



DAWN® BAKERY INGREDIENTS GUIDE

Our sweet bakery portfolio
2026

WE ARE BAKERS

*driven by your
passion*

For over 100 years, Dawn has been focused on bringing customers the insights, innovations and strategies to help them grow. What started with a recipe for great tasting donuts has grown into a global network of experts working every day to be your trusted advisor, to help grow your business and meet the needs of your customers. From artisanal bakeries to leading manufacturers, Dawn helps you and your customers celebrate life's sweet moments.

Find your inspiration
and support at

WWW.DAWNFOODS.COM/UK



We know you're busy with more than baking. From ingredient buyer to artisanal baker to customer service manager, you work every day to hire and train talented teams, craft custom creations, and market your business to stay one step ahead of the competition. Our Dawn team is focused on helping you meet these challenges head on.

We create bakery programmes that fuel creativity and growth. Dawn works with you to optimise your product portfolio while giving you value-added services that move your business forward and engage consumers in new, exciting ways. From help with sourcing ingredients, to addressing pricing needs and more, we are here to find the solutions you need.

*Let us help
you to grow
your business*



*for inspirational
recipes all year
round*



STAY ON TREND WITH DAWN YOU KNOW WHAT YOUR FUTURE CUSTOMERS WANT

Dawn invests in extensive market research and in uncovering industry-leading consumer trends so we can pass these insights onto you, helping you build a product assortment that meets the demands of today and tomorrow.

Innovation that inspires

Dawn is committed to innovation. From the first commercial donut mix to today's latest advancements like vegan products, industry-first cake mix flavours, and an extensive cleaner label line, we uncover what bakers need to meet the needs of their consumers.

We bring you the best mix of experience and industry insights, to develop new and better products, and new, on-trend flavours, to help you succeed.

**Your Partner for
bakery success**

Create endless sweet moments with Dawn

When you partner with Dawn, you get more than just great products. You get the partnership, expertise and dedication to help make your bakery business a success. Our portfolio is organised under three product lines to make it easy for you and your team to find the right product every time.



Dawn

Trusted products that meet Dawn's quality and performance standards.

Dawn® standard products are made with high-quality ingredients and provide your bakery with delicious applications you can depend on.

TRUSTED QUALITY

Dawn



Dawn
Exceptional

Dawn's premium product line that delivers category-leading quality and performance.

Dawn Exceptional® products deliver premium quality with unparalleled consistency and performance to differentiate your bakery.

OUR VERY BEST

Dawn
Exceptional



Dawn
Balance

Dawn's Better-for-you products that don't sacrifice taste or performance.

Dawn Balance® products meet your customers' desire for a better-for-you option, with the quality and reliability you count on from Dawn.

BETTER FOR YOU

Dawn
Balance



Our packs are easy to recognise

Index



American style mixes, bases & concentrates

Creme cake	6
Genoese, madeira & sponge	7
Donuts	8
Muffins	9
Brownie & blondie	10
Carrot cake	10
Cookies	11
Waffles	11

Speciality mixes

Choux	12
Crumble topping	12
Florentines	12
Scones	12

Better-for-you mixes

Gluten free	13
Vegan	14-15

Frostings, icings & coatings

Frostings	16-17
Icings & fondant	18-19
Souplesse flexible coatings	20
Donut finishes	21

Fillings

Vanilla creme	22
Caramels	22
Delicreams	23
Spreads	23

Fruit fillings

Delifruit Xtra	24-25
Delifruit Daily	24-25
Delifruit Classic	24-25



Flavours & compounds

Bake stable liquid flavours	26
Powdered flavours	26
Compounds	27
Raspel flavouring pastes	27

Glazes

Hot process glazes	28
Cold process glazes	29
Egg free glazes	29

Cream base products & topping sauces

Fonds	30-31
Cream stabilisers & thickeners	32
Dessert mixes & fillings	33
Ice cream toppings & dessert sauces	33

Couverture & chocolate coatings

Couverture chocolate	34
Chocolate coatings	34
Chocuisse compound coatings	35

Decorations

Chocolate flaked bars	35
Dobla® chocolate curls & shavings	36

Fruit inclusions

Candied fruit inclusions	37
--------------------------	----

Baking ingredients

Baking powders	38
Skylark cream powder	38
Meringue powders	38



BE CREATIVE & STAY ON TREND WITH OUR AMERICAN STYLE BAKERY PRODUCTS



MULTIPURPOSE CREME CAKE MIXES, BASES & CONCENTRATES

Just add water, oil and sometimes egg to this wonderfully versatile range of easy-to-use products. Our creme cake delivers excellent volume and an open, moist crumb.

These multipurpose cake mixes are ideal for loaf cakes, sheet cakes, layer cakes, tin cakes, steamed puddings and more. Our concentrates are suitable for larger scale production.



Item code	Product name	Pack	Weight	Format	Egg	Oil	Water	Sugar	Flour	Yeast	Other
American Style Cake Bases											
6.00603.047	CREME CAKE BASE - PLAIN	Bag	12.5kg	Base	●	●	●				
6.00604.047	CREME CAKE BASE - CHOCOLATE	Bag	12.5kg	Base	●	●	●				
0.00828.866	CREME CAKE BASE - TOFFEE	Bag	12.5kg	Base	●	●	●				
6.00354.003	CREME CAKE BASE - RED VELVET	Case	4 x 3.5kg	Base	●	●	●				
6.00354.047	CREME CAKE BASE - RED VELVET	Bag	12.5kg	Base	●	●	●				
0.01389.859	CREME CAKE BASE - LEMON (WITH PCS)	Bag	12.5kg	Base	●	●	●				
American Style Just Add Water Cake Mixes											
0.02422.707	CHOCOLATE FUDGE CAKE MIX	Bag	12.5kg	Mix			●				
American Style Cake Concentrates											
0.00889.058	CREME CAKE CONCENTRATE - PLAIN	Bag	12.5kg	Concentrate	●	●	●	●	●		
6.00032.024	CREME CAKE CONCENTRATE - CHOCOLATE	Bag	12.5kg	Concentrate	●	●	●	●	●		

GENOESE & MADEIRA BASES

Dawn® Genoese Mixes are easy-to-use, extremely versatile and simply delicious!

