



 **BAKELS**

BAKERY INGREDIENTS SINCE 1904

PRODUCT CATALOGUE

Committed to your success!



from
NATURE
to **YOU**

Index

1. INTRODUCTION

4	About Bakels Group
5	Bakels Worldwide
6	Bakels Belgium- About us
5	Our Strengths
6	Our Quality
7	Our Values

2. OUR PRODUCTS

2.1. FRUIT FILLINGS

FRUIT FILLINGS

10	La Pomme 90%
12	Les Fruits 70%
14	Les Fruits 50%

FILLINGS

16	Pastryfill
----	------------

JAMS

18	Frutojam
----	----------

2.2 GLAZES

COLD GLAZES

22	Diamond Glaze
----	---------------

HOT GLAZES

24	Saphire
26	Superglans
28	Crystal Glaze
30	Chocolate Glaze
32	Donut Glaze

2.3. CREAMY FILLINGS

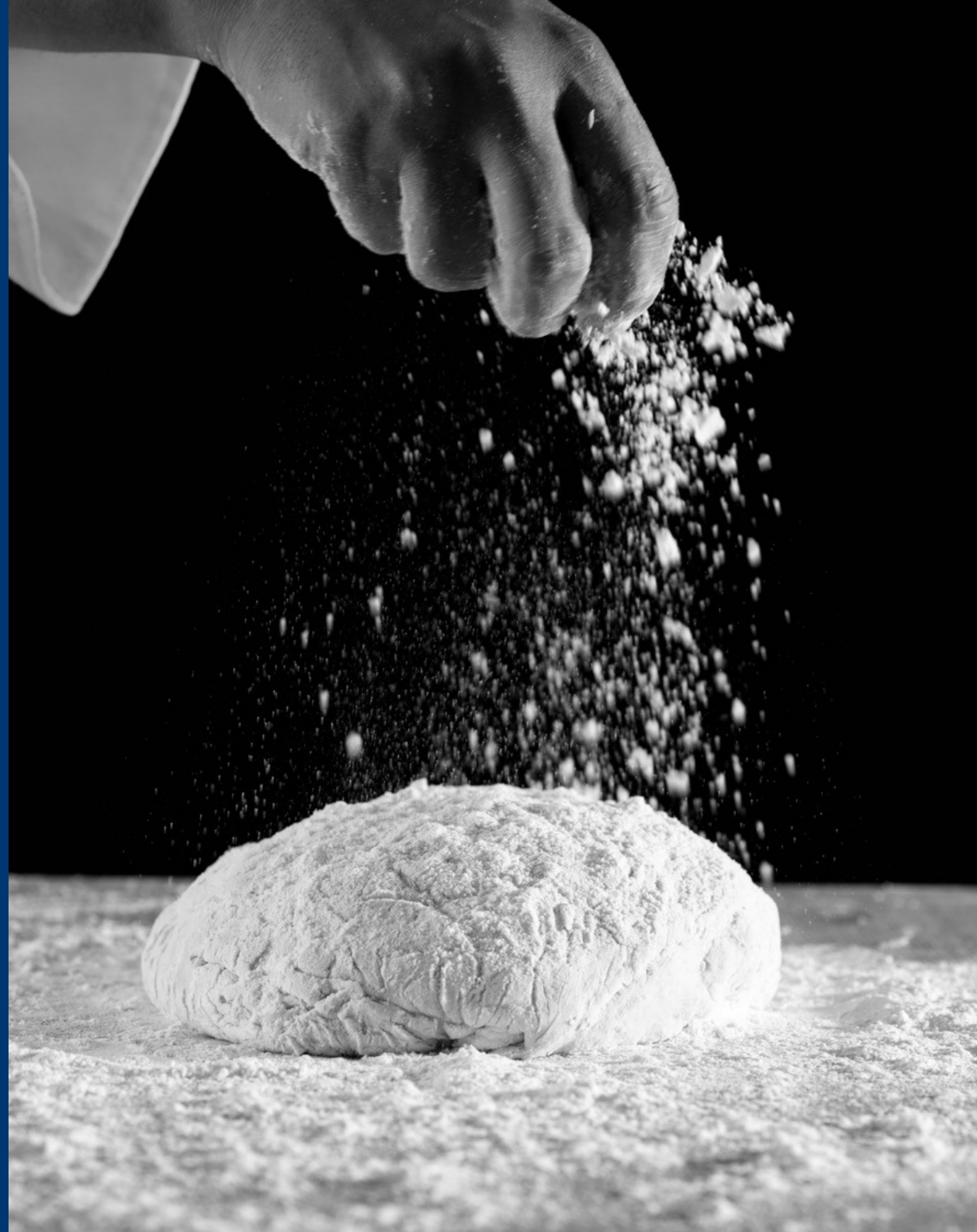
36-37	Water-Based Cream
37	Soft Cream

2.4. OTHER

40	Flavouring Compound Paste
42	Speculoos Range
44	Recipes
46	Packagings
47	Flowpacks

3. WHY PARTNER WITH US ?

50	Knowledge and expertise at your service
51	A growing number of Baking Centres
53	Industrial Solutions
54	Bakels extended portfolio



BAKERY INGREDIENTS SINCE 1904

Bakels is an International Group of Companies, with headquarters in Switzerland.

