



Experience the
SWISS PASSION *for baking*



Finest Baking Ingredients

&

Convenience Products

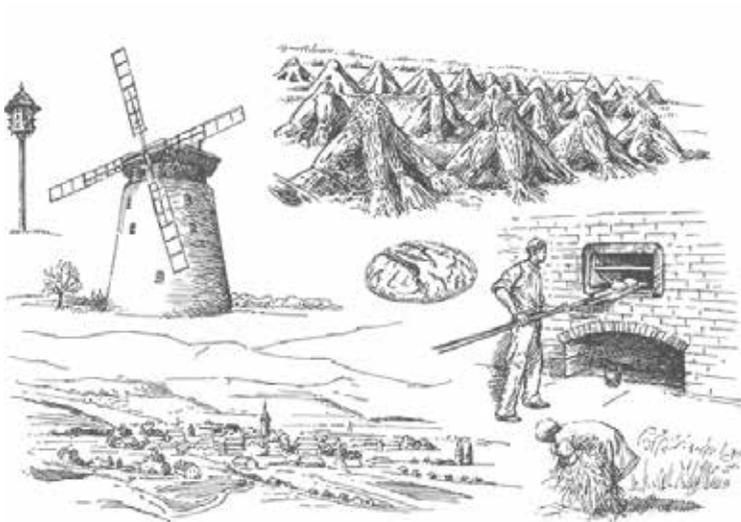
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*Over 40 years of experience in developing
bakery solutions for global markets*



The foundations of SwissBake® are built by cereal scientists, food technologists and baking experts who have spent over 40 years in researching and developing customised bakery solutions for clients across the globe.

Our manufacturing partner RAS group represents a heritage of over 30 years in cereal milling, flour milling and agro supply chain.



We are committed to maintaining highest quality standards across our entire value chain



Quality Promise

At SwissBake®, we believe that product quality is fundamental to our success. Hence we ensure that at every stage of our production right from product development to distribution, we maintain the highest quality protocols and keep ourselves updated with the latest process and technology standards.

WHY CHOOSE US



We are dedicated to serving your premium baking requirements



**SWISS
EXPERTISE**



**EXTENSIVE
RESEARCH**



**GLOBAL
SOURCING**

*Come savour Switzerland ...
Over three decades of innovating speciality breads.*



SWISSBAKE
INNOVATIVE BAKING SOLUTIONS

SB WHIPPING CREAM POWDER
Whipped Cream Powder

INGREDIENTS:
Wheat Flour, Sugar, Egg Whites, Egg Yolks, Cream, Salt, Emulsifier (E471), Stabilizer (E401), Citric Acid, Natural Flavour.

PREPARATION:
Whipped Cream Powder is used to whip cream. It is added to cream and whipped until stiff peaks form.

NUTRITIONAL FACTS PER 100g:

Energy	1600 kJ / 380 kcal
Protein	10.0 g
Carbohydrate	85.0 g
Fat	1.0 g
Fibre	0.0 g
Sodium	0.0 g

Product # P123050

SWISSBAKE
INNOVATIVE BAKING SOLUTIONS

BAGUETTE 10 CONC.
Bread Concentrate

INGREDIENTS:
Wheat Flour, Water, Yeast, Salt, Sugar, Emulsifier (E471), Stabilizer (E401), Citric Acid, Natural Flavour.

PREPARATION:
Bread Concentrate is used to make bread. It is mixed with water and yeast to form a dough, which is then baked.

NUTRITIONAL FACTS PER 100g:

Energy	1600 kJ / 380 kcal
Protein	10.0 g
Carbohydrate	85.0 g
Fat	1.0 g
Fibre	0.0 g
Sodium	0.0 g

Product # B12490

SWISSBAKE
INNOVATIVE BAKING SOLUTIONS

SAURTEIG PIZZA 30
Sourdough Pizza Base

INGREDIENTS:
Wheat Flour, Water, Yeast, Salt, Sugar, Emulsifier (E471), Stabilizer (E401), Citric Acid, Natural Flavour.

PREPARATION:
Sourdough Pizza Base is used to make pizza. It is mixed with water and yeast to form a dough, which is then baked.

NUTRITIONAL FACTS PER 100g:

Energy	1600 kJ / 380 kcal
Protein	10.0 g
Carbohydrate	85.0 g
Fat	1.0 g
Fibre	0.0 g
Sodium	0.0 g

Product # P12660

SWISSBAKE
INNOVATIVE BAKING SOLUTIONS

SUPERNICKEL BROT
Super Nickel Bread

INGREDIENTS:
Wheat Flour, Water, Yeast, Salt, Sugar, Emulsifier (E471), Stabilizer (E401), Citric Acid, Natural Flavour.

PREPARATION:
Super Nickel Bread is used to make bread. It is mixed with water and yeast to form a dough, which is then baked.

NUTRITIONAL FACTS PER 100g:

Energy	1600 kJ / 380 kcal
Protein	10.0 g
Carbohydrate	85.0 g
Fat	1.0 g
Fibre	0.0 g
Sodium	0.0 g

Product # B12470

SWISSBAKE
INNOVATIVE BAKING SOLUTIONS

SCHNEE NON - MELTING SUGAR
Non-Melting Sugar

INGREDIENTS:
Sugar, Dextrose, Invert Sugar, Starch, Citric Acid, Natural Flavour.

PREPARATION:
Non-Melting Sugar is used to make cakes and pastries. It is mixed with other ingredients and baked.

NUTRITIONAL FACTS PER 100g:

Energy	1600 kJ / 380 kcal
Protein	0.0 g
Carbohydrate	100.0 g
Fat	0.0 g
Fibre	0.0 g
Sodium	0.0 g

Product # P12320

Swiss Perfection



HIGH-FIBRE BREAD

A curated range of High Fibre Bread Mixes to bake healthy high-fibre breads. These breads are high in fibre content with low GI. Added natural sourdough & malt augments the rustic look with delightful taste and aroma.



HIGH-FIBRE BREAD



WEIZEN BRAUNIS BROT 20

B12350

SwissBake® Weizen Braunis Brot 20 is a premix for preparing wholesome brown bread with natural flavour & texture. Key ingredients like dehydrated sour dough, malted barley flour and wheat bran make not just brown but healthy brown bread.



Wheat Flour
8000 gm



BROT MIX
2000 gm



Water
5800 - 6000 gm



Fresh / Dry Yeast
300 / 120 gm



Dosage: 20% | SKU: 10 kg, 20 kg.

HAFFER KLEIE BROT 25

B12600



Dosage: 25% | SKU: 10 kg, 20 kg.

Oat bran bread with high fibre & low GI, GOOD for diabetics



S Additional salt required

B12360

Complete mix for bran rich whole meal brown bread



WHOLEMEAL BRAUNIS



Dosage: 100% | SKU: 10 kg, 20 kg.

MULTIGRAIN BREAD



Dosage: 20% | SKU: 10 kg, 20 kg.

MULTSKORN BROT 20

B12390

Multskorn Brot 20 is versatile multigrain bread premix, which contains no salt or bread improver, making it a multipurpose grain blend for your bread, rolls, buns and baguettes. This highly concentrated mix has a blend of 11 different kinds of seeds, flakes and grains along with natural sourdough ferment. This mix makes crusty healthy multigrain bread, with a mild malty taste.

BAKER RECIPE

Wheat Flour	8000 gm
MULTSKORN BROT 20	2000 gm
Salt	150 gm
Enzy X-2D improver	200 gm
Water	5800 gm - 6000 gm
Fresh Yeast / Dry Yeast	300 gm / 120 gm

S Additional salt required **i** Additional improver required





SUNFLOWER BROT 25



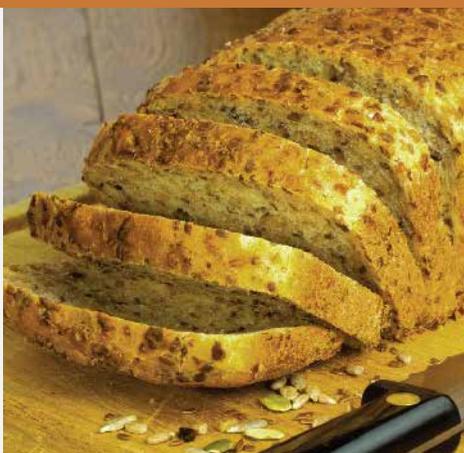
B12430

A unique concentrated blend to prepare whole meal bread enriched with sunflower seeds. This nutritious blend is carefully formulated with linseeds, sesame seeds, wheat bran and **mostly sunflower seeds which contribute to a significant proportion of the dry mix.**

Ⓢ Additional salt required

Dosage: 25% | SKU: 10 kg, 20 kg.

SOJA PAN PLUS 33



B12440

A versatile multigrain mix with soya grits and soya flour for the preparation of nutritious Soya bread. It has a slight sour taste because of natural sour dough ferment. The bread is crusty and the crumb has a light creamish color.

Ⓢ Additional salt required

ⓘ Additional improver required

Dosage: 33% | SKU: 10 kg, 20 kg.

MULTIGRAIN BREAD

DARK GRAINY PREMIX

B12400

Premix for preparing dark and crusty multigrain bread with added malt.

Dosage : 20% | SKU: 10 kg, 20 kg.

11 GRAINS BROT

B13322

Premix for preparing multi-cereal bread with 11 nutritious grains and seeds.

