



BAKELS

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The information detailed in this list is a brief introduction to our range of products and their applications.

All information and recommendations are based on tests and research believed to be reliable. No guarantee of their accuracy is made however. Since the manufacturers have no control over the conditions under which the products are transported to, stored, handled or used by purchasers, all recommendations and sales are made on the condition that the manufacturers and sellers will not be held liable for any damages resulting from their use. No representative of the manufacturers has any authority to waive or change the above provisions, but our technical staff is available to assist purchasers in adapting the aforementioned products to their needs and circumstances. Nothing contained herein shall imply a recommendation to infringe any patents now or hereafter in existence.

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RELEASE AGENTS		
1320	Sprink Box containing 6 cans	Releasing and greasing agent in a spray can for all pastry products.
1330	Tincol 10 kg bottle	Water/oil emulsion for perfect release of all bread and several sorts of pastry, without any carbonising qualities.
1350	Tinglide 10 kg bottle	An all purpose confectionary release agent for hand greasing the confectionary trays.
1351	Dovidol 12 l bag in box	A blend of highly refined pure vegetable oils for the greasing of dough dividers, bowls etc. Can be applied by brush, hand held sprayers and automatic spray systems.

BAKERY MARGARINE		
1528	Bakels margarine 20 kg crt (4x5kg)	Vegetable all-round margarine, 80% fat content.
1536	Vetea 20 kg crt (4x5kg)	Vegetable margarine, 80% fat, for sweet fermented dough like "Scandinavian coffee bread"
1695	Karite gold 10 kg crt (2x5kg sheets) 20 kg crt (4x5kg blocks)	A premium vegetable margarine especially recommended for top quality Danish pastries and croissants.
1565	Novex 20 kg crt (4x5kg)	Vegetable fat for biscuits and shortbread with excellent butter flavour.
1751	Rollex 25 kg bottle	A pumpable fat with good fresh keeping qualities and aroma.

BUTTER CREAM		
1781	Delette 13 kg pail	Ready-to-use fat for the whipping of a butter cream. Delette gives a very light and tasty butter cream with a low melting point with a light vanilla flavour. 60 % fat content.

BREAD IMPROVERS		
1941	Lecimax 2000 25 kg bag	A bread improver in powder form for white bread. Gives a good volume and fine crust and crumb. Dosage: 1,0-2,2% on flour weight.
1946	Lecimax 2000 S 25 kg bag	A bread improver for white bread. Dosage: 1,7-2,2% on flour weight.
1942	Lecicool 25 kg bag	A bread improver for frozen dough used for rolls and other types of white bread and Danish pastry. Dosage: white bread 3-3,5% Danish 1,5-2%

1947	Lecimax 15 S 25 kg bag	A concentrated bread improver for white bread, especially for bakeries with an automatic raw material feeding system. Dosage: 0,6-1,0 % on flour weight.
1948	Leci-fri E 25 kg bag	A bread improver without any E-numbers. Gives a good dough tolerance and a good volume, fine crust and texture. Dosage: 1,0-1,4 % on flour weight.
1950	Lecimax BM 15 25 kg bag	A bread improver to be used in low dosage. Gives a very good tolerance, high volume, a good crumb and fine crust. Dosage: 0,4-0,8 % on flour weight.
1970	Lecitem pumpable 25 kg bottle	A bread improver in liquid form, especially designed for white bread where a tight crumb but not too much increased volume is required. Dosage: 40g /litre dough liquid.
1931	Velvet 25 kg bag	A bread improver in powder form. Gives good volume and fresh keeping quality. Dosage: 1-2 % on flour weight.

BREAD IMPROVER / SOFTENER		
2180	Monosoft 15 kg pail	Reduces staling and increased fresh keeping of yeast dough, especially recommended for sliced bread and very thin white products. Dosage: 2 % on flour weight.
1930	Lecisoft P 25 kg bag	Gives an extreme increased shelf life and where less volume is required. Recommended for sliced toast bread where long shelf life is required. Dosage: 2,7-3,3 % on flour weight.
1934	Lecisoft Fri 25 kg bag	A concentrated shelf-life extender based on enzymes and without any E-number. Dosage: 0,2-0,9% on flour.

QUALITY IMPROVING BREAD INGREDIENTS		
2637	Wheat Gluten Vital 25 kg bag	For use to strengthen the flour.