The best baked goods are the outcome of the right ingredients and craftsmanship. We have developed and refined bakery ingredients for the industry since 1904 and we call on this experience today to support bakers of any size develop outstanding baked goods.

With a rooted focus on consumer trends, our expertise and ingredients help bakers not only produce the best products to satisfy these trends, but also do it in the most consistent and efficient way for required bakery processes.

BAKELS GROUP IN NUMBERS



120+
YEARS IN
BUSINESS



38
BAKELS
COMPANIES



21
MANUFACTURING
COMPANIES



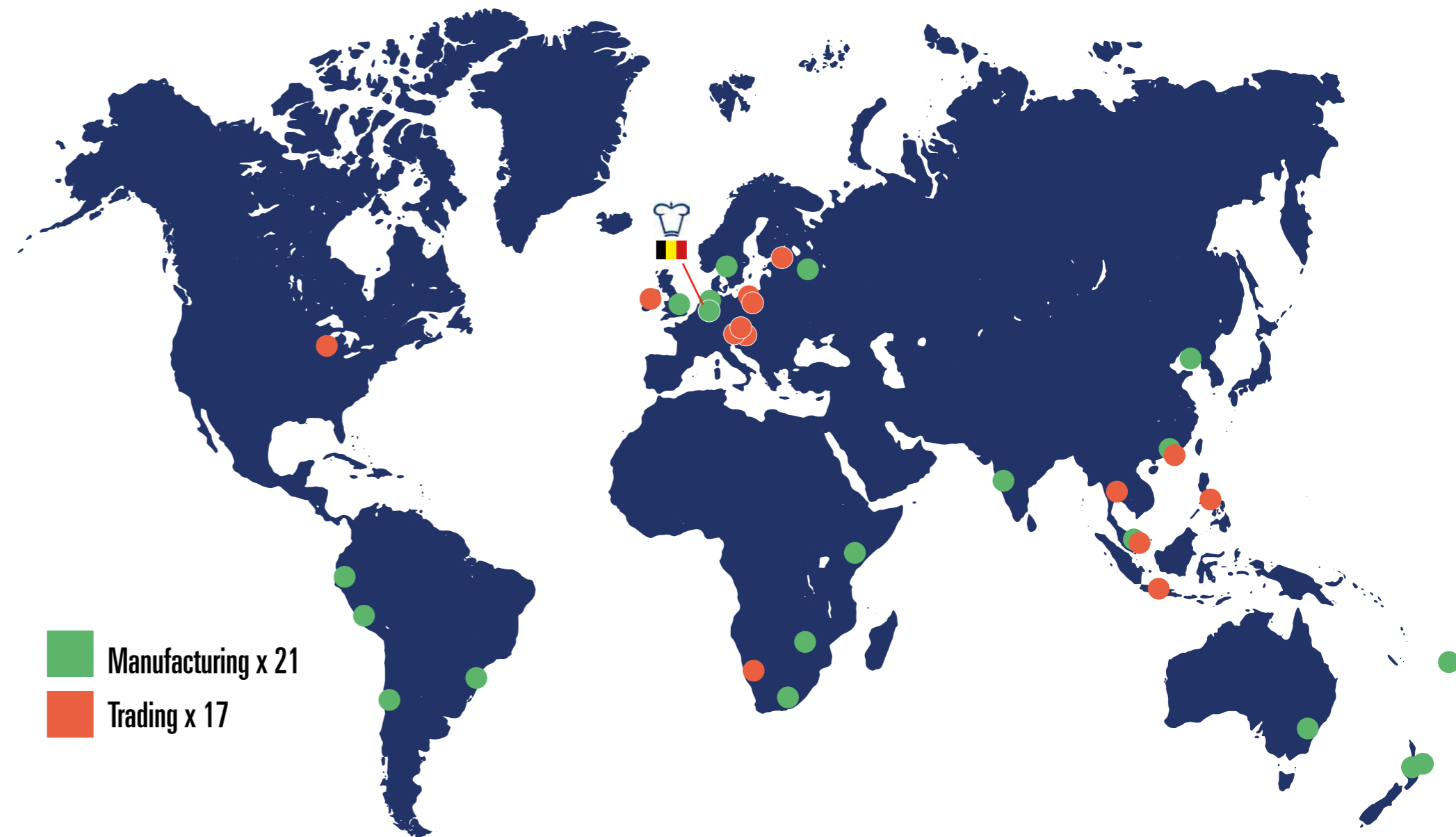
17
TRADING
COMPANIES



2000+
BAKERY
PRODUCTS



3000+
EMPLOYEES
WORLDWIDE



For Group informations



ABOUT US

Established in 2007 by the Bakels Group (since 1904), Bakels Belgium is a Belgian SME specializing in the production of high quality and innovative fruit-based ingredients, created especially for fine pastry, industry, and food service sectors.

The range includes all types of technical glazes (cold, hot, chocolate, spray), fruit fillings, jams, water-based creams (eggless and non-dairy), pasteurized purees, flavouring pastes, and more.

As a tailor-made specialist, Bakels Belgium location, in the center of Europe, is the perfect place to export our premium products all over the world with a true customer focus.

We want to bring the best From Nature, to You.

from
NATURE
to **YOU**

OUR STRENGTHS

- Belgian know-how
- Bespoke products
- Wide portfolio
- Centre of Competence for wet products
- R&D Support (product and application)
- High agility and flexibility
- Constant innovation
- Export expertise
- Fast support

OUR QUALITY

Food safety and sustainability are central to our business.

Our Quality department follows the HACCP and BRC guidelines, ensuring the high quality of our products meets respected standards.

Our products are eggless and non-dairy, KOSHER and HALAL certified, plus suitable for vegetarians.



OUR VALUES



RESPECT

We treat each other as more than just colleagues, a strong family culture drives us to work closely to get the most out of every day. Respect for not only each other, but for Bakels' long history and heritage runs through the veins of everyone at Bakels Belgium.



INTEGRITY

