Buns, Chelsea Buns etc.
89100	Oven Gloves	Pair	General bakery use.
89120	Muffin Cups 14/12	1000 Per Pack	Standard size muffin cups.
89121	Muffin Cups 10	1000 Per Pack	Smaller size muffin cups.
89124	Muffin Cups 70/40	1000 Per Pack	Jumbo muffin cups.
89126	Tulip Muffin Cups 70/40	300 Per Pack	Tulip shaped muffin cups.
89230	Nozzles Star	10 Per Pack	Nozzle used in conjunction with piping bags. For confectionery use or use in sausage roll filling and piping of mash.
89235	Nozzles Tube		
89440	Trolley Covers	Each	For covering trolleys when producing dough to stand overnight.
	Piping Bags:		
89700	Small	Each	Used to pipe cream potatoes, creams, choux pastry, biscuits etc.
89720	Large	Each	
89740	Clear (Disposable)	100 Per Box	
89800	Silicone Paper	7kg Box	For bakery and confectionery use.
89821	Grease Proof	4.8kg Box	For bakery and confectionery use.

Want to know how we can help your business?

Get in touch with us and together we can find the best solution for your bakery.

Branches

 **BAKELS**

*Bakels across
the nation!*

All of our South Bakels branches
have a sales office on premises
to sell direct to the public.



View our branch contact details on our website. *scan me*

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ZIMBABWE

NAMIBIA



SOUTH AFRICA



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