Dosage : 25% | SKU: 10 kg, 20 kg.

SWISS COUNTRY BROT 40

B12420

Premix for preparing authentic Swiss-Country style multigrain bread with rye and sourdough.

Dosage : 40% | SKU: 10 kg, 20 kg.

3 SEED BROT MIX

B13360

A unique concentrated mix for preparing 3 seeded breads & rolls.

Dosage : 25% | SKU: 10 kg, 20 kg.

SELECT SIX GRAIN

B13365

A special multigrain with sesame seeds, millet, semolina, linseeds, corn, oats, rye along with sourdough and malt extract.

Dosage : 33% | SKU: 10 kg, 20 kg.

MULTIGRAIN BREAD



Dosage: 50% | SKU: 10 kg, 20 kg.

MALTO EXTRA DARK 50 B12410

Malto Extra Dark 50 is a multigrain mix for preparation of dark multigrain bread. It contains blend of seeds like sunflower seeds, linseed, corn, sesame seeds, oats and rye along with malted barley. Using this mix you can bake a variety of perfect malty multigrain breads.

BAKER RECIPE

Wheat Flour	5000 gm
MALTO EXTRA DARK 50	5000 gm
Water	5800 gm - 6000 gm
Fresh Yeast / Dry Yeast	300 gm / 120 gm



GERMAN RYE BREAD

A range of traditional German breads made using coarse rye flour, sourdough ferment and rye malt. Experience authentic German rye bread with original taste and rustic flavour.



GERMAN RYE BREAD



PUMPERNICKEL BROT

B12470



Dosage: 50% - 100% | SKU: 10 kg, 20 kg.

Pumpernickel Brot is a convenient premix for the preparation of original German pumpernickel bread without soaking. For lighter bread, mix with the desired quantity of wheat flour.

NORDLÄNDER

B12480



Dosage: 50% - 100% | SKU: 10 kg, 20 kg.

Premix for the preparation of traditional dark rye bread of Northern Europe with lots of sunflower seeds. It has an intense rye malt taste, darker interior and a long shelf life.

ROGGEN BROT 50

B12450



Dosage: 50% | SKU: 10 kg, 20 kg.

Roggen Brot 50 is a classic premix ideal for preparing traditional aromatic German rye bread. This rustic mix has natural rye flour that yields authentic German style rye bread.

ROGGEN BROT 40 LIGHT

B12460



Dosage: 40% | SKU: 10 kg, 20 kg.

A traditional mix for making lighter version of traditional rye bread without caraway seeds. This multipurpose premix can also be used for making rye baguettes and rolls.

BAGUETTES



BAGUETTE 10

B12490



Dosage: 10% | SKU: 10 kg, 20 kg.

A convenient premix to make crunchy and aromatic French Baguettes. This multipurpose premix can be used to prepare a range of baguettes, baguette rolls, and other French bread varieties.



BAGUETTE 10
1000 gm



Wheat Flour
9000 gm



Water
7000 gm



Fresh / Dry Yeast
300 / 120 gm

WHOLE WHEAT BAGUETTE 30

B12500



Dosage: 30% | SKU: 10 kg, 20 kg.

Concentrate for whole wheat baguette with natural sour dough.



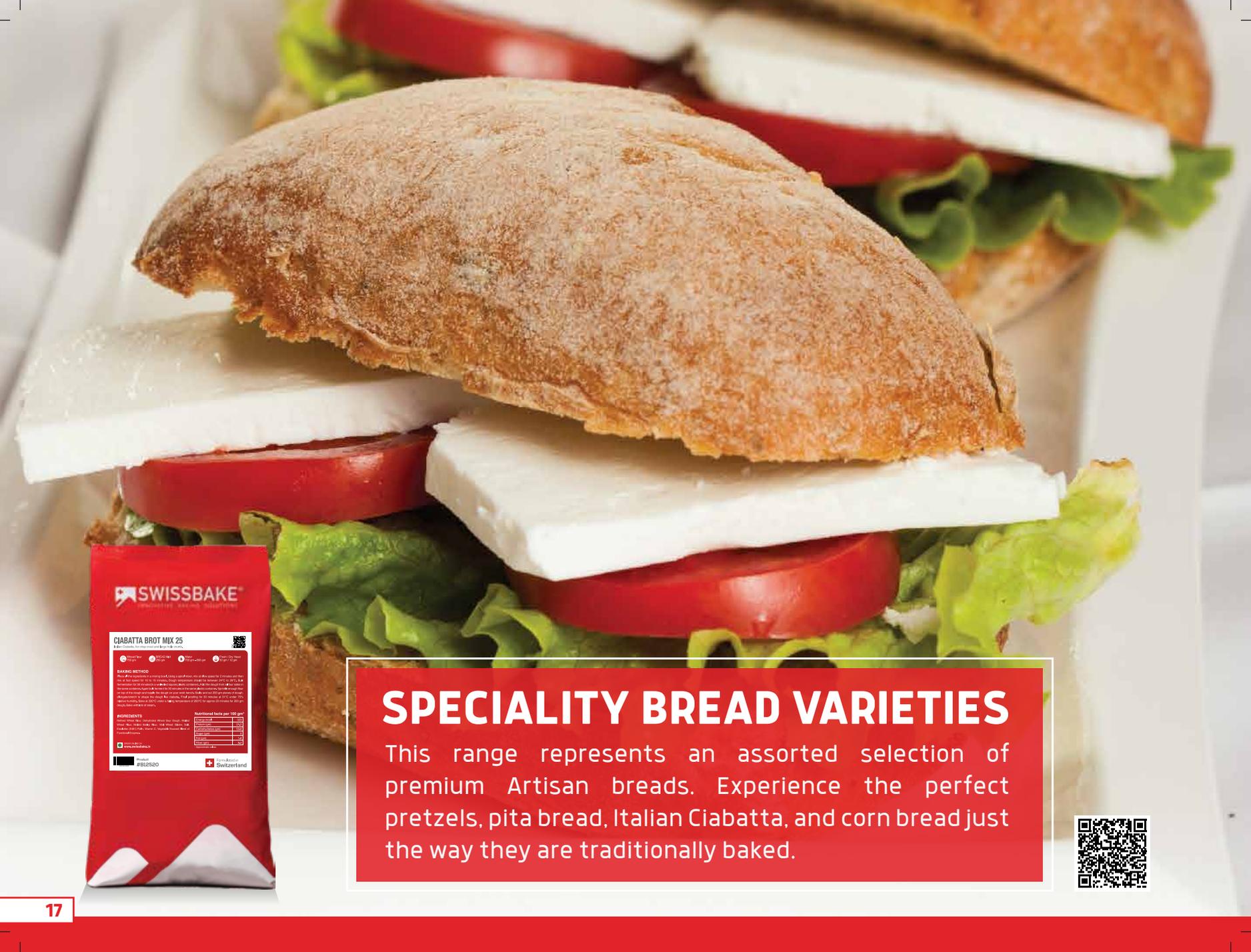
B12510

MULTIGRAIN BAGUETTE MIX

Concentrate for preparing multigrain baguette with a rich mix of grains & seeds.



Dosage: 20% | SKU: 10 kg, 20 kg.



SWISSBAKE
SPECIALITY BAKING SOLUTIONS

CIABATTA BROT MIX 25
1.5kg (3.3lb) x 16.67% moisture content

BAKING METHOD
Pre-heat oven to 220°C (428°F) and bake for 20-25 minutes. For a softer crust, reduce temperature to 180°C (356°F) for the last 5 minutes. Bake until golden brown. Cool on a wire rack. For a crispier crust, increase temperature to 250°C (482°F) for the last 5 minutes. Bake until golden brown. Cool on a wire rack. For a softer crust, reduce temperature to 180°C (356°F) for the last 5 minutes. Bake until golden brown. Cool on a wire rack.

INGREDIENTS

Wheat Flour, Yeast, Salt, Sugar, Malt, Enzymes, Emulsifier (E471), Preservative (E200).

Nutritional facts per 100 gm

Energy	1050 kJ
Protein	10.0 g
Carbohydrate	65.0 g
Fat	0.5 g
Fibre	0.5 g
Sugar	0.5 g
Salt	0.5 g

Product #BIS250 Switzerland

SPECIALITY BREAD VARIETIES

This range represents an assorted selection of premium Artisan breads. Experience the perfect pretzels, pita bread, Italian Ciabatta, and corn bread just the way they are traditionally baked.



SPECIALITY BREAD VARIETIES



CIABATTA BROT MIX 25

B12520

SwissBake® Ciabatta Brot Mix 25 is a unique concentrate for the preparation of authentic Italian style Ciabatta with a golden crisp crust and chewy crumb having uneven holes.



Wheat Flour
7500 gm



BROT MIX
2500 gm



Water
7200 - 7500 gm



Fresh / Dry Yeast
300 / 120 gm



Dosage: 25% | SKU: 10 kg, 20 kg.

MAIZE BROT 50

B12560



SwissBake® Maize Brot 50 is a convenient mix for the preparation of American style cornbread which is rich in vitamins, calcium, and iron.

Dosage: 50% | SKU: 10 kg, 20 kg.

PITA BREAD MIX

B12530

Easy to use mix for flat, soft, white 'Pita' bread.

Dosage: 100% | SKU: 10 kg, 20 kg.

POMODORI 5 SNACK

B13350

Italian style tomato spice blend for flavouring dough and batters.