Trust each other forms a crucial role in achieving integrity across all Bakels companies, inspiring a clear collective vision in all the markets we operate.



DEDICATION

Our commitment to the baking industry stems from our dedication to the roles we play within the organisation. The collective philosophy of each member of staff is what gives Bakels Belgium its family culture.

FRUIT FILLINGS

FRUIT FILLINGS

- 10 La Pomme 90%
- 12 Les Fruits 70%
- 14 Les Fruits 50%

FILLINGS

- 16 Pastryfill

JAMS

- 18 Frutojam

La Pomme 90%



OVERVIEW

As a Belgian SME specializing in the production of high quality and innovative fruit-based ingredients, we couldn't help but develop a special line: La Pomme 90%, based on the national fruit.

The success of this line comes from the fact that the flesh of the fruit gives it a fresh taste, thanks to the perfect balance between acidity and sweetness.

BENEFITS

- High fruit content: 90%
- Made with whole and crunchy fresh apples
- Contains tasty apple puree
- Natural flavour
- Natural colour
- Ready-to-use for cold or baked applications as a filling or topping
- Freeze/thaw and bake-stable
- Easy to mix with cream and mousses

VARIETIES

We offer different formats:
Small cubes 7mm/7mm (a)
Medium cubes 10mm/10mm (b)
Large pieces (16/2) (c)



ADDITIONAL INFORMATION

Available on request: Packaging | Palletisation | Storage | Shelf life | Specification sheet.
Products are: Suitable for vegetarians, KOSHER and HALAL certified.



Les Fruits 70%



OVERVIEW

Premium quality fruit preparations, made from the best fruit: carefully chosen on the grounds of its taste, quality and specific origin.

BENEFITS

- High fruit content: 70%
- Made with whole pieces of fruit
- Naturally shiny
- Natural flavour
- Natural colour
- Ready-to-use for cold or baked applications as a filling or topping
- Freeze/thaw and bake-stable
- Easy to mix with cream and mousses

STANDARD VARIETIES

Apple, Apricot, Blueberry, Dark Cherry, Fruit of the Forest, Pear, Pineapple, Raspberry, Red Cherry, Strawberry.

Non-standard varieties (or bespoke fruit %) available on request.
Such as: **Blackcurrant, Cranberry, Elderberry, Kiwi, Mango, Rhubarb, Passion, Peach, Pomegranate and more.**



HOW TO USE

- As a topping for ice cream (to dilute with water).
- To mix with whipped cream for bavaois or mousses.
- In cup desserts (top of pudding, tartlets, etc.)
- To fill waffles, muffins, etc.

