

SPECIALTY INGREDIENTS

2026 EDITION PRODUCT FOCUS



Batch number
12345678
Product No.
SMR-380
Best Before
31.12.2026
25KG

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BakeRite

INGREDIENTS FOR SUCCESS

Introduction

BakeRite® is the market leading importer, stockist and blender of healthy, natural, and 'Free From' ingredients for the specialist bakery and food & drink markets.

BakeRite® is the 'Brand behind the best brands™' and your assurance of quality this time, next time and every time.

Mission

Delivering world class service supplying free-from ingredients and blends to the best brands.



Quality

BakeRite® puts quality first. BRCGS Grade AA and EU organic certified, we source premium ingredients globally, ensuring consistent, compliant supply and long-term relationships.



What we do...



SpotBuy

Premium quality free-from ingredients delivered next day.



ContractServ

Enjoy preferential locked-in rates for your annual production requirement. Stock held near your site(s) and delivered exactly when you need it.



ProRange

BakeRite® functional ingredients and replacers



Hi-Perform

BakeRite® specialist blends.



Tech360

360degree technical support from our food-scientists and hands-on free-from bakers.



BakeRiteNPD™

Committed to making your product the best it can be.



Premix

Your blend delivered when and where you need it.



BlendPak

Your blend retail packed and supplied to your specification.

Sample Service...



FastSample

Simply select the ingredient(s) you require, via the 'Request your free sample' button, complete your details & we will get your samples on the way!



Request your FastSample



How we supply...



Bespoke Bag/Boxes



25Kg BakeRite Sack



Bulk Bag

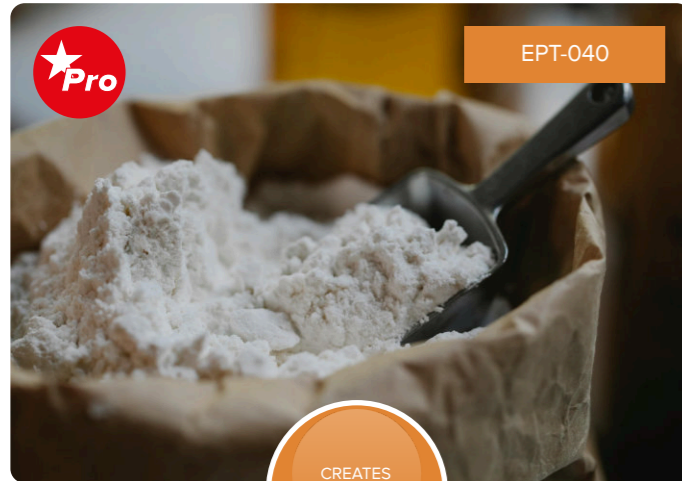


Truck Load



Tanker Load

> Emulsifiers



CREATES
A UNIFORM
TEXTURE



Pro-Evolve 980

Palm-based E471 with 40% monoglyceride content combines the inherent stability of saturated palm fatty acids with a balanced mono- and diglyceride emulsification profile. Its higher palmitic acid content provides good heat resistance and fat structuring, while the mixed glyceride composition delivers moderate emulsifying power without excessive strength.

Benefits

- General Purpose Baked Goods.
- Margarines.
- Shortenings.
- Confectionery fillings.

Applications

- Enhance crumb softness.
- Improve fat dispersion.
- Delivers a creamy mouthfeel.
- Contributes to slower melting and shape retention.



RAPESEED BASED



Pro-Evolve 985

Rapeseed-based E471 at 40% monoglyceride concentration provides a milder, more flexible emulsifier with a softer texture profile due to its higher level of monounsaturated (oleic) fatty acids. The balanced mono- and diglyceride composition delivers gentle emulsification. Its neutral flavour and lower saturated fat content support cleaner-label and nutrition-conscious formulations, while still improving fat dispersion, creaminess, and processing stability.

Benefits

- Gives a softer mouthfeel.
- Lower saturated fat content.
- Clean label.
- Processing stability.

Applications

- Liquid emulsions.
- Coffee creamers.
- Soft margarines.
- Sauces.
- Health-positioning bakery products.



