

Bakery, patisserie and chocolate

Plant-based products

Puratos UK
Summer 2023





100 Year s

We have been helping our clients for over 100 years to develop their businesses with the best bakery, pastry and chocolate products, responding to consumer demands for a more **natural, healthy, tasty and nutritious diet.**

Today the consumer demand is rapidly changing, and it is essential to know their needs and future expectations. At Puratos we offer the tools to identify these preferences and **help our clients to implement them successfully.**



Consumer preferences

Through our Taste Tomorrow study, we obtain detailed information on the behavior, attitudes, choices and future trends of local and global consumers related to bakery, pastry and chocolate.
www.tastetomorrow.com



Expert advisors

We are a source of inspiration for the development of products, and we promote innovation. We support our clients with a team of expert technical advisors who develop on –trend new ideas to boost business.



At the forefront of innovation

Our team of researchers and facilities are always aligned with the latest trends, creating innovative, high-quality ingredients adapted to the needs of our customers.



Health & Wellness

At Puratos we optimize the nutritional values of our products without compromising the taste. Because we want to contribute to creating a healthier lifestyle.

With Plant Forward, we want to bring inspiration, supreme taste and texture with the ultimate joy of doing something good. So that you can take care of yourself, your consumers, and our planet.

- We offer a full range of plant-based suitable solutions that enable to remove dairy, eggs & butter.
- Our Plant Forward recipes will bring you the inspiration that you can knead into your new creations.
- To thrive today and to grow tomorrow

*Join us and together we will
Plant Forward*

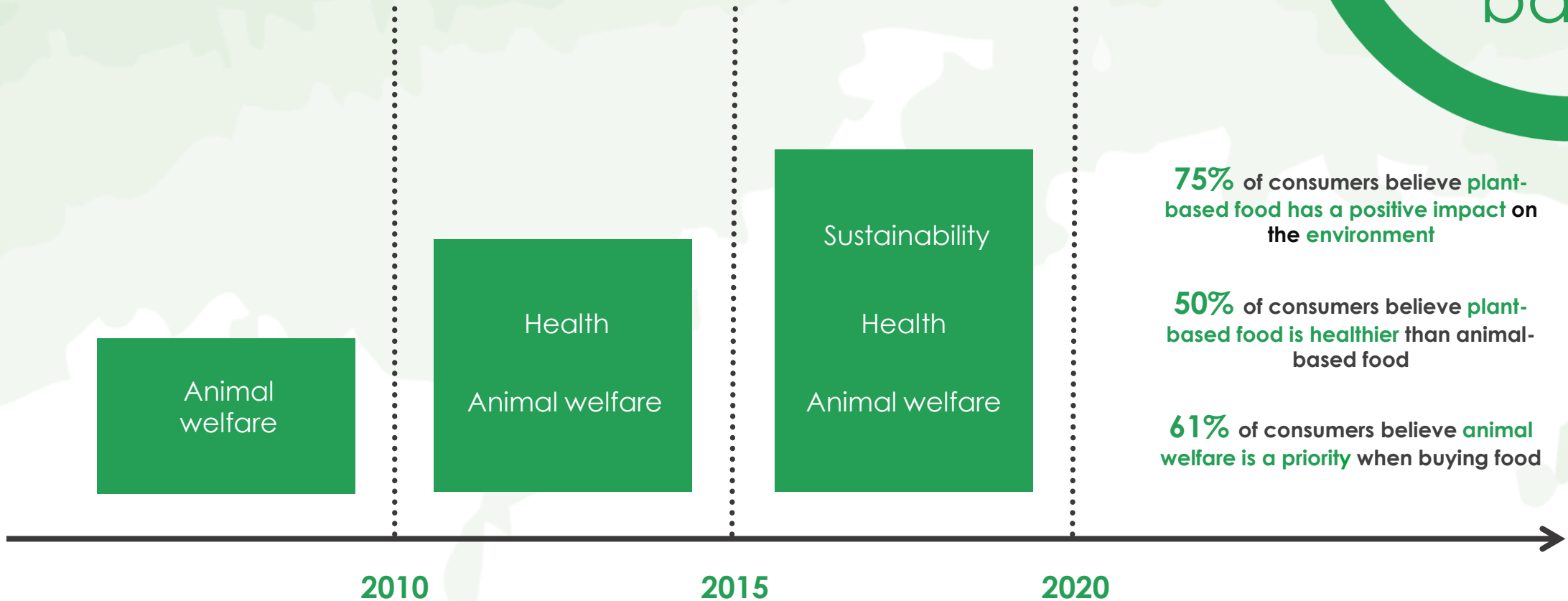
Puratos proudly
presents

**Plant
Forward**



Plant-based: from niche to food revolution

The future
is plant-
based



The Puratos logo, featuring a stylized plant icon to the left of the word "puratos" in a lowercase, sans-serif font.