ADDITIONAL INFORMATION

Available on request: Packaging | Palletisation | Storage | Shelf life | Specification sheet.
Products are: Suitable for vegetarians, KOSHER and HALAL certified.



Find out more



Les Fruits 50%



OVERVIEW

Premium quality fruit preparations, made from the best fruit: carefully chosen on the grounds of its taste, quality and specific origin.

BENEFITS

- Fruit content: 50%
- Made with whole pieces of fruit
- Naturally shiny
- Natural flavour
- Natural colour
- Ready-to-use for cold or baked applications as a filling or topping
- Freeze/thaw and bake-stable
- Easy to mix with cream and mousses

STANDARD VARIETIES

Apple, Blueberry, Dark Cherry, Raspberry, Strawberry.

Non-standard varieties (or bespoke fruit %) available on request.

Such as: **Apple Blackberry, Apricot, Blackberry, Fruit of the Forest, Lychee, Orange, Plum, Red Cherry, Red Rhubarb, Rhum Raisin and more.**



HOW TO USE

- As a topping for ice cream (to dilute with water).
- To mix with whipped cream for bavarois or mousses.
- In cup desserts (top of pudding, tartlets, etc.)
- To fill waffles, muffins, etc.



ADDITIONAL INFORMATION

Available on request: Packaging | Palletisation | Storage | Shelf life | Specification sheet.
Products are: Suitable for vegetarians, KOSHER and HALAL certified.



Find out more



Pastryfill

MULTI-PURPOSE PRODUCT

OVERVIEW

Our Pastryfill is a multi-purpose product, which usefully combines characteristics of a Cold Glaze and Fruit Filling.

Based on Fruit Purees, allowing it to be used as a filling.

It can also be used as a ready-to-use Cold Glaze topping (spread onto pastries with flat surfaces) to create a shiny effect, with natural colour and delivering a fresh fruit taste.

BENEFITS

- To be used as a filling (e.g. Jam) or topping (e.g. Cold Glaze)
- Contains traces of fruit
- Good shine
- Fresh taste
- Natural colour
- Freeze/thaw and bake-stable

STANDARD VARIETIES

Kiwi with seeds, Passion Fruit with seeds.

Non-standard varieties available on request. Such as: **Strawberry, Raspberry, Lemon, Kiwi (no seeds), Passion (no seeds) and more.**



ADDITIONAL INFORMATION

Available on request: Packaging | Palletisation | Storage | Shelf life | Specification sheet. Products are: Suitable for vegetarians, KOSHER and HALAL certified.



Find out more

HOW TO USE

- As a filling or topping.
- It can be spread onto pastries with flat surfaces to create a shiny effect.
- It can also be mixed with Bakels Diamond Glaze to achieve even more shine and marble effect.
- Alternatively, use for baked cheesecake or mixed in custard or butter cream.

Frutojam



OVERVIEW

Our Frutojam is a high-quality visually appealing product.

Containing 35% fruit, they are designed to be versatile ingredients, which can be spread, injected (before or after baking) or used in other ways in a variety of premium pastry products.

BENEFITS

- Paste-like texture
- Easy to spread
- Can be injected before or after baking
- Long shelf-life for final pastries (brix > 60)
- Freeze/thaw and bake-stable

STANDARD VARIETIES

Apricot, Raspberry with seeds, Strawberry.

Non-standard varieties (or bespoke fruit %) available on request.

Such as: **Blackcurrant, Blueberry, Caramelized Apple, Fig, Peach, Watermelon and more.**



INDUSTRY

Available in a bucket and also options for industry. Technical support available to optimize the fit between our products and your industrial process (by adapting the percentage of fruit, the product viscosity, the water activity, etc).

ADDITIONAL INFORMATION

Available on request: Packaging | Palletisation | Storage | Shelf life | Specification sheet. Products are: Suitable for vegetarians, KOSHER and HALAL certified.



Find out more



GLAZES

COLD GLAZES

22 Diamond Glaze

HOT GLAZES

24 Sapphire
26 Superglans
28 Crystal Glaze
30 Chocolate Glaze
32 Donut Glaze

Diamond Glaze

OVERVIEW

Diamond Glaze is a ready-to-use glaze for cold applications. Designed to be applied on cakes, entremets and pastries such as mousses, cheesecakes, bavaois and more.

The Glaze gives high transparency and a perfect shiny mirror effect to your products.

BENEFITS

- Smooth and lump-free texture
- Thixotropic texture
- Good hold after application (a few days at refrigerated temperature)
- Freeze/thaw stable
- Easy to add food colouring and flavour (Bakels Flavouring Compound Paste)
- Easy to create a marble effect

STANDARD VARIETIES

Caramel, Chocolate, Gold, Neutral, Red, Ruby, Silver, Strawberry, White.