Dosage: 5% - 10% | SKU: 10 kg, 20 kg.

PESTINI 5 SNACK

B13355

Italian style concentrated spice blend for flavouring dough & batters.

Dosage: 5% - 10% | SKU: 10 kg, 20 kg.



SPECIALITY BREAD VARIETIES



EASY KÜRTÖS MIX

B12545

Complete mix for the preparation of delicious cone-shaped, twisted spiral bread also known as chimney cakes.



**KÜRTÖS
MIX**
10000 gm



**Sunflower
Oil**
800 gm - 900 gm



**Orange Juice
(Optional)**
300 gm



Water
3500 - 3800 gm



**Fresh / Dry
Yeast**
300 / 120 gm

Dosage: 100% | SKU: 10 kg, 20 kg.

PRETZEL MIX 10

B12540

Pretzel Mix 10 is a special concentrate formulated for preparing authentic traditional German pretzels which are chewy and have a dense flavor. This mix imparts a unique brown crust, soft center and delicious taste that is characteristic of an authentic pretzel.



**Wheat
Flour**
9000 gm



**PRETZEL
MIX 10**
1000 gm



**Shortening
/ Oil**
300 gm



**Water
(30°C)**
5000 gm



**Fresh / Dry
Yeast**
300 / 120 gm

Dosage: 10% | SKU: 10 kg, 20 kg.



SPECIALITY BREAD VARIETIES



PANETTONE MIX

B12435

Convenient mix for the preparation of Italian-style sweet bread usually prepared during Christmas and New Year celebrations.

BAKER RECIPE

PANETTONE MIX	10000 gm
Cold Water	2900 gm
Egg Yolk	1800 gm
Butter	1500 gm
Fresh Yeast	800 gm
Fruit Mix	4300 gm

Rich buttery taste



Light & Airy Texture

Dosage: 100% | SKU: 10 kg, 20 kg.

SB WURZELBROT LIGHT

B12370

Premix for preparation of Swiss style rustic white twister bread.

Dosage: 25% | SKU: 10 kg, 20 kg.

SB WURZELBROT DARK

B12380

Premix for preparation of Swiss style rustic dark twister bread.

Dosage: 25% | SKU: 10 kg, 20 kg.



SOURTEIG 25 | B12550

SwissBake® Sourteig 25 is a concentrate for preparation of Swiss style sourdough bread.

Dosage: 25% | SKU: 10 kg, 20 kg.



MORNING SOFT BREAD

This selected range of breads with rich flavour and sweeter taste make for an ideal start to your day. Make your own signature meal with a variety of fillings and toppings.



MORNING SOFT BREAD



ULTRA-SOFT 20

i12870



Dosage: 20% | SKU: 10 kg, 20 kg.

A concentrated blend of dough conditioners for preparing all kind of yeast raised sweet & soft doughs. This is an economical solution that delivers consistent baking output every time. It is also easy to use, just add fat and sugar to make soft leavened dough. Use of specialised ingredients enhances the flavour profile and imparts rich taste to all your baked goods.



French Brioche



Yeast Raised Donut



Soft Rolls & Buns



German Stollen



Berliner



Basic Sweet Yeast Dough

BRIOCHE 25

B12580



A premix for the preparation of rich, soft, and tender brioche breads and pastry.

Dosage: 25%
SKU: 10 kg, 20 kg.

POTATO BUN MIX

B12590



Complete mix for preparing consistent quality potato buns and rolls.

Dosage: 100%
SKU: 10 kg, 20 kg.

CROISSANT 10

B12570

A concentrate for preparing all types of laminated doughs such as croissants and Danish pastries.

Dosage: 10% | SKU: 10 kg, 20 kg.

POTATO BUN CONC

B12595

A concentrate for the preparation of soft and light potato buns and rolls.

Dosage: 50% | SKU: 10 kg, 20 kg.

HEALTH & WELLNESS BREAD

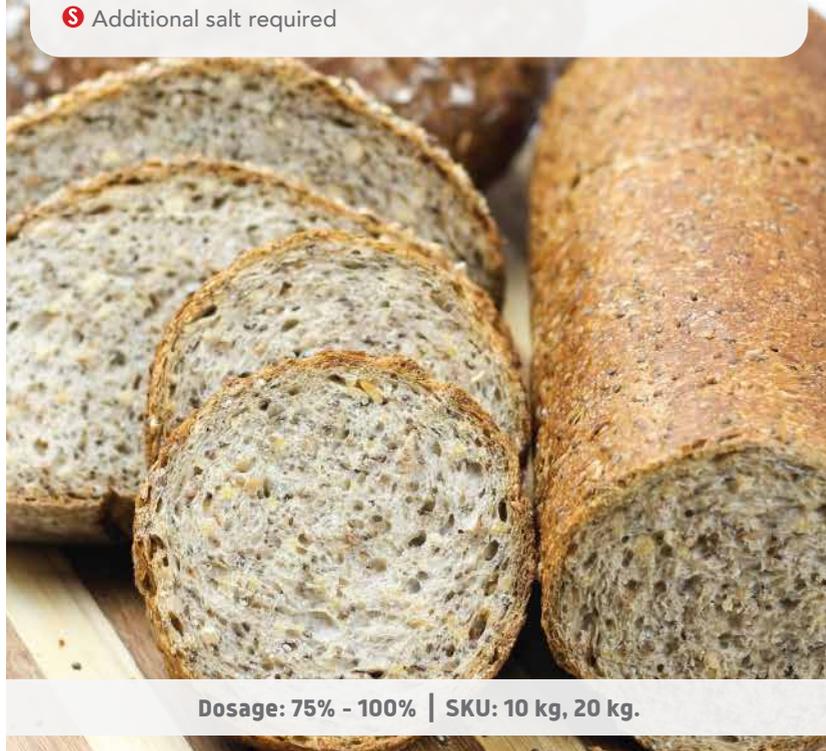


CHIA MAJHA BROT

B12610

A versatile premix without salt, for the preparation of bread and baked goods with Chia seeds. Using this premix, you can make a variety of products simply by altering the flour in your recipe in the range of 10% to 25%.

S Additional salt required



Dosage: 75% - 100% | SKU: 10 kg, 20 kg.

PROT MAX P30-

B12640



Prot Max P-30 is a premix for the preparation of high protein bread.

**30 GM PROTEIN
IN JUST 2 SLICES**
— PER SLICE OF 50 GM —

Dosage: 100% | SKU: 10 kg, 20 kg.

MILLET BROT

B12650

A complete mix made with a blend of different types of millets and millet flours.

Dosage: 100% | SKU: 10 kg, 20 kg.

VITAMAX BROT

B12630

Bread rich in vitamins like Riboflavin, Thiamine, Vitamin E & many more.

Dosage: 100% | SKU: 10 kg, 20 kg.

LADY FIT BROT

B12620

Special bread for women, high in Omega fatty acids and vitamins.

Dosage: 100% | SKU: 10 kg, 20 kg.

BREAD DECORS

This range includes premium assorted seeds and grains décors carefully selected to help you decorate & enhance the look & feel of your bread.



BREAD DECORS



CORN DÉCOR

B12700

Extruded maize grits for decorating bread.

Dosage: As required | SKU: 10 kg, 20 kg

RUSTIC DÉCOR

B12710

Mix of various seeds & grains.

Dosage: As required | SKU: 10 kg, 20 kg

ROGGEN DÉCOR

B12720

Rye seeds & chia seeds for decorating bread.

Dosage: As required | SKU: 10 kg, 20 kg

FLAX SEEDS

B12730

Selected, cleaned, sorted and heat treated flax seeds.

Dosage: As required | SKU: 10 kg, 20 kg

SESAME SEEDS

B12740

White polished sesame seeds for all baking needs.

Dosage: As required | SKU: 10 kg, 20 kg



SUNFLOWER SEEDS

B12750

Baking grade sunflower seeds.

Dosage: As required | SKU: 10 kg, 20 kg

OAT FLAKES

B12760

Steel rolled oats made from 100% whole grain.

Dosage: As required | SKU: 10 kg, 20 kg



BREAD IMPROVERS & CONCENTRATES

A range of world-class high-performance bakery improvers, dough conditioners, and concentrates to suit every style and size of bakery right from small scale to industrial scale. These improvers can be used as per recommended dosage in your standard recipe without any changes in the recipe.



BREAD IMPROVERS & CONCENTRATES



ENZY X-2D

i12770

Enzy X-2D is a premium bread improver and dough conditioner. It is formulated using a unique blend of functional enzymes, emulsifiers, natural dehydrated sour dough, malt and other yeast stimulating ingredients.

Dosage: 2% | SKU: 10 kg



ENZY 300 + (PLUS)

i12800

Enzyme based improver for production of all varieties of bread.

Dosage : 0.1% - 0.3% | SKU: 10 kg

ENZY G500 + (PLUS)

i12790

Versatile, low dosage, enzyme-based bread improver as per European specifications suitable for all kinds of bread, buns, and rolls.

Dosage :0.5% | SKU: 10 kg

SB ALPHA SUPER

i12780

Economical improver for commercial and industrial-scale production of yeast-raised soft bread, buns, and rolls.

Dosage : 1% | SKU: 10 kg

WEICH BROT CONC.

i12840

All in one concentrate for making soft white sandwich bread.

