

from
NATURE
to **YOU**

Product range



Fruit related products have been part of the Bakels assortment for many years in nearly all markets - a more than logical component of an assortment dedicated to bakery, confectionery and food service.

Fruit always have been considered as healthy, delicious and attractive.

This trend lives on and grows in time. In order to serve this market trend the Bakels Group has decided to build its own factory dedicated to the development and production of premium fruit fillings, jams and glazes. Based on previous experience in other parts of the Bakels Group we designed the production equipment to work on a semi industrial scale. Premium product quality and commercial flexibility have been the key parameters that the lay out has been designed to meet.

Bakels bakery ingredients since 1904: a long history with continuous development.

The plant is located in the south of Belgium, near the French border, on a strategic position near two main European cross roads. And maybe even more important, in a region which benefits from the influence and knowledge of Belgian and French fine pastry, recognised worldwide as leading in this field.

The aim is to serve bakers, confectioners and food service world-wide. Not only to supply innovative premium class products, but also profitable new concepts and applications. Consumers in every market are increasingly seeking healthy or premium, indulgent products and meeting or even leading, these trends is our mission. You will find many attractive and interesting ideas in this brochure. We do hope you will be inspired to "pick" a few to try! But if you do not find the product you are looking for in our standard range, the good news is we are willing and able to tailor a product just for you!

Please contact your Bakels representative or agent to discuss the conditions and start the project! We are really looking forward to starting or continuing to supply you with fruitful products and ideas!

Armin Ulrich
Chairman

Patrick Gloggner
CEO

from NATURE to YOU

All the raw materials or fruit used by Bakels are carefully selected on the basis of their high quality and taste, their ability to withstand pasteurization, their level of ripeness and their place of origin. In order to ensure the best quality in the fruit we use, we make a selection of the best crops at the start of each cropping period.

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Pastry



Food service



Biscuits



Ice cream



Chocolate



Decoration

 **BAKELS**

BAKERY INGREDIENTS SINCE 1904

Les Fruits (50%)

Les Fruits (70%)

Premium quality fruit preparations made from high quality fruits. All fruits are carefully selected based on taste, origin and quality.

Main characteristics

- Rich in selected fruit
- Whole pieces of fruit
- Ready-to-use, can be used cold or baked
- Naturally shiny
- Natural flavour
- Natural colour
- Easy to mix with cream, mousses...
- Freeze/Thaw stable
- Bake stable

Varieties available

- | | |
|-----------------------|---------------|
| • Apple | • Pineapple |
| • Apricot | • Plum |
| • Blueberry | • Raspberry |
| • Cranberry | • Red cherry |
| • Dark cherry | • Rhubarb |
| • Fruit of the forest | • Strawberry |
| • Kiwi | • Pomegranate |
| • Pear | |



La Pomme (90%)

High-quality pastry filling made from fresh apples. The fruit content is 90%, which ensures a fresh and delicate taste.

NEW!

New packaging - Packaging Fruit fillings in a Piping bag (1 kg - 9 piping bags in an outercase)

- Offering both convenience and food safety
- Assorted plastic layers offer a protective barrier, hence reducing the risk of oxidation
- The plastic piping bag is flexible and perfect for piping
- Blue colour meets 'food safety' requirements and offers protection against a change in colour
- Easy to open (no need for a can opener) and avoids risk of metallic particle presence in product after opening (HACCP)
- Waste volume reduction
- Clips offering easy closing
- Well-designed for practical and handy convenience



Main characteristics

- High fruit content 90%
- Whole and crunchy pieces of fruit
- Contains tasty apple puree
- Ready-to-use, can be used cold or baked
- Natural flavour
- Natural colour
- Freeze/Thaw stable
- Bake stable

Varieties available

- La Pomme 7mm/7mm
- La Pomme 10mm/10mm
- La Pomme 16/2 - large pieces



Spicy Fruit

A range of innovative, high-quality fruit preparations. Made using a blend of premium, handpicked fruit and unique flavours, from all around the world. This sophisticated range has been inspired by the imaginative flavour combinations created in haute cuisine restaurants. Designed for creative use in the professional kitchen, they can be used in both sweet and savoury products.

