

bake **BETTER** with **BAKELS**

PRODUCT CATALOGUE



WORLD CLASS BAKERY INGREDIENTS

OFFICIAL DISTRIBUTOR OF BAKELS IN PAKISTAN

About Us

Quality and standards
at every level of care.



Bakery Ingredients Since 1904

Bakels Companies develop, manufacture, distribute and technically support bakery ingredients for every market and product sector - craft, industrial, supermarket - bread, pastry, cake and confectionery on all five continents.

Our Products are formulated to meet customers' specific requirements from scale of production to local specialties. All are fully supported by teams of technical specialists. In the larger Bakels companies these teams are focused on specific market sectors to give the highest level of technical support.

Product innovation and producing products tailored to meet specific market sector requirements does not stop at formulation.

Bakels recognises that the ingredients our customers select are critical to their business success. Quality, safety and value are essential, but they are not enough. Consumer tastes and interests are ever-changing and we are committed to a continued programme of innovation to ensure our product range enable our customers to satisfy the needs of consumers in the markets we serve.

We supply customers in every sector of the bakery market. Whether a craft, supermarket or industrial producer of bread, pastry, cake or confectionery, we can meet all your ingredients needs.

The Bakels philosophy, which links together such as extensive product range, is that all our products must be safe, high quality and good value.

As a business which is more than 100 years old we understand the concept of "sustainability".

Efficient use of energy and water a desire to source as many raw materials as possible from renewable resources recycle as much as possible and where not possible to take a responsible approach to waste disposal, are all part of our core values.

Our Products

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Cake Mixes

SWEET BAKED GOODS

Sweet Baked Goods

A baked mix/concentrate formulated for convenience, allowing bakers to produce chemically-raised baked confectionery products with convenience, e.g. brownie, cake, scone, fried sweet biscuit and pancake.

Apito Plain Moist Cake Mix



4143-15  15kg/bag

Cake mix for the preparation of a delicious moist vanilla flavoured cake.

Bakels Red Velvet Cake Mix



4142-10  10kg/bag

Complete premix for the convenient production of red velvet moist cake, loaves and muffin.

Bakels European Sponge Mix



3861-15  15kg/bag

A premium cake mix that produces light, airy, and fluffy sponge cakes with a delicate texture.

Bakels Chocolate Lava Cake Mix



4146-10  10kg/bag

A complete cake premix for the convenient preparation of chocolate lava cake with soft and moist texture

Bakels European Chocolate Sponge Mix



3862-15  15kg/bag

Bakels European Chocolate Sponge Mix is a premium-quality cake mix that creates light, fluffy, and moist chocolate sponge cakes with a rich cocoa flavor.

Bakels Eggless Cake Mix



3713-15  15kg/bag

Complete premix for the convenient production of all types of sponge goods without egg inclusion.

Apito Chocolate Moist Cake Mix



4141-15  15kg/bag

Cake mix for the convenient production of a delicious and moist chocolate cake.

Pettina American Brownie Mix



3823-15  15kg/bag

Complete premix for the preparation of a delicious chewy chocolate flavoured slice.





Bread Mixes and Concentrate

Consumers want

Tasty & Nutritious
Breads

Bakels Potato Bread Concentrate



3964-15

 15kg/bag

An economical bread concentrate formulated to produce sweet, soft, and fluffy buns. It supports consistent dough.

Bakels Supreme



1915-10

 10kg/bag

A high performance bread improver formulated to ensure fluffy bread with well balanced and desirable eating characteristics.

Bakels Ciabatta Bread Concentrate



3956-10

 10kg/bag

A premix specially formulated to produce ciabatta bread with an open, soft texture and excellent crust properties.

Bakels Wheat Bran Sandwich Concentrate



3743-10

 10kg/bag

A specialty concentrate premix designed for the convenient production of healthy and nutritious wholemeal bread and rolls.