Non-standard varieties available on request. Such as: **Kiwi, Mandarin, Raspberry, Flower Tastes (Blossom, Jasmine, Hibiscus, Lavender, Mint, Rose) and more.** Diamond Glaze Neutral Freeze is also available, which stays shiny and transparent at -21°C/-5,8°F.



ADDITIONAL INFORMATION

Available on request: Packaging | Palletisation | Storage | Shelf life | Specification sheet.
Products are: Suitable for vegetarians, KOSHER and HALAL certified.



Find out more

HOW TO USE

Use at ambient temperature.
(1) Simply lightly stir the product before using it,
(2) either spread it onto flat surfaces with a palette knife or apply onto fresh fruit with a brush (we advise a cold dilution with 5-10% water).

Sapphire

OVERVIEW

Sapphire offers professional Pastry Chefs a useful solution to cover, protect and give shininess to their pastry products.

Easy-to-use and economical product with high water absorption: 50% up to 80%.

BENEFITS

- Excellent shine
- Good transparency
- Good stability on glazed surfaces
- Good setting time
- Natural colour
- Paste-like texture (can be diluted easily without burning)
- Freeze/thaw stable
- Can be reheated

STANDARD VARIETIES

Apricot (contains 10% fruit), Neutral, Strawberry (contains 10% fruit).

The Sapphire is also available in **Savoury**. For more info, see specific flyer.

Non-standard new formulation: Gold, Neutral, Red.

40% up to 60% water dilution according to the desired viscosity. For 1kg product, 400gr to 600gr water dilution.



HOW TO USE

It needs to be diluted with water: it can absorb between 500 to 800gr (50-80%) water for 1000gr of gel.

(1) Heat the product with water in a pan to 95°C/203°F

(2) Once the glaze has melted completely, gently stir the mixture before applying it with a brush.

ADDITIONAL INFORMATION

Available on request: Packaging | Palletisation | Storage | Shelf life | Specification sheet. Products are: Suitable for vegetarians, KOSHER and HALAL certified.



Find out more



Superglans



OVERVIEW

Superglans is a ready-to-use liquid glaze for use in automatic spray glazing machines (no water addition needed), with a thin layer for a full covering.

Superglans offers a very wide range of applications to cover pastries, not only to protect them against oxidation, but also to give them an appealing glossy appearance.

BENEFITS

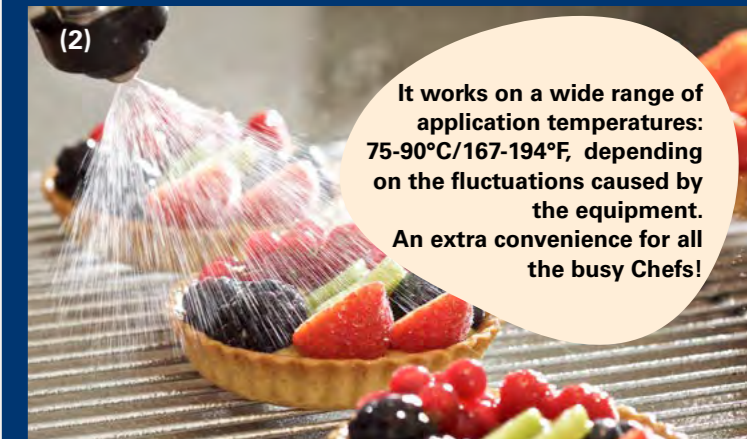
- Ready-to-use (no water required)
- Excellent shine and transparency
- Good stability on glazed surfaces
- Economical product: Thin layer for a full covering and time saving during application
- Good setting time
- No fruit fibers, to avoid clogging the nozzle
- Freeze/thaw stable
- Can be reheated if used in a pan (85°C/185°F up to 90°C/194°F)

STANDARD VARIETIES

Gold (apricot flavour), Neutral, Red (strawberry flavour).



The bag-in-box packing guarantees a quick set up and an easy connection to all standard spraying machines.



It works on a wide range of application temperatures: 75-90°C/167-194°F, depending on the fluctuations caused by the equipment. An extra convenience for all the busy Chefs!

ADDITIONAL INFORMATION

Available on request: Packaging | Palletisation | Storage | Shelf life | Specification sheet. Products are: Suitable for vegetarians, KOSHER and HALAL certified.