With **Genoese**, you get a soft, moist yet light fluffy texture; suitable for a wide variety of cakes including layer cakes, celebration cakes, cupcakes and much more.

All the mixes are simple to use with the addition of only water and oil.



Item code	Product name	Pack	Weight	Format	Egg	Oil	Water	Sugar	Flour	Yeast	Other
Genoese & Madeira Bases											
0.00892.176	GOLDEN GENOESE CAKE BASE	Bag	12.5kg	Base		●	●				
6.00109.024	DARK DEVILS GENOESE CAKE BASE	Bag	12.5kg	Base		●	●				
6.00316.024	MADEIRA CAKE BASE	Bag	12.5kg	Base		●	●				



SPONGE & SWISS ROLL MIXES

Supersponge Cake Mix and Traditional Sponge Mix flex well to make great roulades and Swiss rolls.



Item code	Product name	Pack	Weight	Format	Egg	Oil	Water	Sugar	Flour	Yeast	Other
Sponge & Pudding Mixes											
0.00330.845	SUPERSPONGE CAKE MIX - PLAIN	Bag	12.5kg	Mix			●				
0.00731.275	SUPERSPONGE CAKE MIX - CHOCOLATE	Bag	12.5kg	Mix			●				
0.02331.453	TRADITIONAL SPONGE MIX	Bag	12.5kg	Mix			●				
0.00329.797	SPONGE & PUDDING MIX - PLAIN	Bag	12.5kg	Mix			●				



DONUT MIX & BASES

Dawn Foods started with donuts over 100 years ago. All of our American heritage and experience can be found in these products. Dawn has set the industry standard for a true American style donut.

From classic sheet cut and yeast raised donuts to cake donuts or Berliners, we have it all. Our mixes have been developed to allow bakeries to produce great products.

Our long life recipe has a technology to help extend the shelf life of finished donuts.



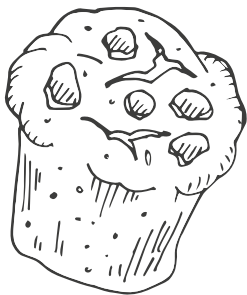
For our popular vegan donut mixes see page 15

Item code	Product name	Pack	Weight	Format	Egg	Oil	Water	Sugar	Flour	Yeast	Other
Yeast Raised Donut Mixes & Bases											
0.00671.900	PREMIUM RAISED DONUT MIX	Bag	12.5kg	Mix			●			●	
0.00652.950	PREMIUM RAISED DONUT BASE	Bag	25kg	Base			●		●	●	
0.00932.154	LONG LIFE PREMIUM RAISED DONUT MIX	Bag	12.5kg	Mix			●			●	
Cake Donut Mixes											
0.00542.622	HERITAGE CAKE DONUT MIX	Bag	12.5kg	Mix			●				
0.00542.557	MAJESTIC® CAKE DONUT MIX	Bag	12.5kg	Mix			●				

MUFFIN BASES & CONCENTRATES

Many years ago Dawn Foods brought one of the first real American muffin mixes to the market.

Nowadays we still deliver mixes for high quality American style muffins, with a rich, soft crumb and the perfect peak on top for that classic muffin appearance.



Item code	Product name	Pack	Weight	Format	Egg	Oil	Water	Sugar	Flour	Yeast	Other
Muffin Bases											
0.00972.829	EXTRA MOIST MUFFIN BASE - PLAIN	Bag	12.5kg	Base		●	●				
0.00975.518	EXTRA MOIST MUFFIN BASE - CHOCOLATE	Bag	12.5kg	Base		●	●				
Long Life Muffin Bases											
0.00746.000	LONG LIFE MUFFIN BASE - PLAIN	Bag	25kg	Base		●	●				●
0.00746.026	LONG LIFE MUFFIN BASE - CHOCOLATE	Bag	25kg	Base		●	●				●
Muffin Concentrates											
0.00371.096	MUFFIN CONCENTRATE - PLAIN	Bag	25kg	Concentrate	●	●	●	●	●	●	
0.00371.054	MUFFIN CONCENTRATE - CHOCOLATE	Bag	12.5kg	Concentrate	●	●	●	●	●	●	



BROWNIE & BLONDIE MIXES

Just add water or water and oil/ butter to these authentic American chocolate brownie and blondie mixes.

Our **Cake Brownie Mixes** deliver a lighter, open textured brownie. The **Chewy Fudge Brownie Mix** delivers dense, indulgent results.

Stay on trend with our **Blondie Mix**, it bakes into irresistibly buttery, soft blondies every time.



Item code	Product name	Pack	Weight	Format	Egg	Oil	Water	Sugar	Flour	Yeast	Other
Brownie & Blondie Mixes											
0.00975.451	CHEWY FUDGE BROWNIE MIX	Bag	12.5kg	Mix							
0.01160.944	CAKE BROWNIE MIX	Bag	12.5kg	Mix							
6.00607.047	CLASSIC CAKE BROWNIE MIX	Bag	12.5kg	Mix							
6.00505.047	BLONDIE MIX	Bag	12.5kg	Mix							
6.00505.006	BLONDIE MIX	Case	4 x 3.5kg	Mix							



CARROT CAKE BASES, MIXES & CONCENTRATES

Make carrot cake, passion cake, ginger cake or Yorkshire Parkin easily with one of our delicious carrot cake mixes.

Just add oil, water and grated carrot to our **Carrot Cake Base**, while our easy-to-use mixes have the carrot included. Pair with our **Cream Cheese Frosting** for delicious results!

