

— IN THE — *Mix*

FOOD INDUSTRY INSIGHTS & OFFERS



Pgs 9-11

Sourdough September

Learn more about the secrets to Sourdough's continued success and the new Aromaferm cereal ferment range- The perfect production solution for you!



Page 16

NEW! BAKO Select Muffins

From Triple Chocolate Chip to Blueberry Jam-Filled Varieties, check out our revitalised range of x4 Thaw & Serve Muffins

WELCOME

TO IN THE MIX

Dear Customer,

Bread takes centre stage in our September edition, as we celebrate the craft, versatility and continued popularity of one of bakery's most enduring staples. With Sourdough September providing the backdrop, we explore how bakers can make quality sourdough more accessibly, including a deep dive on the recently launched Aromaferm cereal ferments, the perfect solution to simplify the production of consistently excellent sourdough bakes.

The Halloween Season is fast approaching so it's time to stock up on spooky edible decorations & other Halloween essentials. September is the perfect time to buy ahead and save- with limited-time £4 discounts across selected Dawn and Craigmillar mixes. More great deals await; including an unmissable "buy 3 get 1 free" on Puratos Satin cake mixes, 10% off a range of Proper Cornish pasties, 15% off filled croissants from Bridor and 10% off the popular and infinitely customisable BAKO Select Trifle Slice from our Cakes for Finishing range.

In other news, the BAKO Select Muffins range is revatilisised this month, now including two luxuriously filled options in Triple Chocolate and Blueberry Crumble variants. Also launching across BAKO, an exciting new Honey & Mustard addition to the Gourmet Sausage Roll range from the experts at Cornish Premier.

We also look at the wider picture with our latest 2026 Harvest Update (pgs 20-21) and introduce you to the talented participants of BAKO's second Young Baker's Initiative (pgs 24-25). Stay tuned for more details as we continue to collaborate with, support and inspire the next generation of bakery talent.

With warmest regards,



EDITOR
Peter



Royal Danish Selection
Code: 80183
Case size: 36x86g
£2.00 OFF PER CASE

Cullompton
Code: 17345



£2 OFF

Cinnamon Swirl
Code: 82109
Case size: 48x86g
£2.00 OFF PER CASE

Cullompton
Code: 72825



STOCK UP TODAY!

Find out more here:
www.schulstadbakerysolutions.co.uk

@schulstadbakerysolutions_uk

BAKO Flours

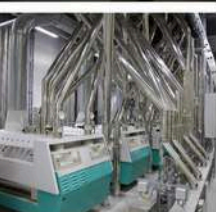
BAKO SELECT
Ingredient

The comprehensive range of high quality baker's flours to suit any application - baking from scratch and beyond.

From pretzels to scones, shortcrust pastry to artisan breads, BAKO Select flours have your production needs covered.

16kg Bags

Quality you can rely on



Over 200 years of family milling

Our story begins over 200 years ago when our founder William Nelstrop crossed the Pennines from the family farm and mill in Yorkshire to create Nelstrop's family flour millers in Cheshire.

We have been making the finest flours ever since by sourcing the best English grown wheat which can all be traced back to the farms where it was grown.

We also source Canadian hard spring wheat from the prairies for flours which are best suited for long fermentations and sourdoughs.

We then mill the grain at the family mill in Cheshire, at the same spot as where the mill was founded, which combines traditional milling with state of the art swiss milling.

We can mill a quality of flour not found elsewhere, and are also proud winners of the highest Great Taste Awards in the country.



