

IN THE *Mix*

FOOD INDUSTRY INSIGHTS & OFFERS



Pg 4

Halloween and Beyond

Refine your Autumnal product range to last beyond the Halloween peak with a few quick adjustments.



Page 12

NEW! Festive Launches

World Class Savouries from Cornish Premier, with a festive twist- try the Xmas Gourmet Sausage Roll and Turkey and Cranberry Pasty

WELCOME

TO IN THE MIX

Dear Customer,

As autumn settles in and the festive season begins to appear on the horizon, our October edition is all about making your seasonal range work harder for you. This month, we explore how familiar autumnal favourites can be given a Halloween twist with just a few simple changes, allowing you to build a versatile range that can evolve throughout the season rather than starting from scratch for every occasion. From warming spices and comforting flavours to eye-catching edible decorations, there are plenty of ways to create seasonal impact while keeping production practical.

We've also packed this issue with products and discounts to help you prepare for the busy months ahead. Explore our range of BAKO Select ingredients and seasonal essentials, including spices, bakery fats, Thaw & serve Cakes for Finishing and our savoury Festive Slice, alongside edible decorations for both Halloween and Christmas. You'll also find two new festive launches from Cornish Premier Pasties, our latest product offers and a recipe for frightfully clever Brainy Chocolate Cupcakes.

BAKO were proud support the 2026 Craft Bakers Association Business day event as Event Partner, held last month in Birmingham; organised as part of our joint mission to support the industry and the next generation of UK bakers. Turn to page 26 for a rundown of the day, including our very own BAKO Director, Duncan Hindley, following in his great-grandfather's footsteps in being named President Elect of the Craft Bakers Association.

With ideas that can take you from autumn through Halloween and towards Christmas, this edition is designed to help you make the most of the season while keeping your range flexible, creative and commercially focused.

With warmest regards,



EDITOR
Peter



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

*Unavailable to BAKO Cullompton customers

MORE THAN HALLOWEEN



Halloween might only last one night, but the flavours, colours and bakes associated with it have much more staying power.

Rather than creating a separate Halloween range, why not build an autumnal offering that can take you through October and November and into the run-up to Christmas? Start with versatile seasonal favourites and let the finishing do the hard work.

Start with autumn flavours

Apple and cinnamon, caramel and toffee, chocolate, ginger and warming spices all feel right at home at this time of year, without being tied to one date in the calendar.

Think spiced muffins, chocolate brownies, caramel-topped traybakes, apple-filled pastries or decorated cookies. They can

earn their place on the counter throughout autumn while providing the perfect base for limited-edition Halloween creations.

A little finishing goes a long way

Simple changes can quickly give an existing bake a Halloween makeover. Chocolate drizzles can become spider webs, while icing, sprinkles and themed decorations can transform cookies, cupcakes and doughnuts for October.

And Halloween doesn't have to mean bright orange and green. Deep chocolate browns, burnt orange, caramel and burgundy can create a more autumnal look with appeal beyond the spooky season. Once Halloween is over, change the decoration and the core bake can stay exactly where it is.

Make your range work harder

The same approach can take you towards Christmas. A spiced cake dressed for Halloween in October can simply switch to an autumn finish in November, then take on a festive twist for Christmas.

For bakeries and foodservice businesses, that means fewer one-off products to plan around, greater flexibility and more opportunities to make the most of ingredients already in your kitchen.

A few simple changes can keep your range feeling seasonal long after Halloween is over. Explore everything you need for autumn and beyond at www.bako.co.uk or call **0808 196 2344** to place your order.

Create your own

Brainy Chocolate Cupcakes

**BAKO
SELECT**

Ingredients

BAKO Code

<i>BAKO Chocolate Crème</i>	<i>22102</i>
<i>Cake Mix - 1kg</i>	
<i>BAKO Whole egg - 350g</i>	<i>94045</i>
<i>BAKO Rapeseed Oil - 300g</i>	<i>12019</i>
<i>Water - 225g</i>	

FOR DECORATION

<i>Marshmallows - 900g</i>	<i>29192</i>
<i>Rice Crispies - 360g</i>	<i>33496</i>
<i>Red food colour as desired</i>	<i>51119</i>

Method

- Add cake mix, egg, oil and water to machine bowl fitted with beater attachment
- Mix 1 minute 1st speed, scrape down and mix for a further 3 minutes on middle speed
- Deposit into cupcakes at approx. 50g each
- The above recipe yields 36 cupcakes
- Bake at 180°C for approximately 25 minutes
- Allow to cool
- In a bowl, heat / melt marshmallows
- Add red food colour as desired
- Stir in rice crispies
- Ball up marshmallow crispies at around 35g each into an egg shape
- Press in the middle of the egg shape to separate into two hemispheres
- Leave a piece at the bottom so the two sides remain attached
- Use a thin paintbrush dipped in red colour and draw dots for depth

