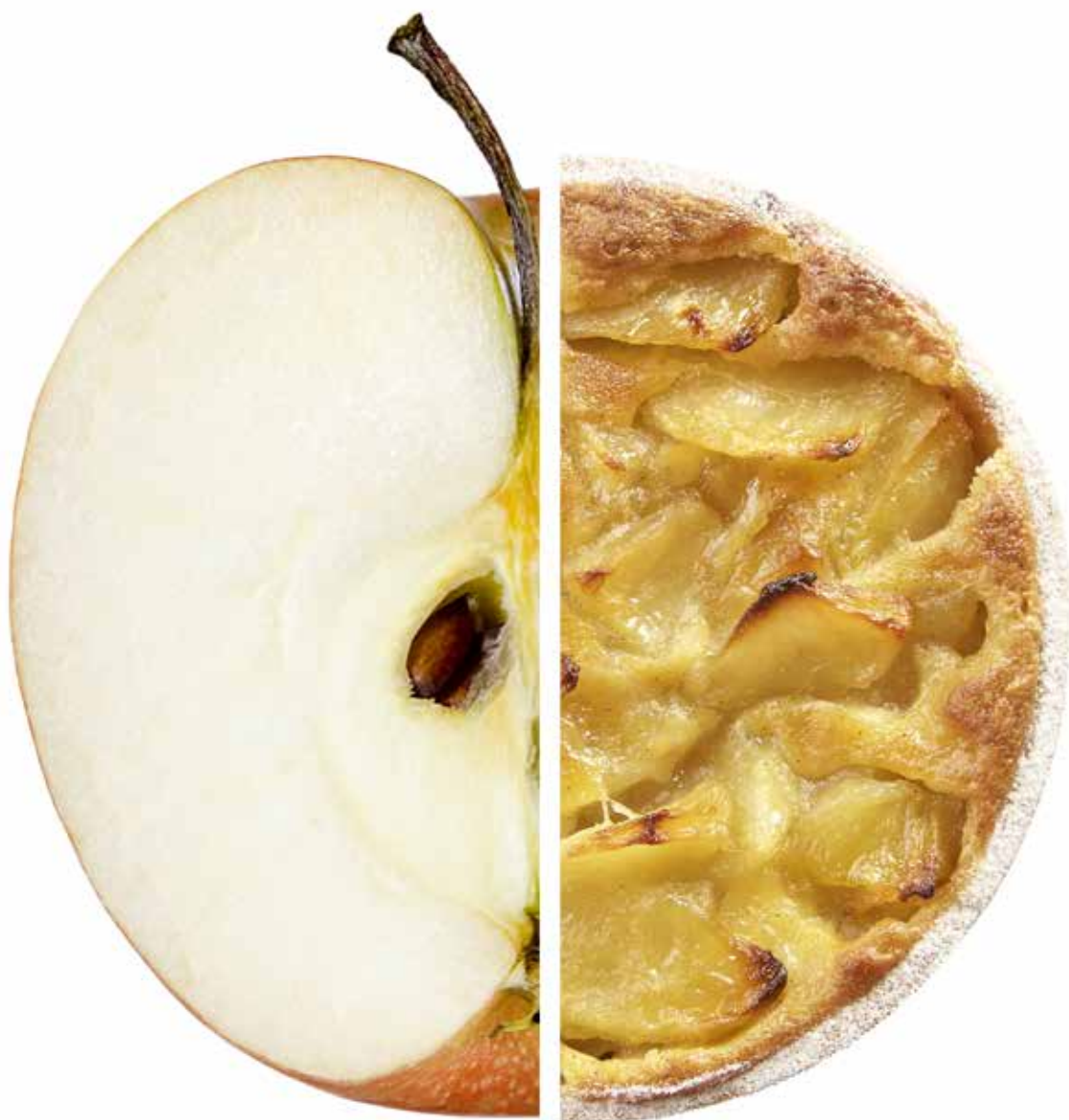


from  
**NATURE**  
to **YOU**



Product range 2017 - 2018



Established in 2007 by the Bakels Group (since 1904), Bakbel is the specialist in producing high quality and innovative ingredients for the pastry and bakery industries. To achieve this, Bakbel has a state of the art facility, with high standards of production and food safety.

In this purpose-built facility, our company produces high quality, fruit-based ingredients, created especially for the premium fine pastry industry and the food services market. We supply customers worldwide.

**Bakbel is proud to be an international producer of high quality, value-added, fruit-based ingredients with a true customer focus.**

With a focus on producing and distributing premium products for the fine pastry sector, Bakbel's location in the center of Europe, in Belgium, is the perfect place to be.

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

# from NATURE to YOU

All the raw materials or fruit used by Bakbel 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

# Fruit Filling Classic and Deluxe



Premium quality fruit preparations, made from the best fruit. The fruit used in our products is carefully selected on the grounds of its taste, quality and specific origin.