**Plant
Forward**

A photograph of three round pastries on a wooden board. The pastries are covered in white icing and decorated with yellow edible beads. One pastry in the foreground is cut in half, revealing a golden-brown cake-like interior. A slice of lemon and several yellow beads are scattered on the board. The text "Patisserie mix" is overlaid in white at the bottom left.

Patisserie mix

Patisserie Mixes

Puratos bestsellers reformulated to include plant-based options.

Vegan Satin

For nearly 30 years, Satin has been helping bakers and pâtissiers to deliver the best quality cakes on the market. It's versatility means Satin can help you create consistently delicious cakes, muffins, cookies, cupcakes and pancakes and more. It can also be enriched with different aromas, fruits and fillings to ensure there is no end to your creativity.

Satin vegan was launched in 2018 and reformulated in May 2023 for the great quality product that you receive today.

Just add oil and water. Vegan society certification pending

4021987	Satin Vegan Choco Cake Complete Bag 12.5
4021992	Satin Vegan Plain Cake Complete 12.5Kg

Vegan Satin Concentrate

New for 2023 - Satin vegan concentrates available in plain and chocolate, all the benefits of Satin cake mix in a concentrate format.

TBC	Satin Vegan Concentrate Chocolate
TBC	Satin Vegan Concentrate Plain



Made in the UK - A majority of patisserie mixes sold in the UK are produced in our factory in Buckinghamshire.

Patisserie Mixes

Scone Mix

Easy to use, complete mix – just add water. Create delicious scones with buttery notes that consumers prefer (*Based on taste panels with 133 consumers vs Puratos UK's best-selling non-vegan scone) **Certified by the Vegan Society**

4011786	Puratos Vegan Scone Mix SG bag 15Kg
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Bavarois Mix

Powder mix to produce mousse and bavarois by mixing with non-dairy cream. Holds inclusions and flavours such as vegan chocolate, Puratos classics, fruit fillings and Smoobees

4002117	Bavarois Neutre Gelatin Free Bag 10Kg EU
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Cake Improvers

Based on enzyme technology for a cleaner label, ACTI improvers can be used to enhance or solve challenges such as cost increases across a wide range of products such as cakes, sponges, muffins and brownies.



ACTI FRESH can extend shelf life by helping preserve softness, moistness, resiliency & cohesiveness over time.



ACTI FAT REDUCTION can reduce fat in a recipe by up to 30%, reducing costs while keeping similar properties in your cake.



ACTI SUGAR REPLACER can help to maintain texture after reducing sugar.

**Consumers enjoy
delicious, healthy
products without
compromising taste
and texture**



The Puratos logo, featuring a stylized plant icon to the left of the word "puratos" in a lowercase, sans-serif font.

**Plant
Forward**

A close-up photograph of a granola sandwich. It consists of two round, golden-brown granola cookies stacked on top of each other, with a thick, white, creamy filling in between. The granola is a mix of various grains, nuts, and dried fruits. The sandwich is placed on a light-colored, textured surface. In the background, several other similar sandwiches are visible but out of focus.

Fillings, toppings and inclusions

Vivafil Fruit Fillings

With exceptional bake stability Vivafil stays exactly where you want it even after baking and freezing and contains a minimum of 20% fruit with no artificial colours or flavours.

4002624	Vivafil Wild Blueberry Bucket 15Kg
4003370	Vivafil Strawberry Bucket 5Kg
4003371	Vivafil Raspberry Bucket 5Kg
4003373	Vivafil Wild Blueberry Bucket 5Kg
4003375	Vivafil Cherry Bucket 5Kg
4003376	Vivafil Apricot Bucket 5Kg

Utterly Fruity

A unique collection of real fruit and vegetable pieces, specially formulated to overcome moisture migration issues in bakery and patisserie products. The delicious range allows for the inclusion of fruits and vegetables in baked goods, without compromising on product texture, flavour, or shelf-life.

