

IN THE *eMix*

FOOD INDUSTRY INSIGHTS & OFFERS



Page 4

Rise of the Cafe-style Bakery

Discover how your bakery can benefit from adapting to evolving consumer habits, creating new sales opportunities throughout the day.



Page 20

Savoury Summer Savings

Save time and money this month, with discounts on frozen savoury lines- including Pesto and Marinara Swirls from Bridor

WELCOME

TO IN THE MIX

Dear Customer,

Consumer tastes are continually evolving, and this month's edition explores how bakeries can stay ahead of the curve. We look at the continued rise of the café-style bakery and the small, impactful changes that can help you meet modern customer expectations, creating more sales opportunities and fostering greater customer loyalty.

BAKO's Senior Commodity Manager, Julia, also breaks down the possible effects of the El Niño climate phenomenon on global bakery commodities, examining the factors influencing ingredient supply and pricing and what they could mean for you in the months ahead.

Alongside these features, you'll find an important update on the introduction of folic acid flour fortification legislation, helping you prepare for the changes ahead, as well as the latest product launches, supplier promotions and seasonal offers.

Check out the newly listed multi-award winning, thaw and serve scones from Truly Treats – handmade in Devon to save you time and wastage without compromising on quality. Dawn are also offering a whopping £4 off on selected lines, perfect as we run up to the spooky season. Summer Savings aren't over yet though– enjoy more discounts on Wrights' classic Custard Slices, grab'n'go Savoury Viennoiserie from Bridor, showstopping Glorious Mess Meringues, BAKO Select Pasties and more!

With warmest regards,



EDITOR
Peter



Ruth's
American Style Recipe

A BRAND INSPIRED BY *American-style treats*

From muffins and brownies to our signature cookies, available in fully baked and ready-to-bake formats with a chewy texture and a variety of flavours.

MEET OUR COOKIE & COOKIE PUCK COLLECTION



BAKO Group: 81592 BAKO Cullompton: 17909
**RUTH'S TRIPLE CHOCOLATE
BAKED COOKIE**
48 units x 76g



BAKO Group: 81594 BAKO Cullompton: 17937
**RUTH'S WHITE CHOCOLATE
BAKED COOKIE**
48 units x 76g



BAKO Group: 81593 BAKO Cullompton: 32792
**RUTH'S DOUBLE CHOCOLATE
BAKED COOKIE**
48 units x 76g



BAKO Group: 81597 BAKO Cullompton: 16232
**RUTH'S TRIPLE CHOCOLATE
CHUNK COOKIE PUCK**
100 units x 80g



BAKO Group: 81599 BAKO Cullompton: 72380
**RUTH'S WHITE CHOCOLATE
CHUNK COOKIE PUCK**
100 units x 80g



BAKO Group: 81598 BAKO Cullompton: 16231
**RUTH'S CHOCOLATE
CHUNK COOKIE PUCK**
100 units x 80g

THE RISE OF THE *Café-Style* BAKERY



At the start of the year, we highlighted the rise of the café-style bakery as one of our Top Bakery Trends for 2026. Fast forward a few months, and it's proving to be more than just a trend. Bakeries across the UK are reevaluating their offer to encourage customers to visit more often, stay a little longer and spend more with every visit.

For many independent bakeries, the café-style approach isn't about reinventing the business. It's about making better use of the space, products and loyal customer base they already have.

Traditional bakeries have always been a destination for fresh bread and sweet treats, but today's customers are looking for more reasons to visit throughout the day, and often, it's the smaller additions that have the biggest impact!

A quality hot drinks offer paired with freshly baked products helps create a more complete customer experience, while flavoured syrups and indulgent hot chocolate help add value and create seasonal appeal. Alongside deli-style sandwiches, grab-and-go lunches, savoury pastries and premium sweet treats, these simple additions can help maximise every customer visit and keep your offering fresh and relevant.



At BAKO, we understand that every bakery is different. That's why our extensive range is designed to help you build a café-style menu that works for your business. Many of our products are quick to prepare and simple to serve, helping you introduce new lines while keeping your team focused on what they do best, creating outstanding bakery products for your customers.

