

Bake with the best



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## Bread Mixes and Concentrates

Product Code	Product Name	Pack size	Product Description
1655FH-016*	Fleming Howden Sprouted Plus	16	A concentrate of sprouted grains and dried sourdough to create tasty bread and rolls. Requires the addition of flour, water, yeast, salt and improver for economy and flexibility.
1656FH-016*	Fleming Howden Ancient plus	16	A concentrate of spelt flakes, sorghum, teff, amaranth, rye flour, fermented rye and roasted malt combine to make a delicious bread and rolls. Requires the addition of flour, water, yeast, salt and improver for economy and flexibility.
1658FH-016	Fleming Howden Super Seed Plus	16	A concentrate of seeds and grains, high in Omega 3 and a declarable source of fibre combine to make tasty bread and rolls. Requires the addition of flour, water, yeast, salt and improver for economy and flexibility.
1175FH-016	Fleming Howden Multiseed + Blend	16	A concentrate of cereals and seeds for the manufacture of multiseed bread and rolls. Requires the addition of flour, water, yeast, salt and improver for economy and flexibility.
BKL010-016	Bakels Multiseed Bread Concentrate	16	Containing a wholesome blend of sunflower, pumpkin and linseeds, wheat bran and oat flakes. Delivering extra bite to this darker style bread, with a coarser open texture. Make rolls, artisan bread and more
BKL860-016*	Bakels Country Oven Rye Bread Concentrate	16	Containing a blend of rye sourdoughs, delivering a malty flavour and distinctive aroma to the baked bread. Produce light and dark rye breads to suit local consumer taste
ARK040-025	Boehringer Combicorn (KBD)	25	Authentic German Multigrain bread mix. Mix of sunflower seeds, linseed, sesame, malt, oat and maize to create a whole range of 'healthy option' breads with bits

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## Bread Mixes and Concentrates continued

ARK960-016	Craigmillar Gold Multiseed	16	Arkady Multiseed Gold is a delicious combination of sunflower seeds, linseed, pumpkin seeds and oat flakes to produce tasty bread & rolls with a malty flavour, sweet taste and a rich golden colour. Excellent keeping qualities and softness along with anti-staling technology – ideal for chilled sandwiches.
ARK670-016	Craigmillar Pantique Ancient Grains MB	16	Bread mix containing true ancient grains Einkorn and Emmer for creating a range of premium authentic bread & rolls with a rustic appearance & unique taste. Holds addition of fruit. Serves the consumer trend for traditional food with true flavours.
IRK070-125	Ireks Pia Do Bread Mix	12.5	50/50 mix. Mediterranean style with herbs, spice, wheat sour, peppers, onion, tomato & paprika.
IRK140-025	Ireks Donker Bread Mix	25	Dutch pin head grain bread dark in colour, light in texture and full of malty flavour
IRK210-025	Ireks Light Rye Bread Mix	25	Containing approx 22% Rye content on finished product
IRK260-025	Ireks Spelt Honey Mix	25	100% mix. Containing sunflower, sesame, ground lupin seeds, spelt sour giving a nutty flavour
IRK340-025	Ireks Avena Oats Bread PF	25	50/50 mix. With over 60% Oats in the mix sunflower seeds, yellow linseeds and a special brewing malt
IRK390-125	Ireks Corn Bread Mix	12.5	50/50 mix. Containing maize flour, sunflower seeds and a hint of spice excellent flavour and shelf life
IRK460-125*	Ireks Singluplus Vital GF	12.5	Addition of oil, yeast and 90% water, contains linseed
IRK490-125*	Ireks Singluplus GF Bread Mix	12.5	Addition of oil, yeast and 90% water for a traditional looking white bread, also suitable for Scones
IRK520-125	Ireks Chia Bread Mix	12.5	50/50 mix. Chia & sunflower seeds high in omega 3 and dietary fibre
IRK540-125	Ireks Multiseed Bread	12.5	50/50 mix for great flavour and freshness also E number free
PTS060-015	Puratos Easy Ciabatta	15	10% Concentrate for ciabatta
PTS117-010*	Puratos 0-Tentic Durum Intl	10	Active bakery component based on sourdough
1625FH	Fleming Howden White Bread Mix	Various	A professional white bread mix
1670FH	Fleming Howden French Bread Mix	Various	A professional French bread mix
1675FH	Fleming Howden Wholemeal Bread Mix	Various	A professional Wholemeal bread mix
1685FH	Fleming Howden Harvester Bread Mix	Various	A professional Harvester bread mix

## Bread Improvers

Product Code	Product Name	Pack size	Product Description
5361FH-016	FH Multi Purpose Improver	16	All round general purpose improver with versatile performance, good volume, softness and crumb structure
BKL180-025	Bakels French Improver	25	Improver for good volume and economy in use
BKL480-009*	Bakels Bacom Mellow MB	9	Crumb Softener, for great immediate softness and economy in use
BKL170-125	Bakels Voltem Improver	12.5	Emulsifier and softener for yeast raised goods, delivering increased volume, improved texture and colour. Provides enhanced shelf life and enhanced fermentation control. Producing dough which is silky soft, easy to handle, with greater tolerance
IRK110-025	Panifarin Bread Improver	25	A gluten based improver giving good volume especially for brown/ heavy seeded breads
IRK120-025	Voltex Bread Improver	25	Multi purpose bread improver 1-2% addition
PTS030-025	SC500 Roll Improver SG	25	Dough conditioner for the production of morning rolls