6001930	Utterly Fruity Apple
6001953	Utterly Fruity Beetroot
6001954	Utterly Fruity Carrot
6001955	Utterly Fruity Cranberry

Topfil Fruit Fillings

Containing up to 86% fruit, real fruit pieces and with stability for baking, freezing and thawing, Topfil is the perfect solution for consumers looking for baked goods and desserts with more fruit. Also available in 1 tonne tanks or IBC.

4010873	Topfil Apple Cubes 86% Bucket 4kg EU
4015908	Topfil Finest Cherry 70% Bucket 4.5kg EU
4102781	Topfil Raspberry 60% Bucket 14Kg
4102782	Topfil Strawberry 60% Bucket 5Kg
4000832	Topfil Wild Blueberry 60% 5kg



Inclusions

Smookees

Soft filling pearls that deliver taste in every bite

They can be mixed and baked into cake batters easily and offer a balanced spread of filling for a delicious taste and a new visual look.



4013511 Smookees Lemon Carton 2 x 5 kg EU

4013685 Smookees Caramel Flavoured CAR 2x5Kg EU

4020168 Smookees Blueberry CAR 2x5Kg EU

4020133 Strawberry

4020611 Coffee

Smookees

Custard creams

Cremfil Classic

Unmatched bake stability

Recognized by many leading equipment manufacturers as the most reliable cream filling.

Cremfil offers outstanding stability during pumping, baking, and freezing.



4017729

Cremfil Classic Vanilla RSPO SG BUC 13 Kg

Cremfil Classic

Industrial jams, caramels, chocolate fillings, glazes and compotes

Available by the pallet in 15kg buckets, 3kg pouches or in tanks, we make bakery jams, curds, caramel, chocolate and cream fillings as well as cheesecake glazes with fruit and chilled compotes for dairy. **All made in the UK.** Contact Puratos UK info_uk@puratos.com for more information on the best application for you



**75% UK
consumers
believe plant-
based foods
have a positive
impact on the
environment**



Made in the UK

Ambiante

Non-dairy toppings

Ambiante

Ambiante is perfectly suited for **decorating** and **masking cakes** & fine patisserie, thanks to its' remarkable stability.

This allows to maintain a **good appearance** for decorated cakes even **after 5 days in the fridge**.



4100282

Ambiante

Puratop

Fudges and icings

Puratop

Ready to use white and chocolate, fudge and icings for topping patisserie applications.

They're freeze thaw stable and provide a great finish.



4005386	Puratop Fudge Icing Cacao RSPOSG BUC14EU
4017349	Puratop White Icing Tio2 Free BUC 14 kg



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Glazes

Harmony

Harmony is a range of high-quality glazes for traditional patisserie, providing the perfect shiny finish for fruit pies, cakes and pastries. Harmony glazes, can protect products as well, helping to keep your fruit and pastry fresher for longer.

Harmony Classic

A concentrated glaze that can be diluted with water according to the application, Harmony Classic offers real shininess and visual appeal with a good clean cut and excellent stability over time.

4015693	Harmony Classic Rubi NN Bucket 14Kg EU
4015695	Harmony Classic Briant NN Bucket 14Kg EU
4101538	Harmony Classic Neutra Bucket 14Kg EU

Harmony Ready

The ready-to-use glaze for a spray machine, Harmony Ready is ideal for glazing entire trays of products.

4015696	Harmony Ready Briant NN Bag in Box 12Kg
4100176	Harmony Ready Neutre Bag in Box 12Kg EU

Harmony Sublimo

A cold-setting glaze Harmony Sublimo offers all the advantages of existing hot and cold glazes in one ready-to-use solution.

4014292	Harmony Sub G&G PF Neut Int CAR12X 1,2Kg
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Harmony Ice Glaze

A white ready to use glaze, specifically designed for Danish pastries and suitable for vegans.



