

# IN THE *Mix*

FOOD INDUSTRY INSIGHTS & OFFERS



Page 4

### Get World Cup Ready

Crowd-pleasing savouries from Wrights bring punchy flavours to your counter



Pgs 6-9

### Chocolate Insights

From 2026's Top Trends to a breakdown of the latest from the dairy markets, we're keeping you up to date with all things Chocolate

# WELCOME

TO IN THE MIX

Dear Customer,

As we head into summer, and with World Chocolate Day coming up on 7<sup>th</sup> July, chocolate is firmly back in the spotlight – not just as an indulgence, but as a key driver of innovation, customer engagement and premium bakery sales. In this month's issue, we explore how British bakers can make the most of the category at a time when ingredient costs, consumer expectations and market pressures continue to evolve.

Leading the conversation is the latest 2026 trends insight from Barry Callebaut, highlighting the growing demand for “sensorial” bakery experiences, globally inspired flavours and bite-sized treats designed for everyday celebrations. Consumers are increasingly looking for products that feel indulgent, visually striking and worth the spend – creating fresh opportunities for high street bakers willing to employ chocolate in innovate ways.

Alongside expert insight and market analysis, you'll also find plenty of inspiration for the months ahead, including exciting new product launches like show-stopping meringues from The Glorious Mess, Renshaw confectionery mixes available in convenient 2.5kg bags and the limited edition, deliciously tempting World Cup savouries from Wrights. Don't miss month-long discounts from Dawn, Pukka, Ireks and more; designed to help your business stay competitive and profitable.

Whether you're planning your next premium brownie range, catching up on the latest trade events from the Craft Bakers Association and Scottish Bakers, or simply looking for ways to make chocolate work harder in your bakery, we hope this issue gives you plenty of ideas to take back to the bench.

With warmest regards,



EDITOR

*Peter*



# TASTE THE BEST



	Pack Size	BAKO Code	BAKO Cullompton Code
<b>811</b>	2.5kg	33010	21225
	10kg	33394	73791
<b>823</b>	2.5kg	33009	21274
	10kg	33392	73792
<b>W2</b>	2.5kg	33119	21175
	10kg	33417	73793

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 the Masters Of Taste.

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**CALLEBAUT**<sup>®</sup>  
 BELGIUM 1911

◆◆ KICK OFF YOUR SUMMER *in Style!* ◆◆

# Buffalo Chicken Slice



Get  
World Cup  
Ready!

# Philly Cheese Steak Pie



PRODUCT CODE	PRODUCT DESCRIPTION	CASE COUNT	UNIT WEIGHT
80042	(FU) Buffalo Chicken Slice	36	180g
80043	(FU) Philly Steak Premium Pie	24	245g



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INCREDIBLE  
**£4 Off**  
SOUPLESSE  
TOPPINGS

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£4 OFF	BAKO Cullompton			BAKO Cullompton			BAKO Cullompton			
	BAKO Code	Cullompton Code	Product	Size	Pack	BAKO Code	Cullompton Code	Product	Size	Pack
	52802	73473	Souplesse Dark	Tub	3kg	52801	73476	Souplesse Orange	Tub	3kg
	49801	73719	Souplesse Milk	Tub	3kg	52803	73477	Souplesse Strawberry	Tub	3kg
	52800	73475	Souplesse Neutral	Tub	3kg	49802	73615	Souplesse Blueberry	Tub	3kg
	52805	73472	Souplesse Banana	Tub	3kg	49803	-	Souplesse Caramel	Tub	3kg
	52804	73474	Souplesse Limoncello	Tub	3kg	49799	73617	Souplesse Pistachio	Tub	3kg

# MAKING *Chocolate* WORK HARDER

Chocolate remains one of the bakery industry's biggest customer favourites, but with cocoa prices continuing to rise, many bakers are having to rethink how they use it without losing that sense of indulgence shoppers still expect.

As we head towards World Chocolate Day in July, there's a real opportunity to focus on quality over quantity, creating products that feel premium, thoughtful and worth the spend.

