

Vegan is here to stay, we're ready, are you?



*Winning
Recipes
Inside*



Puratos
Reliable partners in innovation

Vegan is here to stay, we're ready, are you?

The number of vegans in Great Britain quadrupled between 2014 and 2018* and are predicted to be over 1/4 of UK population by 2025. With more vegan products launched in the UK than any other nation in 2018 it is clear that businesses need to add vegan lines to meet consumer demand.



38% believe VEGAN FOOD has a positive impact on the environment

Vegan food is seen as good for the environment and good for health

26%

THINK
Vegan food is healthier than regular food

20%

BUY
Vegan / vegetarian food on a weekly basis

24%

EXPECT
To buy more vegan / vegetarian food in the future

*Puratos Taste Tomorrow Study 2019

Sources: Ipsos Mori survey, commissioned by The Vegan Society, 2018, and The Food & You surveys, organised by the Food Standards Agency (FSA) and the National Centre for Social Science Research (Natcen)

To allow you to easily make the finest quality vegan products for your customers we have the range for you!

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For more information on our vegan range logon to
www.puratos.co.uk/en/campaigns/vegan

RANGE



What suitable for vegan means to us

Our 'suitable for vegan' products do not have ingredients added to the recipe that are derived from animal products. They are manufactured in factories that do use eggs, milk and gelatine in other products, so we take steps to minimise carryover in our 'suitable for vegan' products. However, very small traces of these ingredients may still appear.

Products certified by the Vegan Society

Our products that are certified by the Vegan Society offer further reassurance that an audit of the raw materials has taken place to be 100% sure that they contain no added animal products or derivatives. Please be aware that products certified by the Vegan Society may also contain traces of milk and egg by carryover but we take steps to minimise this.



PÂTISSERIE MIXES

Satin Vegan Cake Mixes 12.5 kg

Available in Plain and Chocolate

Versatile mixes that can be used to make all styles of cake including, muffins, cookies, brownies and pancakes.... Just add water, oil, glycerine and soya milk. Combine with your choice of inclusions, colours and flavours. **Certified by the Vegan Society.**

Puratos Scone Mix 15 kg

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

Bavarois Neutre Gelatin Free 10 kg

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

IMPROVERS

Acti-Fresh 15 kg

Range of powder improvers to increase the softness and freshness of your cake, reduce crumbliness and can reduce fat levels.

Puraslim P 20 kg

Fat reducing ingredient for baked goods that helps reduce calories, fat and costs whilst maintaining outstanding taste and texture.





SPECIALTY FATS

Mimetic 32 5 x 2 kg

A new generation of fat that mimics the performance of butter for superior quality croissants, Danish and puff pastry products.

Argenta Pastry Sheets 5 x 2 kg

Argenta Pastry Block 4 x 2.5 kg

100% vegetable laminating margarine for pastry applications.

Spraylix 6 x 6 ltr

Release agent for bakery and patisserie applications.

DECORS AND NON-DAIRY CREAM FILLINGS

Cremfil Vanilla 13 kg

Ready to use vanilla filling for use in cold and baked products.

Ambiante 12 x 1 ltr

Non-dairy cream for topping, filling and decoration.

PatisFrance Praline Noisette 5 kg

Ready to use praline made with 50% hazelnuts.

Puratop White Icing 14 kg

Ready to use white icing for a great finish on patisserie products. Freeze / thaw stable.





READY TO USE GLAZES

Sunset Glaze CN20 *12 x 1ltr*

Clean label egg wash alternative to deliver outstanding shine and glaze on sweet and savoury baked products.

Miroir Neutre *5 kg*

Clear mirror glaze to give an amazing shine to chilled and frozen patisserie including mousse cakes, cheesecakes and frozen desserts.

Harmony Ready Neutra (neutral) & Briant (apricot) *12 kg*

Spray glaze for patisserie applications.

Harmony Sublimo Neutra *10 x 1 kg*

Cold setting glaze that creates brilliant shine and helps preserve the colour, shape and firmness of fresh fruit.

CONCENTRATED GLAZES

Harmony Classic Briant (apricot), Neutra (neutral) & Rubi (strawberry) *14 kg*

High quality concentrated glazes ideal for glazing Danish pastries, cakes and fruit tarts. Dilute according to your needs for a high gloss finish.

BELGIAN CHOCOLATE

Belcolade Plain Shavings *3 kg*

Real Belgian chocolate shavings for decoration.