Miroir

A range of high-quality glazes, Miroir adds the perfect shine to bavarois and mousses. Available in caramel and neutral versions, Miroir glazes can be mixed with different colours and textures to create unique patisserie. From super shiny to a more “satiné” style

4100950

Miroir Neutre Bucket 5Kg EU

4102443

Miroir Caramel Bucket 5Kg EU



Got a plant-based query?
Call 01280 822860

Source: Spoonshot plant-based report

Consumers are looking for plant-based items:

#1

Improved flavour & texture

#2

Naturalness

#3

Standalone products



Sunset Glaze

Egg wash alternatives

Sunset Glaze

Ready-to-use egg wash alternative that improves the look of baked goods.

- Improves the total quality perception of the finished goods.
- Suitable for multiple application methods
- Based on UHT-technology



4012927

Sunset Glaze CN20 UK D&E tested BIB10LEU

4014627

Sunset Glaze Cn 20 Carton 12x1L EU

The ORIGINAL egg wash alternative



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**Plant
Forward**

Bakery improvers, mixes, speciality fats

Powdered bread improvers

S500

Premium multi-purpose improver helping to provide freshness and tolerance on all dough. Regular shape and outstanding volume with consistent products every time. Contains added softness enzyme technology to improve shelf life. Complete peace of mind in bakeries.

Baker's best friend.

416407

S500

S500 Sense

Premium multi-purpose improver that guarantees freshness, volume and dough tolerance on all dough. Using the same technology as S500 and providing the same benefits but with an added unique sourdough. This patented natural rye sourdough technology provides a fantastic and perfect flavour and aroma in products. **Baker's best friend.**

4106406

S500 Sense

S500 CL (clean label)

Premium multi-purpose improver helping to provide freshness and tolerance on all dough. Using only enzymes to develop consistent and outstanding products every time. Contains shelf-life enzymes for longer freshness and higher tolerance for more time flexibility in the bakery. For bakers that want a transparent and clean ingredient declaration on their baked goods.

4002839

S500 CL (clean label)



S500, S500 Sense, S500 CL

The world's best-known range of multipurpose improvers, that deliver absolute peace of mind. Rely on proven and consistent quality across all your applications and keep your customers satisfied.



TOLERANCE

- Greater dough tolerance at every stage of the process
- Effectively overcomes any variation in flour quality



VOLUME

Regular shape, great volume and outstanding oven jump



VERSATILITY

- All applications from crusty breads to soft & laminated
- All baking methods, in direct, retarded or short-freezing



SHAPE

FRESHNESS



Contains freshness technology to maintain freshness during shelf-life



SHORT FREEZING

Suitable for short freezing



GREAT EXPRESSION OF THE INCISIONS



S500 CL IS CLEAN(ER) LABEL



TASTE

S500 Sense includes natural sourdough technology



PEACE OF MIND

Works for all applications and under all different type of conditions



INCREASE SALES

Variety and choice



INCREASE CONSUMER LOYALTY

Consistent premium quality



GAIN EFFICIENCY

Less depending on skilled labour



REDUCE COSTS

Less waste

Shock test in over-proofing conditions



Powdered bread improvers

All-Purpose CL (clean label) Improver

A highly concentrated multi-purpose clean label improver. Provides tolerance in all dough. Develops a great crumb structure and texture. Helps with modern processing times. Use at a lower usage rate compared to S500.

4106361

All-Purpose CL (clean label) Improver

Tigris

Highly effective standard multi-purpose improver for bakery products. Provides good tolerance, volume and shape and develops a great crumb structure. Designed to work on all modern-processes. Does not contain soya. Easy to weigh.

4007800

Tigris

Tigris Ultra

Highly effective multi-purpose improver for bakery products. Added shelf-life enzymes, emulsifiers and soya to provide great resilience, tolerance, colour and crumb structure with fantastic softness and volume. Designed to work on all modern-processes. Great for long fermentation breads.

4021511

Tigris Ultra



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Intens improvers

A range of products that work on a single functionality of the dough or the final bread. Can be used in all bakery applications and processes.

Why enzymes?

Enzymes are made by fermentation. They are naturally present everywhere, in your body for example but also in ingredients to make bread such as yeast and flour.

We add enzyme technology to the baker's recipe to improve dough tolerance, appearance and texture of products. They can also help you to easily implement new technologies, keep flexibility in your production unit, to be innovative or faster during product development.