www.nelstrop.co.uk



Halloween 2026

BAKO

BAKO
Cullompton
Code

BAKO
Group
Code

CSUG937

92377

Culpitts Halloween Jumper Sugarettes 60x70mm

x80

CSUG871

92372

Culpitts Spooky Halloween Sugarettes 30mm

x256

C299

92373

Culpitts Halloween Button Sugar Pippings 25mm

x240

C267

92371

Culpitts Assorted Halloween Sugar Pippings 25mm

x250

CSUG695

92374

Culpitts Black Sugar Bats 37mm

x450



92377



92372



92373



92371



92374

BAKO
Cullompton
Code

BAKO
Group
Code

*

50072

Dobla Spooky Ghost

x128

56121

50018

Dobla Orange Pumpkin

x290

71898

50067

Dobla Bats

x192

*

50047

Dobla Spider Web

x110

*

56360

Dobla Mummy Ball

x40



50072



50047



50018



50067



56360

24080*

Truly Halloween Glimmer Shapes

800g

24081*

Truly Halloween Strands

1kg

24082*

Truly Halloween Matt 100's & 1000's

1kg

24083*

Truly Wicked Polished Pearls 4mm

1kg



24080



24081



24082



24083

**Baker & Baker Cocoa Creme
Filled Halloween Ring Doughnut**

82696*

48x74g



frozen

We share
your passion



Make Halloween last all Season

Get ahead of the 'spooky season'
with Craigmillar's autumn range

SPECIAL OFFER

£4 OFF



Stock up for the spooky season and save £4 on selected Craigmillar Extra Moist Cake Mixes and Craigmillar Cookie Mixes. Perfect for creating showstopping Halloween treats, from creepy cupcakes to deliciously spooky cookies.

£4 OFF

Toffee Extra Moist Cake Mix | 20007/22223 | 12.5kg • Plain Extra Moist Cake Mix | 20001/22218 | 12.5kg
Chocolate Extra Moist Cake Mix | 20002/22217 | 12.5kg • Chocolate Cookie Mix | 20370/72529 | 12.5kg • Plain Cookie Mix | 20371/72528 | 12.5kg

CSM Ingredients UK Limited

Elsinore Road | Old Trafford | Manchester | M16 0WF | 0800 054 1228

| www.csmingredients.com



Create your own

Crumb-Saving Eyeball Cake Pops

INGREDIENTS

400g - *Cake Crumbs*
80g - *Chocolate Frosting*

**BAKO
Code**

49860

FOR DECORATION

White chocolate 33119
Dark Chocolate buttons x 20 33467
Blue Food Colour 51628
Red Food Colour 51119

Method

- Add chocolate frosting and cake crumbs together until a workable dough is formed
- Note - frosting amount may require adjustment depending on how fresh / moist the cake crumb is
- Roll dough into balls at 24g each, giving a total yield of 20 balls
- Insert lollypop stick with a small amount of white chocolate to hold it in place
- Chill until firm
- Dip each ball into white chocolate
- Chill again to firm chocolate
- Add some blue food colour to white chocolate
- Pipe a small circle of blue chocolate onto your white chocolate dipped ball
- Top with a dark chocolate button
- Use a thin paintbrush dipped in red colour and draw on veins



Dawn®



£4 Off
BEST SELLING
BASES AND
SOUPLESSE
ORANGE!

Terror-ific Halloween savings

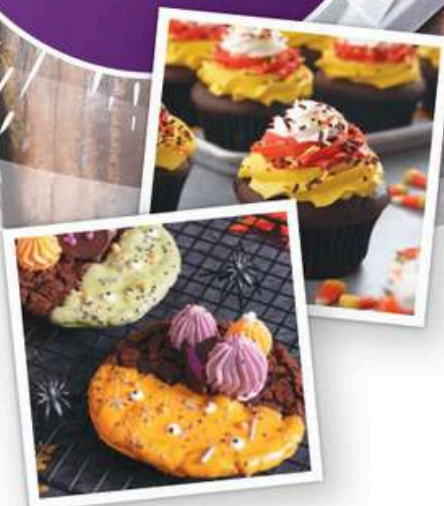
Get **£4 OFF** our favourite
chocolate cake bases and
Souplesse Orange!

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!

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

[f](#) [X](#) [i](#) /dawnfoodsuk [in](#) /dawn-foods-europe-ameap



Visit dawnfoods.com/uk
to sign up to our e-newsletters
and stay informed!

dawnfoods.com/uk
01386 760843

Your Partner for cake variety

Contact your local sales representative to order.

**£4
OFF**

BAKO Group Code	BAKO Culmpton 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.

Bakels Multiseed Bread Concentrate

A Source of Fibre and a Source of Protein.*



Why choose Bakels Multiseed?