## From more chocolate to better chocolate

Rather than simply adding more chocolate, many bakeries are building richer flavour through clever layering. Ingredients such as coffee, malt, brown butter, caramel and toasted nuts naturally enhance chocolate notes, helping products feel deeper, warmer and more indulgent while using chocolate more strategically.

## Finishes that add impact

Visual appeal plays a huge role in perceived value. Finishing touches such as drizzles, dipped edges, cocoa dusting, filled centres and decorative shards can instantly elevate brownies, cookies and traybakes, creating a premium feel without dramatically increasing ingredient usage.

## Smaller formats, bigger opportunity

Mini brownies, bites, cookies and traybakes continue to perform well across bakery counters, offering customers an affordable treat while helping bakeries maintain strong margins and create more grab-and-go opportunities.

Limited-edition flavours and seasonal specials tied into moments like World Chocolate Day can also help create excitement and justify premium pricing, keeping counters feeling fresh and indulgent throughout the summer.

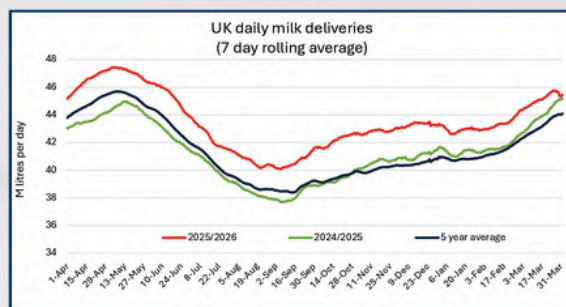
Ultimately, chocolate still drives sales, but in today's market, success is less about using more, and more about making every ingredient work harder!

Get ready for World Chocolate Day with premium ingredients, indulgent finishes and bakery favourites designed to help you create standout chocolate treats.

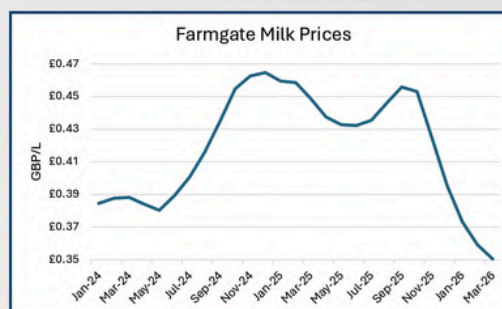
Call **0808 196 2344** or head to **[www.bako.co.uk](http://www.bako.co.uk)** to stock up today.

# HIGH MILK VOLUMES RESHAPE THE UK DAIRY MARKET

**GB milk production for the 2025/26 season is estimated to have reached just over 13 billion litres, up 5% year-on-year. For most of the season, daily production levels have been well above the previous year's figures, as well as above the 5-year average.**



Earlier in the year, the price paid to farmers for their milk, called the farmgate milk price, was slashed as supply levels were very high. Typically, lower milk prices reduce farmers' incentives to produce and result in tighter supply. That pattern didn't appear to emerge this year beyond a small dip in production in January.



This has left the market with an abundance of cream available. Manufacturers can either turn this into butter or powders, most commonly skimmed milk powder. High levels of supply should lead to lower prices, and to a certain extent we did see this on butter. For powders though, prices have been climbing for months. This is due to a mix of factors, but the two most important are simple demand and supply.

- Supply: there are a fixed number of dryers in the UK, and once they've reached capacity, there is little that can be done to increase supply of material.
- Demand: prices for dairy powders that typically go into animal feed (such as whey powder) increased much faster than prices for skimmed milk powder. This triggered a switch in demand towards SMP from that sector, adding on to the demand from human food production.

While there are other factors at play, and dairy is a very complex market, these are the types of supply & demand events that have led to the diverging market we're in now. Strong demand and fixed supply for powders has supported prices in those markets while an abundance of cream that has had to be used had meant an over-supply of butter.

## Looking Ahead

Forecasts based on the European Energy Exchange (EEX) suggest a relatively calm summer, with some upward correction in butter prices in early summer, but not reaching quite as high as prices have been in previous years.

On skimmed milk powder there is more risk of a continuing increase in prices, although the market will at some point hit a ceiling. The EEX shows an expectation that prices will cap out in July and slowly decline from there, but this is not a perfect forecast.