Find out more

HOW TO USE

- (1) Connect the bag-in-box to the spraying machine, ensuring the correct parameters of pressure and temperature (85°C/185°F) are well indicated.
- (2) Once these have been reached, spray the glaze onto the product. We recommend applying 2 coats of spray onto the product.



Crystal Glaze

OVERVIEW

Crystal Glaze is part of our Hot Glazes range and provides full coverage on all shapes!

Ready-to-use after heating it to 40-50°C/104-122°F (depending on the ideal viscosity for the desired application), without adding water.

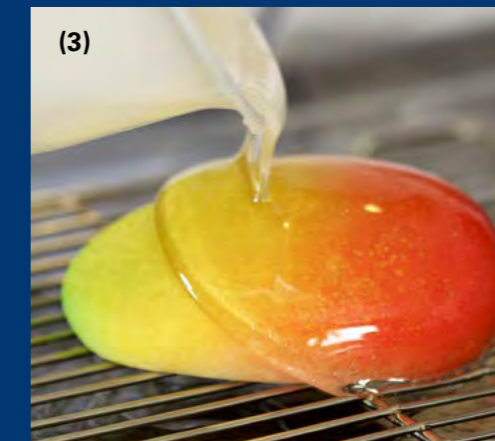
This glaze is bubble-free and can be used on many applications for the perfect cake finish.

BENEFITS

- Perfect shine
- Totally translucent
- Easy to cover all kind of shapes
- Good hold after application (a few days at refrigerated temperature)
- To be directly heated in the microwave or a pan (no water required)
- Freeze/thaw stable
- Quick setting in the fridge
- Easy to add food colouring and flavour (Bakels Flavouring Compound Paste)
- Can be reheated and reused

STANDARD VARIETIES

Caramel, Chocolate, and Neutral.



ADDITIONAL INFORMATION

Available on request: Packaging | Palletisation | Storage | Shelf life | Specification sheet.
Products are: Suitable for vegetarians, KOSHER and HALAL certified.



Find out more



HOW TO USE

- (1) Heat the glaze to 40-50°C/104-122°F.
- (2) De-gas the product by placing the mixer in the bottom of the container to allow the glaze to properly de-aerate.
- (3) Pour the glaze onto the pastry or dip.
- (4) Leave to set in the fridge and keep refrigerated.

Chocolate Glaze



OVERVIEW

Chocolate Glaze is part of our Hot Glazes range. It's made with the Finest Belgian real dark chocolate couverture (10%) and cocoa powder (9%) and based on a traditional home-made recipe.

Due to its specific viscosity, you can easily create a thin layer with a perfect shiny chocolate finish.

Ready-to-use after heating to 40-50°C/104-122°F (depending on the ideal viscosity for the desired application), without adding water.

It allows full coverage on all shapes and can be used on many applications such as the perfect cake finish, or dip a fruit in.

BENEFITS

- Perfect shine
- Balanced taste
- No running off
- Easy to cover all kind of shapes
- Good hold after application (a few days at refrigerated temperature)
- Clean cut stability
- To be directly heated in the microwave or a pan (no water required)
- Freeze/thaw stable (stays shiny at -21°C/-5,8°F)
- Quick setting in the fridge
- Can be reheated and reused



ADDITIONAL INFORMATION

Available on request: Packaging | Palletisation | Storage | Shelf life | Specification sheet.
Products are: Suitable for vegetarians, KOSHER and HALAL certified.



Find out more

HOW TO USE

- (1) Warm to 40-50°C/104-122°F.
- (2) De-gas the product by placing the mixer in the bottom of the container to allow the glaze to properly de-aerate.
- (3) Pour the glaze onto the pastry or dip.
- (4) Leave to set in the fridge and keep refrigerated.

Donut Glaze



OVERVIEW

Donut Glaze is part of our Hot Glazes range and gives the perfect shiny finish to your donuts!

Due to its perfect viscosity, the Donut Glaze allows the user to create a very thin and shiny layer. The result is very different from a usual sugar-based coating, which has a dull aspect, while our Donut Glaze will bring an appealing finish.

BENEFITS

- Ready-to-use (no water required) on both fresh and frozen donuts
- Shiny mirror effect
- Quick setting (<1')
- No risk to stick to the packaging or finger print
- Easy to add food colouring and flavour (Bakels Flavouring Compound Paste)

STANDARD VARIETIES

Neutral.

Non-standard varieties available on request. Such as: **Caramel, Chocolate, Red, Silver.**



ADDITIONAL INFORMATION

Available on request: Packaging | Palletisation | Storage | Shelf life | Specification sheet.
Products are: Suitable for vegetarians, KOSHER and HALAL certified.