The longer life product requires the addition of glycerine and keeps up to 6 weeks once made up.

Item code	Product name	Pack	Weight	Format	Egg	Oil	Water	Sugar	Flour	Yeast	Other
Carrot Cake Bases											
0.00972.845	CARROT CAKE BASE	Bag	12.5kg	Base							
0.00542.490	CARROT CAKE BASE	Bag	25kg	Base							
Carrot Cake Mixes											
0.00922.650	CARROT CAKE MIX (WITH CARROT)	Bag	12.5kg	Mix							
0.00954.827	CARROT CAKE LONGER LIFE (WITH CARROT)	Bag	12.5kg	Mix							
Carrot Cake Concentrate											
0.00416.314	CARROT CAKE CONCENTRATE	Bag	25kg	Concentrate							

COOKIE BASES

For traditional, American style, soft, chewy cookies in two classic flavours.

Just add water and butter or margarine. Add your own flavours and inclusions too. May also be used to line pie shells and cheesecakes or make tartlets.

With less sugar, but the same delicious taste, our new **Dawn Balance® Plain** and **Chocolate Cookie Mixes** are crafted for today's health-conscious indulgence consumer.



Item code	Product name	Pack	Weight	Format	Egg	Oil	Water	Sugar	Flour	Yeast	Other
Cookie Bases											
0.00551.813	PRAIRIE VANILLA COOKIE BASE	Bag	12.5kg	Base			●				●
0.00551.821	DARK DEVILS CHOCOLATE COOKIE BASE	Bag	12.5kg	Base			●				●
Reduced Sugar Cookie Bases											
6.00669.083	DAWN BALANCE® RSUG COOKIE MIX PLAIN	Bag	12.5kg	Base			●				●
6.00670.083	DAWN BALANCE® RSUG COOKIE MIX CHOC	Bag	12.5kg	Base			●				●



WAFFLE MIX

Produce deliciously light waffles with a soft consistency, with our easy-to-use, just add water American style waffle mix.



Item code	Product name	Pack	Weight	Format	Egg	Oil	Water	Sugar	Flour	Yeast	Other
Waffle Mix											
0.02364.529	WAFFLE MIX - PLAIN	Bag	12.5kg	Mix			●				

**Are you in the foodservice industry
or need bakery mixes in smaller sizes?**

Most of our mixes are also available in 3.5kg bags as well.
Contact your local Sales Representative for more information.



SPECIALITY MIXES

In addition to our American mixes and bases we also have a range of speciality mixes for traditional patisserie favourites like florentines and profiteroles, all created to give you options that will entice your customers and keep them coming back.

Try our just-add-water mix for easy **Choux Pastry** and our **Crumble Mix** that can be placed directly from the bag onto fruit, sponges, slices, muffins, loaf cakes and more.

Florentine Mix is a premium powder mix made from honey and butter that you simply add nuts and fruit, such as cranberries and cherries, to and bake. It can also be used for crumble toppings and cake decoration. **Crunchy Bee** is a similar powdered Florentine mix/topping in smaller packaging size.

Our **Traditional Scone Mix** enables the production of classic English scones or American style scones by just adding water and inclusions, and our **Farmhouse Cake Mix** is the perfect spiced cake base for all types of fruit cakes.



Item code	Product name	Pack	Weight	Format	Egg	Oil	Water	Sugar	Flour	Yeast	Other
Choux Mix											
6.00630.047	CHOUX PASTRY MIX	Bag	10kg	Mix							
Topping Mix											
6.00154.047	CRUMBLE MIX	Box	12.5kg	Mix/Topping							
2.77169.563	FLORENTINE MIX	Case	2 x 2kg	Mix/Topping							
2.77170.562	'CRUNCHY BEE' MIX	Case	20 x 500g	Mix/Topping							
Classic Bakery Mixes											
0.02403.129	TRADITIONAL SCONE MIX	Bag	12.5kg	Mix							
0.01073.296	FARMHOUSE CAKE MIX	Bag	12.5kg	Mix							



DISCOVER THE DAWN GLUTEN FREE ASSORTMENT

GLUTEN FREE - ONE OF THE KEY TRENDS IN THE BAKERY MARKET



1 in 5 consumers report avoidance of gluten or wheat in their household, unchanged from 2022.

Almost 1 in 5 (18%) of people think limiting gluten/wheat is good for digestive health.

51% of gluten-/wheat-free buyers say they would prioritise treats over essentials if money was tight.

This demonstrates the appeal of indulgent food and drink options in times of uncertainty.

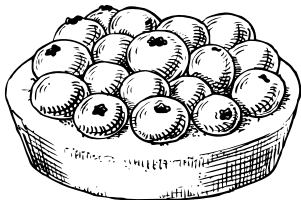
Source: Attitudes towards Gluten-/Wheat-Free Food - UK – 2023 , Mintel.



GLUTEN FREE

Our range of Gluten Free mixes delivers the same great results as our non-gluten free mixes and bases, and are made in a dedicated BRC Certified gluten free environment for absolute peace of mind.

- Just add egg, oil and water to the mix for delicious results.
- Same great taste, texture and volume as our non gluten free mixes and bases.
- Manufactured in a controlled gluten free environment.



Item code	Product name	Pack	Weight	Format	Egg	Oil	Water	Sugar	Flour	Yeast	Other
Gluten Free Mixes											
2.04002.115	GLUTEN FREE VANILLA MUFFIN MIX	Bag	15kg	Base	●	●	●				
2.04000.115	GLUTEN FREE CHOCOLATE MUFFIN MIX	Bag	15kg	Base	●	●	●				
2.03560.005	GLUTEN FREE CAKE MIX	Bag	15kg	Base	●	●	●				
2.03222.116	GLUTEN FREE CHOCOLATE CAKE MIX	Bag	15kg	Base	●	●	●				
2.04053.115	GLUTEN FREE COOKIE MIX	Bag	15kg	Base	●	●	●				



Enjoy your **vegan** journey with Dawn



As well as our range of vegan mixes we also have a wide selection of vegan suitable and naturally vegan fillings, icings, glazes and toppings.