Article written by  
**Senior Commodity Manager**  
Julia Price

# TOP CHOCOLATE CONFECTIONERY TRENDS

**Chocolate confectionery in the UK & Ireland is becoming increasingly polarised.** While affordability remains essential, premiumisation and emotional connection are creating new opportunities for growth. Consumers are seeking elevated treat experiences that balance indulgence, quality and purpose. From sustainable sourcing to sensory innovation, the brands that succeed will be those that deliver products with greater meaning, relevance and craftsmanship.



## THE 3 BIG IDEAS

### CONNECTED TASTE

Chocolate continues to bring people together – but the way consumers connect is evolving.



#### **Celebrating 'milestones'**

**85% of UK consumers enjoy celebrating non-traditional milestones.**

Consumers are shifting from major life events to smaller, everyday moments of celebration – creating new opportunities for confectionery brands to play a role in daily rituals and shared experiences.

#### **Chocolate nostalgia**

**85% of consumers find nostalgic chocolate experiences relevant.**

From reinvented classics to playful references to past decades, nostalgic flavours and formats create comfort, familiarity and emotional connection.

## FUN-CTIONAL TASTE

Consumers are redefining wellness through balance, seeking indulgent treats that support both physical and emotional wellbeing.



### Low & no confectionery

**2 in 3 consumers prefer shorter ingredient lists.**

Demand is growing for chocolate that feels lighter, simpler and more natural, without compromising on flavour.

### Nutrition-boosted bites

**87% of consumers value beneficial ingredients in confectionery.**

Bite-sized formats packed with nutrients reflect the rise of convenient, functional indulgence.

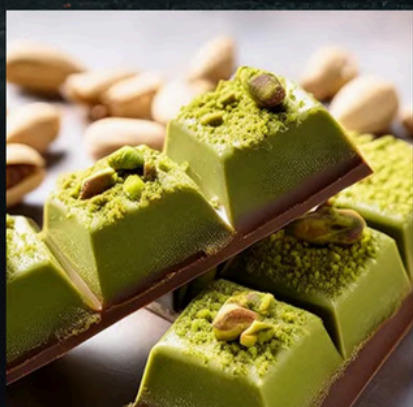
### Self-care treats

**86% of consumers are open to mood-enhancing products.**

Chocolate that supports focus, relaxation or emotional wellbeing is becoming part of everyday self-care rituals.

## EXTRAORDINARY TASTE

Consumers are seeking more excitement, escapism and sensory discovery in their chocolate experiences.



### Sensorial confectionery

**79% of consumers value surprising textures and flavour experiences.**

From texture contrasts to multisensory formats, brands are creating products designed to delight and surprise.

### Everyday luxury

**41% of consumers value limited-edition flavours and collaborations.**

Premium chocolate is becoming an accessible luxury through elevated classics, collaborations and exclusive launches.

### New chocolate connoisseurs

**53% of consumers value premium, high-quality ingredients.**

Consumers are increasingly drawn to provenance, craftsmanship and deeper expertise – reflecting trends seen in coffee and wine culture.

## Become a Master of Taste

Understanding these trends is key to balancing price, premiumisation and purpose in a fast-changing market.



Scan the QR code and download our full Top Chocolate Trends report to explore the insights, strategies and opportunities shaping chocolate in 2026 and beyond.



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MERINGUE CLOUD**  
18 x 65g  
74067



**LEMON  
DRIZZLE  
MERINGUE CLOUDS**  
18 x 65g  
74069



**CARAMEL  
SWIRL  
MERINGUE CLOUDS**  
18 X 65G  
74279



# Create your own

## Mint Chocolate Thins Blondies

### Ingredients

1kg BAKO Plain Crème Cake Mix	22103
350g BAKO Whole Liquid Egg	94045
200g BAKO Rapeseed Oil	12019
220g Water	
After Dinner Chocolate Mint Thins	