Find out more

HOW TO USE

You can apply the Glaze to both fresh and frozen donuts. When necessary, you may add food colouring or Bakels Flavouring Compound Paste.

- (1) The glaze must be heated to max 75°C/167°F, while gently stirring.
- (2) The donut can be dipped in or poured on.
- (3) The setting is achieved in less than one minute, which avoids fingerprints and allows users to pack the donuts quickly.

CREAMY FILLINGS

36-37 Water-Based Cream

37 Soft Cream

Water-Based Cream



OVERVIEW

The Water-Based Cream range is a selection of ready-to-use creamy fillings, totally eggless and non-dairy.

Its smooth creamy and stable texture allows you to use it for different applications, such as cakes, tarts, donuts, and puff pastries before or after baking.

BENEFITS

- Smooth and creamy texture
- Eggless and non-dairy: Shelf-stable
- Freeze/thaw and bake stable
- Can be used before or after baking
- Can be mixed with different types of cream to enhance texture and taste
- Easy to spread or pipe
- Easy to write with

STANDARD VARIETIES

Caramel, Cocoa, Lemon, Mocha, Orange, Vanilla and Yuzu.

Non-standard varieties available on request. Such as: Blueberry, Butterscotch, Cappucino, Cinnamon, Cranberry, Crème Brulée, Dulce De Leche, Lavender, Lime, Mango, Pineapple, Pistachio, Raspberry, Tiramisu and more.



ADDITIONAL INFORMATION

Available on request: Packaging | Palletisation | Storage | Shelf life | Specification sheet. Products are: Suitable for vegetarians, KOSHER and HALAL certified.



SOFT CREAM



We have developed a new range of creams especially made for cold application: Introducing the SOFT CREAM range.

Due to its lower brix, this range is developed for filling applications. Its lower viscosity means it is more creamy and easier to inject.

Several flavours available on request: **Bavarian, Caramel Butterscotch, Dulce De Leche, Pumpkin, Salty Caramel, Vanilla, Yuzu and more.**

	WATER-BASED CREAM	SOFT CREAM
Smooth and creamy texture	★★	★★★★
Ready-to-use	★★★★	★★★★
Eggless/non-dairy (shelf-stable)	★★★★	★★★★
Freeze/thaw stable	★★★★	★★★★
Bake-stable	★★★★	★
Injectable	★★	★★★★
Easy to spread	★★★★	★★★★
Easy to pipe (decoration)	★★★★	★

OTHER

- 40 Flavouring Compound Paste
- 42 Speculoos Range
- 44 Recipes
- 46 Packagings
- 47 Flowpacks

Flavouring Compound Paste

OVERVIEW

Delivering exceptional taste to your desserts using our Flavouring Compound Pastes.

Bakels Belgium offers an extended range of flavouring and colouring pastes to use in the preparation of mousses, bavarois, dough, ice creams and more.

BENEFITS

- Preservative-free
- High fruit content
- Highly concentrated (economical product) with a recommended dosage of more or less 5%
- Enhance creativity

STANDARD VARIETIES

Banana, Lemon, Mango, Orange, Passion Fruit, Raspberry, Strawberry, Tiramisu, Vanilla and Vanilla with seeds.

Non-standard varieties available on request. Such as: **Amarena Cherry, Caramel, Cranberries, Halzelnut (nut-free), Lemon Ginger, Lychee, Melon, Mocha, Pistachio (nut-free), Red Velvet Cheesecake, Rhum (alcohol-free), Safran, Tiramisu, Yuzu** and more.



ADDITIONAL INFORMATION

Available on request: Packaging | Palletisation | Storage | Shelf life | Specification sheet. Products are: Suitable for vegetarians, KOSHER and HALAL certified.



Find out more

1KG PACKAGING

Practical packaging with a new and modern layout, which ensures a good protection against light and air damages such as oxidation and discoloration.



Speculoos range

TRADING PRODUCT

The secret

of the flavour of this famous treat which comes from Belgium is the combination of a caramelized dough and a special and complex blend of spices: cinnamon, ginger, cardamom, pepper, clove etc.



OVERVIEW

Add the taste of Speculoos to your pastries and produce Spec'tacular cakes, cookies, donuts, waffles and more with the ready-to-use Speculoos range!

Through this complete range: the Spread (Creamy or Crunchy), the Biscuit itself, and the Crumbles - Pastry Chefs have everything they need to explore their creativity and allows them to use the Speculoos in all possible applications as a filling or a topping.

BENEFITS

- Ready-to-use
- Paste texture (easy to spread)
- Enhance creativity

STANDARD VARIETIES

Speculoos Spread is available in two varieties: **Creamy** or **Crunchy** (with biscuit crumbles inside).