Belcolade Plain Chunks *15 kg*

Real Belgian chocolate bake stable inclusions.

Belcolade Plain Enrobing *2 x 5 kg*

Real Belgian chocolate easy melt buttons for enrobing and moulding applications. Can also be used as an ingredient.



BREAKFAST



Pancakes

BATTER

Satin Vegan Plain Cake Mix	1.000 kg
Soya milk	0.200 kg
Oil	0.320 kg
Water	0.250 kg
Glycerine	0.090 kg

METHOD

- Using a planetary mixer & beater mix the batter ingredients.
- Mix on slow for 2 mins, scrape down, mix for 3 mins on medium.
- Deposit into a medium hot oiled pan at 30g.
- Cook for 1-2 mins each side.



Satin Vegan Plain
Cake Mix

Danish

DOUGH

Wheat flour	1.000 kg
Water	0.470 kg
Yeast	0.050 kg
Salt	0.015 kg
Sugar	0.060 kg
Puraslim P	0.030 kg
Mimetic 32 (in dough)	0.050 kg
S500 CL	0.030 kg
Sapore Carmen 50	0.020 kg
Mimetic 32 (for lamination)	0.240 kg

TOPPING (PER DANISH)

Sunset Glaze CN20	as required
Cremfil Classic Vanilla	0.025 kg
Vivafil Raspberry	0.025 kg

METHOD

- Mix all ingredients (minus the **Mimetic** for lamination) on slow for 2 mins & fast for 3 mins at a dough temperature of 21-22°C.
- Bulk fermentation for 30 mins in the freezer -18°C.
- Laminate 2 single folds.
- Rest for 30 mins in the fridge.
- Laminate 1 single fold.
- Sheet out to 3mm. Use round cutter (9cm) and make 5 incisions.
- Bring the points to the middle and put on trays.
- Proof for 70 mins. 28°C 80% RH.
- Spray with **Sunset Glaze CN20** and fill with 25g **Cremfil Classic Vanilla** and 25g **Vivafil Raspberry** or as desired.
- Bake for 15 mins at a temperature of 210 - 190°C.

Sunset Glaze CN20

Vivafil Raspberry

Puraslim P, Mimetic 32, S500 CL,
Sapore Carmen 50

Cremfil Classic Vanilla



SNACKING



Chocolate pecan cookies

BISCUIT DOUGH

Satin Vegan Chocolate Cake Mix	0.500 kg
Cake margarine	0.150 kg
Soya milk	0.080 kg
Belcolade Plain Chunks	0.100 kg
Pecan nuts	0.100 kg

METHOD

- Using a planetary mixer & beater mix the **Satin Vegan Chocolate Cake Mix** & margarine, mix to form a crumb.
- Add the soya milk, **Belcolade Plain Chunks** and pecans, mix to form a dough.
- Divide the dough into 80g pieces and form into discs 1cm thick.
- Bake at 170°C for 16 mins.

Satin Vegan Chocolate
Cake Mix

Belcolade Plain
Chunks



Cranberry chunky cookie

BISCUIT DOUGH

Satin Vegan Plain Cake Mix	0.500 kg
Cake margarine	0.150 kg
Soya milk	0.060 kg
Dried cranberries	0.100 kg

METHOD

- Using a planetary mixer & beater mix the **Satin Vegan Plain Cake Mix** & margarine to form a crumb.
- Add the soya milk & cranberries, mix to form a dough.
- Divide the dough into 80g pieces & form into discs of 1cm thick.
- Bake at 170°C for 16 mins.

Satin Vegan Plain
Cake Mix





Brownie

BROWNIE BATTER

Satin Vegan Chocolate Cake Mix	0.460 kg
Caster sugar	0.080 kg
Golden syrup	0.040 kg
Glucose syrup	0.040 kg
Belcolade Plain Enrobing	0.100 kg
Soya milk	0.100 kg
Margarine	0.175 kg
Water	0.125 kg
Glycerine	0.045 kg

TOPPING

Belcolade Plain Chunks	0.060 kg
Pecans	0.060 kg

METHOD

- Using a planetary mixer & beater combine the brownie batter ingredients.
- Mix on slow for 2 mins scrape down, mix for 2 mins on medium.
- Deposit into greased moulds at desired weight.
- Sprinkle with **Belcolade Plain Chunks** and pecans.
- Bake at 180°C for 20 mins.