MILK SUBSTITUTES		
2190	ME 25 25 kg bag	A product developed to replace milk powder in bakery products, mainly buns. Gives some shelf life.
3650	Emilka special 25 kg bag	A powder product to be used as a substitute for milk or milk powder. Recommended for all baking where milk is an ingredient.

MALT AND WORT PRODUCTS		
2660	Dry malt 25 kg bag	Malt extract powder.
2665	Baking malt 15 kg pail	Malt extract for white bread.

BAKING POWDERS		
2973	Hercules Baking Powder 25 kg bag	Baking powder for all baked products. Suitable for white cakes.
58252	Duo Baking Powder 15 kg bag	Baking powder for soft cakes, cookies and biscuits.

PRESERVATIVES		
2725	CSP 60 25 kg bag	A powdered mould inhibitor.
2732	KM 94 14 kg bottle	Liquid preservative suitable for Swiss rolls, sponges and similar pastries. Dosage: 2% of ready product. Max dosage depends on local legislation.
2734	KM 97 18 kg bottle	Liquid preservative. Dosage: max 2 % of ready product. Max dosage depends on local legislation.

BREAD MIXES		
3916	Boaccia 25 kg bag	Bread mix concentrate for white bread, giving a good result and an aromatic product characteristic for the Italian bread culture. Boaccia is today the most easy to work with product on the market and it has the shortest preparing time and is also profitable economically.
3906	Ciabatta 25 kg bag	Bread mix concentrate giving a good and aromatic light bread characteristic for the Italian bread culture. To be used for breakfast bread and especially suitable for large-scale production.

3932	Baguette succé 25 kg bag	Base for French baguette and similar. Light in colour.
3941	Paris base 25 kg bag	A base for French rolls and baguettes. Light in colour.
3910	Country bread 25 kg bag	Bread base for semi-coarse bread containing malt and rye flour. To be used for a great number of variations.
3911	Rågofin 25 kg bag	Bread base for dark bread with a high content of fibre and wholesome ingredients. Has a coarser structure and gives a good and rich flavour.
3914	Havreofin 25 kg bag	Semi-coarse bread mix for nutritious bread, containing oats and other fibres. Gives a rich taste of oats.
3938	Veteofin 25 kg bag	Bread base for white bread with a high content of fibre. Tastes like normal white bread.
3922	Maize bread 25 kg bag	A maize bread containing whole pieces of maize, which gives a characteristic taste and a yellow colour.
3919	Müsli 25 kg bag	Tasty base mix for breakfast bread with fibres, malt and different whole seeds. Gives a bread rich in taste and with good fresh keeping qualities.
3935	Soft roll 25 kg bag	Mix for breakfast soft rolls, hamburger rolls and similar.
3920	Toast base 15 kg bag	A base mix for white tin bread.
3952	Ginseng & Oat 25 kg bag	A health profile bread mix based on oatmeal and ginseng.
3940	Malt bread 25 kg bag	Base mix for very tasty malt bread – soft bread. Preferably baked in tins.
3974	Potato bread 25 kg bag	Base for light bread containing potato flakes, which gives a special character to the bread. Have also good fresh keeping qualities.
3930	Scandinavian grain mix 25 kg bag	Base mix for French rolls with fibres and malted wheat flakes. Light in colour. Suitable for all types of breakfast bread.
3990	Jogga bread 25 kg bag	Base mix for semi-coarse bread with fibres, malted whole-wheat kernels and malt. Suitable for all kinds of plain bread.
3923	Grovkorn base 25 kg bag	A base for plain bread, rich in fibres.
3934	Bornholmer 25 kg bag	A base which gives a tasty bread rich with healthy seeds like sunflower seeds and hulled millet.
3924	Best bread base 25 kg bag	A bread base with rich flavour, containing fibres and seeds. Excellent for loaves and breakfast rolls.

3943	Roast and toast base 25 kg bag	Base for white toast bread with excellent fresh keeping and rich flavour.
3912	Sun dried tomato bread 25 kg bag	A bread mix with a rich flavour and an exotic touch.