Nutrition

45% of in-store bakery consumers are looking for fibre in breads, 25% look for protein**. Bakels Multiseed provides them with a source of both.*



Versatility

With Bakels Multiseed you can make tin loaves, rolls, baguettes, bloomers and more from just one concentrate.



Quality

Bakels Multiseed combines four wholesome grains to deliver excellent texture, flavour and bite.

Bakels Multiseed Bread Concentrate

*When using base bread and roll recipe **BAKELS/VYPR 2026

**BAKO
Group
60559**

**BAKO
Cullompton
23368**

**Pack Size
16kg bag**

DISCOVER MORE



BAKERY INGREDIENTS SINCE 1904

www.britishbakels.co.uk

01869 356400   

WHY Sourdough

STILL RISES TO THE OCCASION

As Sourdough September puts one of the bakery world's best-loved breads back in the spotlight, it's a great opportunity to ask: why does sourdough continue to have such staying power?

Once associated mainly with artisan bakeries and specialist bread counters, sourdough has firmly established itself in the mainstream. Its distinctive flavour and texture have helped it become a familiar favourite, and one that customers are often prepared to pay a little more for.

Beyond the Bread Basket

Part of sourdough's appeal is its versatility! Pizza bases, focaccia and other sourdough-inspired creations can add something different to your bakery counter and your social feed.

And for cafés and foodservice businesses, it offers plenty of ways to elevate your menu. Think sourdough toast topped with eggs or avocado at breakfast, generously filled sandwiches at lunchtime, premium toasties in the afternoon or sourdough rolls alongside hearty soups. With so many possibilities, sourdough can add variety and value to your offering.

What Makes Sourdough Special?

Traditional sourdough is created through fermentation using a starter culture rather than relying solely on conventional baker's yeast, helping develop the characteristic flavour, aroma, crust and crumb customers associate with a quality artisan loaf.

It also has something increasingly valuable: a story. The time, skill and craftsmanship associated with sourdough help communicate quality, differentiate it from a standard loaf and support a more premium price point.

Artisan Appeal, Commercial Reality

Of course, producing artisan-style bread in a busy bakery comes with practical considerations. Time, labour and production capacity all matter, particularly when demand fluctuates.

The opportunity is to find the approach that works for your bakery. From traditional starter-led production to modern bakery ingredients and solutions designed to support flavour, consistency and efficiency, sourdough doesn't have to be an all-or-nothing proposition.

This Sourdough September, why not explore the possibilities sourdough has to offer and discover new ways to bring its artisan appeal to your range...

Inspired to add more sourdough to your counter?

Call **0808 196 2344** or visit **www.bako.co.uk** to get started.





The **SOURDOUGH** Revolution

Defining cereal ferments

Cereal ferments are created when a cereal base is fermented using lactobacilli and sourdough yeasts. These ferment sugars that yeast cannot metabolise and produce organic forms of lactic and acetic acids, which lower the pH of the bread dough.

This, along with different cereal fermentation microorganisms, the cereal substrate itself and associated enzymes present, have an impact on the final characteristics of dough. Allowing enough time for this fermentation to take place, develops a distinct acidic flavour,

taste and aroma in the baked bread as well as conditioning the dough in terms of texture, resilience and keepability.

Aromaferm Cereal Ferments are produced from highly controlled fermentation procedures, with specially selected cereals so that our products have consistent characteristics for flavour, aroma and dough development. This leads to better bread, but removes time required to develop flavour and dough conditioning properties so that bakers don't have to.

Cereal Ferments: *no longer only linked to flavour...*

BENEFITS OF CEREAL FERMENTS	FLAVOUR	TEXTURE	SHELF LIFE
- Increasingly regular functional ingredient application in bakery products - Position developed outside of flavour contribution - Great movement towards texture, shelf-life and nutrition - Specific types of cereal ferments - will align to different benefits	- Organic acids - Flavour compounds - Flavour pre-cursors - Volatiles	- Volume - Crumb texture (softness, chewiness, over shelf life)	- Acids - Antifungal compounds - Mould + spoilage inhibition - Delayed staling