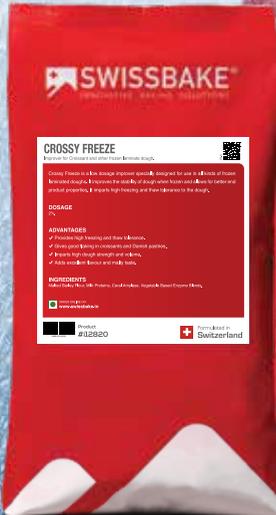
Dosage : 2% | SKU: 10 kg

ROGGI BROT DARKNER

i12860

Natural malt based bread darkener for dark breads, buns & rolls.

Dosage : 2% | SKU: 10 kg



SWISSBAKE®
INDUSTRIAL BAKING SOLUTIONS

CROSSY FREEZE

Special formula for frozen bakery products designed to cater to a broad range of frozen bakery products to ensure the best of long shelf life and to ensure optimal product properties. It ensures high freezing and fast thawing in the shop.

DOSE

25g

ADVANTAGES

- ✓ Provides high freezing and fast thawing
- ✓ Ensures high strength and stability
- ✓ Provides high strength and stability

INGREDIENTS

Water, Sugar, Flour, Oil, Protein, Calcium, Sodium Bicarbonate, Malt, Yeast

Product #12820  Switzerland

i-FREEZE

SwissBake® I-FREEZE is an innovative range specially developed to cater to the growing demand for Frozen bakery products. This range includes low dosage concentrated products consisting of "Thaw & Bake" or "Freeze to Bake" concepts that focus on the easiest solution to satisfy the growing demand for freshly baked products by consumers throughout the day.



i-FREEZE



SB CROSSY FREEZE

i12820

Crossy Freeze is a low dosage improver specially designed for use in all kinds of frozen laminated doughs.

Dosage: 2% | SKU: 10 kg.



SB FREEZE SUPER IMPROVER

i12830

A specially formulated frozen dough bread improver that restores the frozen product with properties equivalent to freshly baked product.

Dosage: 1% to 2% | SKU: 10 kg.



SUPER FREEZE PIZZA - FTO

i12825

A low concentrated pizza improver especially formulated to cater to the FTO - "Freezer to Oven" pizza concept without thawing the dough.

Dosage: 2% | SKU: 10 kg.

PIZZA INGREDIENTS



MORCOTE® 00 FLOUR

F12930



Dosage: As required | SKU: 20 kg

Pizza flour, with high dough strength & extensibility. Ideal for Neapolitan style pizzas.



PZ - 20 DOUGH CONDITIONER **i12855**

Versatile dough conditioner without sugar & salt to improve the dough strength, increase elasticity & make the dough easier to handle. Ideal for the preparation of flatbreads like pizzas & tortillas.

Dosage : 2% | SKU: 10 kg, 20 kg.

PZ - 50 DOUGH CONDITIONER **i12850**

Special conditioner for preparing flat breads like pizzas and tortillas.

Dosage : 5% | SKU: 10 kg, 20 kg.

ITALIAN PIZZA PREMIX 30

P12660



Premix for the preparation of thin-crust Italian pizzas with natural wood-fired aroma and excellent taste.

Dosage: 30% | SKU: 10 kg, 20 kg.

AMERICAN PAN PIZZA MIX **P12670**

Premix for preparing soft and light American style pizza bases.

Dosage : 30% | SKU: 10 kg, 20 kg.

WHOLEMEAL PIZZA 30 **P12680**

Premix for preparing fiber rich wholemeal pizza dough.

Dosage : 30% | SKU: 10 kg, 20 kg.

GLUTEN-FREE PIZZA MIX

G12479



Complete mix for the preparation of light, crispy and delicious gluten free but authentic pizza crust.

Dosage: 10% | SKU: 10 kg, 20 kg.

MULTIGRAIN PIZZA 30 **P12690**

Premix for preparing healthy multi-seed, multigrain pizza crust.

Dosage : 30% | SKU: 10 kg, 20 kg.

PIZZA SUGO POWDER **P12695**

Pizza Sugo Powder is a tasty Italian pizza sauce mix made from sundried tomatoes & Italian herbs.

Dosage: 100% | SKU: 10 kg, 20 kg.

SPECIALITY FLOURS

European style flours for all your baking needs



A range of the finest **French-style flours** for consistent & reliable baking. This range is perfect for those who like to bake their own signature recipes.



SPECIALITY FLOURS



FRENCH STYLE T45 FLOUR F12885

Type 45, low gluten, fine flour for cakes & pastries.
SKU: 20 kg.

FRENCH STYLE T55 FLOUR F12880

Type 55, All purpose flour for croissants & breads.
SKU: 20 kg.

FRENCH STYLE T65 FLOUR F12890

Type 65, high Gluten coarse flour for artisan breads.
SKU: 20 kg.

MORCOTE® 00 FLOUR F12930

Pizza flour, with high dough strength & extensibility.
Ideal for Neapolitan style pizzas.
SKU: 20 kg.

FRENCH STYLE T150 FLOUR F12900

Type 150, fine ground whole wheat flour for baking.
SKU: 20 kg.

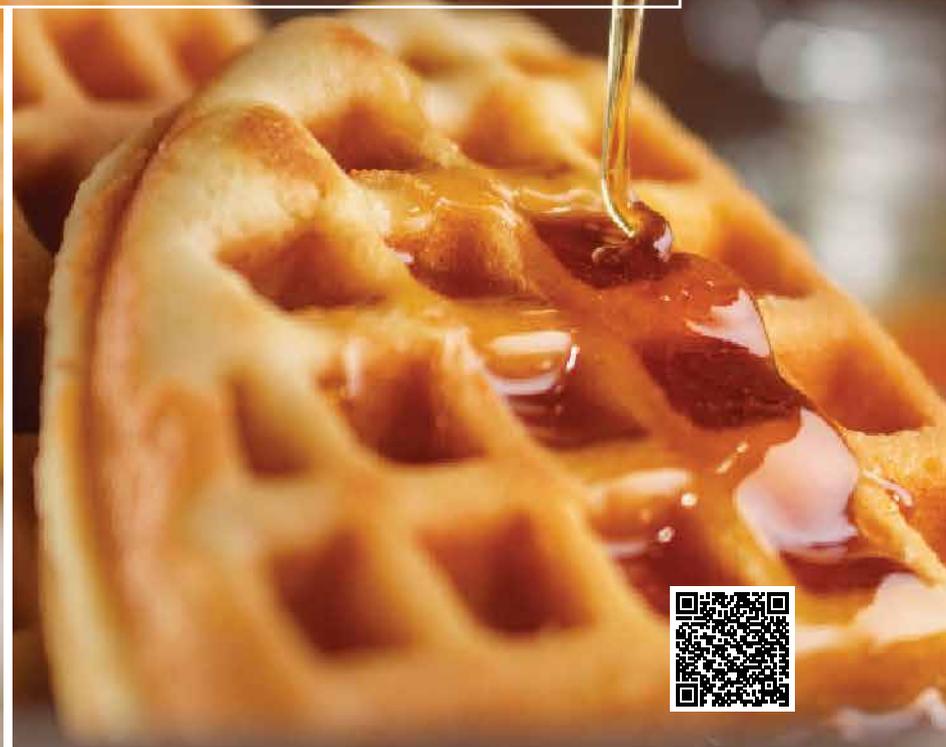
TYPE 1080 RYE FLOUR F12920

German milled rye grain flour type 1080 for breads.
SKU: 20 kg.



PANCAKE & WAFFLES

A unique range of specialized products developed in order to cater to the globally growing demand for waffles, pancakes & churros in the QSR segment.



PANCAKE & WAFFLES



GOLDEN WAFFLE MIX - VEG

V13290

Easy to use, complete mix for preparing light and delicate eggless Belgian style waffles.

DOSAGE: 100% | SKU: 10 kg, 20 kg



PANCAKE MIX - VEG

V13300

Eggless, soft & fluffy pancakes with natural vanillin.

DOSAGE: 100% | SKU: 10 kg, 20 kg



RED VELVET WAFFLE MIX - VEG

V13310

Easy to use complete mix for making red velvet waffles.

DOSAGE: 100% | SKU: 10 kg, 20 kg



AMERICAN PANCAKE MIX

C13185

A convenient mix for preparing American-style soft and fluffy pancakes.

DOSAGE: 100% | SKU: 10 kg, 20 kg



BROWNIE WAFFLE MIX

V13385

Complete mix to prepare dark and rich brownie waffles.

DOSAGE: 100% | SKU: 10 kg, 20 kg



MINI PANCAKE MIX

V13307

Convenient mix for the preparation of soft and lite, bite-sized, eggless mini pancakes.

DOSAGE: 100% | SKU: 10 kg, 20 kg



SPANISH CHURRO MIX

C13085

A complete mix for the preparation of authentic Spanish churros.

DOSAGE: 100% | SKU: 10 kg, 20 kg



SB CRÊPE MIX - NEUTRAL

C13067

Neutral crêpe mix for sweet as well as savoury applications.