SPONGE AND CAKE EMULSIFIERS		
2150	Ovalett special 5 kg pail 13 kg pail	Our standard and all-round product for the handcraft conditioner to be used in sponges, cakes, Swiss rolls etc. Dosage: 3 % of batter weight
2145	Ovalett plus 5 kg pail 12 kg pail	A concentrate especially designed for the industrial user producing sponges etc. Dosage: 1,5 % of batter weight.
2140	Ovalett super 12,5 kg pail	A highly concentrated cake emulsifier for sponges and Swiss rolls. Dosage: 1 % of batter weight.
2110	Ovalett ice 13 kg pail	A whipping emulsifier originally designed for ice cream but can also be used for sponges and Swiss rolls etc with very good results. Dosage: 3 % of batter weight.

CAKE AND SPONGE MIXES		
3710	Sponge cake mix 25 kg bag	A basic mix for sponge cake and Swiss rolls. Just add eggs and water in all in one method for sponges with good volume, close even texture and the delicious flavour and appearance associated to use of fresh egg.
3713	Sponge cake mix low lactose 25 kg bag	An easy to use powder mix for sponges and swiss rolls. The product has a low lactose content (<0,3%).
3715	Choco sponge cake mix 25 kg bag	A basic mix for sponge cake and Swiss rolls with a rich chocolate flavour.
3340	Sponge powder 12 kg bag	A sponge improver in convenient powder form to strengthen sponge batters, improve volume and give a firmer texture.
3140	Activita 8 kg bag 15 kg crt (10x1,5kg)	A powdered mix manufactured of egg albumen, for the production of top quality meringues.
3260	Balecvita 10 kg bag	A milk based alternative for egg whites intended for baking meringues.
3290	Pettina P-7 mix 15 kg bag	petit-choux mix without eggs for éclair and spritzkuchen.

3295	P-7 mix complete 10 kg bag	Petit-choux mix complete with eggs for éclair and spritzkuchen.
3740	Karlsbader mix 27 kg bag	A mix for typical Swedish sweet fermented dough.
3760	Berliner mix 25 kg bag	A mix for berliners.
3767	Muffin mix 12 kg bag	Base mix for muffins with a hint of lemon.
3763	Chocolate muffin 12 kg bag	Base mix for an appetizing chocolate flavour for the production of muffins. The mix can preferably be flavoured with various kinds of berries, nuts, chocolate chips etc.
3765	Energy muffin 12 kg bag	Base mix with health profile for muffins and similar products with ginseng and creatine.
3766	Vanilla muffin 20 kg bag	Base mix for muffins with vanilla flavour.
3824	English tea cake 25 kg bags	Cake mix without eggs.
3827	Ginger cake mix 25 kg bag	Ginger cakes continue to be a family favourite and Bakels Ginger cake mix produces an economical, yet top quality, traditional ginger cake, which is moist to eat, with a strong ginger flavour and a dark rich appearance and bite.
3850	Coco mix 12,5 kg bag	Mix for coconut gâteau.
3782	Cake doughnut complete 12,5 kg bag	A complete cake donut mix to which only water is added to produce cake doughnuts which are economical to produce and profitable to sell.
4211	Fond Suisse 15 kg bag	Neutral base powder for extra light Bavaroise. As a liquid for example milk, buttermilk, whipping cream or canned fruit can be used.
5790	Cheese cake 12,5 kg bag	Produces premium quality chilled American style cheesecakes with a delicious flavour, made with real cheese and a hint of lemon. Freeze stable.
5791	Cheese cake continental 12,5 kg bag	A complete mix containing both cheese and yoghurt powder to which only water is added producing a continental style cheesecake, with delicious creamy lemon flavour and texture.
3781	Digestive biscuit crumb 10 kg bag	Crumbed digestive biscuits which, when added to melted butter or margarine and pressed in hoops or bars, provides the perfect biscuit crumb base for cheesecakes, fonds and similar desserts.
4150	Imitation creme mix 10 kg bag	Complete powder mix. Consistency and flavour easy to vary by addition of flavour pastes and amount/sort of liquid added.

CUSTARD MIXES		
3360	Enbelett 25 kg bag	Quick to prepare, firm setting, premium quality custard with a hint of vanilla.
3363	Supreme 25 kg bag	A custard with an exceptional flavour that does not contain milk. Particularly suitable for the wholesale baker.
3365	Crème de luxe 25 kg bag	A custard of highest quality, with an excellent smooth texture and delicious vanilla taste.
3367	Brilliant cream 25 kg bag	A custard that is close to a cooked custard as ever possible.
3368	Continental custard 25 kg bag	A custard with a smooth taste of caramel.