As consumer habits continue to evolve, creating a café-style bakery is about building on your strengths, not replacing them. By offering customers more choice throughout the day, you can create new sales opportunities, encourage repeat visits and keep your bakery at the heart of your local community.

Head to www.bako.co.uk to discover our full range of products, or call **0808 196 2344** to place your order today!



Truly Treats

Still making scones?

...let us do the work!

- Handmade from scratch in Devon
- Multi-award winning
- Thaw & serve - zero wastage!
- Consistency in every box

Find out more



Plain Scones - 74295 (28 x 94g)

Fruit Scones - 74296 (28 x 93g)

Spring Onion & Cheese Scones - 74297 (28 x 97g)



TrulyTreats



Pasty Perfection

At BAKO, we know that great pastry is at the heart of a great bake. That's why our pasty pastry is crafted with care, tradition, and a touch of innovation.

We're proud of the delicious pastry used in our BAKO Select Pasties. But what's the secret behind making it so irresistible? Ready to bake from frozen, this beef and vegetable pasty is part of the trusted BAKO Select range, crafted to meet the demands of professional kitchens.

Quality you can rely on

**BAKO
SELECT**

Finish

10% OFF

01.08.26 - 30.08.26

84098

BAKO Large Pasty

24x280g

The unique dough used to create our beloved BAKO Select Pasties blends the robustness of hot water crust with the tenderness of shortcrust. Made using a balanced mix of vegetable shortening and refined beef tallow- selected not only for their flavour but for their performance, ensuring consistency in texture and bake. This makes a pastry that's strong enough to fold and crimp in the classic armadillo style, well-known and loved by bakers and foodservice retailers across the UK, while remaining crisp, firm and delightfully friable.

The dough is mixed, rested and sheeted in a temperature-controlled environment to preserve its integrity and deliver a reliable rise with a golden finish. The flavour and texture of this pastry evoke traditional baking methods, offering a nostalgic experience that still meets modern expectations. As it bakes, the dough crisps beautifully, locking in moisture and flavour while delivering a golden finish and satisfying bite. **It tastes homemade**, just like pastry used to be – rich and savoury.

Inside, the pastry wraps around a hearty filling of seasoned British beef and a medley of root vegetables including potatoes, carrot and swede, creating the customer-favourite BAKO Select Beef and Vegetable Pasty. It's a bake that delivers on multiple levels: **flavour, texture, and tradition.**

Whether served hot from the oven or chilled for convenience, this pasty is a testament to the craft of baking and a perfect example of how BAKO brings quality and care to the foodservice sector.



**QUICK
TIPS**

Brush off any frost from the pasties prior to baking to ensure even cooking and a crisp finish

Create your own

Cherry Cheesecake

To-Go Pots

**BAKO
SELECT**

Ingredients

BAKO Code

BASE:

BAKO Select Biscuit crumb - 400g 30453

Melted butter - 200g

MIDDLE:

IREKS Cheesecake mix - 600g 77001

Water - 1ltr

TOPPING:

BAKO Select Red Cherry Filling - 900g 82720

For the portion size shown in the image, the above quantities will produce 15 pots

Method

- Melt butter
- Blend butter and biscuits together until biscuits thoroughly coated
- Press mixture into bottom of serving dishes (40g in image shown)
- Chill until biscuits firm up
- Mix Ireks cheesecake mix and water together for approximately 2 - 3 minutes on a machine bowl with whisk attachment
- Deposit cheesecake filling into serving dish with biscuit in the bottom (100g in image shown)
- Chill until cheesecake mix sets
- Top with BAKO Select Fruit Filling of your choice (60g in image shown using Red Cherry Filling)



10%
OFF

◆◆ CELEBRATING 100 YEARS *of Baking* ◆◆

CODE	PRODUCT DESCRIPTION	CASE COUNT	UNIT WEIGHT
BAKO Group: 84082 BAKO Cullompton: 17919	WRIGHTS CUSTARD SLICE	24	170g

COMPLEAT
FOODSERVICE

HOME OF





YOUR SHORTCUT TO SHOW-STOPPING DESSERTS...