CEREAL FERMENTS: **PRODUCT CONSIDERATIONS**

ACTIVE FERMENTS	INACTIVE FERMENTS
- Can be applied RTU (ready to use) or applied and used as a starter culture and then propagated up - Subject to process - yeast can also be removed to create a 'true ferment' with <0.2% baker's yeast	- They are used RTU - Longer shelf life and convenient for storage

CEREAL FERMENTS: **HOMEMADE VERSUS READY TO USE**

- Homemade ferments can bring in unmanageable complexity
- Can revolve around expensive equipment or time-consuming brewing and fermentation processes
- Can result in spoilage, inconsistency, waste, production downtime and on-cost
- RTU cereal fermentation products bring versatility into baking - suitable in a wide range of application processes
- Efficient - recipes and inventory are minimised
- RTU products can be used to deliver consumer sought after signature breads
- Unique flavour profiles, making baker's breads individual and distinctive



UK MARKET SEGMENT GROWTH

Sourdough is a growing category in bakery, driven by **positive consumer perception** and **functional benefits** in applications.

CATEGORY	APPROX. TOTAL	SEGMENT
Sourdough (no yeast)	£340.3M +46.49%	20.6% +6.54%
Sourdough (with yeast)	£51.8M +33.17%	3.1% +0.78%
Other Speciality	£130.5M -2.23%	7.9% -0.07%
Other core breads	£1,129.7M -6.05%	68.4% -4.36%
Total Bread Retail	£1.652.5M +2.98%	

UK bread market value sales overview - 52 weeks ending 20th June 2026
% movement reflects market growth vs 52 weeks ending 21st June 2025
Source: AB Mauri market insights



AROMAFERM RYE FERMENT 200

A dried natural sourdough from rye bran subjected fermentation with selected starter cultures.

Flavour profile: Highly acidic sourdough with fruit and malty notes.

YOU'LL LOVE...

- ✓ **Easy to store**, handle and add directly to your current recipe.
- ✓ The **product consistency** it gives you compared to the more volatile natural fermentation.
- ✓ It's **low usage rate**.
- ✓ Clean label – **No E Numbers**, just natural sourdough!

SUITABLE FOR

- Artisanal breads
- Baguettes
- Sandwich bread
- Mediterranean bread
- Pizza bases

BAKO CODE: 72245



AROMAFERM FERMORA WHEAT

An RTU active sourdough containing live yeast and lactic acid bacteria.

Flavour profile: Fermented cereal flavour.

YOU'LL LOVE...

- ✓ **Easy to store**, handle and add directly to your current recipe.
- ✓ How simple it is to add this product directly, which can be the primary leavening agent dependent on the process.
- ✓ The **product consistency** it gives you compared to the more volatile natural fermentation.
- ✓ Clean label – **No E numbers**, just sourdough!

SUITABLE FOR

- Artisanal breads
- Baguettes
- Sandwich bread
- Mediterranean bread
- Pizza bases
- Brioche
- Yeast raised doughnuts
- Pastries/croissants

BAKO CODE: 72244



For more information contact your local
BAKO Sales representative.

BAKO

"The key ingredient to the food industry"®

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

AB | MAURI

Aromaferm[™]
NATURAL FERMENTS

BAKO Raspberry Trifle Slice

Moist vanilla sponge, swirled with a tangy raspberry sauce and topped with custard cream.