### BAKO Code

This recipe will yield 3 standard foils

### Method

- Add all ingredients to mixer with beater attachment
- Mix for 1-minute on slow speed
- Mix for a further three minutes on middle speed
- Add 300g after dinner mint thins broken into small pieces
- Blend through batter thoroughly
- Deposit into traybake foils at approximately 700g each
- Bake at 170°C for 30 minutes approximately
- Allow to cool then cut as desired and decorate with after dinner mint thins

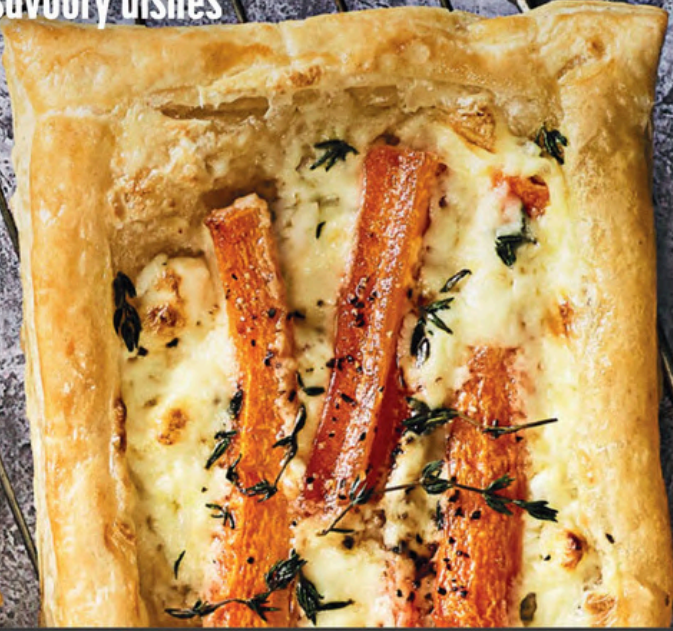


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- 144 layers of Golden Puff Pastry
- Available in Blocks, Rolls & Sheets
- Suitable for small and large users
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Product Code	Cullompton Product Code	Product Description	Size	Promo
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\*Circano data 52we 01.09.24

# CELEBRATING SCOTLAND'S BAKING INDUSTRY AT THE SCOTTISH BAKER OF THE YEAR AWARDS 2026

There's something incredibly special about an industry that continues to celebrate craftsmanship, passion and people the way the Scottish Baker of the Year Awards do.

This year, we were proud to support the awards as an official awards partner, standing alongside Scottish Bakers to recognise the talent, hard work and dedication that keeps Scotland's baking industry thriving.

A huge congratulations goes to Harry Gow Bakery who were crowned Scottish Baker of the Year 2026. It was fantastic to see such a well-deserved winner recognised on the night, celebrating a bakery business that has become a true favourite across Scotland through quality, innovation and a clear passion for the craft.

Harry Gow Bakery also made headlines earlier in the year at the awards launch, as the unofficial record breaker for the world's largest Empire Biscuit, creating an incredible 78-inch biscuit!



(L-R) Suzie Finlay, Paul Long, Colin Mackay and Paul Jenkins representing BAKO as official awards partners

We were also incredibly proud to see our very own Mike Tully, CEO of BAKO, present the prestigious award during the evening. Supporting initiatives like this matters hugely to us, because the baking industry is built on community, relationships and championing the businesses that continue to push the sector forward.

Awards like these are about far more than trophies. They celebrate the skill behind the scenes, the next generation coming through the industry, and the bakeries that continue to serve their local communities day in and day out.

From long-established family bakeries to rising stars making their mark on the industry, the awards shone a spotlight on the people behind the products - the early mornings, the creativity, the consistency and the pride that goes into every bake.



The Harry Gow Bakery Team with BAKO Managing Director, Paul Long and Scottish Bakers CEO, Lesley Cameron

**A massive well done to every finalist, winner and business involved in this year's awards and thank you to Scottish Bakers for continuing to champion the industry in such an important way.**

## BAKO Chocolate Flavour Coatings

All-purpose Chocolate Flavour Bakers' Coating, that can be used for moulding, dipping, spinning and coating. In button form. Available in Dark, Light and Blended varieties

**BAKO SELECT**  
*Create*

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BAKO Cullompton Code

33065

74172

BAKO Dark Chocolate Flavour Coating

10kg

33068

74171

BAKO Light Chocolate Flavour Coating

10kg

33070

74170

BAKO Blended Chocolate Flavour Coating

10kg

*Quality you can rely on*



**The Sweet Chilli Gourmet Sausage Roll**

73876

Encased in our delicious golden puff pastry, this tasty blend of seasoned pork (34%) is combined with a rich sweet chilli jam, delivering a gentle heat with a touch of sweetness.