DOSAGE: 100% | SKU: 10 kg, 20 kg



PERFECT CRACKS



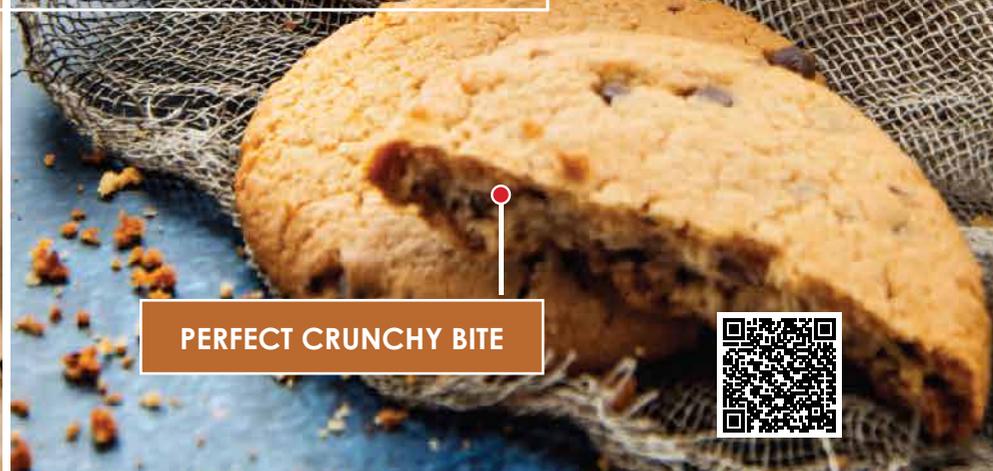
UNIFORM TEXTURE

COOKIE MIXES

A range of premixes to prepare authentic American-styled cookies that are crispy from the outside & soft and chewy from the inside.



MOIST & CHEWY CENTER



PERFECT CRUNCHY BITE



COOKIE MIXES



AMERICAN COOKIE MIX - VANILLA **C13015**

A complete mix to prepare American style light, soft & chewy vanilla flavoured cookies.

 **COOKIE MIX**
1000 gm

 **Water**
100 gm

 **Butter**
260 gm

DOSAGE: 100% | SKU: 10 kg, 20 kg



LAVENDER BERRY COOKIE MIX **C12656**

A complete mix for the preparation of American style royal purple coloured lavender & berry cookies.

DOSAGE: 100% | SKU: 10 kg, 20 kg



RED VELVET COOKIE MIX **C12657**

A complete mix for the preparation of American style cheesy red velvet cookies.

DOSAGE: 100% | SKU: 10 kg, 20 kg



AMERICAN COOKIE MIX - COCOA **C13025**

A complete mix to prepare American style light, soft & chewy chocolate flavoured cookies.

 **COOKIE MIX**
1000 gm

 **Water**
100 gm

 **Butter**
260 gm

DOSAGE: 100% | SKU: 10 kg, 20 kg



HOLIDAY COOKIE MIX **C12655**

A special mix to prepare celebration holiday cookies with natural spices.

DOSAGE: 100% | SKU: 10 kg, 20 kg

VEGETARIAN CONFECTIONERY

This range of specialized products has been developed for the growing market. Our egg-free products are carefully formulated to ensure that the final baked product is very similar in quality, output and taste to the with-egg counterpart without any compromises.





RED VELVET CAKE MIX

V13337

SwissBake® Red Velvet Cake Mix - Veg is a convenient mix to make red velvet cake with excellent cheesy taste. This mix is specially formulated to provide excellent eating qualities of the end product and impart good volume and texture.

Dosage: 100% | SKU: 10 kg, 20 kg.

VANILLA CAKE MIX

V13330



A complete mix to prepare vanilla sponge cake.

Dosage: 100%
SKU: 10 kg, 20 kg.

CHOCOLATE CAKE MIX

V13331



A complete mix to prepare chocolate sponge cake.

Dosage: 100%
SKU: 10 kg, 20 kg.

MOIST ORANGE VELVET CAKE MIX

V13336



A convenient mix to prepare moist orange velvet cakes.

Dosage: 100%
SKU: 10 kg, 20 kg.



VEGETARIAN CONFECTIONERY

EF SWISS ROLL MIX - VANILLA

V13032



A convenient complete mix to prepare soft and light vanilla flavoured egg free Swiss rolls with perfect taste and excellent roll stability.

Dosage: 100%
SKU: 10 kg, 20 kg.

CRÈME MUFFIN VEG - VANILLA

V13280



A convenient mix to prepare American style rich and moist vanilla flavoured muffins, cupcakes and bar cakes with soft open texture, perfect bloom and good shelf life.

Dosage: 100%
SKU: 10 kg, 20 kg.

EF SWISS ROLL MIX - COCOA

V13033



A convenient complete mix to prepare excellent egg free chocolate flavoured Swiss rolls.

Dosage: 100%
SKU: 10 kg, 20 kg.

CRÈME MUFFIN VEG - COCOA

V12983



A convenient mix to prepare American style rich and moist chocolate flavoured muffins, cupcakes and bar cakes with soft open texture, perfect bloom and good shelf life.

Dosage: 100%
SKU: 10 kg, 20 kg.

VEGETARIAN CONFECTIONERY



SCHOKO BROWNIE MIX - VEG

V13333



An easy to use complete mix that has been specially formulated to prepare delicious dark, dense and cakey chocolate brownies.

Dosage: 100%
SKU: 10 kg, 20 kg.

CHOCOLATE BROWNIE CAKE MIX

V12719



An egg free dark chocolate powdered cake mix for premium quality rich dark cake brownies.

Dosage: 100%
SKU: 10 kg, 20 kg.

FUDGY BROWNIE MIX - VEG

V13245



An easy to use complete mix that has been specially formulated to prepare delicious dark, dense and gooey chocolate brownies.

Dosage: 100%
SKU: 10 kg, 20 kg.

RED VELVET BROWNIE MIX - VEG

V13390



A complete mix to prepare deliciously dark, dense and fudgy red velvet brownies.

Dosage: 100%
SKU: 10 kg, 20 kg.



VEGETARIAN CONFECTIONERY

CHOCO LAVA CAKE MIX

V13334

A complete mix to prepare all-time favourite molten lava cake. The product is lump-free, dark chocolate brown in colour with rich cocoa smell and helps you to make consistent lava cakes with a moist chocolate centre.

Dosage: 100% | SKU: 10 kg, 20 kg.



ESPRESSO LAVA CAKE MIX

V13383

A complete mix to prepare coffee flavoured molten lava cakes.

Dosage: 100%
SKU: 10 kg, 20 kg.



RED VELVET LAVA CAKE MIX

V13389

A complete mix to prepare naturally flavoured red velvet lava cakes.

Dosage: 100%
SKU: 10 kg, 20 kg.





V12626

EF MATCHA TEA CAKE MIX

SwissBake® Green Tea Matcha Cake Mix is a unique complete mix for the preparation of eggless Matcha cakes. A true treat for all matcha lovers, that requires minimal effort to bake. All one has to do is add water and oil to the complete mix to prepare the batter, bake it and then sit back and enjoy the perfect earthy flavours that this cake imparts.

“Available in vegetarian and with egg variant”

Dosage: 100% | SKU: 10 kg, 20 kg.



Matcha is known for its magical benefits since ancient times.



Boosts Energy & Immune System, Cleanses & Detoxifies the body.



It has 10 times more antioxidants than green tea.



It also helps in burning calories, losing weight, increases focus, calms the mind and relaxes the body.



C13341

PERFECT RAISED DONUT MIX

A complete mix to prepare eggless American style soft, light and fluffy yeast-raised donuts. Its special formulation makes the dough elastic and easy to roll and donuts absorb very less oil while frying.

Dosage: 100% | SKU: 10 kg, 20 kg.



SB DONUT CONC. 25

V13252

A convenient concentrate for commercial production of yeast-raised donuts.

Dosage: 25% | SKU: 10 kg, 20 kg.

PERFECT DONUT PLUS

C13255

A complete mix for preparing premium-quality rich and soft yeast-raised donuts.

Dosage: 100% | SKU: 10 kg, 20 kg.



CONFECTIONERY MIXES

A range specially developed by experts to ensure high consistency in quality and significantly simplify the process of baking fine confectionery and savoury products.



CONFECTIONERY MIXES



CRÈME MUFFIN - VANILLA

C12990



Mix for moist and soft crème muffins - vanilla.



Dosage: 100% | SKU: 10 kg , 20 kg.

CRÈME CAKE BASE - VANILLA

C12995



Mix for preparation of vanilla cream cakes, muffins & pound cakes.



Dosage: 100% | SKU: 10 kg , 20 kg.

C13000

CRÈME MUFFIN - SCHOKO

Mix for moist and soft crème muffins - schoko.



Dosage: 100% | SKU: 10 kg , 20 kg.

C13005

CRÈME CAKE BASE - COCOA

Mix for preparation of cocoa cream cakes, muffins & pound cakes.



Dosage: 100% | SKU: 10 kg , 20 kg.



KOKOS MACAROONS

C13060

SwissBake® Kokos Macaraoons is a easy to bake mix for the preparation of delicious coconut macaroons. You just have to add hot water, stir, wait for 10 mins and then bake.



KOKOS MACAROONS MIX
10000 gm



Hot Water (55°C)
2600 - 2800 gm

Dosage: 100% | SKU: 10 kg, 20 kg.



CONFECTIONERY MIXES

CHOUX PASTRY EASY MIX

C13080



Versatile complete mix for easy preparation of choux pastry goods like eclairs, profiteroles, crullers and churros.

Dosage: 100%
SKU: 10 kg, 20 kg.