> Emulsifiers



STABLE WATER
DISPERSION



Pro-Evolve 982

Palm-based E471 with 90% monoglycerides offers maximum emulsifying efficiency and structural strength, combining high-purity monoglycerides with the natural firmness and oxidative stability of palm oil. This combination excels in demanding applications with the high monoglyceride content delivering strong anti-staling effects, superior aeration, and excellent emulsion stability, while the saturated fat profile supports firm texture and shelf-life stability.

Benefits

- Consistent performance.
- Strong crumb structure.
- Resistance to temperature fluctuations.

Applications

- Bread production.
- Industrial cake batters.
- Whipped toppings.
- Heat resistant confectionery systems.



FREE FROM PALM



Pro-Evolve 987

Rapeseed-based E471 with 90% monoglycerides combines high-purity emulsification performance with a softer, unsaturated fat profile, making it ideal for advanced emulsified systems that require both functionality and label appeal. The high monoglyceride content ensures rapid dispersion, strong emulsion stability, improved overrun, and excellent anti-staling effects, while the rapeseed oil base contributes to a lighter texture and mild flavour.

Benefits

- Better environmental impact.
- Clean label.
- Lighter texture.
- Reduces staling rate.
- Improves lamination in puff pastry.

Applications

- Ice cream.
- Dairy alternatives.
- Foamed desserts.
- Whipped Emulsions.
- Premium bakery products.



> Chocolate



Natural Cocoa Powder

Natural cocoa powder, of Turkey origin, is a high-quality, non-alkalised cocoa ingredient produced from carefully selected cocoa beans that are fermented, roasted and milled without chemical treatment. This means that it retains its natural acidity, light brown colour, and authentic cocoa flavour.

Benefits

- ⦿ Authentic cocoa taste.
- ⦿ Excellent baking performance.
- ⦿ Light brown natural colours.
- ⦿ Consistent fat content.
- ⦿ Compliance with EU food safety standards.

Applications

- ⦿ Bakery Products.
- ⦿ Confectionery & fillings.
- ⦿ Desserts & dairy.
- ⦿ Chocolate beverages.
- ⦿ Dry mixes.



Alkalised Dark Brown Cocoa Powder

Alkalised dark brown cocoa powder from Turkey is a cocoa ingredient treated with an approved alkaline solution to reduce natural acidity and enhance colour, flavour, smoothness and dispersibility. This gives us a typical pH range of between 7-9 resulting in a deep, dark brown colour, mild bitterness, and improved solubility, making it particularly well suited to industrial bakery, confectionery and dessert applications.

Benefits

- ⦿ Deep dark brown colour.
- ⦿ Milder, rounded cocoa flavour.
- ⦿ Improved solubility & dispersion.
- ⦿ Controlled pH for formulation flexibility.

Applications

- ⦿ Bakery products.
- ⦿ Confectionery & coatings.
- ⦿ Desserts & dairy
- ⦿ Beverages & instant mixes.
- ⦿ Dry mixes & cereal.



> Chocolate



Dark Chocolate Drops 41%

These **dark chocolate drops with 41% cocoa content**, originate from Turkey. This ensures an extremely consistent high quality, bake-stable chocolate designed for professional bakery and food manufacturing applications. Produced to maintain shape and texture during baking, these drops deliver a balanced dark chocolate flavour, smooth mouthfeel and consistent performance across a wide range of processes. Their controlled melt profile and uniform sizing make them ideal for all bakery applications.

Variations:

(CDT-955) XS - 20,000 - 28,600 pkg
(CDT-957) M - 7,400 - 8,700 pkg

Benefits

- ⦿ 41% cocoa content.
- ⦿ Bake-Stable performance.
- ⦿ Consistent drop size & flowability.
- ⦿ Smooth texture & clean melt.
- ⦿ Versatile dark chocolate profile.

Applications

- ⦿ Bakery products.
- ⦿ Frozen & Ready-to-bake Doughs.
- ⦿ Confectionery & Snack bars.
- ⦿ Desserts & Foodservice.



> Other Ingredients



Baking Powder Gluten Free

Our **Gluten Free Baking Powder** contains sodium bicarbonate (E500ii), Disodium Dihydrogen Pyrophosphate (E450i), and rice flour. It is a dry chemical leavening agent, producing carbon dioxide and forming bubbles. It is a quick acting baking powder commonly used in cake making. First discovered and developed around 200 years ago, forms of baking powder are widely used in many products throughout the industry.