Create your own bakery range to delight your customers, whatever their lifestyle choices, with indulgent and on-trend bakery products.



**"With Dawn you can
satisfy all of your
customers' dietary
choices &
requirements"**



Check out our
Better-for-You brochure
for more details



VEGAN MIXES

A range of cake mixes to meet your customers' increasing demand for vegan sweet bakery products.

Our high quality mixes are made using selected plant-based ingredients and deliver an excellent flavour.

Easy-to-use, they hold inclusions well and are suitable for the making of cakes, muffins, cookies, brownies and donuts. You will find solutions for all requirements and everyone's taste!



Item code	Product name	Pack	Weight	Format	Egg	Oil	Water	Sugar	Flour	Yeast	Other
Vegan Mixes											
2.43721.014	DAWN BALANCE® CREME CAKE MIX VEGAN - COCOA	Bag	10kg	Mix		●	●				
2.43829.119	DAWN BALANCE® MULTIMIX VEGAN - PLAIN	Bag	10kg	Mix		●	●				●
2.43727.119	DAWN BALANCE® COOKIE MIX VEGAN - PLAIN	Bag	10kg	Mix			●				●
2.43726.119	DAWN BALANCE® COOKIE MIX VEGAN - COCOA	Bag	10kg	Mix			●				
2.43725.119	DAWN BALANCE® BROWNIE MIX VEGAN - COCOA	Bag	10kg	Mix		●	●				
2.43728.119	DAWN BALANCE® DONUT MIX VEGAN - PLAIN	Bag	10kg	Mix		●	●				●
2.43793.418	DAWN BALANCE® DONUT MIX VEGAN - LONG LIFE - PLAIN	Bag	20kg	Mix		●	●				●

Beautiful creations

WITH OUR FROSTINGS, ICINGS & COATINGS

From rich, creamy buttercream style frostings to decadent glossy icings and Souplesse flexible coatings, we have the perfect finish for your signature bakery products and desserts.

FROSTINGS

Our buttercream style frostings are made using all natural colours and flavours, and are so simple to use, you'll never look for another frosting again.

With a range of flavours you'll love, from chocolate to cream cheese and strawberry to toffee, you can create deliciously indulgent products in seconds.

Throughout 2026, we will transition all Dawn Frostings to RSPO-segregated palm oil to provide greater peace of mind for our consumers.



Use our **Dawn® Frostings** range to pipe onto cupcakes, as fillings for sandwich cakes, toppings for sheet cakes or to create luscious gateaux. Use **Dawn® Compounds** for a lovely flavour pairing and combine with our fruit fillings and decorations to create a truly eye-catching signature range.



Item code	Product name	Pack	Weight	Format
Frostings				
0.00786.064	VANILLA FROSTING	Bag in Box	12kg	Ready-to-use
0.00982.919	VANILLA FROSTING	Tub	6kg	Ready-to-use
0.00628.969	CREAM CHEESE FROSTING	Bag in Box	12kg	Ready-to-use
6.00554.062	CREAM CHEESE FROSTING	Tub	6kg	Ready-to-use
6.00017.005	CHOCOLATE FROSTING	Bag in Box	12kg	Ready-to-use
6.00018.033	CHOCOLATE FROSTING	Tub	6kg	Ready-to-use
6.00660.062	STRAWBERRY FROSTING	Tub	6kg	Ready-to-use
6.00661.062	LEMON FROSTING	Tub	6kg	Ready-to-use
6.00663.062	COFFEE FROSTING	Tub	6kg	Ready-to-use
6.00591.062	TOFFEE FROSTING	Tub	6kg	Ready-to-use
Limited Edition Frostings				
6.00602.492	SALTED CARAMEL FROSTING	Tub	6kg	Ready-to-use
6.00596.062	BLACK FOREST FROSTING	Tub	6kg	Ready-to-use
6.00597.062	SPICED GINGERBREAD FROSTING	Tub	6kg	Ready-to-use

ICINGS & TOPPINGS

A range of icings using all natural colours and flavours that provide perfect finishes for all kinds of bakery products and desserts.



Top Tip

Endless colour & flavour combinations are possible with Dawn® Icings & Dawn® Compounds



Use our icings to spin donuts, build layer cakes, sandwich cookies or to top cupcakes and muffins. **Glossy Icings** are fast drying, with a high shine finish, deliver eye-catching results and can be heated for finer applications.

Fudge Icings have a rich and velvety texture. Simply warm through and they are ready to apply. They give a smooth, glossy, fudgy finish. Perfect to top cakes, brownies, and tray bakes.

Donutsnow is a multi-purpose fat coated icing sugar with a vanilla flavour, which provides a longer lasting powdered sugar topping to cakes, scones, donuts and more.



Item code	Product name	Pack	Weight	Format
Glossy Icings				
7.73032.100	GLOSSY ICING - WHITE	Tub	12kg	Warm to use
7.73045.110	GLOSSY ICING - WHITE	Tub	14kg	Warm to use
7.73023.100	GLOSSY ICING - CHOCOLATE	Tub	14kg	Warm to use
7.73024.100	GLOSSY ICING - CARAMEL FLAVOURED	Tub	14kg	Warm to use
8.03330.303	DIP QUIK WHITE	Tub	3kg	Ready-to-use
Wrap Ice				
8.02463.325	WRAPPABLE ICING SUGAR	Tub	12.5kg	Warm to use
Fudge Icings				
2.76825.825	CHOCOLATE FUDGE ICING	Tub	10kg	Warm to use
2.76824.825	COFFEE FUDGE ICING	Tub	10kg	Warm to use
2.76823.825	LEMON FUDGE ICING	Tub	10kg	Warm to use
2.76822.825	STRAWBERRY FUDGE ICING	Tub	10kg	Warm to use
2.77155.825	VANILLA FUDGE ICING	Tub	10kg	Warm to use
2.76992.826	WHITE CHOCOLATE FUDGE ICING	Tub	10kg	Warm to use
Powdered Sugar				
8.50006.705	RS DONUTSNOW	Bag	25kg	Powder



FONDANT

Our fondant is perfect for topping and coating donuts, pastries, éclairs and desserts.