C12986

BANANA MUFFIN MIX

A unique complete mix for the preparation of rich, soft and moist egg based banana vanilla muffins. This mix is made using natural banana flour and is very easy and convenient to use.

Dosage: 100%
SKU: 10 kg, 20 kg.



CONFECTIONERY MIXES



SWISS BISKUIT - VANILLA

C13010



A complete mix for the preparation of vanilla flavoured fine quality sponge cakes & Swiss rolls.

Dosage: 100%

SKU: 10 kg, 20 kg.

SWISS BISKUIT - SCHOKO

C13020



A complete mix for the preparation of chocolate flavoured fine quality sponge cakes & Swiss rolls.

Dosage: 100%

SKU: 10 kg, 20 kg.



RED VELVET CAKE MIX

C13050

A complete mix to prepare naturally coloured red velvet cakes made up with real beetroot powder. Using this special mix you can produce layer cakes, bar cakes and cup cakes for any occasion. These cakes go well with your favourite cream cheese fillings or white chocolate.

Dosage: 100% | SKU: 10 kg, 20 kg.



CONFECTIONERY MIXES



TOFFEE CARAMEL CAKE MIX

V13275 | C13059

A complete mix to prepare egg-based delightful golden brown coloured and natural toffee & caramel flavoured sponges and cakes. It is made using natural caramel and malted barley flour that imparts an amazing taste and mouthfeel to the cake. Makes cakes with a nice velvety texture and good stability necessary for preparing layered cakes.

“Available in vegetarian and with egg variant”

Dosage: 100% | SKU: 10 kg, 20 kg.



LAVENDER BERRY CAKE MIX

V13285 | C13056

A complete mix for preparing soft and moist lavender coloured sponge with surprising notes of berries in every bite. This purple passion is made using natural lavender oil and berry flavour to give it an unmatched royal purple colour, lavender aroma and a unique berry taste profile.

“Available in vegetarian and with egg variant”

Dosage: 100% | SKU: 10 kg, 20 kg.

CONFECTIONERY MIXES



RASPBERRY VELVET CAKE MIX | V13225 | C13057

A complete mix for the preparation of appealing pink coloured eggless Raspberry cakes with rich velvety texture and delightful raspberry flavour. This mix imparts an excellent soft texture and velvety mouthfeel to the product and is perfect for the preparation of sponges, bar cakes, muffins and cake pops.

“Available in vegetarian and with egg variant”

Dosage: 100% | SKU: 10 kg, 20 kg.



BANANA CAKE MIX | V13035 | C13058

Traditional banana cake is loved by all for its amazing taste & flavour. With SwissBake® EF Banana Cake Mix, we have created a unique product that has excellent taste, flavour & mouthfeel while maintaining good volume & texture and a simple recipe that allows for quick production in a commercial setup.

“Available in vegetarian and with egg variant”

Dosage: 100% | SKU: 10 kg, 20 kg.

CAKE CONCENTRATES

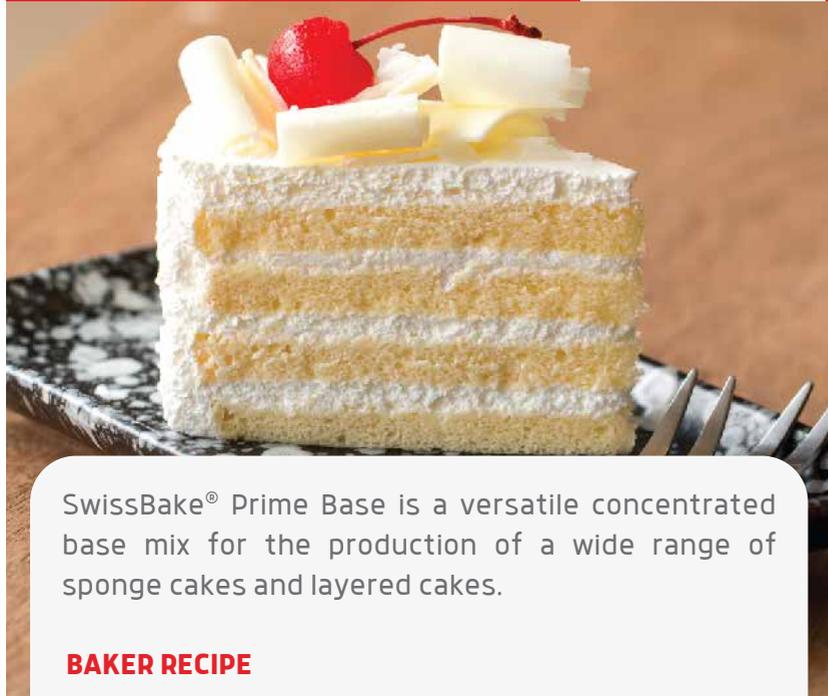
A special range of concentrates formulated to bake world-class vegetarian confectionery products suitable for industrial and commercial baking applications.



CAKE CONCENTRATES



PRIME BASE CONCENTRATE C13125



SwissBake® Prime Base is a versatile concentrated base mix for the production of a wide range of sponge cakes and layered cakes.

BAKER RECIPE

PRIME BASE - CONCENTRATE	10000 gm
Cake Flour	30000 gm
Castor Sugar	37500 gm
Whole Eggs	50000 gm
Water	12500 gm

Dosage: 7% - 10% of total batter quantity | SKU: 10 kg, 20 kg

PRIMA MUFFIN CONCENTRATE

C12985

A neutral concentrate for the production of rich and moist muffins, bar cakes, and tea time cakes.

Dosage: 20% | SKU: 10 kg, 20 kg

SB ECO SUPER 05 VANILLA

V13338

An economical concentrate for commercial and industrial production of egg-free cakes and sponges.

Dosage: 5% of total batter | SKU: 10 kg, 20 kg

PERFECTA EF VANILLA CONC 07

V12616

A unique low dosage concentrate for preparing moist, soft & airy eggless vanilla sponge cakes.

Dosage: 7% of total batter | SKU: 10 kg, 20 kg

PERFECTA EF CHOCOLATE COCNC 10

V12506

A unique low dosage concentrate for preparing moist, soft & airy eggless chocolate sponge cakes.

Dosage: 10% of total batter | SKU: 10 kg, 20 kg

PERFECTA RED VELVET CONC. 30

V13077

A low dosage versatile concentrate for preparing eggless red velvet sponge cakes, pound cakes & muffins.

Dosage: 30% | SKU: 10 kg, 20 kg

PERFECTA SWISS ROLL CONC 15

V13044

A unique low dosage concentrate for preparing vanilla flavoured eggless Swiss rolls.

Dosage: 15% | SKU: 10 kg, 20 kg

CAKE ESSENTIALS

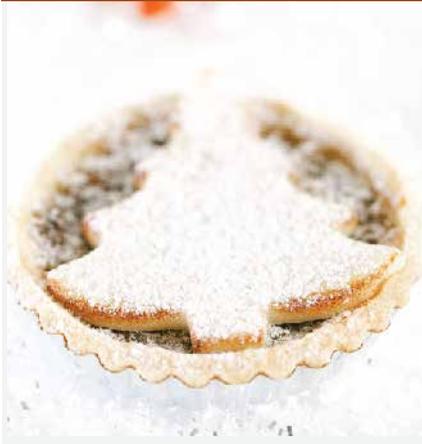
Experience a wide range of cake essentials including products like dusting sugar, spice-blend for honey cakes and many more. These essential ingredients are of highest quality and cater to a wide variety of cakes and confectionery applications.





NEUSCHNEE SB

C13220



Fine blend of bake stable, freeze stable and thaw stable snow sugar. Ideal for dusting over all kinds of baked goods and creams.

Dosage: As required
SKU: 10 kg, 20 kg.

SPICE BLEND GINGER

C13230



Gingerbread Spice is a powdered, natural spice mix that can be used in the production of various gingerbread applications like cookies, honey-cake, pastry doughs and not other various baking goods.

Dosage: As required
SKU: 10 kg, 20 kg.

STANDARD SA1 BAKING POWDER

C13206

High performance single acting baking powder ideal for daily baking.

Dosage: As required | SKU: 10 kg, 20 kg.

SUPER PREMIUM DA2 BAKING POWDER

C13214

Double acting high strength baking powder suitable for large range of products.

Dosage: As required | SKU: 10 kg, 20 kg.

ECO STANDARD SA1 BAKING POWDER

C13200

Single acting baking powder ideal for economical stable batter.

Dosage: As required | SKU: 10 kg, 20 kg.

ECO SUPER DA2 BAKING POWDER

C13210

Double acting high strength baking powder.

Dosage: As required | SKU: 10 kg, 20 kg.

GLUTEN FREE SA1 BAKING POWDER

C13203

Single acting baking powder for gluten free baked products.

Dosage: As required | SKU: 10 kg, 20 kg.



CREAMS & CUSTARDS

Experience a wide variety of instant creams, custards and mousses specially designed for providing high stability for use in baked goods. These products are gelatine free and freeze stable. Ideal for use as fillings or toppings.



SB WHIPPING CREAM POWDER
A vegetable based powder to prepare smooth & whipping cream.

SB WHIPPING CREAM POWDER 1000 g
VIA 1000 g

PREPARATION
Place all the ingredients in a mixing bowl. Whip 5 to 10 minutes for 2 minutes at 40°C and 2 minutes at 20°C. Total cream ready to be used as desired.