Blueberry muffin

MUFFIN BATTER

Satin Plain Vegan Cake Mix	1.000 kg
Soya milk	0.200 kg
Oil	0.320 kg
Water	0.230 kg
Glycerine	0.090 kg
IQF Blueberries	0.120 kg

TOPPING (PER MUFFIN)

Vivafil Wild Blueberry	0.014 kg
Oats	as required
Demerara sugar	as required

METHOD

- Using a planetary mixer & beater mix the muffin batter ingredients (without the blueberries).
- Mix on slow for 2 mins, scrape down, mix for 3 mins on medium.
- Add the IQF blueberries mix for 30 seconds on slow.
- Deposit 70g of batter in lined muffin tins, top with 14g of **Vivafil Wild Blueberry** and 40g of batter.
- Top with oats & demerara sugar.
- Bake at 170°C for 34 mins.



SWEET TREATS



Bakewell slice

CAKE MIX

Satin Vegan Plain Cake Mix	1.000 kg
Soya milk	0.200 kg
Oil	0.320 kg
Water	0.250 kg
Glycerine	0.090 kg
Ground almonds	0.300 kg
Almond extract	0.024 kg

PASTRY

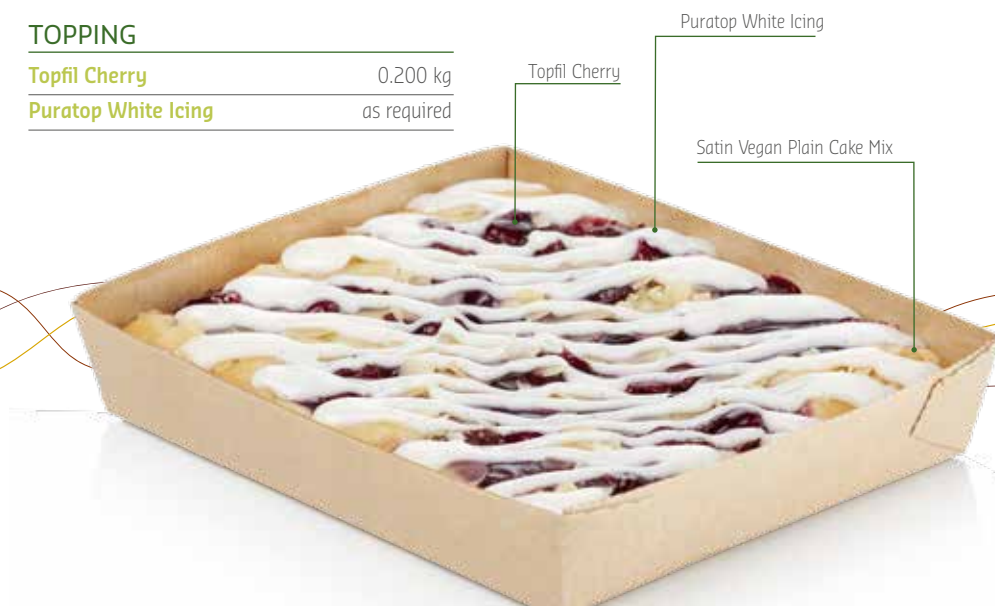
Satin Vegan Plain Cake Mix	0.400 kg
Cake margarine	0.150 kg
Soya milk	0.060 kg
Biscuit flour	0.160 kg
Golden syrup	0.070 kg

TOPPING

Topfil Cherry	0.200 kg
Puratop White Icing	as required

METHOD

- Using a planetary mixer & beater mix the **Satin Vegan Plain Cake Mix**, biscuit flour, margarine & golden syrup to form a crumb, add the soya milk to form a dough.
- Pin the dough to 5mm & line a 9 inch foil tray.
- Using a planetary mixer & beater mix almond batter ingredients for 2 mins slow & 3 mins medium.
- Deposit 400g over the sweet pastry & top with 200g of **Topfil Cherry**, sprinkle with flaked almonds.
- Bake at 170°C for 20 – 25 mins.
- Once cooled top with **Puratop White Icing** at 40°C.



Praline muffin

MUFFIN BATTER

Satin Vegan Plain Cake Mix	1.000 kg
Soya milk	0.200 kg
Oil	0.320 kg
Water	0.250 kg
Glycerine	0.090 kg
Ground almonds	0.100 kg
PatisFrance Hazelnut Praline	0.100 kg

METHOD

- Using a planetary mixer & beater combine the muffin batter ingredients.
- Mix on slow for 2 mins, scrape down. Mix for 3 mins on medium.
- Deposit into muffin cases at 110g, dust heavily with icing sugar.
- Bake at 170°C for 30-35 mins.