Fondant Sublime is an easy, quick setting fondant that only needs to be warmed gently to 35-40°C.



Item code	Product name	Pack	Weight	Format
Fondant				
8.03305.353	FONDANT SUBLIME	Bag in Box	2 x 12kg	Warm to use

SOUPLESSE

Use Souplesse to coat, dip or flood your bakery products.

The special blend of fats used in **Souplesse** creates a flexible and stable product that does not crack or break off your bakery product even when packaged.

Easy-to-use by simply heating in the microwave, **Souplesse** works with both refrigeration and freezing processes.

With a few simple additions you can even make a ganache or mirror glaze. **Souplesse** is also perfect for flavouring crèmes and custards.



Item Code	Product name	Pack	Weight
Souplesse Coatings			
8.30002.715	SOUPLESSE DARK	Tub	3kg
8.30003.715	SOUPLESSE NEUTRAL	Tub	3kg
8.30004.715	SOUPLESSE BANANA	Tub	3kg
8.30005.715	SOUPLESSE LIMONCELLO	Tub	3kg
8.30006.715	SOUPLESSE ORANGE	Tub	3kg
8.30007.715	SOUPLESSE STRAWBERRY	Tub	3kg
8.30008.715	SOUPLESSE CAFÉ	Tub	3kg
8.30010.715	SOUPLESSE BLUEBERRY	Tub	3kg
8.30011.715	SOUPLESSE PISTACHIO	Tub	3kg
8.30046.715	SOUPLESSE CARAMEL	Tub	3kg
8.30009.715	SOUPLESSE MILK	Tub	3kg

Flavours available:

- Dark
- Banana
- Strawberry
- Pistachio
- Milk
- Limoncello
- Café
- Caramel
- Neutral
- Orange
- Blueberry

PAK PERFECT® NON-STICKY DONUT FINISHES

For packaged donuts, we have the perfect solution in our PAK PERFECT® range of non-sticky icings and glazes.

Dawn Exceptional® Non-Sticky Donut Glaze and Dawn Exceptional® Non-Sticky Donut Icing use breakthrough innovations to deliver perfectly finished donuts, even when packaged.

Products designed to:

- Improve the appeal of packaged glazed donuts - no more stickiness and mess
- Work very well on large industrial scale donut production lines
- Extend the shelf life and freshness of the donut
- Answer the rising demand for individually packaged products

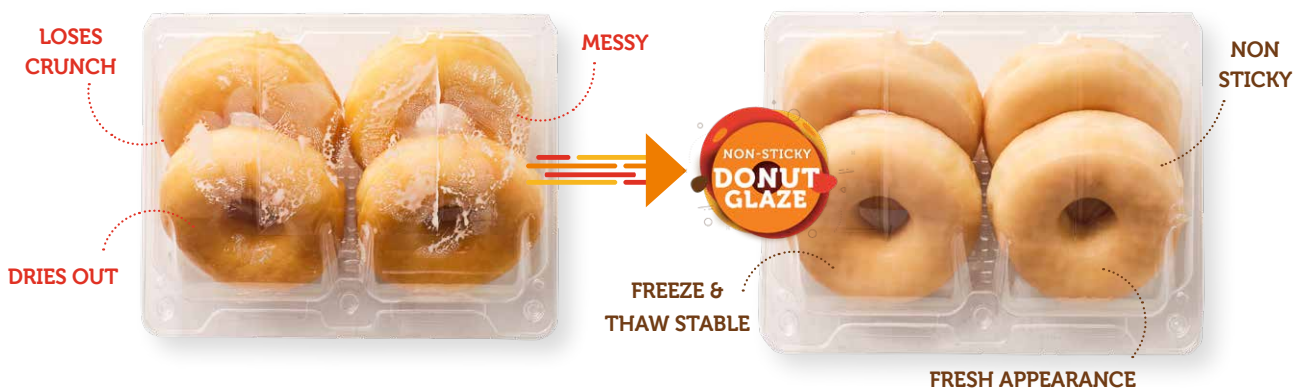
Product benefits

- Freeze & thaw stable
- Extending shelf life – keeps donuts fresh and soft
- Stable for minimal 5 days



Item code	Product name	Pack	Weight	Format
Non-sticky Glazes				
8.03376.313	NON-STICKY DONUT GLAZE	Tub	14kg	Warm to use
8.03403.313	NON-STICKY DONUT ICING	Tub	14kg	Warm to use

NORMAL GLAZED DONUTS VS DAWN NON-STICKY DONUT GLAZE



CRYSTAL GLAZE

Dawn® Crystal Glaze is a fat-based, ready-to-use icing which delivers an opaque, smooth finish for that classic glazed donut finish that customers love. Made with natural flavours, this glaze is also vegan suitable.

Item code	Product name	Pack	Weight	Format
Crystal Glaze				
2.79025.114	PREMIUM CRYSTAL GLAZE	Tub	7kg	Ready-to-use

VANILLA CREME FILLING

A classic custard creme filling for a wide range of bakery uses.

Vanilla Creme Filling is ready-to-use straight from the pail, and is a freeze/thaw stable product ideal for injecting donuts, muffins, sandwiching sponges and more.



Item code	Product name	Pack	Weight	Format
Creme Filling				
8.03401.313	VANILLA FLAVOUR CREME FILLING	Tub	12kg	Ready-to-use

CARAMEL FILLINGS

Caramel fillings for a touch of luxury

Our caramels are easy-to-use, versatile and can be injected into muffins, layered into cakes or pastries or used to fill donuts.