READY-TO-USE REMONS FILLINGS		
BAKELS has a range of fillings "REMONSES" for the traditional Scandinavian coffee-bread. All the fillings are bake-stable and easy to spread.		
The standard program of Remonses are the following: Cinnamon remonce, Sater filling (tosca flavoured), Pistacio filling, Lemon filling, Jaffa filling, Vanilla remonce, Eggnog remonce, Coffee filling, Wiener filling (almond flavoured), Cardamom remonce.		
4190	Tosca 13 kg pail	A basic Florentine mix prepared with whipping cream.

ALMOND PRODUCTS		
5907	NBXX 20 kg crt (4x5kg)	A product including apricot kernels for use in all kinds of almond pastries.
5915	Marzipan 1/3 5 kg crt (2x2,5kg)	Marzipan to be used as decoration in pastries and desserts. Available in the flowing colours: Green, Yellow, Pink and White.
5904	Almond paste 20 kg crt (4x5kg)	A 50/50-paste intended for making macaroon and other almond pastries.

FRUIT PASTES AND FLAVOURS		
A complete range of fruit pastes and flavourings, for use in wide range in confectionary lines, sponge and cake batters, cream fillings and fonds.		
FRUIT PASTES give a delicious fruit flavour to the product. Available in: Raspberry, Banana, Pineapple, Strawberry, Orange, Lemon		
BUTTA FLAVOURS provide a rich buttery aroma and flavour to the finished product. Available in: Butta Vanilla and Butta Lemon.		
FLAVOURING PASTES add flavour, and depending on quality, colour to the product. Available in: Saffron, Arrack, Rum, Mocha, Coffee		

BUN GLAZE		
3455	Glossy 12,5 kg bag 15 kg crt (10x1,5kg)	Glaze for buns and similar baked goods.
3458	Wheat glaze 20 kg bag	Glaze without milk for buns and similar baked goods.

NON TEMP CHOCOLATE COATINGS		
5210	Non temp dark 12,5 kg bag 25 kg bag	A high quality non-tempering chocolate coating with an excellent taste as good as “real” chocolate. Easy to work with and with long shelf life. Delivered in button forms. No tempering required – remelt and reuse.
5230	Non temp light 12,5 kg bag 25 kg bag	A high quality non-tempering milk chocolate coating with an excellent taste, easy to work with and with long shelf life.
5220	Non temp white 12,5 kg bag 25 kg bag	A high quality non-tempering white chocolate coating with an excellent taste.
5231	Non temp yellow 25 kg bag	A high quality non-tempering yellow chocolate coating with an excellent taste.
5232	Non temp pink 25 kg bag	A high quality non-tempering pink chocolate coating with an excellent taste.

CHOCOLATE PRODUCTS		
5370	Dark truffle 6 kg pail	Dark truffle is a product with chocolate flavour for flavouring, filling and decoration of petit fours, cakes, Swiss rolls etc with very many possibilities.
5371	Orange truffle 6 kg pail	Dark truffle with orange flavour.
5372	Croquant truffle 6 kg pail	Delicious croquant truffle.
5374	Caramel truffle 6 kg pail	Truffle with delicious toffee flavour for flavouring, filling and decoration.
5373	Hazelnut truffle 6 kg pail	Hazelnut truffle for flavouring, filling and decoration.
5375	White truffle 6 kg pail	White truffle for flavouring, filling and decoration.
5360	Nut chocolate topping 6 kg pail	Chocolate in fluid form for ice-cream, milk shakes, baked goods etc.

ICINGS AND SUGAR PASTE		
4210	Fondant powder 25 kg bag	Fondant in powder form, to be applied as sugar icing in confectionary products.
4221	Pettinice white 5 kg pail 10 kg crt (10x1kg)	Ready-to-roll sugar paste straight from the pail or foil pack. The quick and simple way to cover celebration and novelty cakes.
4241, 4252, 4253, 4256, 4258, 4259, 4263, 4251 (Black only in 10 kg crt)	Pettinice coloured 5 kg pail 10 kg crt (10x1kg)	Eight colours to choose from: Chocolate, Red, Green, Yellow, Pink, Blue, Peach, Black.
4290	Flower paste 5 kg pail	A ready-to-use paste for flowers and other advanced cake decoration. Very easy to work with, to colour or paint.