Thaw, Decorate & Serve

88335

Case Size: x15

Quality you can rely on

**BAKO
SELECT**

Finish



*Serving Suggestions only
Supplied Undecorated

**10%
Off**

01.09.26 -
30.09.26



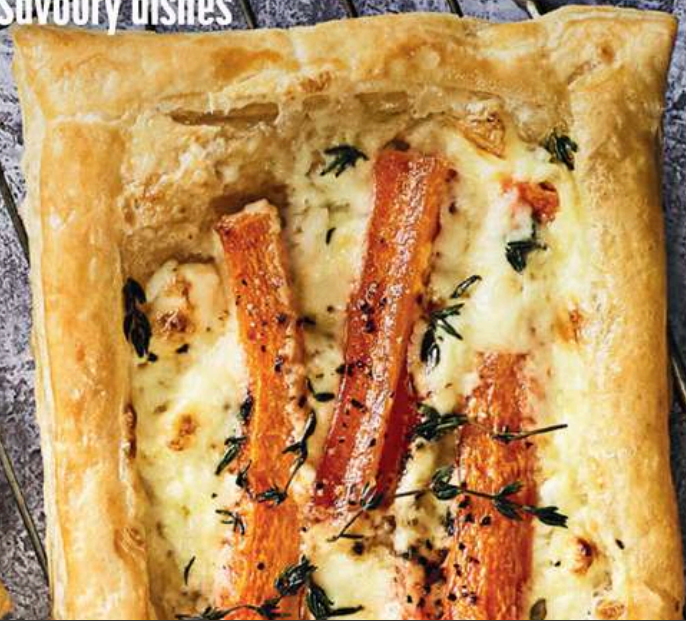


PASTRY PERFECTION

UP TO
£4.00
OFF

FROM THE BAKERS OF THE NO.1 PIE BRAND*

- 144 layers of Golden Puff Pastry
- Available in Blocks, Rolls & Sheets
- Suitable for small and large users
- Perfect for Sweet or Savoury dishes



ORDER NOW FROM



Product Code	Product Description	Size	Promo
81469	PUKKA TWIN PUFF PASTRY BLOCK	2 x 5kg	£2 OFF
81039	PUKKA PUFF PASTRY ROLLS	2 x 10kg	£4 OFF
81085	PUKKA PUFF PASTRY ROLLS	2 x 5kg	£2 OFF
81084	PUKKA PUFF PASTRY BLOCK	10kg	£3 OFF

* Circana data 52we 01.09.24

PASTE FOR TASTE *Seeds*

10 - 40 %

EASY TO USE

15 KG BOX



MORE RECIPES

ORDER TODAY

£2 OFF PER 15 KG BOX

Group Code: 77017

Cullompton Code: 73627


IREKS
www.ireks.co.uk

MADE PROPER TO TASTE PROPER

10% OFF

CHICKEN BHAJI PASTY

This sweet curry pasty, with coconut undertones and a mild heat contains chicken, chickpeas, cauliflower and onion bhaji combined with coconut milk, mango chutney, spices and seasonings. Encased in a pre-glazed, hand crimped pastry case and sprinkled with a coriander and rusk topping.

BAKO CODE 84244 | 20 x 283g



BACON, CHICKEN & LEEK PASTY

This delicious pasty containing pieces of smoked bacon, tender chicken and fresh sliced leek, combined with diced potatoes and onions in a creamy white sauce with cheese is seasoned with oregano, salt and black pepper and wrapped in our unique pre-glazed hand-crimped pastry case.

BAKO CODE 84217 | 20 x 283g



CHEESE & ONION PASTY

Suitable for Vegetarians

A delicious pasty containing cheddar cheese, onions and potatoes with a mild creamy cheddar cheese flavour, sweet onion tones and light peppery heat, encased in our unique pre-glazed hand-crimped pastry case.

BAKO CODE 84211 | 20 x 283g



PROPER CORNISH VEGAN PASTY

Suitable for Vegans

As close to the authentic recipe of a traditional Cornish pasty, using fresh Cornish potatoes, swede and onions with delicate undertones of pepper and made with delicious soya Plant-Based Mince from Meatless Farm. The delicious filling, with its warming traditional aroma is encased in our unique hand-crimped, vegan glazed pastry case.

BAKO CODE 84216 | 20 x 283g

BAKO Thaw & Serve Muffins

The refreshed range of thaw & serve sweet muffins. Available in delicious Blueberry-filled, Double Chocolate & Triple Chocolate filled and unfilled varieties.

Simply thaw & serve for consistent, quality confectionery when you need it most

Quality you can rely on



Filled Triple Chocolate Muffins

94203 24x133g

Chocolate Muffins with Plain, Milk & White Chocolate Chip additions, filled with a Chocolate Sauce centre.

Individually Plastic Wrapped

*Moist,
Chocolatey
Filling*



frozen

**BAKO
SELECT**

Finish

Triple Chocolate Muffins

94200 30x123g

Chocolate Muffins with Plain, Milk & White Chocolate Chip additions.