SWEET TREATS



Raspberry cakenut

CAKE MIX

Satin Vegan Plain Cake Mix	1.000 kg
Soya milk	0.200 kg
Oil	0.320 kg
Water	0.250 kg
Glycerine	0.090 kg

RASPBERRY ICING

Puratop White Icing	0.200 kg
Citric acid solution (50%)	0.002 kg
Vegan friendly red colour	0.001 kg

FILLING (PER CAKENUT)

Vivafil Raspberry	0.010 kg
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METHOD

- Using a planetary mixer & beater mix the cake mix ingredients.
- Mix on slow for 2 mins, scrape down. Mix for 3 mins on medium.
- Deposit 20g of cake mix into greased savarin moulds.
- Pipe over a 10g ring of **Vivafil Raspberry**, cover with a further 10g of cake mix.
- Bake at 170°C for 15 – 20 mins.
- Combine the raspberry icing ingredients, heat to 40°C.
- Enrobe the cooled cakes and decorate with raspberry pieces, glitter sugar & sugar flowers.

Puratop White Icing

Vivafil Raspberry

Satin Vegan Plain Cake Mix



Ambiente
Belcolade Plain Enrobing
Bavarois Neutre Gelatin Free

Satin Vegan Chocolate
Cake Mix

Chocolate cupcakes

CUPCAKE BATTER

Satin Vegan Chocolate Cake Mix	1.000 kg
Soya milk	0.200 kg
Oil	0.320 kg
Water	0.250 kg
Glycerine	0.090 kg

CHOCOLATE MOUSSE

Bavarois Neutre Gelatin Free	0.125 kg
Water (80°C)	0.350 kg
Ambiente	1.000 kg
Belcolade Plain Enrobing	0.350 kg

METHOD

- Using a planetary mixer & beater combine the cupcake batter ingredients.
- Mix on slow for 2 mins, scrape down, mix for 3 mins on medium.
- Deposit into cupcake cases at 50g.
- Bake at 160°C for 22 mins.
- Combine the **Bavarois Neutre Gelatin Free**, water & chocolate and blend with a stick blender.
- Add the **Ambiente**, whisk to firm peaks.
- Pipe the mousse over the cooled cakes.

Ambiente
Classic Strawberry
Bavarois Neutre Gelatin Free

Satin Vegan Plain Cake Mix

Strawberry cupcakes

CUPCAKE BATTER

Satin Vegan Plain Cake Mix	1.000 kg
Soya milk	0.200 kg
Oil	0.320 kg
Water	0.250 kg
Glycerine	0.090 kg

STRAWBERRY MOUSSE

Bavarois Neutre Gelatin Free	0.250 kg
Water	0.250 kg
Ambiente	1.000 kg
Vegan food colouring	as required
Classic Strawberry	0.075 kg

METHOD

- Using a planetary mixer & beater combine the cupcake batter ingredients.
- Mix on slow for 2 mins, scrape down, mix for 3 mins on medium.
- Deposit into cupcake cases at 50g.
- Bake at 160°C for 22 mins.
- Combine the **Bavarois Neutre Gelatin Free**, water & **Classic Strawberry** blend with a stick blender.
- Add the **Ambiente** and whisk to firm peaks.
- Pipe the mousse over the cooled cakes.



AFTERNOON TEA



Spice cake

CAKE MIX

Satin Vegan Plain Cake Mix	1.000 kg
Soya milk	0.200 kg
Oil	0.320 kg
Water	0.250 kg
Cinnamon	0.006 kg
Ginger	0.006 kg
Clove	0.002 kg
Golden syrup	0.120 kg

GLAZE

Harmony Sublimo	0.010 kg
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METHOD

- Using a planetary mixer & beater combine the cake mix ingredients.
- Mix on slow for 2 mins, scrape down. Mix for 3 mins on medium.
- Deposit into greased loaf cake tins at 300g.
- Bake at 170°C for 40 mins.
- Glaze from the oven with **Harmony Sublimo**.