INGREDIENTS
Vegetable based powder (100% maltodextrin, stabilizer (potassium citrate, citric acid, potassium sorbate, sodium citrate), emulsifier (lecithin), natural flavors).

Nutritional facts per 100 g

	per 100 g
Energy	1600 kJ / 380 kcal
Protein	0.0 g
Carbohydrate	100.0 g
Fat	0.0 g
Sodium	0.0 g
Total sugar	0.0 g
Total fiber	0.0 g
Total fat	0.0 g
Total protein	0.0 g
Total ash	0.0 g
Total moisture	0.0 g
Total solids	100.0 g

Product #013090 Switzerland



CREAMS & CUSTARDS



SB WHIPPING CREAM POWDER

D13090

Easy to use instant vegetable-based non-dairy whipping cream powder.

DOSAGE: 100% | SKU: 10 kg, 20 kg.



Milk based recipe

VANILLESO CRÈME - M30

D13100

Instant neutral cold custard powder to prepare thick and creamy, gelatine-free, bake stable pastry filling.

DOSAGE: 30% | SKU: 10 kg, 20 kg.



Milk based recipe

SB MOUSSE VANILLA

D13130

Milk-based instant mix for preparing rich & creamy, gelatine-free vanilla mousse.

DOSAGE: 30% | SKU: 10 kg, 20 kg.

Water based recipe

CRÈME PATISSIERE - W40

D13110

Creamy neutral cold custard powder that is gelatine-free, bake stable & freeze-stable.

Dosage: 40% | SKU: 10 kg, 20 kg.

Water based recipe

SB NEUTRAL MOUSSE

D13120

Versatile concentrate for preparation of various bavaois and mousse.

Dosage: 50% | SKU: 10 kg, 20 kg.

Milk based recipe

SB MOUSSE SCHOKO

D13140

Milk-based instant mix for preparing rich & creamy, gelatine-free chocolate mousse.

Dosage: as required | SKU: 10 kg, 20 kg.

Milk based recipe

HOT CRÈME POWDER - VANILLA

D13116

Powder premix to prepare milk based vanilla flavoured hot custard.

Dosage: 100% | SKU: 10 kg, 20 kg.



D13117

EASY CRÈME BRÛLÉE MIX

Surprise your customers with rich, creamy & scrumptious Crème Brûlée prepared using SwissBake® Easy Crème Brûlée Mix. A powdered gelatine-free mix for preparing delicious, traditional vanilla crème brûlée dessert with no baking required.

Dosage: 150 gm

SKU: 10 kg, 20 kg.





V12515

PERFECT NO BAKE CHEESECAKE

Perfect No Bake Cheese Cake Mix is a convenient complete mix to prepare soft and creamy cheesecake in no time.

- ✓ *Made using real cheese powder.*
- ✓ *Quick and convenient preparation.*
- ✓ *Excellent taste, mouthfeel and stability.*
- ✓ *Provides neat and clean cut.*

Dosage: 100%
SKU: 10 kg, 20 kg.



SBOFIT

GLUTEN FREE



A range of gluten free products made for the constantly growing gluten free market. This range includes bread mixes, cake mixes as well as flour for baking variety of Gluten Free products.



GLUTEN FREE



GLUTEN FREE MULTSKORN BROT G12940



Gluten Free Multskorn Brot is a complete mix for the production of gluten free multigrain breads with various seeds.

Dosage: 100%
SKU: 10 kg, 20 kg.

GLUTEN FREE FLOUR G12950



SB~~®~~**FIT** Gluten Free Flour for the production of Gluten free baked goods, rich in dietary fiber & low in fat.

Dosage: 100%
SKU: 10 kg, 20 kg.

CAKE MIX - GLUTEN FREE G12960



SB~~®~~**FIT** Cake Mix Gluten Free is a complete versatile mix for production of various gluten free sweet baked goods.

Dosage: 100%
SKU: 10 kg, 20 kg.

GLUTEN FREE FUDGY BROWNIE MIX G12945

Convenient mix to prepare dark and dense eggless gluten-free chocolate brownies.

Dosage: 100% | SKU: 10 kg, 20 kg.

GLUTEN FREE WAFFLE MIX G13380

A convenient complete mix for the preparation of Belgian style light and crispy gluten free and egg free waffles.

Dosage: 100% | SKU: 10 kg, 20 kg.

GLUTEN FREE PIZZA MIX G12479

A special complete mix to prepare gluten-free pizza bases.

Dosage: 100% | SKU: 10 kg, 20 kg.



FRAPPÉ MIXES

Blend & Serve In no time

- ✓ Instant premixes, just blend, pour & serve
- ✓ No expensive equipment required
- ✓ Smooth & creamy mouthfeel



FRAPPÉ MIXES



FRENCH VANILLA FRAPPÉ MIX

D12375

A unique dry blend with a rich taste of vanilla to create creamy smoothies or milkshakes. It can be used as a base for whipping up interesting flavoured smoothies or milkshakes using a variety of fresh fruits, juices or flavoured syrups.



120 ml Milk



6 Ice Cubes
(Approx. 90 gm)



1 Scoop Mix
(30 - 40 gm)



Blend well
(2 - 3 Mins)

SKU - 10 kg, 20 kg.



BELGIAN CHOCOLATE FRAPPÉ MIX

D12376

A one-of-a-kind drink mix to create a silky smooth drink with the rich taste of Belgian chocolate. This can be used as a perfect base for whipping up creamy chocolate based smoothies and milkshakes.



120 ml Milk



6 Ice Cubes
(Approx. 90 gm)



1 Scoop Mix
(30 - 40 gm)



Blend well
(2 - 3 Mins)

SKU - 10 kg, 20 kg.



MOCHA COFFEE FRAPPÉ MIX

D12377

A dry mix with a strong coffee taste and flavour to create the best coffee frappé or milkshake. It can be blended with milk in varying dosages to achieve the desired creaminess.



120 ml Milk



6 Ice Cubes
(Approx. 90 gm)



1 Scoop Mix
(30 - 40 gm)



Blend well
(2 - 3 Mins)

SKU - 10 kg, 20 kg.



TENDER COCONUT FRAPPÉ MIX

D12378

A blend of dry ingredients for preparing smooth and creamy tender coconut frappé. This mix is ideal for instantly whipping up any coconut based drinks like frappé, milkshakes or smoothies.



120 ml Milk



6 Ice Cubes
(Approx. 90 gm)



1 Scoop Mix
(50 gm)



Blend well
(2 - 3 Mins)

SKU - 10 kg, 20 kg.

CAKE EMULSIFIERS

SwissBake® CAKE EMULSIFIERS are a unique range of paste form emulsifiers, formulated for producing superior quality cakes & sponges. This special range helps you to deliver sponges & cakes with increased volume and finer crumb texture. It is formulated from emulsifiers based on vegetable origin.





PrimoX

PrimoX Sponge Gel Stabilizer is a high-performance ready to use emulsifier paste for the aeration of sponge and cakes. It is made using emulsifiers of vegetable origin. PrimoX improves the softness and volume of cakes & sponges by improving aeration, creates a finer crumb structure.

Application: Use in a dosage of 3%-8% of the total ingredients.

SKU: 1 kg | 2.5 kg | 5 kg | 8 kg.



ECO SPONGE GEL STABILIZER

ECO SPONGE GEL STABILIZER is a sponge emulsifier compound in paste form. It helps in improving the volume, softness and crumb structure of cakes and sponges. The gel also enhances the fresh-keeping quality of the product thereby improving its shelf life.

Application: Add 3% - 8% of the flour weight.
Use your regular cake/sponge recipe.

SKU: 1 kg | 2.5 kg | 5 kg | 8 kg.



Glasur[®]

NEUTRAL MIRROR GLAZE



NEUTRAL GLAZE



Glaze

NEUTRAL

Neutral Mirror Glaze

CODE: GL001

SwissBake® *Glasur*® Neutral Glaze is perfect for providing a super clear shiny outer glaze to your fruits, tarts and pastry products. It is also great for pouring on to mousse cakes, cheese cakes & other desserts for a shiny glossy look.



Available Pack Sizes

1 kg / 3 kg / 6 kg / 10 kg.





Glasur[®]

FLAVOURED GLAZES



FLAVOURED GLAZE



Glazur[®] range of Flavoured glazes from SwissBake[®] have been specially formulated for enhancing the visual appeal of patisseries by imparting high mirror-like shine and gloss on application. These cold set glazes are extremely easy to use and have a smooth uniform texture. These glazes are perfect for all kinds of bakery, confectionery and patisserie decorations in professional and commercial baking applications.

- ✓ High transparency and mirror-like shiny gloss
- ✓ Ready to use cold set application



Available Pack Sizes
1 kg / 3 kg / 6 kg / 10 kg.



CODE: GL002

ORANGE GLAZE



CODE: GL003

STRAWBERRY GLAZE



CODE: GL004

PINEAPPLE GLAZE



CODE: GL005

BLUBERRY GLAZE



CODE: GL006

KIWI GLAZE



CODE: GL007

MANGO GLAZE



Glasur[®]

SMOOTH CARMEL GLAZES



SMOOTH CARMEL GLAZES



Enjoy exceptional decorative freedom to enhance the look and appeal of your cakes and patisseries with SwissBake® *Glasur*® range of premium smooth Carmel Glazes. Made using natural ingredients, these delightful products provide a flawless opaque glossy sheen while improving upon the taste, texture and mouthfeel of your bakery products and patisseries.