Bakels Low GI Multiseed Bread Mix



3993-15

 15kg/bag

A high-quality mix for producing wholesome bread and rolls enriched with a variety of seeds.

Artisan Concentrate 7%



3954-12

 12kg/bag

A clean label concentrate that produces European style bread and rolls with this powder concentrate



Sourdough

Dried, liquid or live/active sourdough.

Bakels Pane Maggia Bianco (Sourdough)



4533-12

 1kg x 12/ctn

Crusty bread with a crispy crust and even crumb with rustic flavor.

Muffin Mixes

Bakels Premier Butterscotch Muffin Mix



3996-15  15kg/bag

Complete premix for the preparation of butterscotch muffins.

Chocolate Chips Crème Cake Mix



3834-15  15kg/bag

Complete premix with generous quantity of quality chocolate chips incorporated for top quality, rich chocolate flavoured cake muffins, bar cakes and cup cakes.

Bakels American Muffin Mix



3869-15  15kg/bag

Complete premix for the convenient production of delicious moist texture of American-type cake muffin.

Snackification

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

Fillings and Toppings

Bakels Mango Filling



5770-06

 6kg/pail

A ready-to-use filling containing premium quality fruit preparations, with excellent mango flavour and colour.

Bakels Strawberry Filling



5894-06

 6kg/pail

A ready-to-use filling containing premium quality fruit preparations, with excellent strawberry flavour and colour.

Bakels Kiwi Fruit Filling



5897-06

 6kg/pail

A ready-to-use filling containing premium quality fruit preparations, with excellent kiwi flavour and colour.

Bakels Lemon Filling



5730-06

 6kg/pail

A ready-to-use filling containing premium quality fruit preparations, with excellent lemon flavour and colour.

Les Fruits 50%

Ready-to-use filling added to a variety of bakery goods to enhance flavour, texture, aesthetics and increase indulgence.

Les Fruits

Bakels Les Fruits Blueberry 30%



5631-06

6kg/pail

Premium quality fruit preparations, made from the best fruit. The fruit used in our products is carefully selected on the grounds of its taste, quality and specific origin.

Bakels Les Fruits Raspberry 50%



5636-06

6kg/pail

Premium quality fruit preparations, made from the best fruit. The fruit used in our products is carefully selected on the grounds of its taste, quality and specific origin.

Bakels Les Fruits Strawberry 50%



5632-06

6kg/pail

Premium quality fruit preparations, made from the best fruit. The fruit used in our products is carefully selected on the grounds of its taste, quality and specific origin.



Glazes

Thin and shiny coating which is applied to the surface of bakery goods. Its purpose is primarily decorative and aesthetic, but it also adds flavour and can help retain moisture. Includes ready-to-use and powdered solutions, as well as sweet and savoury.

Bakels Diamond Glaze Neutral



3641-05

 5kg/pail

A superior range of hot concentrated glazes, providing professional pastry chefs with a convenient product which is of excellent quality.

Bakels Diamond Glaze Choco



3643-05

 5kg/pail

A superior range of hot concentrated glazes, providing professional pastry chefs with a convenient product which is of excellent quality.

Bakels Diamond Glaze White



3647-05

 5kg/pail

A superior range of hot concentrated glazes, providing professional pastry chefs with a convenient product which is of excellent quality.

Bakels Diamond Glaze Silver



3649-05

 5kg/pail

A superior range of hot concentrated glazes, providing professional pastry chefs with a convenient product which is of excellent quality.

Bakels Diamond Glaze Gold



3650-05

 5kg/pail

A superior range of hot concentrated glazes, providing professional pastry chefs with a convenient product which is of excellent quality.



Bread Improver

- Suitable for yeast-raised bakery products.
- Deliver a technical function in the baked product (e.g. improved volume / improved crumb texture).
- Usage of <10% on flour weight.

Bread Improver T1



2551-25  25kg/drum

Bread improver for the production of toast breads and buns which provides soft bite and overall eating quality.