Scone

SCONE MIX

Puratos Scone Mix	1.000 kg
Water	0.420 kg

FILLING

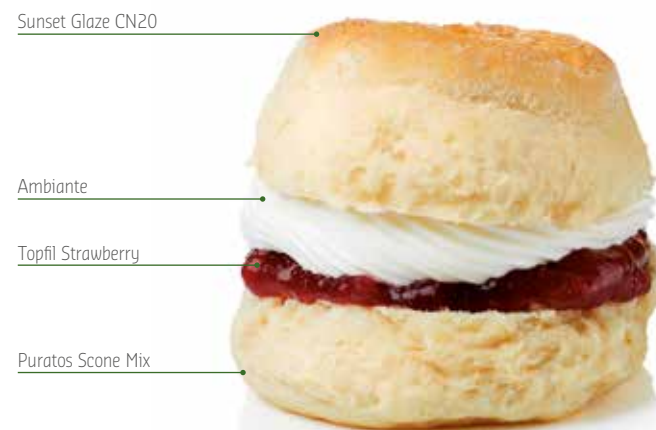
Topfil Strawberry	as required
Ambiante	as required

TOPPING

Sunset Glaze CN20	as required
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METHOD

- Using a planetary mixer, mix powder & water on slow for 30 seconds.
- Scrape down. Mix on medium for 30 seconds. Scrape down.
- Pin out to desired thickness, cut to shape, rest for 15 mins.
- Brush the tops with **Sunset Glaze CN20**.
- Bake for 8-12 mins at 220°C.
- Split, fill with **Topfil Strawberry** and whipped **Ambiante**.



AFTERNOON TEA



Mocha dome

CAKE MIX

Satin Vegan Chocolate Cake Mix	1.000 kg
Soya milk	0.200 kg
Oil	0.320 kg
Water	0.250 kg
Glycerine	0.090 kg

MOCHA GLAZE

Puratop White Icing	0.600 kg
Classic Mocha	0.030 kg

MOCHA CUSTARD

Cremfil Classic Vanilla	0.500 kg
Classic Mocha	0.025 kg

METHOD

- Using a planetary mixer & beater mix the cake mix ingredients.
- Mix on slow for 2 mins, scrape down. Mix for 3 mins on medium.
- Combine the ingredients for the mocha custard, mix to clear.
- Deposit into semi sphere silicone moulds at 40g & inject with 10g of coffee custard.
- Bake at 170°C for 25 mins.
- Combine the glaze ingredients and heat to 40°C.
- Enrobe the cooled cakes with the glaze, finish with a coffee bean.

Puratop White Icing
Classic Mocha

Cremfil Classic Vanilla
Classic Mocha

Satin Vegan Chocolate Cake Mix

Vanilla thriller

CAKE MIX

Satin Vegan Plain Cake Mix	1.000 kg
Soya milk	0.200 kg
Oil	0.320 kg
Water	0.250 kg
Glycerine	0.090 kg

FILLING (PER CAKE)

Cremfil Classic Vanilla	0.010 kg
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VANILLA GLAZE

Puratop White Icing	0.600 kg
Vanilla bean paste	0.012 kg

METHOD

- Using a planetary mixer & beater mix the cake mix ingredients.
- Mix on slow for 2 mins, scrape down. Mix for 3 mins on medium.
- Deposit into semi sphere moulds at 40g, inject with 10g of **Cremfil Classic Vanilla**.
- Bake at 170°C for 25 mins.
- Combine the vanilla glaze ingredients & heat to 40°C.
- Enrobe the cooled cake with the vanilla glaze, finish with gold leaf.

Puratop White Icing

Cremfil Classic Vanilla

Satin Vegan Plain Cake Mix

AFTERNOON TEA



Vivafil Strawberry
Miroir Neutre



Bavarois Neutre
Ambiante

Vivafil Strawberry

Satin Vegan Plain Cake
Mix

Victoria layer cake

CAKE BATTER

Satin Vegan Plain Cake Mix	1.000 kg
Soya milk	0.200 kg
Oil	0.320 kg
Water	0.250 kg
Glycerine	0.090 kg

MOUSSE

Water	0.250 kg
Bavarois Neutre	0.250 kg
Ambiante	1.000 kg

STRAWBERRY GLAZE

Vivafil Strawberry	0.200 kg
Miroir Neutre	0.150 kg

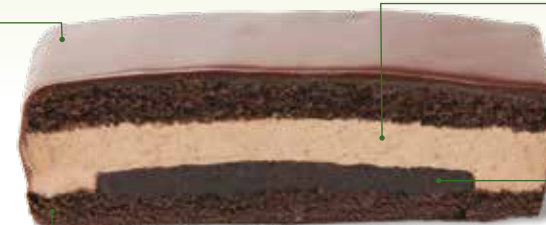
FILLING

Vivafil Strawberry	0.400 kg
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METHOD