Whip up spooky creations with **BAKER&BAKER**

Transform everyday bakes into Halloween treats with Baker & Baker's **Fudgeice** and **Mallows**. Drizzle, coat or whip Fudgeice, add spooky colours and soft mallows for wickedly delicious creations



Baker & Baker Ingredients

38118	Chocolate Fudgeice	12.5kg	Natural flavour chocolate fudge icing
38129	Caramel Fudgeice	12.5kg	Natural flavour caramel fudge icing
22920	Caramel Fudgeice	12.5kg	Caramel flavour fudge icing
39053	White Fudgeice	12.5kg	Natural flavour fudge icing

39201	RTU Toffee Filling	10kg	Toffee filling - ready to use
22560	Mallow	10kg	Marshmallow base with egg white
22824	S-Mallow	12.5kg	Marshmallow base with gelatine & natural flavouring

BAKER & BAKER Products UK

Stadium Road • Wirral • CH62 3NU

Freephone: 0800 783 4697

www.bakerandbaker.eu

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your passion



Make Halloween last all Season

Get ahead of the 'spooky season'
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£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





Dawn®



£4 Off
BEST SELLING
BASES AND
SOUPLESSE
ORANGE!

Terror-ific Halloween savings

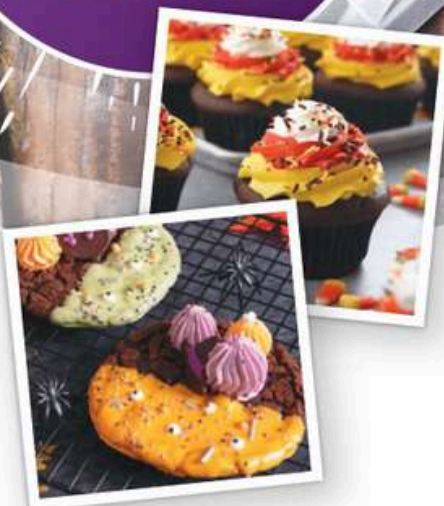
Get **£4 OFF** our favourite
chocolate cake bases and
Souplesse Orange!

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!

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and stay informed!

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Your Partner for cake variety

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**£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.



All Butter Croissant

Group Code: 81083

Cullompton Code: 17692

Case size: 48x70g

£2 OFF PER CASE



Pain Au Chocolat

Group Code: 81401

Cullompton Code: 16181

Case size: 48x90g

£2 OFF PER CASE



Find out more here:

www.schulstadbakerysolutions.co.uk

@schulstadbakerysolutions_uk

Christmas 2026

BAKO Group Code	BAKO Culloompton Code	Description	Pack Size
50030	487584	Dobla Mr Frosty	x80
50032	8756	Dobla Galaxy Star Dark	x304
50023	-	Dobla Golden Star	x248
50046	48770	Dobla Santa Hat	x218
60685	48472	Dobla Dark Holly Leaf with Berry	x182
60285	48471	Dobla Green Holly Leaf with Berry	x182
50089	-	Dobla Merry Christmas Seal	x154
50049	48768	Dobla Merry Xmas Assortment	x189
50053	48773	Dobla Gingerbread Couple	x200
50073	74023	Dobla Candy Cane	x120
50065	-	Dobla Santa Buckle Mini	x240
50081	-	Dobla Bronze Crumble	x486
50086	-	Dobla Red Crumble	x486



50030



50032



50023



50046



60685



60285



50089



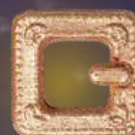
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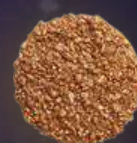
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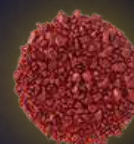
50073



50065

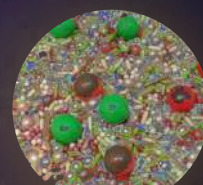


50081



50086

24089	-	Truly Merry Berry Sprinkletti	1kg
24088	-	Truly Mulled Wine Sprinkletti & Choco Balls	1kg
24090	-	Truly Glimmer Christmas Trees	800g