## 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                |               |



# Fruit Filling Tradition Apple



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

## 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

- Fruit Filling Tradition Apple (90%) 7/7
- Fruit Filling Tradition Apple (90%) 10/10
- Fruit Filling Tradition Apple (90%) 16/2 - large pieces



## Packaging Fruit fillings in a Piping bag

(1 kg - 9 piping bags in an outer case)

- Offering both convenience and food safety
- Assorted plastic layers offer a protective barrier, hence reducing the risk of oxidation
- Plastic casing offers good flexibility for easy 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



# Fruit Filling Deluxe Spicy



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 found 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
- Dark Cherry Licorice
- Lemon Ginger
- Blueberry Cumin
- Mango Earl Grey Tea
- Peach Tonka
- Pineapple Vanilla Cinnamon
- Raspberry Jasmine
- Red Cherry Honey



# Bakery Jam



Our standard jams 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. Our Passata range are smooth Bakery Jams prepared with 10% fruit. They are ready-to-use products, bake-stable and freeze/thaw stable.

## Main characteristics

- Freeze/Thaw stable
- Bake stable
- Can be injected before or after cooking
- Long shelf-life for final pastries (brix > 60)
- Paste like texture, easy to spread

## Varieties available

- Apricot (also available in Passata)
- Raspberry (also available in Passata)
- Strawberry (also available in Passata)



# Fruit Spread



Our fruit spreads usefully combine characteristics of a bakery jam and a fruit filling. They are based on fruit purees, which allows them to be placed / poured / put 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 also delivers a fruit flavour.

## Main characteristics

- Use as filling (like a Bakery Jam)
- Use as topping (like a Mirror Glaze Deluxe)
- Fresh taste
- Good shine
- Natural colour
- Bake stable
- Freeze/Thaw stable

## Varieties available

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



# 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.



# Concentrate Glaze



HOT  
GLAZES

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

## Concentrate Glaze Deluxe

### Main characteristics

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

### Varieties available

- Apricot
- Strawberry
- Neutral

## Concentrate Glaze Classic

### Main characteristics

- Lower price
- Excellent shine
- Same quality and advantages as above
- Water absorption: 40% up to 60%

### Varieties available

- Gold
- Red
- Neutral

## How to use

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



# Spray Glaze Deluxe



HOT  
GLAZES

Ready-to-use liquid glazes, which can be used in automatic 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 fibres to avoid clogging the nozzle

### Varieties available

- Gold (Apricot flavour)
- Neutral
- Red (Strawberry flavour)



## How to use

Connect the bag-in-box to the spraying machine, ensuring the right parameters of pressure and temperature (85°C). Once these have been reached, spray the glaze onto the pastries.



# Mirror Glaze Deluxe



A high quality line of cold application glazes. This is designed to use on pastries, cakes and desserts such as mousses, cheesecakes and bavarois, where a hot glaze cannot be used. The Mirror Glaze Deluxe, 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    |
| • Apricot        | • Red        |
| • Caramel toffee | • Silver     |
| • Chocolate      | • Strawberry |
| • Mandarin       | • White      |



## How to use

This is a convenient, ready-to-use product. Simply lightly 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.



# Mirror Glaze Deluxe Total Covering



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 cold temperature (3-5°C)
- Thixotropic

## Varieties available

- Neutral



## How to use

- Gently mix the product (do not whisk to avoid air incorporation)
- The product will become liquid with the correct viscosity to cover the pastry with a thin layer of glaze
- Product can be applied directly on pastry (better if coming out of the freezer)
- Once the cake is covered, avoid any further manipulation and put it in the refrigerator (3-5°C).



# Stabilized Fruit Puree



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

As the products from the Gourmet range are pasteurized, there is no need to be put in the freezer.

## Varieties available

- Blueberry
- Mango
- Passion fruit
- Raspberry



## How to use

They 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%.



# Compounds



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.

## Main characteristics

- No preservatives
- Rich in selected fruit
- Adapted packaging (1.1kg)

## Varieties available

- Banana
- Chocolate
- Lemon
- Mango
- Orange
- Passion fruit
- Raspberry
- Strawberry
- Tiramisu
- Vanilla



## How to use

The recommended dosage is 50 g to 80 g per each kg of cream.



# Cremfilling Deluxe



A range of innovative high quality water based fillings. Very easy to use due to short and stable texture 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
- Orange
- Cocoa
- Vanilla
- Lemon
- Pandan



Check our Website!

## How to use

- Easy to use straight from the pail
- Can be mixed with whipped cream or butter cream
- Dosage up to yourself



# Mousse Mix



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

## Main characteristics

- The first Mousse Mixes that really taste home-made
- Easy preparation, saving time, ready in record time
- Rich texture, perfect for preparing cakes or piping in glasses
- High quality Mousse Mixes, by adding natural ingredients
- Consistent quality of texture, colour and taste
- Easy to use, adding only water and unsweetened whipped cream
- Cut-resistant and freeze solid
- Freeze and thaw stable

## Varieties available

- Mousse Mix: Neutral: (200 gr. Mousse Mix + 250 gr. Water + unsweetened whipped cream + flavour)
- Mousse Mix with flavour: (200 gr. Mousse Mix + 250 gr. Water + unsweetened whipped cream)
- Advocaat (Dutch cream)
- Neutral
- Chocolate
- Strawberry
- Lychee
- Watermelon
- Tiramisu
- Mango
- Cream cheese
- Hazelnut

## 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/Save time
- Can be reused/Can be heat in microwave
- Easy to apply/works on all kind of shapes

## Varieties available

- Chocolate Glaze Dark

## How to use

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





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