Main characteristics

- Perfect fruit integrity
- Freeze/thaw stable
- Very good shine
- Ready-to-use
- Delicate mix of natural flavours
- Open for pastry chef creativity
- Bake stable

Varieties available

- Apple Bergamot
- Lemon Ginger
- Mango Earl Grey Tea
- Peach Tonka
- Pineapple Vanilla Cinnamon
- Raspberry Jasmine
- Red Cherry Honey



Frutojam

Our Frutojams are high-class, visually appealing and bake stable products. They contain 35% fruit (real jam). They are designed to be versatile ingredients, which can be spread, injected or used in other ways in a variety of premium pastry products.

Main characteristics	Varieties available
<ul style="list-style-type: none">• Freeze/thaw stable	<ul style="list-style-type: none">• Apricot• Strawberry
<ul style="list-style-type: none">• Bake stable	<ul style="list-style-type: none">• Raspberry
<ul style="list-style-type: none">• Can be injected before or after baking	
<ul style="list-style-type: none">• Long shelf-life for final pastries (brix > 60)	
<ul style="list-style-type: none">• Paste like texture, easy to spread	



Pastryfill

Our Pastryfills usefully combine characteristics of a bakery jam and a fruit filling. They are based on fruit purees, which allows them to be poured onto pastries easily. This product can also be used as a ready-to-use cold glaze. Use it to spread onto pastries with flat surfaces to create a perfect shiny effect, which delivers a very good fruit flavour.

Main characteristics

- Use as filling (like a Frutojam)
- Use as topping (like a cold glazing)
- Fresh taste
- Good shine
- Natural colour
- Bake stable
- Freeze/thaw stable

Varieties available

- Kiwi with seeds
- Raspberry
- Lemon
- Strawberry
- Passion fruit with seeds



Sapphire

**HOT
GLAZES**

A superior range of hot concentrated glazes offering professional pastry chefs a useful product which is of excellent quality.

Main characteristics

- High water absorption: 50% up to 80%, a very economical product
- Freeze/thaw stable
- Excellent shine
- Good transparency
- Good stability on glazes surfaces
- Good 'time setting' to allow perfect covering
- Deluxe Apricot and Strawberry contains 10% fruit
- Natural colour
- Can be reheated
- Easy-to-use

Varieties available

- Gold (Apricot flavour)
- Strawberry
- Neutral



HOW TO USE

Boil the Sapphire with water (50-80%) in a pan at 95°C. Once the glaze has dissolved completely, gently stir the mixture before applying it with a brush.



Superglans

**HOT
GLAZES**

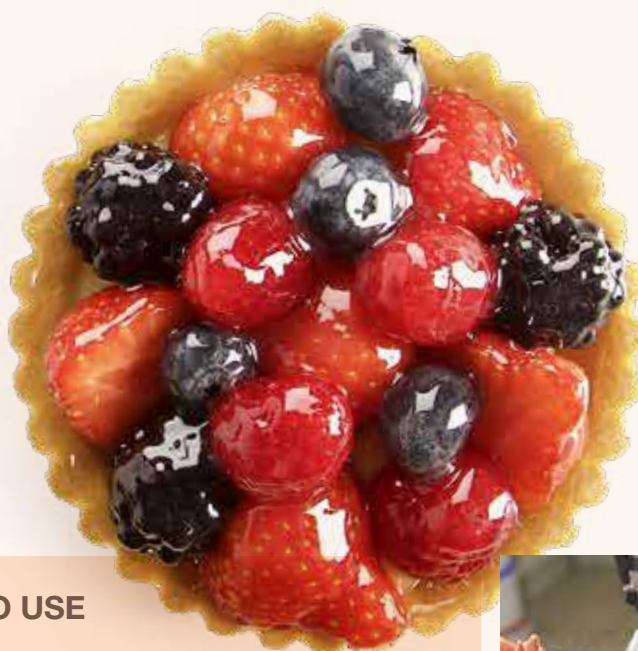
Ready-to-use liquid glazes, for the use in automatic spray glazing machines. Using a glaze to cover pastries not only protects them against oxidation, thus increasing shelf life, but also gives them an appealing glossy appearance. This ready-to-use product offers extra convenience to the busy pastry chef.