**15%
OFF**



**STRAWBERRY
MERINGUE NEST**
36 X 30G

74034



**CARAMEL
MERINGUE NEST**
36 X 30G

74033



**RASPBERRY
ETON MESS
MERINGUE CLOUD**
18 x 65g

74067



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

74069



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

74279



BAKO Select All Purpose Improver

The powdered, multi-purpose improver formulated for the production of bread and rolls, at 1-2% on flour weight.

Versatile and easy to use, BAKO All Purpose Improver aids in the creation of consistently good loaves (tinned, bloomers etc.) and rolls across all flour types.

BAKO Group: 22116 12kg

BAKO Cullompton: 29139 Bag

Quality you can rely on



Check the full Specification or speak to your BAKO Account Manager for more information.

FOR BAKES THAT RELEASE CLEANLY



QUICK, CLEAN RELEASE FOR EVERYDAY BAKERY PRODUCTION

Sprink is a general purpose aerosol release agent that helps bread and sweet bakery goods release cleanly after baking.

Designed for quick, even application, it helps prevent sticking to bread tins, trays, pizza pans and foils.

		BAKO Group	BAKO Cullompton
Sprink	6 x 665ml aerosol cans	60690	72793

Want to find the right solution for you? Scan the QR code for our free release agent guide.

GET YOUR FREE
GUIDE TO BAKELS
RELEASE AGENTS



Produces a wide
variety of
'Made with Sourdough'
breads



Aromaferm™
NATURAL FERMENTS

NOW
available
from

BAKO 
'The key ingredient to the food industry'®



AROMAferm™
RYE FERMENT 200

72245 12.5kg

Rye Ferment 200

is a **dried** natural **sourdough** produced
from **rye bran** subjected fermentation
with **selected starter cultures**.



AROMAferm™
FERMORA WHEAT

BAKO Group 72244 15kg

BAKO Cullompton 74320 15kg

Fermora Wheat is an **RTU active**
sourdough containing **live yeast** and
lactic acid bacteria.

BOTH PRODUCTS ARE SUITABLE FOR

- Artisanal breads
- Sandwich bread
- Pizza bases
- Baguettes
- Mediterranean bread
- ...and many more!

BENEFITS:

- Easy to store
- Product consistency
- No E numbers



For more information contact your local
BAKO Sales representative.

74 Roman Way Industrial Estate Longridge Road, Preston, PR2 5BE. UK.
T: +44(0) 808 196 2344 | W: www.bako.co.uk

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Dawn®



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SOUPLESSE
ORANGE!

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Get **£4 OFF** our favourite
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Souplesse Orange!

Grab these **terror-ific Halloween savings** from Dawn Foods, and create a spookily good range of Halloween treats to amaze your customers!

Our chocolate cake bases are your go-to mix for a wide variety of products from layer cakes to tasty bite sized treats. Our bases are irresistibly rich, versatile, and suspend inclusions well. Pair them with our Souplesse Orange coating for eye-catching seasonal finishes!

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Your Partner for cake variety

Contact your local sales representative to order.

**£4
OFF**

BAKO Group Code	BAKO Cullostompton Code	Product	Size	Pack
49924	-	Dawn® Creme Cake Base - Chocolate	12.5kg	Bag
49066	73596	NEW Dawn® Creme Cake Base - Chocolate	12.5kg	Bag
81744	56111	Dawn® Dark Devils Genoese Cake Base	12.5kg	Bag
49961	56139	Dawn® Extra Moist Muffin Base - Chocolate	12.5kg	Bag
52801	73476	Souplesse Orange	3kg	Tub

Offer runs 01/08/2026 - 31/10/2026. Subject to availability, and can be changed or withdrawn at any time.