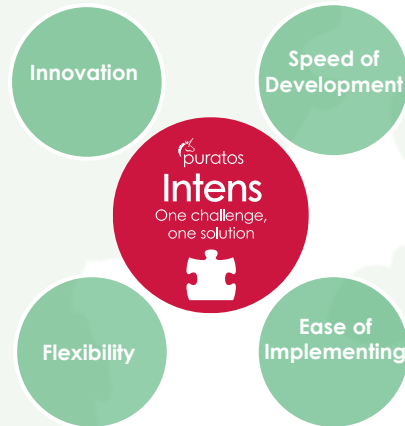
A modular solution example:

Add 0,5%
for more
freshness for
freshness over
shelf life and a
soft and moist
crumb.

Flour	100 %
Water	60 %
Yeast	2.5 %
Salt	1.8 %
Sugar	2 %
Fat	2 %
Improver	1 %



**Intens
Freshness**



If you have a specific product requirement not in our range, **contact Puratos**

Intens freshness

Modular ingredient in powder form that keep the product fresh during its whole shelf-life. Provides a soft and moist crumb whilst maintaining a good resilience. Optimal for all bakery products with a shelf life of <2 weeks.

4004842

Intens Freshness

Intens freshness cool

Optimises and preserves the texture quality & freshness on soft refrigerated bakery products. Whilst maintaining a good resilience. After 2 weeks, softness is significantly better.

4001850

Intens Freshness cool

Intens melting

Improves the melting sensation in soft and sweet yeast raised breads and rolls (excellent softness, resilience, moistness and short bite). Extend freshness until end of shelf life.

4007699

Intens Melting

Intens short bite

Provides (optimises) short bite in soft products, keeping the original softness of the product.

4103625

Intens Short Bite

Non-enzyme based modular solutions

Intens mould control

Preserves the shelf life of yeast raised bakery products. Long microbiological shelf-life (up to more than 60 days depending on application, hygiene and environmental conditions). Limited impact on yeast activity, fermentation time and flavour.

4103748

Intens Mould Control

Soft or rich bun/roll improvers

Soff'r Cotton

NEW TECHNOLOGY. An improver for all soft rolls and buns. Contains emulsifiers and enzymes which provide outstanding shelf-life, good volume and softness. Contains soya for added whiteness to the crumb.

Great for hot dog rolls, burger buns, toast breads and all sweet bun applications.

4020298

Soff'r Cotton

Soff'r Melting

A premium improver for soft rich applications. Combines the four key texture parameters of optimal moistness, outstanding softness, very short bite and excellent resilience into one product. Maintains unique melting sensation after 2 weeks.

4003529

Soff'r Melting

SC 500

Premium improver specifically for scotch and morning roll applications with a long fermentation. Provides tolerance to fermented goods. Provides complete peace of mind.

4106327

SS 500



Wholemeal bread

Rustic Improver

Improver for wholemeal bread. Provides exceptional tolerance, volume and strength. Gluten enriched to develop fantastic dough structure for the wholemeal process.

44106308

Rustic Improver



Soft or rich mixes & concentrates

Soff'r Soft Roll 2010

Easy-to-use powdered concentrate for the production of hot dog rolls, burger rolls and other soft rolls with a soft bite. Consistent reliable products every time. Soff'r technology ensures ease of process and good machinability.

4106371

Soff'r Soft Roll 2010

Easy Brioche Concentrate

A versatile 10% concentrate for the production of all brioche style products. .

Provides great volume, softness and tolerance. Contains shelf life and softness enzymes



4022433

Easy Soft'r Brioche Concentrate

Speciality Bread Mixes

Easy Ciabatta

Easy-to-use concentrate for the production of Ciabatta and other continental specialities.
Contains sourdough to develop an authentic taste and texture.

4106307

Easy Ciabatta

Easy Baguette

Easy-to-use concentrate for the production of baguettes and other continental specialities, to create products with authentic taste and texture.
Contains added sourdough for flavour. Perfect for baguettes.

4106325

Easy Baguette

Savoury Scone Mix

Complete mix for savoury scone. Simple to use, just add water.
Superb taste, texture and volume with a soft texture.

4109007

Savoury Scone Mix

65% consumers like to try exotic tastes from around the world



Speciality Bread Mixes - Puravita

A range of best-in-class ready-to-use bakery mixes with a fantastic taste and all the health benefits of wholegrains & seeds.