Main characteristics

- Ready-to-use (No water to be added)
- The bag in box packing guarantees a quick and easy connection to all standard spraying machines.
- Wide range application temperature: 75-90°C
- Economical product
- Significant time savings during application
- No fruit fibers to avoid clogging the nozzle

Varieties available

- Gold (Apricot flavour)
- Red
- Neutral



HOW TO USE

Connect the bag in box to the spraying machine and fix it using the right parameters of pressure and temperature (85°C). Once the parameters have been reached, spray it on the pastries.



Donut Glaze Neutral

HOT
GLAZES

Due to the perfect viscosity of the product, you can create easily a fine layer, with a perfect shiny result.

Main characteristics

- Ready to use (no need to add water)
- You can add colour and flavour
- Very shiny
- Protecting the product for drying out
- Set very quickly, less than 1 minute
- Not sticky once set, no risk to stick to the packaging or finger print

Varieties available

- Neutral
- Silver



HOW TO USE

Ready to use (no need to add water). Heating up till 75°C/167°F, not too high to avoid a risk of burning. When necessary, you may add colour and flavour (10% Bakbel Compound). Stir gently with a whisk. Dip your donut into the glaze. It's fully set after 1 minute without finger prints.



Diamond Glaze

**COLD
GLAZES**

A high-quality range of cold application glazes. It's designed to be used on pastries, cakes and desserts such as mousses, cheesecakes and bavares, where a hot glaze cannot be used. The Diamond Glaze, which gives a great shine, can be applied with a brush to fresh fruit or spread using a palette knife on cakes.

Main characteristics

- Ready-to-use
- Excellent shine
- Good transparency
- Freeze/Thaw stable
- Easy to spread from pail with a pastry knife
- Smooth texture, without lumps
- Thixotropic texture
- Easy to create marble effect

Varieties available

- | | |
|------------------|--------------|
| • Amarena | • Neutral |
| • Caramel toffee | • Red |
| • Chocolate | • Silver |
| • Gold | • Strawberry |
| • Mandarin | • White |



HOW TO USE

This is a convenient, ready-to-use product. Simply slightly stir the product before using it, either spreading it onto flat surfaces with a palette knife or applying it to fresh fruit with a brush. In this last case we advise a cold dilution with 5-10% water.



Diamond Glaze All'Around



This highly innovative glaze is ready-to-use, with no need to heat or add any other ingredients.

Designed for maximum convenience, it simply needs to be gently stirred, then poured into place. It will hold on all sides of a cake. This makes it a very flexible product, which can be used to cover cakes of all shapes, including square cakes, round cakes and bombes.

Main characteristics
• Shiny and transparent
• Freeze/thaw stable
• Ready-to-use (no need to heat)
• Works on all shapes of cakes
• Good hold after application, 2-3 days at refrigerated temperature (3-5°C)
• Thixotropic

Varieties available (Cold)
• Neutral



Piping Gel

Ready-to-use jelly used to decorate and write on pastries and cakes. Its specific paste-like texture has been designed for this purpose.

Main characteristics

- Shiny and transparent
- Easy to pipe
- Short texture
- Good hold after application
- Can be crossed (lines superposition)
- Can be used to write on the side of the pastries

Varieties available

- Brown
- Neutral
- Gold
- Red
- Green



HOW TO USE

This is a handy, ready-to-use product. Stir it lightly, then place in a piping bag for direct application. The neutral version can be coloured by adding food colouring, making it very versatile.



Compound

A range of flavour and colour pastes which can be used in the preparation of mousses, bavaroises and ice creams. Within this range, we offer a variety of classic flavours, including fruit, chocolate and vanilla. The recommended dosage is 50 g to 80 g per each kg of cream.

Main characteristics	Varieties available	
• No preservatives	• Banana	• Passion fruit
• Rich in selected fruit	• Chocolate	• Raspberry
• Adapted packaging (1.1kg)	• Lemon	• Strawberry
	• Mango	• Tiramisu
	• Orange	• Vanilla



Fat based creams

A range of innovative high-quality water based fillings. Due to short and stable texture very easy to use. For a lot of different applications like cakes, tarts and puff pastries.