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PTS010-125	Puratos Sense S500 SG	12.5	Premium all purpose improver with sourdough
PTS530-010	Puratos Frialux Paste Improver SG	10	Improver in Paste form for all rich fermented doughs
PTS590-125	Puratos S500 SG	12.5	Premium all purpose improver
PTS610-025	Rustic Wholemeal Improver SG	25	Improver for wholegrain flour and rustic bread
ARK090-016	Diamond 2000 Ultimate MB	16	A bread improver in powdered form. The best volume, crumb structure, baked appearance, softness and fresh keeping, all with the advantage of processing tolerance
FER050-010	Fermex IBIS Optimum MB	10	A general purpose bread improver, used at 0.5% giving excellent volume & tolerance with improved crumb softness. Suitable for all fermented products. Enhances dough conditioning and improved processing
FER110-010	Fermex Safpro ASMG MB	10	An emulsifier based Crumb softener added at 0.5%. Enhances crumb softness over shelf life and improves product eat quality. Suitable for all fermented products
FER230-010*	Fermex Safpro 300 Improver	10	An Improver for bread & viennoiserie, used at 0.5% suitable for short bulk fermentation processes. Emulsifier free. Excellent dough tolerance.
FER250-025	Fermex RS190	25	A deactivated yeast used to develop the gluten faster during mixing giving a smoother dough, regulates the strength of the dough, eliminates dough tearing and shrinkage.
FER290-010	Fermex IBIS Silver	10	A Kosher improver used at 0.3%, suitable for both short and long fermentation processes. Free from Emulsifiers and Ascorbic Acid
FER310-010	Fermex IBIS CR105 Relaxer	10	A dough and pastry relaxer used at 0.5% Improved extensibility and reduces shrinkage. Suitable for dough and laminated pastry. Based on L-cystein
SPP920-016	Epic Dough Conditioner	16	Multi-purpose dough conditioner

## Bread & Roll Ingredients

Product Code	Product Name	Pack size	Product Description
190CMP-016	Extrafresh SE	16	An enzyme based softening system for ferments. A blend that slows down the effects of staling in fermented products to the extent that after 7 days products can still taste and feel freshly baked
170CMP-C13	Double Strength Stafresh	12.5	A distilled hydrated monoglyceride softener in a paste format declared on a label as E471
1521FH-125	Energie Softener	12.5	Crumb softener for the manufacture of bakery ingredients
ARK030-125	Softex NH (OLQ) MB	12.5	Complete concentrate designed for the production of soft eating ferments. All round performance at lower cost in use
ARK020-125	Pearl 2000 Ultimate (OLF) MB	12.5	Premium soft roll concentrate for ultimate volume, softness, fresh keeping and baked appearance. Anti-staling technology makes it particularly good for sandwiches and products that need to be chilled
MAC100-125	Macphie Softie Paste Improver SG	12.5	A versatile paste concentrate that produces a variety of speciality breads such as focaccia, sub rolls, bridge rolls, paninis, pizza bases, naan breads, pastries, doughnuts and buns
MAC950-125	Macphie SOFROL SG	12.5	A paste concentrate that is very easy to use and produces exceptionally soft rolls, baps and burger buns
PTS050-125	Puratos Soft'R Silk SG	12.5	Paste form crumb softener for use in bread, bun and soft roll doughs
BKL120-125*	Baktem Red Soft Roll Concentrate 10% MB	12.5	Paste concentrate, for the production of delicious eating soft rolls, hamburger buns and baps etc. With the addition of sugar and fruit, it also produces first class speciality buns
MAC110-125	Macphie Bun Concentrate	12.5	An easy-to-use paste concentrate, making a wide range of bun goods including Chelsea buns, Belgian buns, iced fingers and fruit teacakes
BKL890-125	Brioche Paste 10% Concentrate SG	12.5	Paste concentrate, containing vegetable oils, sugar and emulsifiers, for the production of top quality brioche products
IRK570-125	Ireks Mella Brioche PF	12.5	100% mix with the Addition of yeast and water to produce burger style rolls. Can also be used to produce sweet Doughs including Belgian buns
ARK690-020	Craigmillar Brioche Concentrate	20	A versatile concentrate for the production of rich, golden brioche burger buns, fingers and loaves. Contains no artificial preservatives
MOU310-025	Brioche Moelleuse Auchan	25	Perfect blend ( 16% butter) to produce very tasty brioche

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## Bread & Roll Ingredients continued

PTS135-025	Crammond Scotch Roll 4% Conc SG	25	Concentrate to produce authentic scotch rolls
ARK590-025	Avon 5% Improver Powder Obv MB	25	Dough conditioner ideal for long proof morning goods and Scotch morning rolls
BAC010-125	Solex Malt Extract	12.5	Liquid enzyme inactive malt extract for wheat bread, rolls and sweet bakery products
IRK440-008	Ireks Corn Bread Topping	8	50/50 mix. Containing maize flour, sunflower seeds and a hint of spice excellent flavour and shelf life
ARK680-M43	Holstein Seed Grain Topping (OIQ)	4 x 3	For a rich nutty taste, contains 8 different seed blend grains, used either added to the dough and/or as a topping

## Doughnut Products

Product Code	Product Name	Pack size	Product Description
1385FH-016	NAC American Doughnut Concentrate	16	Doughnut concentrate blended 50/50 with flour to make doughnuts
ARK260-016	Doughnut Concentrate Yeast Raise (FVB) MB	16	Produces American style, yeast raised doughnuts with a bold appearance and excellent volume. Doughnuts are soft and tender. The concentrate suits all types of processing and is easy to handle
ZEE200-025	Zeelandia American Doughnut	25	A complete mix for the production of American style fermented doughnuts
1259FH-125	Premier Doughnut Mix	12.5	This is a complete doughnut mix aerated by baking powder to produce ring doughnuts

\*Order Only