Embracing consumers' desire for healthy grains & seeds bread without compromise on taste, Puravita offers best-in-class breads with wholegrain that have a fantastic taste and all the health benefits of grains & seeds, in a convenient way.

Puravita Break

A versatile powder mix to bake a delicious bread bar loaded with grains and fruit, the ideal snack that can be enjoyed anywhere anytime. Puravita break bar helps active and health conscious adults through a healthy, on-the-go snack avoiding added sugar and fat and increasing fruits, grains fibres and proteins.

4011194

Puravita Break

Puravita Spouted Grains

A concentrated powder mix that for baking high in fibre breads, rich with the unique flavour and texture of sprouted grains. Usable in all crusty, soft and flat breads, steam buns & laminated items. Unique sweet taste.

4013582

Puravita Sprouted Grains

Puravita Fibre+

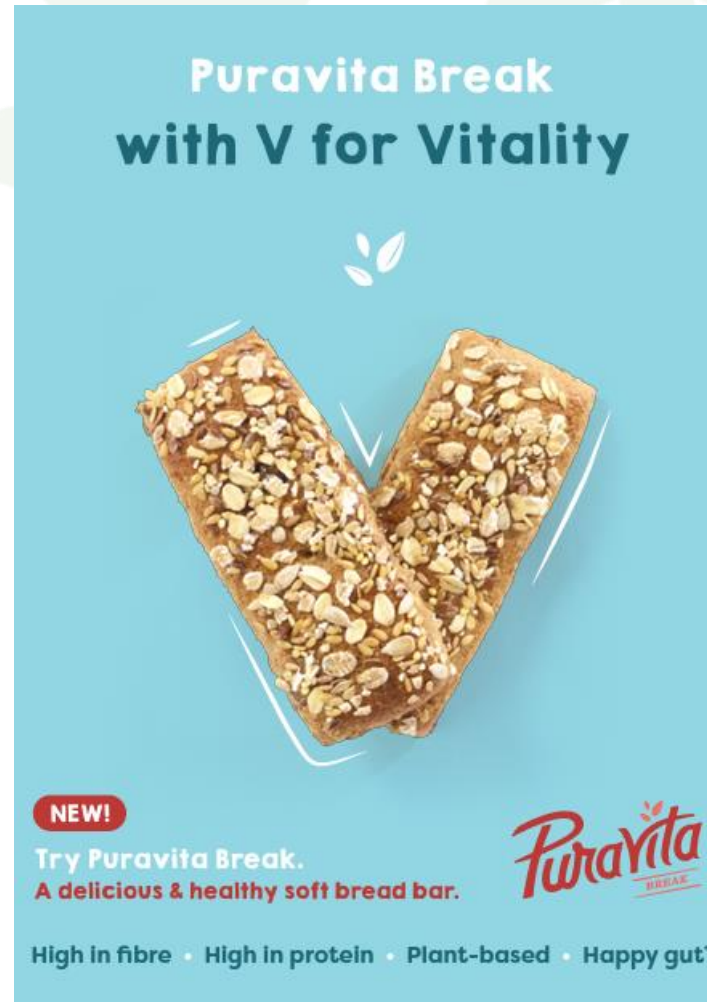
A complete powder mix to bake delicious plant-based, high in protein & fibre bread, based on chickpea flour. Pulses are super ingredients and fantastic allies for a healthy diet. They are high in vegetal proteins & fibres and a great energy provider. Usable in all crusty, soft and flat breads, steam buns & laminated items.

4011194

Puravita Fibre +

100% convenience, always healthy

Source: Taste Tomorrow 2023 UK data



68% consumers select certain foods and ingredients based on the health benefits they have to offer

85% consumers believe that fibres have a positive effect on digestion

73% consumers are interested in food products that boost their energy throughout the day

Puravita Pulses

Speciality
bread mix

Puravita Pulses

Complete solution for breads,
based on chickpea, full of grains &
seeds.

- Rich in fibre & protein
- Unlimited versatility
- Convenience: Consistent quality & Easy to use



4013338

Puravita Pulses

Pastry & lamination improvers

S500 Puff Pastry

Easy-to-use premium puff pastry improver. Lowers costs by reducing the quantity of lamination fat by up to 20%. Complete peace of mind in the bakery due to S500 technology.

