

Cake and patisserie catalogue 2023

Patisserie mixes and improvers

Fillings

Toppings and inclusions

<u>Glazes</u>



Puratos



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



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.



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



Patisserie Mixes

Satin Cake Mixes

For over 30 years, Satin has been helping bakers and patissiers 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.

Classic Complete Mixes

4106374	Satin CC Plain Mix SG Bag 12,5Kg
4106375	Satin CC Plain Mix SG Bag 25Kg
4106378	Satin CC Toffee Mix SG Bag 12,5Kg
4106379	Satin CC Coconut Mix SG Bag 12,5Kg
4106380	Satin CC Lemon Mix SG Bag 12,5Kg
4106381	Satin CC Coffee Mix SG Bag 12,5Kg
4106384	Satin CC Chocolate Mix SG Bag 12,5Kg
4001425	Satin Creme Cake Carrot Mix SG Bag 12.5Kg

Long Shelf Life Mixes

4106396	Satin Long Life Choc Crem Cake SG Bag 25Kg
4106397	Satin Long Life Plain Crem Cake SG Bag 25Kg

Other Patisserie Mixes

4011786	Puratos Vegan Scone Mix SG bag 15Kg
4106007	Savoury Scone SG Bag 15Kg
4106421	Scone Concentrate SG Bag 16Kg
4020334	Potato Scone 1,3 Kg Bag
4002556	Bavarois Neutre Bag 25kg EU
4018489	Bavarois Neutre FFP Bag 25kg EU
4002117	Bavarois Neutre Gelatin Free Bag 10Kg EU

4106426	Ringo Cake Doughnut Mix SG Bag 16Kg
4010984	Chocolate Brownie Mix SG bag 12.5Kg
4106001	Tegral Plain Sponge Bag 12,5Kg
4106002	Tegral Chocolate Sponge Bag 12,5Kg

20% Less Sugar Mixes

4013958	Satin 20 Chocolate Mix bag 12.5Kg
4014004	Satin 20 Plain Mix Bag 12.5kg

Vegan Suitable Mixes

4019538	Satin Vegan Choco Cake Complete Bag 12.5
4012885	Satin Vegan Plain Cake Complete 12.5Kg

Concentrates

4010746	Satin CC Chocolate Conc SG Bag 12.5Kg
4010747	Satin CC Plain Conc SG Bag 12.5Kg
4106348	Satin Clean Label Concentrate Bag 25Kg

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 EGG REDUCTION can reduce egg in a recipe by up to 15%, reducing costs while keeping similar properties in your cake.



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



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



Fillings Fruit Cream Chocolate Caramel Custard mixes

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

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

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



Cremfil

Cremfil offers outstanding stability during pumping, baking and freezing, combining technical excellence with taste and long shelf life.

4017729 Cremfil Classic Vanilla RSPO SG BUC 13 Kg

Cremfil Ultim

A chocolate filling that preserves the freshness of soft baked patisserie and bakery goods thanks to it's water based recipe. In addition it can lower the fat and calorie content vs using a fat based filling.

4005457 Cremfil Ultim Chocolat PF 25-75BUC13KgEU

Belcolade Ganache

A dark chocolate and cream mixture made with pure Belgian chocolate, which can be used to enrobe cakes and pastries as well as a rich chocolate filling for cakes.

4006415 Belcolade Ganache Bucket 5Kg RSPO SG EU

Custard mixes

4005878	Belcrem Subito NH Concent PF Bag15Kg AN
4016098	Belcrem Subito NH PF Bag 10Kg AN
4103222	Cremyvit Classic Bag 25Kg EU

Deli

Made using authentic, timeless recipes of classics from around the world, the Deli range has been created using only the finest ingredients.

4016416	Deli Caramel RSPO SG Bucket 5Kg EU
4001244	Deli Cheesecake (6M) BUC 12Kg EP
4101039	Deli Cheesecake Bucket 5Kg AN
4004026	Deli Citron(L)Hydro Free BUC 5Kg RSPO SG
4006247	Deli Orange Bucket 5Kg RSPO SG

Authentic curds are also part of the Deli range, made to order in the UK.



Industrial jams, curds, 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.





Toppings and Inclusions

Non Dairy Creams

These whippable toppings combine smooth mouthfeel with remarkable versatility and stability for filling & decoration. Chantypak has sweet vanilla notes while Ambiante and Whippak have a more neutral taste.

4101670	Chantypak Carton 12X1L EU
4004750	Chantypak CL NH MB BiB 10L
4010175	Chantypak CL RSPO SG SL BIB 10L
4006092	Chantypak Bag in Box 10L EU
4019976	Whippak Plant-Based Carton 12x1L
4100282	Ambiante Topping Carton 12X1L AN

Puratop

Ready to use white, chocolate, fudge and caramel 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
4101587	Puratop Fudge Choc RSPO SG BUC12,5Kg EU
4101588	Puratop Fudge Caramel Bucket 12,5Kg EU





Smoobees

Smoobees are 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	Smoobees Lemon Carton 2 x 5 kg EU
4013685	Smoobees Caramel Flavoured CAR 2x5Kg EU
4020168	Smoobees Blueberry CAR 2x5Kg EU





Click here for more Smoobees information and inspiration



Glazes

Harmony

Harmony is a range 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 readyto-use solution.

4014292

Harmony Ice

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



Miroir

A range of high-quality glazes, Miroir makes adds the perfect shine to bavarois and mousses. Available in several flavours 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
4102456	Glacage Miroir + Neutre Bucket 8Kg EU
4100959	Miroir Glassage Noir Bucket 5Kg EU
4100632	Miroir Plus Choc Noir RSPO SG BUC 5Kg EU
4016142	CT Miroir Plus Chocolat Blanc TiO2 Free
4017645	Miroir Plus Caramel NAFNAC BUC 2,5Kg EU
4101796	Miroir Plus Caramel Bucket 2,5Kg EU
4102443	Miroir Caramel Bucket 5Kg EU



Sunset Glaze

Ready-to-use egg-wash alternative for glazing sweet or savoury products. Sunset Glaze is egg-free, dairy-free, clean label and suitable for vegans. Based on UHT technology, it also reduces the health risk from microbiological contamination. Apply before or after baking, or before freezing

4012927	Sunset Glaze CN20 UK D&E tested BIB10LEU
4014627	Sunset Glaze Cn 20 Carton 12x1L EU







Food Innovation for Good



Puratos UK – Buckingham Industrial Park, Buckingham, MK18 1XT T - +44 (0) 1280 822860 | E – Info_UK@Puratos.com