Individually Plastic Wrapped

Filled Blueberry Crumble Muffins

94204 30x120g

Plain Muffin with blueberry pieces, with a blueberry jam filling, topped with a butter crumble.

*Blueberry
Jam Filling*

Double Chocolate Muffins

94201 48x120g

Chocolate Muffins with Plain & Milk Chocolate Chip additions.

SATIN CRÉME CAKE MIXES

Buy 3 bags get 1 FREE*
on Satin CC flavour mix bags

*offer available on same flavour bags, between 1st - 30th September

Ultimate Mocha
Fudge Cake



For this recipe & more,
scan to download
your booklet



Range
available
in **12.5kg**
recyclable
bags

Irresistible Cookies

Our Baker & Baker Supreme Cookies are quick and easy to use. Simply bake from frozen for a range of irresistible American-style soft & chewy cookies

10%
OFF



Freshly baked
from frozen
in just
15 minutes

Group Code	Cullompton Code	Product Description	Size
88256	17999	B&B Supreme Milk Choc	90 x 50g
88265	17100	B&B Supreme Double Choc	90 x 50g
81052	17928	B&B Supreme White Choc	90 x 50g


Baker & Baker
— WE ARE AMERICAN BAKERY —

2026 HARVEST UPDATE

As the 2026 harvest season progresses, mixed weather conditions are shaping the outlook across key agricultural commodities. While rapeseed and wheat harvesting is advancing well, with encouraging quality and yields in some regions, concerns remain around the impact of prolonged dry weather on wheat, oats and sugar production. With harvest results still emerging, the coming weeks will be crucial in determining final yields, availability and pricing across bakery commodities.

WHEAT



The UK wheat harvest is progressing well, with dry weather allowing combines to make rapid progress across much of England. Harvest is most advanced in the south and east, while northern regions and Scotland remain behind due to later crop maturity. Early reports suggest generally average to above-average yields, although performance has been variable across the country. While recent dry weather has aided a speedy harvest, it appears to have had an adverse effect on yield. Provisional estimates are around 6.8 tonnes per hectare, compared to 7.2 tonnes last year, roughly 13% below the five-year average.

Despite lower yields, early data show grain quality has so far been encouraging, with lower moisture levels as a result of the dry spring and summer we've had this year. Protein levels across all wheat groups are above average, and wheat hardness has also increased, leading to higher water absorption potential. Flour performance remains consistent with last year, with millers reporting similar water addition rates.

The European rapeseed harvest is progressing well, with the EU estimated to be around 70-75% complete and the UK reaching 73% by the end of July. Harvest has advanced furthest in southern England, where most crops have now been cut, while progress has been slower further north, particularly in Scotland.

Prolonged hot and dry weather across Europe during June and July has raised concerns over yield potential, prompting the EU crop forecast to be revised down. There has been debate over whether the heat caused significant additional yield losses, with many traders suggesting the crop had already reached maturity and that the dry conditions instead allowed farmers to harvest more quickly.

Despite the challenging weather, early harvest results have been encouraging. UK yields are around 17% above the five-year average, although performance has varied considerably by region.

Looking ahead, the longer-term outlook for the European oilseed sector remains positive. The European Commission expects total oilseed production, including rapeseed, sunflower and soybeans, to increase by 3.1% in 2026/27, supported by larger planted areas and improved sunflower yields. Demand for rapeseed is also expected to remain firm, underpinned by ever-growing renewable energy legislation.

RAPESEED



POTATO



The potato flake market remains stable but is facing pressure from agricultural volatility, energy costs, and changing consumer demand patterns. Demand for potato flake is being supported by their wide use in snacks, bakery products, and prepared meals.

Potato availability varies by region due to weather conditions, crop quality, irrigation challenges, and input costs. Energy, labour, fertiliser, and transportation expenses remain key factors influencing production costs. European production remains a major influence on global pricing, with harvest volumes and quality in key growing regions determining market sentiment.

The oat market remains finely balanced, current market fundamentals remain supportive of higher prices for 2026. Supply and demand are tight, with farmers holding on to stock due to potential lower crop yields this year.