Flour Correctors

Added to flour to enhance the flour performance for different applications like bread, pasta, noodles, dumpling flours, biscuit, crackers and wafer.

FlourZyme® N503D



6012-05

5kg x 3/ctn

Flour Corrector treatment to improve softness, moist and overall eating properties in breads or cake applications without changing recipe or formulation.

FlourZyme® NR50



6007-05

5kg x 3/ctn

Flour Corrector treatment for biscuit, cookies and cracker applications. To breakdown gluten (protein) in flour system to provide better shapes and crispy finished products.

FlourZyme T8



2553-25

5kg x 5/ctn

Flour Corrector treatment for biscuit, cookies and cracker applications. To breakdown gluten (protein) in flour system to provide better shapes and crispy finished products.

GLUTEN FREE FLOUR



3908-84

0.8kg x 3/ctn

A powder mixes specially formulated for the preparation of gluten-free bakery products. It provides reliable performance and consistent texture, making it suitable for a variety of baked goods while meeting gluten-free dietary needs.

Shelf Life Extension

Antimicrobial - Controlling mould growth, fungus, spores etc. Anti-staling - Emulsifier and enzyme-based blends formulated to optimise softness over-life, by delaying staling.

SHELF LIFE EXTENSION

CSP 60



2720-15



15kg/bag

Powder type of rope and mould inhibitor (Calcium Propionate). It is employed in bread or yeast-raised small goods to prevent mould growth and extend normal shelf life of the product.

Usage: 0.2 - 0.3% on total flour weight.

Bacom A 100



2180-20

 20kg/ctn

2185-20

 20kg/pail

Function as bread softener and anti-staling agent but has a beneficial effect also on texture and crumb colour.

Usage: 1 %-2% on total flour weight.

Cake Emulsifier & Confectionery Improver

Functional blends formulated specifically for the unique characteristics of cake batters and finished cakes, to deliver improved baked characteristics such as volume, stability, batter tolerance and texture.

Flavours & Colours

To be added to bakery products to enhance the flavour and colour of the finished product.



FLAVOURS & COLOURS

Apito Chocolate Emulco



4450-02

2kg x 8/ctn

4450-13

0.55kg (1ctn only)

Liquid food flavour and colour for all types of baked goods.

Usage: 2%-3% on batter.



Whipbrite Whipped Topping 100



3355-12

 12kg/pail

Whipping Cream in powdered form; ideal for making instant toppings and desserts.



Whippable Toppings

Designed to be easily whipped into a light, airy foam, similar in texture and appearance to traditional whipped cream (powder and UHT). Encompasses both dairy-based and non-dairy (vegetable fat-based) alternatives.

Donut Mixes, Croissant and Masterfat

Consumers want

Reliably Versatile!



MasterFat



1122-20

 20kg/ctn

High viscosity oil-in-water emulsified vegetable fat. Specially prepared fat for use in bread and other yeasts goods to improve keeping quality and texture.

Bakels Donut Concentrate



3961-15

 15kg/bag

A premix for the convenient-in-use production of high quality donuts with short eating quality.

Bakels Croissant Mix



3707-15

 15kg/bag

A complete premix designed to produce delectable croissants with rich flavor and excellent texture. It ensures a light, flaky structure with a tender crumb, delivering consistent and reliable results for both professional and home bakers. Ideal for creating high-quality croissants with ease.



BAKELS HAZELNUT CREAM

A smooth and indulgent hazelnut cream blended with cocoa, specially formulated for pastry and bakery applications. It delivers a rich nutty-chocolate flavour and creamy texture, making it ideal for fillings, toppings, spreads, and a variety of dessert creations.

USAGE

Product ready for consumption / application



STORAGE

Clean and dry conditions



SHELF LIFE

365 days



TYPE

Pail



CATEGORY

Fillings & Sauces



FINISHED PRODUCT

Artisan, Bagel, Baguette, Biscuit, Bomboloni, Bread, Bread cake, Bun, Cake





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