4020414

S500 Puff



Doughnut concentrates

Soff'r doughnut (new) Vegan

Quality concentrate for production of yeast raised ball and sheeted doughnuts. Modern technology for great volume and shelf life. Natural colour to products and vanilla taste notes. Works great in cinnamon buns.

4016767

Soff'r Doughnut

Release agents

Spraylix

Aerosol of releasing agent for all types of trays and tins used in bakery and confectionery.

Forms white foam to ensure a good uniformity in covering treated service. Limits formation of deposits and keeps tins clean. CFC free.

44102705

Spraylix



Mimetic

Mimetic

100% Plant-based specialty fat.
100% Indulgent buttery sensation.

- Great workability and melting profile
- Short bite, melting, moistness, flavour thanks to sourdough
- Creates unique buttery taste profile



4005598

Mimetic



Sourdough

Living liquid Sourdough

Sapore Alcina

A liquid living wheat sourdough. Inspired by the French sourdough tradition.

4101466

Sapore Alcina

Sapore Oracolo

A liquid living ready-to-use rye sourdough. A fruity flavour profile that brings flavour, texture and freshness to breads.

4101497

Sapore Oracalo



UK made range –

Sourdough from Simonswood, Liverpool. All developed based on consumer preferences established by our 2021 extensive research.

Sapore Jude

A liquid living quinoa and oat sourdough, providing a mild creamy flavour.

4019229

Sapore Jude

Sapore Eleanor

A liquid living buckwheat and quinoa sourdough, providing a traditional tangy sourdough flavour.

4020872

Sapore Eleanor

Sapore Lucy

A liquid living sorghum, quinoa and oat sourdough, providing a fruity, balsamic flavour.

4020870

Sapore Lucy

Sapore Rita

A liquid living chestnut and oat sourdough, providing a buttery flavour to cakes and biscuits.

4022452

Sapore Rita

Stabilised liquid Sourdough

Sapore Carmen 50

A liquid wheat sourdough ingredient. Inspired by Italian Lievito Madre tradition, where sourdough is used to make the special sweet Panettone bread. Creamy flavour.

4101480

Sapore Carmen 50

56% consumers like new or a combination of tastes which are unusual at first

Sapore Salome

A liquid malted rye sourdough ingredient. Inspired by the Scandinavian tradition of scalding. For all kind of wholemeal or dark rye bread. Easy to use and dose. Provides light crumb structure.

4007053

Sapore Salome

40% consumers think fermentation enhances the flavour of food products





Stabilised Powdered Sourdough

Sapore Baiota

A powder wheat bran sourdough ingredient. Baiota ferments pure wheat bran to obtain the highest fibre content. It also provides the lovely taste sourdough is famous for and helps you to obtain the gut health and source of/added fibre claims consumers seek.

4018600

Sapore Baiota

Sapore Traviata

A powder rye sourdough ingredient inspired by the French Sourdough tradition. Grapes were soaked in water and then mixed with flour to start the levain fermentation. Best results in French baguettes, Italian breads & wholegrain.

4100604

Sapore Traviata

Sapore Medea

A powder wheat sourdough ingredient inspired by the San Francisco sourdough culture, Sapore Medea brings lactic and acetic notes to your bread.

4100593

Sapore Medea

Sapore Rigoletto

A powder wheat sourdough ingredient with a traditional toasted flavour for bread and crusty rolls. Minimum fermentation time of 1hr is required.

4100279

Sapore Rigoletto

O-tentic Durum

Exceptional breads

O-tentic Durum

Based on natural fermentation, O-tentic is the start of exceptional breads full of taste, flavour and texture.

Inspired by the real Altamura Sourdough, made from durum wheat flour from Puglia. Create a unique Italian flavour profile.

4 simple ingredients to make a variety of great tasting Italian style breads:



4100276

O-tentic Durum

At the start of all your breads

Leaven up

Sourdough

Leaven up

A true sourdough with its own fermentation power.

Dosed between 5 and 10%, it will bring fermentation power in a consistent way and in a limited time frame (4 to 6 hours), replacing baker's yeast in your recipe, and ingredient label.

For a real authentic sourdough claim.



4019018

Leaven up



SPROUTED
GRAINS

Grains and Seeds

Grains and Seeds

Softgrain Sprouted Oat

Sprouted oat grains infused with oat Sourdough. In flakes, steel cut or flour, oat will bring texture and taste to your bread. When sprouted, it has a unique sweet and creamy taste. Ready-to-use, add directly to dough at beginning or end of mixing.