Our **Salted Caramel Filling** uses an authentic recipe made with condensed milk, natural flavours and contains no colours and segregated palm oil for consumer peace of mind.



Item code	Product name	Pack	Weight	Format
Caramel Fillings				
8.30028.728	CARAMEL FILLING	Tub	6kg	Ready-to-use
8.30013.718	SALTED CARAMEL FILLING	Tub	6kg	Ready-to-use
2.03004.325	DELICREAM PIKFEIN CARAMEL	Tub	5kg	Ready-to-use

DELICREAMS

Create great tasting bakes that tap into the consumer demand for indulgent sweet treats.

Our growing and popular **Delicream** range features a wide variety of flavours. From lemon to white chocolate & hazelnut, dark chocolate to coconut, we are confident your customers will enjoy the delicious flavours and creamy textures.



Item code	Product name	Pack	Weight	Format
Delicreams				
8.02749.303	DELICREAM LEMON	Tub	6kg	Ready-to-use
8.01537.301	DELICREAM SAN FELIPE CHOCOLATE	Tub	6kg	Ready-to-use
2.77022.837	WHITE CHOCOLATE & HAZELNUT FILLING	Tub	6kg	Ready-to-use
5.30678.502	DELICREAM COCONUT	Tub	5kg	Ready-to-use
5.30671.502	DELICREAM BUENO	Tub	5kg	Ready-to-use
5.30672.502	DELICREAM WHITE CHOCOLATE	Tub	5kg	Ready-to-use
5.30005.501	DELICREAM HAZELNUT & COCOA	Tub	12.5kg	Ready-to-use

SPREADS

Multipurpose chocolate based spreads suitable for all types of bakery.

Cookie and Cream Spread is perfect for layering into tall cakes or covering donuts.

Milk Cocoa and Hazelnut Spread is a perfect topping for pastries, donuts or cupcakes.



Item code	Product name	Pack	Weight	Format
Spreads				
2.77107.836	COOKIE & CREAM SPREAD	Tub	6kg	Ready-to-use
2.77108.836	MILK COCOA & HAZELNUT SPREAD	Tub	6kg	Ready-to-use

NATURAL FLAVOURS & HIGH QUALITY FRUITS

Our fruit fillings are perfect for all types of baked and non-baked applications including pie fillings, layering in cakes, topping cheesecakes or filling Danish pastries and other baked goods.

Our range contains whole fruits, fruit concentrate, pulp or puree and has been developed for 'fresh' application to many different cakes, desserts, sweet pies, mousses and pastries.



Top Tip

A good way to differentiate your offer is to play with seasonal fruits and flavours that appeal to consumers at different moments during the year.



FRUIT FILLINGS & CONCENTRATES

Delifruit Xtra is our premium range containing 90% fruit content with a very traditional appearance. Fresh fruit compote is used as the main binding agent and the apples are freshly peeled.

Our **Delifruit Classic** range has 58-70% fruit content. With the exception of Passion Fruit and Raspberry the fruits are whole. Packed in tins, the fruit is preserved and the shelf life is extended. These products are bake/freeze/thaw stable.

Delifruit Daily is an everyday range of fruit fillings with up to 50% fruit content, that deliver the same great taste with a lower fruit content. Bake/freeze/thaw stable.

Fruit Concentrates are concentrated natural flavour and colour compounds containing fruit pieces, which can be added to icing, cake batters and buttercreams for exciting fruity additions.



Item code	Product name	Pack	Weight	Format
Delifruit Xtra				
8.00441.300	APPLE 16/2 SLICED	Tub	11kg	Ready-to-use
8.00568.300	APPLE 10/10 DICED	Tub	11kg	Ready-to-use
5.30502.508	REDUCED SUGAR/CALORIE BLUEBERRY	Tub	3.5kg	Ready-to-use
5.30503.508	REDUCED SUGAR/CALORIE CHERRY	Tub	3.5kg	Ready-to-use
Delifruit Classic				
8.30050.738	NEW APPLE AND CINNAMON	Tub	6kg	Ready-to-use
8.00022.333	APRICOT	Tin	3 x 2.7kg	Ready-to-use
8.02309.333	BLACKBERRY	Tin	3 x 2.7kg	Ready-to-use
8.00172.333	BLACKCURRANT	Tin	3 x 2.7kg	Ready-to-use
8.00314.333	BLUEBERRY	Tin	3 x 2.7kg	Ready-to-use
8.00686.333	DARK CHERRY	Tin	3 x 2.7kg	Ready-to-use
8.30030.738	NEW FOREST FRUITS	Tub	6kg	Ready-to-use
8.00278.333	FRUITS OF THE FOREST	Tin	3 x 2.7kg	Ready-to-use
8.30032.738	NEW MANGO	Tub	6kg	Ready-to-use
8.00309.333	MANGO	Tin	3 x 2.7kg	Ready-to-use
8.00699.333	PASSION FRUIT	Tin	3 x 2.7kg	Ready-to-use
8.00330.333	PEAR	Tin	3 x 2.7kg	Ready-to-use
8.30049.738	NEW PINEAPPLE	Tub	6kg	Ready-to-use
8.00157.333	PINEAPPLE	Tin	3 x 2.7kg	Ready-to-use
8.00274.300	RASPBERRY	Tub	6kg	Ready-to-use
8.00272.333	RASPBERRY	Tin	3 x 2.7kg	Ready-to-use
8.00594.333	RED CHERRY	Tin	3 x 2.7kg	Ready-to-use
8.00347.333	RHUBARB	Tin	3 x 2.7kg	Ready-to-use
8.00286.333	STRAWBERRY	Tin	3 x 2.7kg	Ready-to-use
Delifruit Daily				
8.00774.333	APPLE	Tin	3 x 2.7kg	Ready-to-use
8.03241.301	BLACK CHERRY	Tub	5.5kg	Ready-to-use
8.30026.738	NEW BLUEBERRY	Tub	6kg	Ready-to-use
8.00250.333	LEMON	Tin	3 x 2.7kg	Ready-to-use
8.00321.333	ORANGE	Tin	3 x 2.7kg	Ready-to-use
Fruit Concentrates				
0.01036.971	LEMON FRUIT CONCENTRATE (PIECES)	Tub	5kg	Ready-to-use
0.01043.661	ORANGE FRUIT CONCENTRATE (PIECES)	Tub	5kg	Ready-to-use
0.01036.963	BANANA FRUIT CONCENTRATE (PIECES)	Tub	5kg	Ready-to-use

WANT TO ENHANCE YOUR CREATION WITH A SPECIFIC FLAVOUR PROFILE?