- Using a planetary mixer & beater mix the cake batter ingredients on slow for 2 mins, scrape down, mix for 3 mins on medium.
- Deposit 1200g of batter into a lined 18 x 15 inch tray, smooth level. Bake at 160°C for 18 mins.
- Combine the water, **Bavarois Neutre Gelatin Free**, blend, add the chilled **Ambiante**, whip to soft peaks.
- Line the base of a 45 x 13cm frame with a strip of baked cake.
- Top with 400g of **Vivafil Strawberry** leaving a 1cm gap to the edge of the frame.
- Top with 500g of mousse, then top with a second strip of baked cake.
- Blast freeze. Combine the glaze ingredients, mix to clear.
- Top the frozen slice with the glaze before demoulding and slicing.

Belcolade Plain Enrobing
Miroir Neutre



Belcolade Plain Enrobing
Bavarois Neutre Gelatin Free
Ambiante

Vivafil Cherry

Satin Vegan Chocolate
Cake Mix

Black Forest layer cake

CAKE BATTER

Satin Vegan Chocolate Cake Mix	1.000 kg
Soya milk	0.200 kg
Oil	0.320 kg
Water	0.250 kg
Glycerine	0.090 kg

CHOCOLATE MOUSSE

Belcolade Plain Enrobing	0.300 kg
Water (80°C)	0.350 kg
Bavarois Neutre Gelatin Free	0.125 kg
Ambiante	1.000 kg

CHOCOLATE GLAZE

Belcolade Plain Enrobing (48°C)	0.200 kg
Miroir Neutre	0.400 kg

FILLING

Vivafil Cherry	0.400 kg
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METHOD

- Using a planetary mixer & beater mix the cake batter ingredients on slow for 2 mins, scrape down, mix for 3 mins on medium.
- Deposit 1200g of batter into a lined 18 x 15 inch tray and smooth level. Bake at 160°C for 18 mins.
- Add the water (80°C) to the chocolate, blend until fully melted, add the **Bavarois Neutre Gelatin Free** and blend.
- Add the chilled **Ambiante**, whip to soft peaks.
- Line the base of a 45 x 13cm frame with a strip of baked cake.
- Top with 400g of **Vivafil Cherry** leaving a 1cm gap to the edge of the frame.
- Top with 500g of mousse and then top with a second strip of baked cake.
- Blast freeze. Combine the glaze ingredients, mix to clear.
- Top the frozen slice with the glaze before demoulding & slicing.



PRODUCT LIST

PÂTISSERIE MIXES

Puratos Scone Mix	15 kg
Satin Vegan Cake Plain Mix	12.5 kg
Satin Vegan Cake Chocolate Mix	12.5 kg
Bavarois Neutre Gelatin Free	10 kg

IMPROVERS AND FAT REDUCERS

Acti-Fresh PO14	15 kg
Acti-Fresh PY16	15 kg
Puraslim P	20 kg

SPECIALTY FATS

Argenta Pastry Sheets	5 x 2 kg
Argenta Pastry Block	4 x 2.5 kg
Mimetic	5 x 2 kg
Spraylix	6 x 6 ltr

CHOCOLATE

Belcolade Plain Shavings	3 kg
Belcolade Plain Chunks	15 kg
Belcolade Plain Enrobing	2 x 5 kg

DECORS AND CREAM FILLINGS

Ambiante	12 x 1 ltr
Cremfil Classic Vanilla	13 kg
Puratop White Icing	14 kg

READY TO USE GLAZES

Sunset Glaze CN20	10 ltr
Sunset Glaze CN20	12 x 1 ltr
Miroir Neutre	5 kg
Harmony Ready Briant	12 kg
Harmony Ready Neutra	12 kg
Harmony Sublimo	10 x 1.2 kg

CONCENTRATED GLAZES

Harmony Classic Briant	14 kg
Harmony Classic Neutra	14 kg
Harmony Classic Rubi	14 kg

FLAVOURS

Classic Mocha	1 ltr
Classic Strawberry	1 ltr
Sapore Carmen 50	10 kg

FRUIT FILLINGS

Vivafil Raspberry	5 kg
Topfil Apple	5 kg
Topfil Strawberry	5 kg

**OUR FRUIT FILLINGS ARE
ALL SUITABLE FOR VEGANS**

Find out more about our fillings range here:
www.puratos.co.uk/en/patisserie/categories/fillings



Contact Puratos
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