

Sauces, Toppings & Fillings

Product Code	Product Name	Pack Size	Product Description
APP072-010	Homebake Apple Pie Mix	10	A mix of fresh chunks and rehydrated apple, sugar and starches
RHU012-010	Rhubarb Mix (Chilled)	10	A blend of rhubarb pieces, sugar and starch ready to use
ARK070-010	Craigmillar Danish Toffee Filling RTU MB	10	A ready to use rich toffee sauce/filling made from all butter, condensed milk and golden syrup.
BKL630-125	Bakels Millionaire Caramel SG	12.5	A delicious eating, ready to use and cleancutting caramel filling, for the production of caramel shortbread. Contains butter and full cream condensed milk and suitable for most applications where a soft eating caramel toffee is required.
BKL650-125*	Bakels Palm Free Millionaire Caramel	12.5	Palm free Millionaires Caramel. A delicious eating, ready to use caramel filling, for the production of caramel shortbread. Contains butter and full cream condensed milk and suitable for most applications where a soft eating caramel toffee is required.
BKL870-125*	Bakels Salted Millionaires Caramel MB	12.5	Delivering a delicious complement for speciality food items for enhanced flavour notes. Suitable for a wide range of bakery applications and desserts.
BKL900-125	Bakels Raspberry Millionaires Caramel	12.5	Delivering all the eating qualities of Millionaires Caramel, with a delicious complementary raspberry flavour, ideal for point-of-difference caramel lines. The caramel is also free from palm oil.
CRM250-010	Craigmillar Carrot Cake Topping MB	10	Carrot cake topping made with cream cheese powder. Rich flavour, creamy yellow in colour. Traditionally used with carrot cake but compliments other cakes i.e. banana, coffee, and can be used for finishing Danish. Applications can be used as a topping or mid-fill
JFM640-125	James Fleming Pure Caramel MB	12.5	Top of the range caramel with a thick finished texture
JFM940-005	Südzucker Battenburg Paste SG	5	A ready to use sugar paste with almond flavour
MAC800-125	Macphie Sweet Snow	12.5	A fine, free-flowing dextrose-based dusting powder. You can confidently use on products you chill, wrap, store in conditions of high humidity, freeze and then thaw knowing it will not disappear.
MAL010-M41	Mini Pink & White Mallows	4 x 1	Pink and White mini mallows
MER012-035	Meri-White Meringue Mix	3.5	Meringue and Royal Icing Mix
PTS040-005	PF Hazelnut Praline Filling 50%	5	Hazelnut 50% praline filling
RES860-125	Renshaws Luxury Caramel SG	12.5	A smooth caramel, more commonly used for caramel shortcake

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RES880-125*	Renshaws Deluxe Caramel LWA MB	12.5	A smooth viscous medium brown caramel, with a distinct toffee flavour and low water activity
RES890-125	Renshaws Inject CRMY Caramel MB	12.5	A smooth caramel perfect for filling doughnuts and muffins. Used as a sauce for topping ice cream and desserts
DAW040-M75*	Dawn Fond Salted Caramel	5	Cream stabilizing powder mixture with natural flavour Caramel and Salt
ARK120-010	Craigmillar Creme Patissie Custard (FOG)	10	Cold custard with a flavour of cream and custard blended
SWE340-010	Zeelandia Venetia Cold Mix NH Custard	10	A cold set custard suitable for custard slices, triffels and desserts.
ZEE040-012	Zeelandia Roma Cold Classic	12	A premium cold set custard suitable for custard slices, triffels, desserts and more.
ZEE050-010	Zeelandia Roma Patisserie	10	A cold set patisserie custard suitable for custard slices, triffels, desserts and more.
PAS162-016	Marshalls Macaroni	16	Dried curved pasta tubes
PAS200-M26	Marshalls Macaroni	2x6	Dried curved pasta tubes
ARK400-M35	Craigmillar Classic Enrich Gravy	4x3.5	Rich tasting mix for sauces and puddings
CER440-010	Sausage Roll Savoury Mix (GM Free)	10	A blend of rusks and spices, used as filler in sausage rolls
CER450-025	Scobie & Junor Medium Pie Rusk	25	Used to thicken Scotch pie filling
CER470-025	Lucas Amasal Yeastless Rusk	25	Used to thicken Scotch pie filling
CER480-025	White Rice Flakes Steam Cooked	25	Used to thicken gravy
DFR650-125	Potato Flakes	12.5	Dyhydrated Potato Flakes
MAC200-006	Macphie Pizza Topping	6	A rich blend of tomatoes and herbs, ready to use straight from the pail - a great way to use up day-old baguettes as a French bread pizza
MAC700-125	Macphie Sausage Roll Concentrate	12.5	Extremely easy-to-use concentrate that takes the complexity out of sausage rolls, pies and pastries. Add minced port or beef and cold water to get consistent flavour each and every time
BKL310-125	Bakels Sausage Roll Concentrate	12.5	Blend of rusk, onion, potato, herbs and flavours and when added to minced meat and water, provides a premium quality and delicious eating sausage roll filling with no shrinkage. Freeze thaw stable, thus suitable for batch production
MAC710-L10	Macphie Sauce Blanche	10	A delicately flavoured, smooth white sauce offering an extremely versatile base that remains tolerant to other ingredients and so can be used as a base in a wide range of dishes
PTS330-015*	Puratos Festina Bechamel	15	Complete mix for the cold preparation of bechamel sauce add water
MEA220-M45	North Country Steak Gravy	4x3.85	Canned cooked Beef in gravy
MEA290-020	IP Solus Brown Soya Mince	20	Dark Textured Soya Protein used as a meat replacer
MIX932-005	West Country Cornish Pasty Mix	5	A dried blend of potato, onion and carrot
SAU500-003	Bisto Gravy Powder	3	Bisto powder for gravy
PIE420-125	Fleming Howden Premier Mincemeat SG	12.5	A blend of fruits and spices
ZEE900-125*	Standard Mathers Mincemeat	12.5	Sweet mincemeat for the use in mincepies and sweet based bakery goods
BKL700-010	Bakels Digestive Biscuit Crumb SG	10	Quick and easy way to prepare good quality bases for cheesecakes and desserts. Simply requires blending with either melted butter or margarine and mixing for a few minutes. For a crumblier base, the ratio of biscuit crumb to fat can be increased to suit individual requirements
CER110-020	Classic Breadcrumb White	20	Bread crumb, white in colour

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