24089

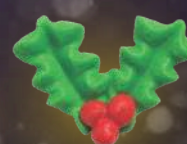


24088

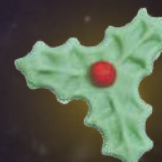


24090

92385	C369	Culpitt Holly & Berry 20mm	x250
92388	CUG775	Culpitt Light Green Holly & Berry 24mm	x370
91164	CSMC008EF	Culpitt Sweet Melt Carrot 25mm	x260
92748	C265	Culpitt Santa Heads 35mm	x196
92387	C374	Culpitt Christmas Friend 25mm	x200
92389	CSUG874	Culpitt Elf Jacket Plaques 60mm	x160
92897	CSUG904	Culpitt Gingerbread Plaques 75x163mm	x72



92385



92388



91164



92748



92387



92389



92897

Frozen



Creamy Cocoa Filling

81844
Baker & Baker Creamy Cocoa Filled
Christmas Ring Doughnut
48x74g



80149 / 17867
Wrights Jam Tart
Shells
264x26g



80151 / 17829
Wrights Custard
Tart Shells
165x36g

Ambient



75096
Gingerbread
Mini Men
400x10g



75158
Gingerbread Snowman
120x31g



75067
Gingerbread Christmas Tree
105 x 42g

**BAKO
SELECT**
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Manager for more information on regional
availability & our full Product Range.

BAKO

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CORNISH PREMIER PASTIES

The Christmas Gourmet Sausage Roll

74600 30x160g

This tasty Gourmet Sausage Roll contains pork seasoned with sage and onion stuffing, smoked bacon, and cranberries.

CHRISTMAS PRODUCTS AVAILABLE NOW

The Turkey & Cranberry Pasty

74601 30x290g

This ever-popular Christmas Pasty has stood the test of time. Tender turkey breast, sage and onion stuffing and a rich cranberry sauce all mixed with the staple potato and onion.

The perfect Christmas pasty, full of festive deliciousness with every bite!



The Butcher, The Baker, The World Class Pasty Maker

BAKO Cakes for Finishing

The range of deliciously adaptable cakes for you to enhance and personalise with your own finishing ideas. Simply thaw, decorate and serve to add value and grab attention – your way!

**BAKO
SELECT**

Finish

Quality you can rely on

Irish Coffee Slice

Moist vanilla sponge cake, with a coffee caramel filling and topped with Irish liqueur cream.*

Sold undecorated – serving suggestions only

*Contains alcohol

88336

15x89g



Black Forest Slice

Rich chocolate flavoured sponge cake, with a red cherry filling and cream topping.

Sold undecorated – serving suggestions only

88337

15x92g



BAKO Select Festive Slice

The deliciously festive savoury puff pastry slice, filled with chicken, stuffing, cranberries and brie pieces in a creamy white gravy, glazed & topped with a crunchy crumb.

88338 36x175g Frozen - Unbaked

**BAKO
SELECT**

Finish

**Serve up
Christmas Lunch...
in an irresistible
ready-made slice**

Quality you can rely on



BAKO Spices

Ground Ginger

Ground, Dried & Heat
Treated Ginger.

94107

2kg

Ground Nutmeg

Ground, Dried & Steam
Treated Nutmeg

94128

2.5kg

Golden Cinnamon

Ground, Dried & Heat
Treated Cassia Cinnamon

94129

2kg

**BAKO
SELECT**

Ingredient



Quality you can rely on

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.

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THE MONTH OF OCTOBER.



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*

**BAKO
SELECT**

Finish

Triple Chocolate Muffins

94200 30x123g

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

Individually Plastic Wrapped



frozen

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.

BAKO Select Fats

The comprehensive range of high quality solid bakery fats, formulated to suit general and specialised applications.

Sold in 12.5kg Plastic Lined Boxes.

AV

All Vegetable

NH

Non-Hydrogenated

CL

Coloured

*Quality you can rely on***94097 NEW CODE****BAKO Select Shortening**

Produces a less elastic dough, ideal for creating tender eating, crumbly Cookies, Shortcrust Pastry, Doughnuts, Bread & Morning Goods.

Can be melted or softened and creamed into a mixture as a butter alternative and has a higher melting point than most other fats, allowing baked goods to hold their shape better.

AV**NH****94096 NEW CODE****BAKO Select Pastry Margarine**

With excellent plasticity, aiding in ease of sheeting and use in a pastry break, this is your solution for creating sweet or savoury Morning Goods that melt in the mouth.

Can be used in all pastry production methods, including rough puff, for perfectly flaky and non-greasy results in Puff Pastry, Danish or Croissants.

