

from
NATURE
to **YOU**



2017 Product range

 **Bakbel**
Our fruits Your passion



Established in 2007 by the Bakels Group, Bakbel specializes in producing high-quality and innovative ingredients for pastry and baking professionals worldwide. From the best patisseries, resorts and fine dining restaurants to airlines, universities and commissary bakeries... Chefs of the highest caliber trust Bakbel for use in their pastry creations.

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

Our state-of-the-art manufacturing and R&D facility in the heart of Belgium is geared for the highest standards of production and food safety in the industry. In this modern, purpose built facility, Bakbel develops class-leading, fruit-based ingredients specially for the premium, fine pastry industry.

Bakbel takes advantage of its ideal location in the hub of Europe to deliver artisan-quality pastry solutions to the entire world. Our dedicated quality-control department demands strict adherence to HACCP and BRC guidelines, ensuring our products represent the highest possible quality and consistency.

from NATURE to YOU

All the raw materials or fruits 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 that the highest quality fruit is used, we select only the most premium fruits at their most optimal time of harvest.

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Pastry



Food Service



Biscuits



Ice Cream



Chocolate



Decoration

Marmalades



Our standard marmalades are high-class, visually appealing and bake-stable products. They contain 35% fruits (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. In addition, we also offer a unique Deluxe line of marmalades. This range is characterised by recognizable fruit pieces and delicious taste and is similarly versatile, allowing many possible applications.

Marmalades

Product Highlights

- 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
- Recognizable fruit pieces (Bakery Jam Deluxe)

Varieties available

- Apricot (7 kg)
- Raspberry seedless (7 kg)
- Raspberry seedless (14 kg)



Concentrate Gel Deluxe



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

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 (14 kg)
- Neutral (14 kg)



How to use

Heat the concentrate glaze with water (50-80%) in a pan to 203°F. Once the glaze has dissolved completely, gently stir the mixture before applying it with a brush.



RTU Spray Glaze Deluxe



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, so increasing shelf life, but also gives them an appealing glossy appearance. This ready-to-use product offers extra convenience to the busy pastry chef.

Product Highlights

- 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: 167-194°F
- Economic product
- Significant time savings during application
- No fruit fibres to avoid clogging the nozzle

Varieties available

- Apricot (15 kg)



How to use

Connect the bag-in-box to the spraying machine, ensuring the right parameters of pressure and temperature (185°F). 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 bavaois, where a hot glaze cannot be used. The Mirror Glaze Deluxe, which gives a great shine, can be applied with a brush to fresh fruits or spread using a palette knife on cakes.

Product Highlights

- 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
- Natural color

Varieties available

- Apricot (14 kg)
- Gold (5 kg)
- Chocolate (5 kg)
- Neutral (7 kg)
- White (5 kg)
- Silver (5 kg)

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 fruits with a brush. In this last case we advise a cold dilution with 5-10% water.



Chocolate Glaze Dark



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. 104-113°F)
- Good hold after application :
2-3 days at cold temperature (41-46°F)
- No running off! / No air bubbles
- Excellent stability
- Clean cut stability / Save time
- Can be reused / Can be heat in microwave
- Easy to applicate / works on all kind of shapes

Varieties available

- Chocolate Glaze Dark

How to use

Heating up till approximately 104-113°F and stir gently to avoid air bubbles. Ready to use.



Product information

Marmalades

Product number	Description	Weight kg (pails)	Halal	Kosher
41003	Marmalade Classic Apricot	7	•	•
41007	Marmalade Classic Raspberry seedless	14	•	•
41001	Marmalade Classic Raspberry seedless	7	•	•

Concentrate Gel Deluxe

Product number	Description	Weight kg (pails)	Halal	Kosher
41042	Concentrate Glaze Deluxe Neutral	14	•	•
41043	Concentrate Glaze Deluxe Apricot	14	•	•

RTU Spray Glaze Deluxe

Product number	Description	Weight kg (pails)	Halal	Kosher
41022	Spray Glaze Apricot	15	•	•

Mirror Glaze Deluxe

Product number	Description	Weight kg (pails)	Halal	Kosher
41024	Mirror Glaze Deluxe Apricot	14	•	•
41083	Mirror Glaze Deluxe Gold	5	•	•
41021	Mirror Glaze Deluxe Neutral (Napmirior)	7	•	•
41087	Mirror Glaze Deluxe White	5	•	•
41082	Mirror Glaze Deluxe Silver	5	•	•
41086	Mirror Glaze Deluxe Chocolate	5	•	•

Chocolate Glaze

Product number	Description	Weight kg (pails)	Halal	Kosher
41000	Chocolate Glaze Dark	5	•	•



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HALAL



KOSHER