

Bake with the best



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## Bakery Ingredients, Raising Agents & Yeast

| Product Code | Product Name                | Pack Size | Product Description  |
|--------------|-----------------------------|-----------|--|
| BKL950-025*  | Herc Regular Baking Powder  | 25        | General purpose, medium strength baking powder, ideal for a range of different applications                            |
| CEM030-025   | Dawn Skylark Cream Powder   | 25        | A fast acting baking powder for a wide range of applications in baking and flour milling, including self-rising flour. |
| CEM050-025   | Pell Original Baking Powder | 25        | Complete Baking Powder   |
| CEM150-025   | Sodium Bicarbonate (SODA)   | 25        | Used to make baking powder when blended with acid  |
| CEM260-025   | Potassium Sorbate Powder    | 25        | Used as a mould inhibitor in cakes, maximum use 0.27% on total batter weight   |
| CEM270-025   | Potassium Sorbate Granules  | 25        | Used as a mould inhibitor in cakes, maximum use 0.27% on total batter weight   |
| CEM290-025*  | Calcium Propionate Crystal  | 25        | A powdered mould inhibitor for fermented goods goods   |
| CEM300-005   | Ammonium Bicarbonate BP     | 5         | Used as a baking powder in biscuits  |
| CEM380-025*  | Koda Potassium Bicarbonate  | 25        | Potassium Bicarbonate  |
| DOH020-005   | Dawn Trix Emulsifer         | 5         | Viscous bake-emulsifier with natural flavouring for production of sponges and Madeira cakes                            |

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## Bakery Ingredients, Raising Agents & Yeast continued

| Product Code | Product Name                    | Pack Size   | Product Description  |
|--------------|---------------------------------|-------------|--|
| 550CMP-025   | Merigel 310 MOD Maize Starch    | 25          | Modified maize starch  |
| 790CMP-025   | C*Gel 20006 Wheat Starch        | 25          | Native wheat starch  |
| MAC205-125*  | Macphie Filset                  | 12.5        | An easy-to-disperse powered starch which is used to thicken and stabilise sweet and savoury fillings and prevent boiling out during the baking process |
| SWE010-025   | C*Tex Instant Maize Starch      | 25          | Pregelatinised, stabilised and cross-linked waxy maize starch  |
| SWE200-025   | ADM Native Corn Starch (Maize)  | 25          | Native maize food starch   |
| YEA100-M10   | Mauri Instant Dried Yeast       | 10          | Dried yeast used at 1/3 level of block yeast   |
| YEA110-010   | Instant Dry Yeast Mauripan Red  | 10          | Instant Dry Yeast  |
| YEA200-010   | DCL Instant Red Lab Dried Yeast | 10          | Dried yeast used at 1/3 level of block yeast   |
| YEA010-M21   | Mauri Pinnacle Yeast            | 12          | Fast acting standard bakery yeast  |
| YEA020-M21*  | Mauri Slow Activating Yeast     | 12          | Slow acting standard bakery yeast  |
| YEA050-M01   | DCL Craftbake (HA) Yeast        | 10          | Fast acting standard bakery yeast  |
| YEA060-M01*  | DCL CB Traditional Plus Yeast   | 10          | Standard bakers yeast  |
| YEA070-M10*  | Hirondelle French Yeast         | 10          | Slow acting standard bakery yeast  |
| YEA300-022*  | Kastalia Liquid Yeast           | 22          | Fast acting liquid yeast used at 1.6 x level of block yeast  |
| YEA390-T40*  | Liquid Yeast                    | 500kg Tank  | Fast acting liquid yeast used at 1.6 x level of block yeast  |
| YEA410-T10*  | Liquid Yeast (LA-Con)           | 1000kg Tank | Fast acting liquid yeast used at 1.6 x level of block yeast  |

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