AV**NH****CL**

10%
OFF

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SINCE 1926
Wrights
OF BAKING

CODES	PRODUCT DESCRIPTION	CASE COUNT	FORMAT	UNIT WEIGHT
84093 / 17397	PUFF STEAK & KIDNEY PIES	32	FROZEN UNBAKED	195g
80224 / 17398	FU PUFF CHICKEN & MUSHROOM PIES	30	FROZEN UNBAKED	195g
84053	PUFF STEAK & ONION PIES	32	FROZEN UNBAKED	195g
84092/ 17387	PUFF STEAK PIES	32	FROZEN UNBAKED	195g

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FOODSERVICE**

HOME OF

SINCE 1926
Wrights



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- 👨‍🍳 Endorsed by Craft Guild of Chefs

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CLEVER
FOOD**

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Multiseed: as it's meant to be

50 % MIX

EASY TO USE

12.5/25 KG BAGS

VEGAN

CLEAN LABEL



←
recipes here

BAKO product code: 77063 (12.5 kg) 77118 (25 kg)

BAKO Cullompton: 46119 (12.5kg) 77118 (25kg)

ORDER TODAY
£2 OFF PER BAG



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IREKS
www.ireks.co.uk

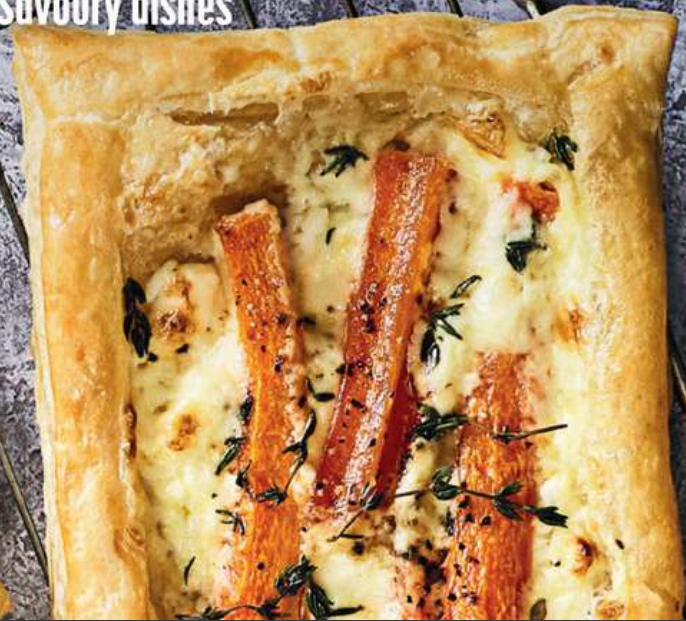


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- Available in Blocks, Rolls & Sheets
- Suitable for small and large users
- Perfect for Sweet or Savoury dishes



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/ 17871	PUKKA PUFF PASTRY ROLLS	2 x 5kg	£2 OFF
81084/ 17853	PUKKA PUFF PASTRY BLOCK	10kg	£3 OFF

* Circana data 52 we 01.09.24

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BAKO Cullompton Code: 21225



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52040

Dots® Berry
Cheesecake Donut

36x82g



52036

Dots® Caramelized
Biscuit Donut

36x76g



51239

Dots® Plain
Ring Donut

72x44g



88300 / 72038

Dots® Berliner
Plain Donut

36x58g



52033

Dots® Caramel
Donut

36x73g



52035

Dots® Strawberry
Sprinkle Donut

36x72g

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ORIGINAL

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BELCOLADE

THE REAL BELGIAN CHOCOLATE

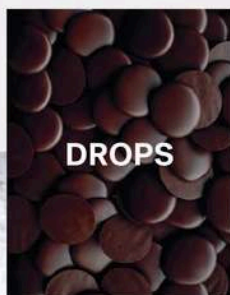
ELEVATE YOUR CHOCOLATE-BASED CREATIONS

Belcolade is the quality chocolate brand dedicated to professional chefs, chocolatiers, confectioners, pâtissiers and bakers.

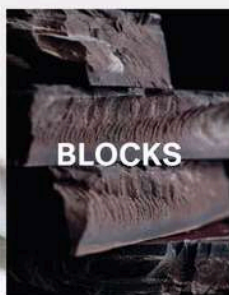
Belcolade Real Belgian Chocolate, perfect for decorating, enrobing, filling or topping.



GRAINS



DROPS



BLOCKS



SHAVINGS



CHUNKS



Discover innovative tastes and sustainable chocolate through our Cacao-Trace programme, plant-based couverture and single origin products.

Belcolade Plain
Enrobing Chocolate

Pack
Size

15kg

BAKO
Code

82290

BAKO
Cullompton
Code

72616

Belcolade Milk
Enrobing Chocolate

15kg

82291

72617

Belcolade White
Enrobing Chocolate

15kg

82292

72618

Celebrating the Future of Craft Baking at the CBA Business Day 2026

We were extremely proud to be the event partner for this year's Craft Bakers Association Business Day, held at The Eastside Rooms, Birmingham last month.