Harvest results have been mixed, with yields proving highly variable by region. Early indications suggest some fields are delivering yields as much as 30% below last year's levels, although a clearer picture will emerge in the coming weeks. Winter oats, which account for approximately 20% of total production, appear slightly weaker than last season. The greater uncertainty lies with the spring oat crop, where drought conditions during the growing season have raised concerns over yields.



OATS

SUGAR



The situation across Europe has shifted over the past month. Earlier in the year the focus was on high stocks and the extent to which reduced area would tighten the balance sheet in 2026/27. Today, the more important question is whether current yield expectations can be achieved.

The latest outlook assumes a significant reduction in production compared with last season. However, that forecast also assumes yields that may prove difficult to achieve if dry conditions persist through August. With crops now in the key bulking period, rainfall or lack thereof over the next few weeks is critical to final yield outcomes.



Article written by BAKO Group's Senior Commodity Manager, Julia Price & Commodity Buyer, Tom Smalley



10%
OFF



◆◆ CELEBRATING 100 YEARS *of Baking* ◆◆

CODE	PRODUCT DESCRIPTION	CASE COUNT	UNIT WEIGHT
Group: 80033 Cullompton: 17399	WRIGHTS TRADITIONAL BEEF & VEGETABLE PASTY	30	216g

COMPLEAT
FOODSERVICE

HOME OF



Spelt & Honey



100 % MIX

EASY TO USE

25 KG BAG



←
recipes here

BAKO product code:

Group: 77036
Cullompton: 46132

ORDER TODAY
£2 OFF PER BAG



ireks.bakingcrew


IREKS
www.ireks.co.uk

Baking The Future



BAKO has launched the second year of BAKO's Young Bakers Initiative, a campaign searching for the next big bakery product by challenging two aspiring bakery professionals to develop innovative new products for nationwide launch in early 2027.

Following the success of last year's inaugural programme, which culminated in a national product launch and a Silver Award at the British Baker Best Cake competition, the initiative returns with an even greater focus on commercial product innovation, giving students the opportunity to turn consumer trends and creative ideas into products destined for bakery shelves across the UK.

Over the coming months, Holly Buttner and Alessia Ferreira Kilicaslan will work on a live new product development (NPD) brief, researching emerging food trends, identifying changing consumer preferences, creating new recipes and refining concepts before presenting their ideas for commercial launch through BAKO's national distribution network.

Unlike a traditional competition, the Young Bakers Initiative immerses participants in every stage of commercial product development, from initial concept generation and flavour profiling through to recipe refinement, technical validation, packaging, marketing and launch planning, providing a unique insight into how successful bakery products reach the marketplace.



The initiative also gives BAKO access to fresh perspectives from the next generation of bakery professionals, helping identify new opportunities to meet evolving consumer tastes while investing in the future talent that will shape the industry.

Throughout the programme the students will undertake bakery trend research, visit leading bakery businesses, test recipes, refine product concepts and present their final ideas before the successful products are launched nationally through BAKO in 2027.

Meet the 2026 Young Bakers

The Young Bakers Initiative is delivered in collaboration with Dawn Foods and University College Birmingham (UCB), giving Holly and Alessia Ferreira Kilicaslan access to expert mentoring, technical development support and insight into the commercial realities of modern bakery manufacturing.



UNIVERSITY
COLLEGE
BIRMINGHAM

"The opportunity to work on products that could eventually be **sold nationwide** is incredibly exciting. I'm looking forward to **exploring trends**, experimenting with flavours and learning what makes a product commercially successful. Seeing an idea develop from an initial concept into something customers can actually buy is **an experience very few students get.**"

Holly Buttner

Bakery Student and 2026 participant



"I'm particularly interested in new product development, so working on a live commercial brief is an **amazing opportunity**. I'm excited to explore new ingredients, consumer trends and healthier bakery concepts while **learning more about the commercial decisions** involved in bringing products to market."

Alessia Ferreira Kilicaslan

Bakery Student and 2026 participant



Profits generated through the Initiative product range will continue to support future programmes, helping create a sustainable initiative that invests in emerging bakery talent and encourages continued innovation across the UK bakery sector.



SIMPLY CLEVER SAUCES

Turn everyday desserts into irresistible menu favourites with our range of ready-to-use Sweet Sauces.