4016819

Softgrain Sprouted Oat

Softgrain 5 CL

A ready-to-use blend of grains and seeds (wheat, spelt, sunflower, rye, linseed) soaked in a unique mild sourdough flavour. The soaking brings additional taste and prevents the grains and crumb from drying out allowing for longer freshness. Add directly to dough at beginning or end of mixing.

4009416

Softgrain 5 CL

Softgrain Golden 6 CL

A blend of seeds soaked into a wheat sourdough, resulting in a ready-to-use blend of tasty grains (wheat, oat, sunflower, millet, linseed, chia). With its light colour and a sweet touch, this Softgrain is perfectly suited for rich and sweet applications. Add directly to dough at beginning or end of mixing.

4011194

Softgrain Golden 6 CL

Softgrain 5 Rye SP CL

A ready-to-use blend of grains and seeds (wheat, spelt, sunflower, sprouted rye, linseed) soaked in a unique mild sourdough flavour. The same grains and seeds as our Softgrain 5 CL, his blend contains rye that has been sprouted within to impart a richer, juicier and sweeter flavour to baked goods. Add directly to dough at beginning or end of mixing.

4017459

Softgrain 5 Rye SP CL



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Sproutgrain Rye in Syrup

Moist and soft ready-to-use sprouted and fermented rye kernels in syrup. The grain is rich in fibres that are beneficial to your health. When sprouted the rye brings honey and malted notes. A versatile product that can be used in many types of breads, cakes and cookies. Add directly to dough at beginning or end of mixing.

4008895

Sproutgrain Rye in syrup

Sproutgrain Rye

Sprouted and fermented rye kernels. Typical from the north of Europe, this grain is high in fibres that are beneficial to your health. When sprouted, it brings honey and malted notes. A versatile product that can be used in many types of breads, cakes and cookies. Add directly to dough at beginning or end of mixing.

4006523

Sproutgrain Rye

Sproutgrain Rye Mash

A ready-to-use product for a wide range of applications. It brings wholegrains, taste and an airy texture to the applications. Moreover, because the rye grains are mashed, the visibility of wholegrains in the application is very subtle, perfect for children or those not looking for visible grains in products, whilst still providing the great taste, texture and health that the rye grains provide to baked goods.

4011194

Sproutgrain Rye

Sproutgrain Oat

Ready-to-use Sproutgrains can be added straight to a plain dough to result in delicious breads with a unique flavour profile. Oat in flakes, steel cut or flour will bring great texture and taste to your bread with a unique sweet, fruity and creamy taste. Add to your dough at the beginning or end of mixing, versatile for bread, cakes and cookies.

4013509

Sproutgrain Oat





Real Belgian Chocolate

Real Belgian Chocolate

Belcolade is the quality chocolate brand dedicated to professional chocolatiers, confectioners, pâtissiers, as well as any professional using quality chocolate ingredients. Our purpose is to move the planet forward by creating innovative tastes and sustainable chocolate solutions which positively disrupt the chocolate industry to the benefit of people everywhere.

The Belcolade range of plant based chocolates offer luxurious texture, indulgence, sustainability whilst being dairy and nut free

Belcolade Selection M.

WELL-BALANCED & CREAMY PLANT-BASED MILK-ALIKE CHOCOLATE
REVEALING FINE COCOA AND NUTTY NOTES

Real Belgian Chocolate - Belgian taste classics.
Based on Belcolade's renowned expertise and craftsmanship we have created a plant based version that is creamy and delicious to rival any milk chocolate.

018400

Belcolade Selection M.

Belcolade Selection W.

THIS FULL BODY AND CREAMY PLANT-BASED WHITE COUVERTURE HAS
GENTLE NUTTY AND VANILLA BACKGROUND, HEIGHTENED WITH DELICATE
HONEY NOTES.

Co-created with professional chocolatiers, pâtissiers, alongside
Belcolade's own experts, this sustainable and versatile plant-based
couverture guarantees great tasting results for your regular and vegan
patisserie and chocolate applications.

4022272

Belcolade Selection W.



Belcolade dark
chocolate suitable
for vegans
available in all
formats visit
www.puratos.co.uk
for more
information

With over 250 plant-based products in the range
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