Benefits

- Creates gas bubbles that cause mixtures to expand.
- Creates air pockets during baking that make products light and crisp.
- Produces gas bubbles much faster than yeast, greatly reducing rising time.

Applications

- Used as a raising agent for gluten free bakery goods.
- Perfect for breads, cakes, waffles and pancakes and other similar mixtures that have to rise.
- Can be added to any liquid to create bubbles due to already containing both baking soda and an acid.
- Also used in self raising flours.



Hydroxypropyl Methyl Cellulose

Hydroxypropyl Methyl Cellulose (HPMC – E464) is a white, odourless, tasteless powder produced chemically from cellulose. It produces a soft, fluid gel that maintains viscosity during heating. It is widely used in the food industry as a multipurpose food ingredient.

Benefits

- Contains high levels of soluble fibre.
- Gels at a high temperature of 70-75°C.
- Very good stabiliser, thickener, gelling agent and emulsifier.
- Great freeze-thaw stability and high moisture retention.

Applications

- Used in gluten free baking to improve the elasticity, stability and volume.
- Can also be used as a fat replacer in fat free foods.



> Other Ingredients



Cultured Dextrose

Cultured Dextrose is a fermentation-derived food ingredient produced by culturing dextrose with food-grade microorganisms, and drying the resulting ferment. The process creates a complex of naturally occurring organic acids and antimicrobial metabolites, which help inhibit mould, yeast and select spoilage bacteria in finished foods. It is a clean label alternative to traditional chemical preservatives.

Benefits

- Clean label.
- Inhibits mould yeast and rope spoilage bacteria.
- Helps replace sorbates, benzoates and propionates.
- Minimal impact on flavour and texture.

Applications

- Bakery.
- Dairy & dairy alternatives.
- Sauces, dressings & condiments.
- Ready-to-eat & cooked foods.
- Bars and snack applications.



Nutricorn

Nutricorn is a roasted corn germ, a versatile product that can be used as a substitute for nuts in any kind of recipe. This product is also very nutritionally balanced, containing less fat and more fibre than nuts. Nutricorn's characteristic toasted aroma and golden/light brown colour brings new visual potential to a wide range of formulations.

Benefits

- Nut Free, Gluten Free, Clean Label & Non-GMO.
- Nut substitute.
- Reduces cost.
- Characteristic colour and flavour.
- Offers excellent nutritional benefits.

Applications

- Used as a substitute for nuts in breakfast bars, biscuits, tortillas and many more.
- Improves nutritional balance in your recipes, ideal for dietary or protein enriched products.
- Also used in bread and pastry products as a topping or to enhance visual appearance.



> Fat Powders



These powders are made from a mix of high-quality fully hydrogenated vegetable oils such as soybean, canola, coconut, palm or sunflower. They offer a convenient alternative to traditional cream, butter and liquid oils. Crafted from vegetable oils along with carbohydrate (glucose syrup) and skimmed milk powder/protein etc, they undergo a gentle process of spray drying that results in a dry powder that ensures long shelf life and consistent performance for end products.

They are a game-changer and perfect for Dry Mix applications where they can be added in dry ingredient blends such as in the bakery and soup/sauces industries, replacing 'wet' fat/shortenings as used in the traditional way, greatly simplifying the whole process and taking cost out. They not only add taste, mouthfeel, texture and richness but can also be tailored to enhance colour, creaminess, and even provide whitening properties.

FPE-135

Fat powder 35% - a powder with 35% fat content

FPE-150

Fat powder 50% - a powder with 50% fat content.

FPE-230

Fat powder Cold soluble 30% - a powder with 30% fat content for cold applications.

Benefits

- ◉ Natural whitening effect for rich, appealing visuals.
- ◉ Enhances creaminess, texture and mouthfeel.
- ◉ Suitable for vegetarian-friendly products.
- ◉ Ensures even fat distribution in dry mixes.
- ◉ Easy to store, handle, and mix into final products.

Applications

- ◉ Breading
- ◉ Biscuits, cookies and cakes.
- ◉ Processed pasta.
- ◉ Ice cream.
- ◉ Sauces & Soups.
- ◉ Bakery Premixes.





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