Bringing together bakers, suppliers and supporters from across the UK, the CBA's flagship annual event is all about sharing experiences, exchanging ideas and looking ahead to the future of craft baking. This year's programme included expert-led insight sessions, a baking competition, industry supplier showcases and the evening awards dinner.

A proud moment for BAKO

One of the highlights of the day was seeing BAKO Director Duncan Hindley named President Elect of the Craft Bakers Association. It's a role with a particularly special family connection for Duncan, whose great-grandfather was CBA President back in 1935 – an incredible 91 years apart and a fantastic piece of baking industry history.

Our CEO Mike Tully also took to the stage during the Business Day, contributing to a packed programme focused on the challenges, opportunities and ideas shaping the sector. From cyber security and new employment legislation to bakery tourism, food standards and live product demonstrations, the programme reflected just how varied the considerations are for today's bakery businesses.

Looking to the next generation

The future of the industry was a big part of the day too, and it was fantastic to have Holly Buttner and Alessia Ferreira Kilicaslan there to experience it. They are this year's participants in the BAKO Young Bakers Initiative, which is delivered in partnership with Dawn Foods and University College Birmingham.

Over the coming months, Holly and Alessia will be developing their own ideas through a live new product development brief, with the potential for their work to lead to a nationwide BAKO product launch in early 2027.

Giving emerging talent the opportunity to spend time at events like the CBA Business Day is an important part of that experience. It gives them the chance to meet people from across the sector, discover new products and ideas and see first-hand the breadth of opportunities available within the baking industry.

The CBA's own baking competition also recognised the importance of developing new talent, with categories open to students and apprentices alongside established bakery businesses.

Supporting the future of baking

Being event partner is about more than having our name on the stage. It's about supporting an industry that we work with every day and creating opportunities for bakers, suppliers and the next generation to come together.

It was a brilliant day for the industry, and one BAKO was very proud to be part of!



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

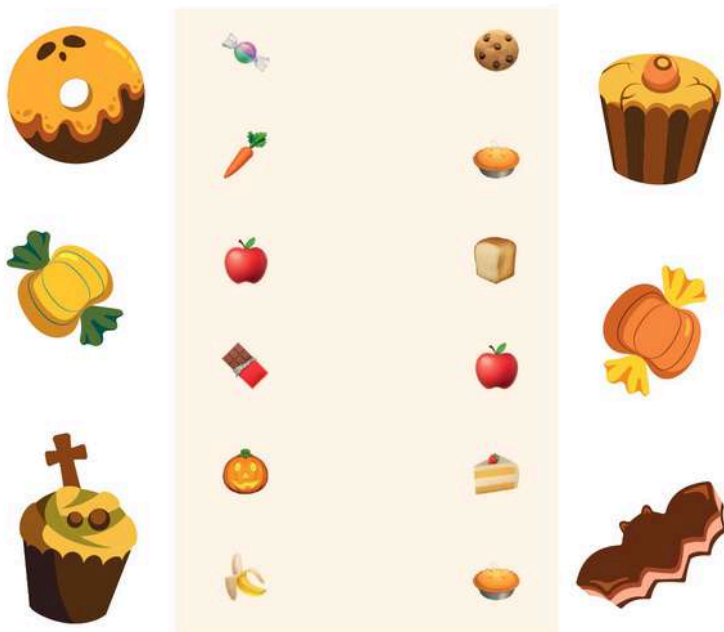
T: 01884 831920



Puzzling BREAK

MATCH THE BAKE!

Can you crack the emoji clues? Draw a line between the matching emojis to reveal some familiar bakes and seasonal favourites.



LAST PUZZLE ANSWERS

- **True** – A traditional sourdough starter is made from flour and water.
- **False** – Sourdough can be used for everything from focaccia to pizza.
- **True** – Fermentation helps develop sourdough's distinctive flavour and aroma.
- **False** – A sourdough starter can be used again and again with regular feeding.
- **True** – Temperature affects the speed of fermentation.

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MORE PUZZLES IN NEXT MONTH'S EDITION

THE TRICK TO GREAT TREATS THIS HALLOWEEN



RENSHAW
ESTD 1898

Get a reaction this Halloween with
Renshaw 'Just Roll with It' Fondant Icing
Available in 20+ colours.



RENSHAW
JUST ROLL WITH IT
FONDANT ICING



BAKELS MULTIMIX
CAKE BASE
60698 - 12.5kg