73877

**The Cheese & Chutney Gourmet Sausage Roll**

A delicious blend of seasoned pork (31%) combined with cheddar cheese and caramelised red onion chutney for a savoury depth and gentle sweetness, all encased in our rich puff pastry.



**CORNISH  
PREMIER PASTIES**

# GOURMET SAUSAGE ROLLS

NOW AVAILABLE



**The Herb & Black Pepper Gourmet Sausage Roll**

73878

A simple yet flavourful blend of seasoned pork (40%) with herbs and black pepper, wrapped in layers of our golden puff pastry and topped with poppy seeds for a delicate crunch.



73875

**The Apple Cider Gourmet Sausage Roll**

A hearty blend of seasoned pork (33%) paired with apple cider chutney - a classic combination of savoury and sweet for a perfectly balanced flavour.

macphie

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# ADD A SPLASH OF COLOUR THIS SUMMER

Make your bakes stand-out this summer with our new 5th Avenue@ Icings.

- Smooth, convenient, and ready-to-use.
- Natural colours and flavours.
- Fast drying, will not crack or become brittle and are more freeze-thaw stable than fondant.
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## **5th Avenue@ Mixed Berry**

**Flavour Icing** (12.5kg) - 40032

Cullompton - 73904

## **5th Avenue@ Mango & Passionfruit**

**Flavour Icing** (12.5kg) - 40030

Cullompton - 73903

## **5th Avenue@ Pistachio**

**Flavour Icing** (12.5kg) - 40035



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ICINGS RANGE**

*Mixed  
Berry*

*Pistachio*

*Mango &  
Passionfruit*

**NEW**  
**Chunky Cookie**  
**Mixes\***

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**Sensational Summer Savings**

**Try these NEW cookie mixes and get £2 OFF per bag**

Cookies are a bakery powerhouse: versatile, profitable, and universally loved in any bakery, and our NEW Dawn® Chunky Cookie Mixes make truly indulgent cookies simple to produce, enabling you to be endlessly creative!

These new Dawn mixes are sure to become a staple in your range and a customer favourite. Available in classic plain and chocolate flavours, they produce a reliably chunky American style cookie every time, with a crisp outside and soft chewy inner. The dough suspends inclusions well and will easily accommodate fillings.

**Try these new mixes AND save £2 per bag!** Cookies are a great base to decorate and top, so you can be truly creative and offer on-trend indulgence easily.

Don't miss out, order today to make the most of this great price.

Contact your BAKO sales representative to order.

Offer runs 01/06/2026 - 31/07/2026.

Offer subject to availability, and can be changed or withdrawn at any time.

\*Regional Availability may vary

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**49114**

Dawn Chunky Chocolate  
 Cookie Mix  
 12.5kg



**49115**

Dawn Chunky Plain  
 Cookie Mix  
 12.5kg



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# BUSINESS DAY 2026

*The Future of Craft Baking Starts Here*

**16<sup>th</sup> September**

**The East Side Rooms, Birmingham B7**

Join the Craft Bakers Association (CBA) for our flagship annual event, bringing together independent craft bakers from across the UK for a day of inspiration, learning and connection

**Whether you're already a member or considering joining, Business Day is your opportunity to experience the strength, support and community of the CBA.**

## WHY ATTEND?

- Hear from the craft bakers shaping the future of the industry
- Leave with practical ideas you can put into action immediately
- Connect, collaborate, and grow with like-minded bakery owners
- Unlock the full value of CBA membership, all year round

## ONE INSPIRING DAY INCLUDES:

- Expert keynote speakers
- Short, practical insight sessions
- Access to 35+ trusted industry suppliers
- Networking and inspiration throughout the day
- Exclusive discounts and supplier deals
- Evening drinks reception and awards dinner