Available Pack Sizes
1 kg / 3 kg / 6 kg / 10 kg.

- ✓ Smooth & flawless appearance with mirror-like gloss
- ✓ Instant cold set application and versatile usage



CODE: GLO08

CHOCOLATE GLAZE

SwissBake® *Glasur*® Chocolate Glaze is an instant ready to use cold set chocolate flavoured glaze which is formulated using real cocoa powder & provides a perfect chocolaty taste and flavour profile with a glossy shine to your patisserie & bakery products.



CODE: GLO09

CARAMEL GLAZE

SwissBake® *Glasur*® Caramel Glaze is an instant ready to use caramel flavoured glaze which contains natural caramel syrup. It adds an attractive smooth & shiny finish with an appealing taste of caramel to your patisserie & bakery products.



CODE: GLO10

MILKY WHITE GLAZE

SwissBake® *Glasur*® Milky White Glaze is an instant ready to use vanilla flavoured white mirror glaze. It imparts a smooth & shiny milky white finish with subtle vanilla taste profile to your patisserie & bakery products.



Glasur[®]

INNOVATIVE SPARKLING GLAZES



INNOVATIVE SPARKLING GLAZES



Add a glamorous sparkling sheen to your bakery and patisserie products using SwissBake® *Glasur*® Innovative Sparkling Glazes. These unique glazes not only beautify your products by enhancing their appeal but also add great taste and texture to the products. They are designed for excellent stability and high cut tolerance to give you a clean cut.



Available Pack Sizes
1 kg / 3 kg / 6 kg / 10 kg.

- ✓ Glamorous sparkle with high gloss
- ✓ Easy cold set application



CODE: GL011 SPARKLE GOLD GLAZE



CODE: GL012 PEARL SILVER GLAZE



CODE: GL013 SPARKLE COPPER GLAZE



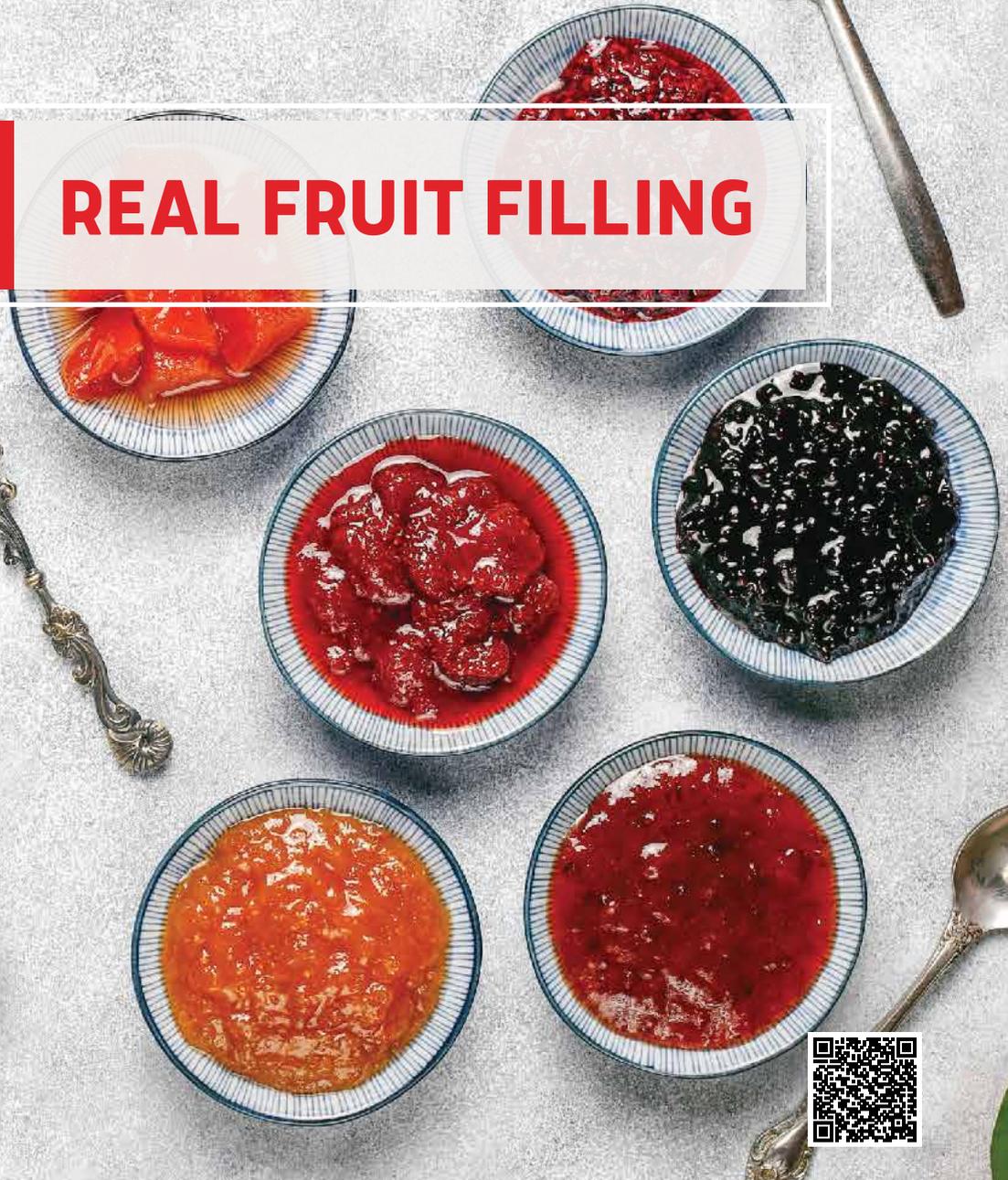
CODE: GL014 GALAXY GLAZE



CODE: GL015 SPARKLE RASPBERRY GLAZE

FRUFILL

REAL FRUIT FILLING



REAL FRUIT FILLING



SwissBake® **FRUFILL** is a unique range of premium fruit preparations made up of 90%, 50%, and 30% of real whole fruits. This range of fruit filling is ideal for decoration or fillings as it has formulated with a mission to keep the integrity of fruit intact. Whether it is the shape, color, or flavor of the fruit, this range keeps the organoleptic property of the fruits well preserved in the cold or baked application.

Available Pack Size **800 GM TIN.**





FRUFILL: RANGE OF PREMIUM FRUIT FILLINGS MADE UP OF 90%, 50% AND 30% REAL FRUITS.



STRAWBERRY



Contry of Origin
POLAND



RASPBERRY



Contry of Origin
EUROPE



RED CHERRY



Contry of Origin
TURKEY



BLUEBERRY



Contry of Origin
CANADA



PASSION FRUIT



Contry of Origin
BRAZIL



APPLE



Contry of Origin
CALIFORNIA



APPRICOAT



Contry of Origin
CHINA



PINEAPPLE



Contry of Origin
CANADA



MANGO



Contry of Origin
PHILIPPINES

REAL FRUIT FILLING



**CREATE MEMORABLE
EXPERIENCES!**





RELEASING AGENTS

SwissBake® offers a complete range of release solutions for every kind of baker. With its range of release agents in liquid, concentrates and spray form, be assured of perfect release in every batch you bake.





EMULCOAT | R13172

Emulsion of vegetable oil in water

Emulcoat is the powerful release emulsion of water and oil formulated to achieve a clean release of breads and other baked products. It is an excellent releasing agent for greasing baking tins.

USAGE: To release yeast doughs for bread and roll.

SKU: 20 kg Jerry Can.



EMUL 40 | R13173

Concentrate to make oil & water emulsion

Emul 40 is an economical concentrate to easily make emulsion of water and oil at baker's end to achieve a clean release of breads and other baked products.

USAGE: To release yeast doughs for bread and roll.

SKU: 5 kg, 10 kg Jerry Can.

RELEASING AGENTS



PERFECTLY

RELEASED PRODUCTS

ARE NO LESS THAN MAGIC





BLANCOAT | R13174

Vegetable based oil release agent in liquid, water-free.

Blancoat is the ultimate versatile releasing agent. Its powerful release agent for both breads as well as high sugar confectionery. It is an excellent releasing agent for greasing the baking tins.

USAGE: To release high sugar confectionery and bread doughs.

SKU: 5 kg , 10 kg Aerosol Can.



BLANCOAT SPRAY | R13171

Vegetable-based oil release agent in aerosol spray can, water-free.

Blancoat Spray is a high-release spray for trays and tins used in bread and confectionery application. Its a powerful release agent for high sugar confectionaries and retarded freezer dough. It is also an excellent releasing agent for greasing baking tins.

USAGE: To release high sugar confectionery and bread doughs.

SKU: Spray Can.

A man in a white chef's uniform stands in a professional kitchen, smiling and looking towards the camera. He has his arms crossed and is wearing a watch. The kitchen background is bright and clean, with stainless steel counters and equipment.

Innovative Partnership



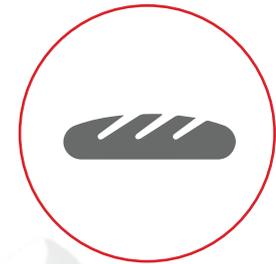
SwissBake's team of bakery technologists and cereal scientists are at your service.



**CUSTOMIZED
SOLUTIONS**



**BAKING
SUPPORT**



**INNOVATIVE
PRODUCTS**



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