UNDERSTANDING EL NIÑO'S IMPACT ON BAKERY COMMODITIES

El Niño, and its opposite La Niña, are climate patterns which break normal conditions in the Pacific Ocean. In a typical year, winds blow west along the equator, taking warm water from South America towards Asia. Episodes of the El Niño and La Niña patterns often last 9-12 months, but in some cases for much longer. Each one occurs every two to seven years, but not on a predictable schedule.

During an El Niño period, winds are weaker and warm water travels back east, towards the west coast of America. This causes the Pacific jet stream to move south of its usual position, making some areas much drier than normal and some much wetter.

The National Oceanic and Atmospheric Administration (NOAA) has said there is a 63% chance of this year's El Niño being "very strong" and that it would "rank among the largest El Niño events in the historical record going back to 1950".

A strong El Niño effect typically leads to hot, dry conditions in South America, Southeast Asia, and Australia. This increases the likelihood of severe droughts and wildfires.

At the same time, it can bring more tropical storms in the eastern and central Pacific, and a risk of flooding in much of the US.

The impact on weather in the UK can be varied, but it may lead to a mild start to winter followed by a much colder snap in 2027.

While it might seem that all of this is quite far removed from us, there are very real implications for the UK bakery industry.

- The drought conditions often result in significantly reduced production levels of palm and coconut as well as Australian rapeseed. This pushes up prices of edible oils across the board, resulting in higher prices on core bakery staples like margarines and oils.
- Similarly, Australian wheat crops can be damaged which pushes more demand for material onto the EU and UK markets, where there is already tight supply. This can lead to higher flour prices for the remainder of the season – well into 2027 in this case.
- Weather conditions for Turkish dried fruit are critical during the growing season, the hotter and drier conditions forecasted to come along with the El Niño will likely reduce berry size and quality.
- In West Africa, where around two thirds of global cocoa supply originates, the El Niño effect is linked to significantly increased rainfall. This impacts crop development and higher risk of disease, as well as causing logistical issues such as floods cutting off access to more remote farming areas.

While there are risks ahead for the availability and cost of bakery inputs, BAKO is committed to proactively forecasting, tracking and responding to such commodity market fluctuations; ensuring the impact of environmental phenomena like El Niño on your business is minimised, so you can focus on what matters.



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

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IREKS MOIST CAKE CHOCO

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BAKO Culloompton product code: 73541



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Fresh **APPLE FILLING**

BAKO Code	Product	Size
33601	Finlay's Fresh Apple Filling 10mm	10kg
33600	Finlay's Fresh Apple Filling 16mm	10kg
33602	Finlay's Fresh Apple Kitchen cut	10kg
33603	Finlay's Natural Fresh Apple Filling	10kg



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**Portuguese
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Code: 82086
Case size: 48x58g
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PER CASE**



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Panini**

Code: 81888
Case size: 30x135g
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PER CASE**

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WHIP UP MORE VALUE WITH THE MACTOP® RANGE

Mactop® Traditional
BAKO Group 44010 (10L)
44009 (12x1L)

BAKO 53101 (10L)
Cullompton 53100 (12x1L)



Mactop® Extra
44089 (10L) BAKO Group
44127 (12x1L)
53101 (10L) BAKO
53100 (12x1L) Cullompton

From cream-filled cakes and indulgent cheesecakes to traybakes, desserts and rich ganache, Mactop® is the versatile dairy cream alternative that delivers exceptional results across a wide range of sweet applications.

Whether you choose Mactop® Traditional or Mactop® Extra, you'll enjoy the consistent performance and reliability you need to create products your customers will love – time after time.

With Mactop®, you can reduce waste, maximise efficiency and create premium-quality products with confidence.

Why choose Mactop®?



Extended shelf life, compared to fresh cream



Consistent whipping performance for reliable results



Freeze/thaw stable, maintaining its quality and texture



Perfect for cream fillings, for bakes, cakes and more!



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macphie

SIMPLY
CLEVER
FOOD



	Pack Size	BAKO Code	BAKO Culloompton Code
823	2.5kg	33009	21274
	10kg	33392	73792
811	2.5kg	33010	21225
	10kg	33394	73791
W2	2.5kg	33119	21175
	10kg	33417	73793

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TRIPLE CHOCOLATE COOKIES

Indulge in the ultimate Triple Chocolate Cookie, crafted for an irresistibly rich and decadent experience.