Dawn offers you a full range of flavouring products, ensuring natural and authentic tastes in your sweet bakery creations.



BAKE STABLE LIQUID FLAVOURS

Premium bake stable liquid flavours are our highest quality flavours made with the best ingredients, in squeezable bottles with anti-drip caps.

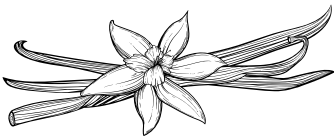
Favorit, our standard range of flavours, deliver a great taste and excellent value for money.



Item code	Product name	Dosage	Pack	Weight	Format
Premium Bake Stable Liquid Flavours					
2.01600.111	BARI BITTER ALMOND	3-5g/1000g	Bottle	4 x 1kg	Liquid
2.01700.111	BELMONTE RUM	3-5g/1000g	Bottle	4 x 1kg	Liquid
4.11129.821	NATURAL ALMOND	3-5g/1000g	Bottle	4 x 1kg	Liquid
2.01900.111	NATURAL PALERMO LEMON	3-5g/1000g	Bottle	4 x 1kg	Liquid
4.11131.821	NATURAL VANILLA	3-5g/1000g	Bottle	4 x 1kg	Liquid
2.01800.111	MAURITIUS VANILLA	3-5g/1000g	Bottle	4 x 1kg	Liquid
4.23513.111	BUN SPICE FLAVOURING (SEASONAL)	3-5g/1000g	Bottle	4 x 1kg	Liquid
2.01501.112	CITRIC FRUIT ACID (FLAVOUR SHARPENER)	3-5g/1000g	Bottle	4 x 1kg	Liquid
Favorit Bake Stable Liquid Flavours					
2.01639.111	BUTTER	3-5g/1000g	Bottle	1kg	Liquid
8.57216.111	COFFEE	3-5g/1000g	Bottle	1kg	Liquid
2.01317.111	ORANGE	3-5g/1000g	Bottle	1kg	Liquid

POWDERED FLAVOURS

Dry powder flavours for adding spice and flavour to baked goods.



Item code	Product name	Dosage	Pack	Weight	Format
Powdered Flavours					
2.01389.521	NATURAL STOLLEN SPICE POWDER FLAVOURING	3-5g/1000g	Sachet	1kg	Powder
2.01363.521	VANI-STAR (SEEDED VANILLA)	5g-10g/1000g	Sachet	1kg	Powder

COMPOUNDS

Concentrated flavouring pastes.

Made with fruit juices, extracts and/or puree, our compounds deliver flavour to neutral fonds, creams, mousses, ice cream, ganaches and fresh dairy cream.



Item code	Product name	Pack	Weight	Format
Compounds				
2.02012.320	BANANA COMPOUND	Tub	1kg	Paste
8.03265.320	BLUEBERRY COMPOUND	Tub	1kg	Paste
2.02342.320	CAPPUCCINO COMPOUND	Tub	1kg	Paste
2.02018.320	CARAMEL COMPOUND	Tub	1kg	Paste
2.02005.320	CHERRY COMPOUND	Tub	1kg	Paste
8.03208.301	COCOA COMPOUND	Tub	2.5kg	Paste
8.03310.320	COCONUT COMPOUND	Tub	1kg	Paste
2.02011.111	HAZELNUT COMPOUND	Tub	1kg	Paste
2.02004.320	LEMON COMPOUND	Tub	1kg	Paste
2.02004.325	LEMON COMPOUND	Tub	5kg	Paste
2.02050.320	MANGO COMPOUND	Tub	1kg	Paste
2.02032.320	MOCHA COMPOUND	Tub	1kg	Paste
2.02001.320	ORANGE COMPOUND	Tub	1kg	Paste
8.02754.301	ORANGE COMPOUND	Tub	5kg	Paste
2.02024.320	PASSION FRUIT COMPOUND	Tub	1kg	Paste
2.02002.320	PINEAPPLE COMPOUND	Tub	1kg	Paste
2.02851.111	PISTACHIO COMPOUND	Tub	1kg	Paste
2.02020.320	RASPBERRY COMPOUND	Tub	1kg	Paste
2.02014.320	STRAWBERRY COMPOUND	Tub	1kg	Paste
8.03425.320	YUZU COMPOUND	Tub	1kg	Paste

LEMON AND ORANGE RASPEL

Infuse your creations with sweet citrus flavours.

Citrus zest flavouring pastes: a mixture of finely grated zest from lemons or oranges blended with sugar and natural flavours. The result is a smooth, aromatic paste that infuses your sweet bakery products with an intense citrus flavour. The flavouring pastes can be used for a large variety of cakes, cookies and pastries and are fully bakeable.



Item code	Product name	Pack	Weight	Format
RaspeL Fruit Pastes				
8.30000.716	RASPEL LEMON STANDARD	Tub	6kg	Paste with peel
8.30001.716	RASPEL ORANGE	Tub	6kg	Paste with peel

GLAZE IT YOUR WAY



Take your donuts and tarts to the next level with our portfolio of easy-to-use glazes. You can count on consistent sheen, simple application and rich flavours that will keep your customers coming back for more.