Also available is **Speculoos Crumbles** (0-2mm, 2-6mm) and the **Biscuit** itself.



ADDITIONAL INFORMATION

Available on request: Packaging | Palletisation | Storage | Shelf life | Specification sheet. Products are: Suitable for vegetarians, KOSHER and HALAL certified.




Find out more



Perfect with a good coffee in bars and restaurants around the world, the one of a kind biscuit (available on request) is widely appreciated and therefore perfect for dessert menus.

Recipes

Our team of applications specialists have developed a wide range of recipes to showcase our versatile products. Just scan the correspondant QR codes to discover the recipe.



EXOTIC PAVLOVA
Piña Colada Filling
Passion Filling
By Chef David Redon



ORIENTAL
La Pomme 10/10
Crystal Glaze Neutral
By Chef David Redon



MANGO
Fruit Purees | Fruit Fillings
DG & Saphire Glaze
By Chef François Galtier



KYOTO
Yuzu Water-Based
Cream
By Chef David Redon

PACKAGINGS



Contact us

Packaging, palletisation, storage, shelf-life and specification sheets on request.

VARIOUS PACKAGING FORMATS AVAILABLE

Depending on your needs and requirements, we have many possibilities. Small and medium-sized packaging sizes especially designed for all the markets we supply (craft, food service, etc.):

- Buckets
- Cartons for bag-in-box
- Doypacks
- Piping bags
- and more.

FLOWPACKS



CUSTOM SIZES AVAILABLE

All the developed products can be adapted to bespoke packaging sizes, from 250gr to 7kg.

Contact us



WHY PARTNER WITH US?

- 50 Knowledge and expertise at your service
- 51 A growing number of Baking Centres
- 53 Industrial Solutions
- 54 Bakels extended portfolio

WHY PARTNER WITH US?



Knowledge and expertise at your service



CENTRES OF COMPETENCE

The Bakels Group invests in and coordinates Centres of Competence around the world. Companies specialising in knowledge and manufacturing expertise in specific sectors.

At Bakels Belgium, we are a Centre of Competence for wet ingredients. Using this expertise, our R&D Department works with customers through every step of their development, adapting products to local demands/foodlaw, provides technical support and innovation concepts according to their specific needs.

MANUFACTURING

Investment in manufacturing strengthens our foundation for delivering consistently high quality ingredients, also suitable for industrial application.

We don't believe in cutting corners and that's why we dedicate our resource to tailored manufacturing facilities, to produce the very best quality. We have a unique fruit filling production facility to deliver high-quality and value added products.



QUALITY POLICY

We work with a "Positive release policy," meaning that "All is blocked until released." The traceability of all our finished products is guaranteed. At Bakels Belgium, food safety and sustainability are central to our business. We have a number of certifications to assure customers that our ingredients are safe and sourced responsibly.



A growing number of Baking Centres



Australia



Switzerland



United Kingdom



Hong kong



Sweden



Chile



Thailand



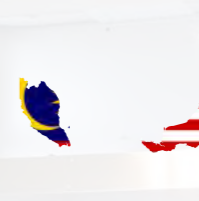
Mainland China



Poland



Netherlands



Malaysia



Ecuador



Germany



India



Belgium





Want to know how our R&D Department can help your business?

Get in touch to find out how we can optimise your efficiencies according to your specific needs.

INDUSTRIAL SOLUTIONS



Contact us



Curious about our industrial solutions? Scan the QR code to find out more.

VARIOUS SOLUTIONS AVAILABLE

All the developed products can be adapted to industry. Along with our usual packaging formats, we developed a few specialised packaging solutions that fit industrial and semi-industrial customers requirements.

BENEFITS

Convenient for bigger volumes (up to 1000L) and easy-to-use.





BAKELS
BAKERY INGREDIENTS SINCE 1904

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

Get in touch and together we
can kick-start your new bakery
developments.

EXTENDED PORTFOLIO

Bakels Belgium is part of the Bakels Group, offering an extended portfolio of premium products in order to become your N°1 bakery partner: Bread Mixes, Bread & Roll Improvers, Baking powders, Cakes & Sponge Mixes, Donut Concentrates, Emulsifiers, Fats for Fermented Goods, Icing, Coverings, Malt and Sourdough, Meringue Mixes, Pettinice, Caramels, Truffles, Shelf-Life Extenders, Premium Improvers and much more.



BAKERY INGREDIENTS SINCE 1904

Bakels Belgium

Parc Paysager de Tyberchamps | 7180 Seneffe | Belgium

www.bakels.com



Connect with us online !

To be inspired and find out recipes, tutorials & more.