Bursting with dark, milk, and white chocolate in every bite, it delivers the perfect balance of a soft, chewy centre, crisp edges, and intense cocoa flavour, transforming a classic cookie into a truly unforgettable chocolate indulgence.

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Displayed lines
01.08.26 – 31.08.26



20350 CHEESE FINGER



20290 HAM & CHEESE LATTICE



20388 PESTO SWIRL
BAKO Cullompton
Code: **74194**

20387 MARINARA
TOMATO SWIRL
BAKO Cullompton
Code: **74193**



20368 LAUGHING COW® CHEESE LATTICE

SHARE

**THE BAKERY CULTURES
OF THE WORLD**



GCB Cocoa UK is built on decades of experience in chocolate and cocoa production, sales & technical expertise. We aim to exceed customers' expectations with our flexibility and focus, building successful partnerships with our customer portfolio.



Favorich Milk 34% Chocolate
M9EM00CVX0P2
10kg per Box

*Remelt chocolate for coating, moulding
Chocolatiers, bakery, dairy.*

BAKO Code: 45040



Favorich Dark 53% Chocolate
P3EM00CVX4P2
10kg per Box

*Remelt chocolate for coating, moulding
Chocolatiers, bakery, dairy.*

BAKO Code: 45041



In our factory we have a Fully segregated DAIRY FREE dark production line for a range of both solid and liquid chocolates.

British Made Chocolate

The UK chocolate factory is producing one of GCB's newest brands called Favorich Chocolate, which originated in 1995 where they first launched the Favorich Brand in the Cocoa Powder Industry. Our UK facility, built with state-of-the-art plant equipment has been transformed to offer new production here in the UK.

At GCB Cocoa, we pride ourselves in providing quality, tasty products and customized cocoa solutions to our customers. All our products are made from the best ingredients, manufactured with the greatest technical expertise.



Legislation Update: UK Flour Fortification

You may be aware that the bread and flour regulations have been amended; the significant change being non-wholemeal flour must be fortified with folic acid. The amended regulation comes with a transition period and will fully come into force on the 13th of December 2026.

The fortification of flour with folic acid will impact a range of BAKO Select and branded products. It impacts both our core ingredients, such as flour, and our finished products that contain flour, such as cake mixes and frozen savouries.

At BAKO Group, we are fully aware of this and are actively planning the necessary changes to ensure legal compliance. Changes include updating Bako Select product specifications and product labels, alongside uploading new branded supplier specifications to our specification's portal.

What does this mean for our customers?

- Any product that you sell that currently contains fortified wheat flour as an ingredient will require the ingredient list to be amended.
- DEFRA has issued a labelling amnesty; this allows businesses up to December 2026 to make the necessary labelling amends.

For Further information, visit:

<https://www.gov.uk/guidance/bread-and-flour-labelling-and-composition>

Katsu Chicken Curry Slice

Chicken breast meat in a spicy Katsu Curry Sauce, wrapped in puff pastry

Product Code: 93207

30 x 180g

Frozen - Unbaked

Regional Availability may vary

D Shaped Pasty

Product Code: 84226

36 x 180g



Frozen - Unbaked

Bacon & Cheese Turnover

Product Code: 94013

30 x 148g



Frozen - Unbaked

White Baguette

Product Code: 93037

66 x 143g



Frozen - Part Baked

**BAKO
SELECT**

Finish

Quality you can rely on

BAKO Select Nuts

The BAKO Select Nuts range is your solution to add flavor, texture, and depth to baked goods, enhancing their overall taste, aesthetics and feel-good appeal.

**BAKO
SELECT**

Ingredient

Now available in 6 x 1kg bags

Walnuts

34044 Pieces, broken 6x1kg

34044

Almonds

34041 Ground, blanched 6x1kg

34043 Flaked, blanched 6x1kg

34045 Nibbed, blanched 6x1kg

34043

Hazelnuts

34046 Nibbed, roasted 6x1kg

34047 Ground, roasted 6x1kg

34046

Regional Availability may vary

Quality you can rely on

BUSINESS DAY 2026

The Future of Craft Baking Starts Here

16th 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.