# Event Highlights

- **Tim Goodwin - The Street Bakehouse**  
From passion to success - the story behind building a thriving modern craft bakery.
- **Stef Aquarone MP - Chair of the APPG**  
Liberal Democrat MP for North Norfolk.  
How parliamentary engagement is helping to raise the voice of craft bakers in Westminster..
- **Terry Fennell - MD of FDQ**  
Understanding the new government reforms and how they can help bakeries train and develop the next generation of talent.
- **Jim Steele - Keynote Speaker**  
Building resilience, managing pressure and unlocking the mindset needed to thrive in business and life.
- **CBA Insight Sessions**  
Focused on the real challenges you face.  
Employment Law, Health & Food Safety, Cyber Security, Fire Risk & Compliance, Demonstrations.
- **Celebrating craft excellence**  
Join us as we celebrate outstanding bakeries and innovating individuals from the industries CBA community.

- Refreshments and lunch
- Full access to talks and exhibitor showcase
- Guest Speakers
- Evening drinks reception and awards dinner
- Member of the year and Champion Baker

## ACCOMMODATION

You will find the information for your online reservation on link below for your special rate at Aloft by Marriott Birmingham Eastside. If you have questions or need help with the link, please do not hesitate to ask. We appreciate your business and look forward to a successful event.



Scan the QR code to book

## BOOK your tickets early to avoid disappointment!

We look forward to welcoming you to Eastside rooms on 16th September. Your ticket includes refreshments, lunch, powerful CBA keynotes, practical Knowledge Hub sessions and a must see exhibitor showcase.

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Business Day only



**£55.00** <sup>+VAT</sup>

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Awards Dinner only



**£95.00** <sup>+VAT</sup>

Please note bookings for the event will only be guaranteed with full payment when booking. An invoice will be issued to you on receipt of payment. If you're a member, your discount code will be sent directly to you to use at checkout.



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Your Partner for cake variety

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£4 OFF	BAKO Code	BAKO Cullompton Code	Product	Size	Pack
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	49924	-	Dawn® Creme Cake Base - Chocolate	12.5kg	Bag
	49067	73595	<b>NEW</b> Dawn® Creme Cake Base - Plain	12.5kg	Bag
	49066	73596	<b>NEW</b> Dawn® Creme Cake Base - Chocolate	12.5kg	Bag
	49946	56127	Dawn® Golden Genoese Cake Base	12.5kg	Bag
	81744	56111	Dawn® Dark Devils Genoese Cake Base	12.5kg	Bag

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# CONTACT INFORMATION

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## BAKO - WIMBLEDON

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T: 02084 170540

## BAKO - PRESTON

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T: 01772 664300

## BAKO - LISBURN HOME OF FINLAYS FOODS

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## BAKO - CULLOMPTON

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T: 01884 831920



# Puzzling

# BREAK

## CHOCOLATE BAKING WORD SCRAMBLE

Can you unscramble the baking words below?



CEHOCATOL



WONRBIE



OCOCA



ANGACHE



UFFMNI



UPCACKE



ZIDRZLE



## LAST PUZZLE ANSWERS

### ANSWERS

1. Bicarbonate of soda
2. A flour-dusted top
3. On a griddle
4. Apples
5. Desiccated coconut and a glacé cherry
6. It's baked together in a tray and pulled apart

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MORE PUZZLES IN NEXT MONTH'S EDITION

# BIG BAKES

Create delicious bakes with ease.

Delivers consistent quality across every batch.

Perfect on their own or customised with inclusions and toppings.



## Five Delicious Mixes in Convenient 2.5kg bags

	Pack Size	Bako
Golden Flapjack Mix	2.5kg bag	60510
Chocolate Cake Mix	2.5kg bag	60507
Vanilla Cake Mix	2.5kg bag	60506
Chewy Cookie Mix	2.5kg bag	60508
Fudgy Brownie Mix	2.5kg bag	60509

**RENSHAW**  
ESTD 1898

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BAKERY INGREDIENTS SINCE 1904

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