- ❄️ Freeze-thaw stable in application
- ✨ Customise with inclusions
- 👉 Ready-to-use hot or cold
- 🌿 Gluten Free
- 👨‍🍳 Endorsed by Craft Guild of Chefs

macphie

**SIMPLY
CLEVER
FOOD**

[f](#) [in](#) [@](#) /macphieuk
www.macphie.com



	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

TASTE PURE INDULGENCE

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.

Brought to you by the Masters Of Taste.



Scan QR
code for the
full recipe

Callebaut.com


CALLEBAUT
BELGIUM 1911

Tradition You Can Taste Since 2007



Honey & Mustard GSR - BAKO Group 73879 and BAKO Cullompton 74178

CORNISH PREMIER PASTIES

NEW!

The Honey & Mustard Gourmet Sausage Roll

A succulent blend of seasoned pork (34.5%) bursting with the sweetness of honey and the tangy punch of wholegrain mustard, wrapped in our puff pastry for a flavour-packed bite.

Already available in the range:

Herb & Black Pepper	73878
Sweet Chilli	73876
Pork & Apple Cider	73875
Cheese & Chutney	73877

AWARD WINNING AT THE WORLD PASTY CHAMPIONSHIPS 6 YEARS RUNNING

NEW!

The Medium Cornish Pasty

This is our original pasty, and to be a 'Cornish Pasty' must comply with PGI rules. It consists of potatoes, swede and onion - and of course the steak! We traditionally use trimmed skirtbeef.

We also have "inhouse" butchers to ensure that only the best quality beef goes into our pasties. This cut of beef produces a rich gravy during the baking process, thus ensuring (alongside our secret pepper seasoning!) a genuine flavoursome Cornish Pasty.

Cornish Pasty Association Producer No: CP08

Medium Cornish Pasty - 72649



Bridor celebrates 40 years of manufacturing high end pastries inspired by the traditional know-how of French artisan bakers. We aim for excellence, offering customers top-quality products.

15% OFF
THESE 4 PRODUCTS THROUGHOUT
THE MONTH OF SEPTEMBER.



Raspberry-filled Vegan Croissant 90g
BAKO Group Code: 20289
BAKO Cullompton Code: 72019



Pistachio Croissant 85g
BAKO Group Code: 20211
BAKO Cullompton Code: 73902



Almond Croissant 95g
BAKO Group Code: 20286
BAKO Cullompton Code: 72364



Cocoa and Hazelnut Filled Croissant 90g
BAKO Group Code: 20385
BAKO Cullompton Code: 33036

BAKO Puff Pastry Block

All vegetable puff pastry in slab form.

Defrost and pin to desired thickness- ready to use for sweet and savoury applications.

Controlled lift and light eating.

82760 2x5kg Frozen

BAKO Mincemeat

Sweet and fruity mincemeat.

Gluten-free and Nut-free.

33535 12.5kg



Quality you can rely on

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

74 Roman Way Industrial Estate, Longridge Road, Preston, Lancashire, PR2 5BE

T: 01772 664300

BAKO - LISBURN HOME OF FINLAYS FOODS

29 Maghaberry Rd, Moira, Craigavon, Co Armagh, BT67 0JD

T: 028 9261 1300

BAKO - CULLOMPTON

Saunders Way, Kingsmill Industrial Estate, Cullompton, Devon, EX15 1BS

T: 01884 831920



puzzling BREAK

PROVE YOUR SOURDOUGH SMARTS!

It's time to put your sourdough knowledge to the test.

Five questions, two possible answers - True or False?



- A sourdough starter contains flour and water.



- Sourdough can only be used to make loaves.



- Fermentation helps develop sourdough's characteristic flavour.

- A sourdough starter has to be made fresh for every bake.



- Temperature can affect fermentation time.



LAST PUZZLE ANSWERS

Croissant

Butter

Almonds

A fermented starter

Cakes for finishing

FOLLOW US ON SOCIAL MEDIA



MORE PUZZLES IN NEXT MONTH'S EDITION



'The key ingredient to the food industry' ®

— IN THE — *Mix*

FOOD INDUSTRY INSIGHTS & OFFERS