Book and Pay Here

Business Day only



£55.00 +VAT

CBA Members: £20 off with your code

Book and Pay Here

Awards Dinner only



£95.00 +VAT

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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CONTACT INFORMATION

If you need to contact your local depot for information about ordering, product ranges or anything else, please contact us using the details below:

BAKO - DURHAM

Mill Road, Littleburn Industrial Estate, Langley Moor, Durham, DH7 8HR
T: 01913 780088

BAKO - WIMBLEDON

1-4 Merton Industrial Park, Lee Road, London, SW19 3XX
T: 02084 170540

BAKO - PRESTON

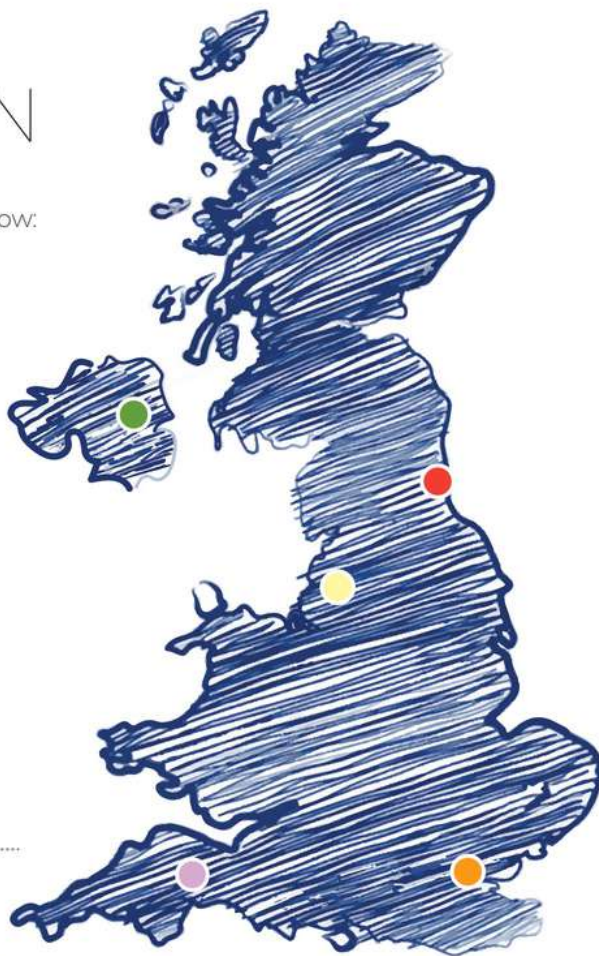
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T: 01884 831920



puzzling BREAK

THE GREAT BAKERY QUIZ

Test your baking knowledge with our quick-fire quiz. No cheating!



1. Which pastry is traditionally made using laminated dough?



2. Which ingredient gives brioche its rich flavour and soft texture?



3. Which ingredient is used to make traditional marzipan?



4. What gives sourdough its distinctive flavour?



5. Which BAKO Select product range is designed to be thawed, finished and served?



LAST PUZZLE ANSWERS

J	J	N	I	R	E	K	S	W	M
C	A	X	S	X	W	B	S	L	A
B	A	P	C	X	M	J	A	J	C
U	W	L	B	P	T	I	M	H	P
C	B	R	L	R	X	X	X	N	H
E	I	A	I	E	I	O	Z	B	I
D	W	R	K	G	B	D	P	S	E
A	D	T	J	E	H	A	O	X	P
W	D	S	U	K	L	T	U	R	O
N	P	U	K	K	A	S	S	T	P

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MORE PUZZLES IN NEXT MONTH'S EDITION

BAKO 

'The key ingredient to the food industry' ®

— IN THE —
Mix

FOOD INDUSTRY INSIGHTS & OFFERS