Main characteristics

- Bake stable
- Freeze/Thaw stable
- Can be injected before or after baking
- Paste texture, easy to spread, easy to write with
- Ready-to-use
- Smooth and creamy texture (fat presence)
- Shelf stable
- Eggless and non-dairy
- Lower dry matter, better to keep the freshness

Varieties available

- Caramel
- Cocoa
- Coconut
- Lemon
- Mocha
- Orange
- Pandan
- Vanilla

HOW TO USE

- Easy to use straight from the pail
- Can be mixed with whipped cream or butter cream
- Dosage according to your taste



Mousse Mix

Bakels offers a wide range of Mousse Mix for the preparation of bavarois and mousses. These are cold-processible, cutting stable and freeze stable. Using Bakels Mousse Mixes ensures high-quality, consistent results.

Main characteristics	Varieties available
<ul style="list-style-type: none"> • The first Mousse mixes that really taste like home-made 	<ul style="list-style-type: none"> • Mousse Mix: Neutral: (200 gr. Mousse Mix + 250 gr. Water + unsweetened whipped cream + flavour)
<ul style="list-style-type: none"> • Easy preparation, time saving, ready in a record time 	<ul style="list-style-type: none"> • Mousse Mix with flavour: (200 gr. Mousse Mix + 250 gr. Water + unsweetened whipped cream)
<ul style="list-style-type: none"> • Rich texture, perfect for preparing cakes or piping in glasses 	<ul style="list-style-type: none"> • Advocaat • Mango
<ul style="list-style-type: none"> • High quality Mousse mixes, by adding natural ingredients 	<ul style="list-style-type: none"> • Chocolate • Neutral
<ul style="list-style-type: none"> • Consistent quality of texture, colour and taste 	<ul style="list-style-type: none"> • Cream Cheese • Strawberry
<ul style="list-style-type: none"> • Easy to use, adding only water and unsweetened whipped cream 	<ul style="list-style-type: none"> • Hazelnut • Tiramisu
<ul style="list-style-type: none"> • Cut-resistant and freeze solid 	<ul style="list-style-type: none"> • Lychee
<ul style="list-style-type: none"> • Freeze and thaw stable 	



HOW TO USE

- Whip the unsweetened whipping cream and keep cool
- Mix together the Mousse Mix with the specified amount of water
- Fold in the unsweetened whipped cream
- Chill the mousse in the refrigerator for an hour
- After that, store in the freezer



Chocolate Glaze

The glazing recipe is made with a real chocolate couverture and is based on a traditional home-made recipe. Due to the high viscosity of the product, you are now able to create easily a fine layer, with the perfect shiny result.

Main characteristics

- Made with real dark chocolate couverture
- Based on a traditional, home-made recipe
- Balanced taste
- Perfect viscosity result, creating a fine layer
- Freeze/thaw stable
- Ready-to-use (heating approx. 40-45°C)
- Good hold after application: 2-3 days at cold temperature (5-8°C)
- No running off!/No air bubbles
- Excellent stability/Perfect shiny result
- Clean cut stability/Time saving
- Can be reused/Can be heated in the microwave
- Easy to apply on all kind of shapes



Varieties available

- Chocolate Glaze



HOW TO USE

- Warm up till approximately 40-45°C
- Stir gently to avoid air bubbles
- Ready-to-use



Gourmet

A range of special stabilized fruit purees. These purees can be used as the base to easily produce mousses of high quality. The binding agents in the purees have been tailored to give each fruit flavour optimal mouth feel and taste.

As the products which compose the Gourmet range are pasteurized, there is no need to store them in the freezer.

Varieties available

- | | |
|-------------|-----------------|
| • Blueberry | • Passion fruit |
| • Mango | • Raspberry |



HOW TO USE

Stabilized Fruit Purees can be used not only in mousses, but also to give colour and flavour to ice creams, desserts and pastries. The recommended dosage is +/- 35%.



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