HOT PROCESS GLAZES

A range of glazing gels for fine finishes.

Glacage provides a thick chocolate covering when warmed before application. **Belnap** is a hot process glaze that requires 50-70% dilution. It can then be applied by brush or spatula. **Gelomat** is a ready-to-use, hot process glaze that is already diluted and can be sprayed.

Item code	Product name	Pack	Weight	Format
8.02733.301	GLACAGE CHOCOLATE GLAZE	Tub	6kg	Warm before application
Belnap				
7.71771.103	BELNAP APRICOT GLAZE	Tub	7kg	Requires 50-70% dilution
7.71771.106	BELNAP APRICOT GLAZE	Tub	14kg	Requires 50-70% dilution
7.71767.102	BELNAP NEUTRAL FRUIT GLAZE	Tub	7kg	Requires 50-70% dilution
7.71767.105	BELNAP NEUTRAL FRUIT GLAZE	Tub	14kg	Requires 50-70% dilution
7.71769.104	BELNAP STRAWBERRY GLAZE	Tub	7kg	Requires 50-70% dilution
7.71769.107	BELNAP STRAWBERRY GLAZE	Tub	14kg	Requires 50-70% dilution
Gelomat				
7.71087.145	GELOMAT YELLOW	Bag in Box	13kg	Ready-to-use
7.71089.145	GELOMAT NEUTRAL	Bag in Box	13kg	Ready-to-use
7.71088.145	GELOMAT RED	Bag in Box	13kg	Ready-to-use



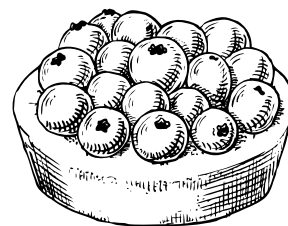
COLD PROCESS GLAZES

A range of ready-to-use glazes producing eye-catching shine and finish for the decoration of fine bakery products. No heating or dilution is required.

DECORGEL

Decorgel Neutral can be paired with **Dawn® Compounds** to add flavour and colour.

Decorgel Plus is a premium range of easy-to-use, shiny glazes for entire coverage of fine pastry and bakery products. No additional stabilising agents are required. For extra stability when covering domed/vertical surfaces heat to 40-45°C for great results. **Decorgel Plus Neutral** can be coloured and flavoured with **Dawn® Compounds**.



EGG FREE GLAZES

Traditionally egg wash was used for shine, but bakeries are increasingly trying to avoid eggs.

With our egg wash substitutes, you can create a golden finish without using an egg containing product at all. With our egg free glazes, you will reduce the risk of bacterial contamination and your costs won't be dependent on the volatile egg prices in the market.

Item code	Product name	Pack	Weight	Format
Decorgel				
7.71092.151	DECORGEL CARAMEL	Tub	7kg	Ready-to-use
8.01416.300	DECORGEL COCOA	Tub	3kg	Ready-to-use
8.03275.301	DECORGEL DARK COCOA	Tub	7kg	Ready-to-use
7.71086.102	DECORGEL NEUTRAL	Tub	3kg	Ready-to-use
7.71086.153	DECORGEL NEUTRAL	Tub	7kg	Ready-to-use
8.00360.302	DECORGEL PASSION FRUIT	Tub	3kg	Ready-to-use
8.00949.300	DECORGEL RASPBERRY	Tub	3kg	Ready-to-use
Decorgel Plus Premium Glaze				
8.03251.301	DECORGEL PLUS	Tub	3kg	Ready-to-use
Egg Free Glazes				
2.04061.115	INSTASHINE	Bag	10kg	Powder
2.02065.650	UNISHINE PLUS	Bag in Box	10 litre	Ready-to-use



FLAVOURFUL PRODUCTS TO GROW YOUR BUSINESS

Dawn has great a range of cream stabilising products including Fonds, which are flavoured bavaois powders to be used with fresh or non-dairy creams. With our Fonds you can stabilise, gelatinise, flavour and sweeten cream for nearly any recipe.

LET YOUR CREATIVITY RUN FREE WITH OUR FONDS

You can create it all with only one mix!



Dawn

FILLING PASTRY



LAYERING CAKES



TOPPING TARTS



TOPPING MUFFINS/CUPCAKES



CREATING DESSERTS



When you partner with Dawn, you get more than just great products. You get the partnership, expertise and dedication to help make your bakery a business success. A wide range of great tasting, flavoured fonds that are quick to dissolve and extremely reliable, perfect for bavaois and mousse products.

FONDS

Simply mix the Fond with water and fold in the cream for quick, delicious results.

Dawn offers an entire range of flavours including neutral, chocolate, lemon and strawberry.



Technical Tip from the bakers



You can use our Fonds with fresh or non-dairy creams, meaning you can stabilise, gelatinise, flavour and sweeten cream for nearly any recipe!



GELATINE FREE FONDS

Now more than ever, people are choosing to eat plant-based diets. We also have a range of Gelatine Free & Vegetarian Fonds. Please speak to your local Dawn Sales Representative for more information.

Item code	Product name	Pack	Weight	Format
Fonds				
2.03073.114	CAPPUCCINO FOND	Case	2 x 2.5kg	Powder
2.03035.116	CHOCOLATE FOND	Bag	20kg	Powder
2.03035.114	CHOCOLATE FOND	Case	2 x 2.5kg	Powder
2.03026.114	FRUITS OF THE FOREST FOND	Case	2 x 2.5kg	Powder
2.03330.816	INSTANT NEUTRAL FOND	Bag	20kg	Powder
2.03034.116	LEMON FOND	Bag	20kg	Powder
2.03034.114	LEMON FOND	Case	2 x 2.5kg	Powder
2.03068.114	MANGO/APRICOT FOND	Case	2 x 2.5kg	Powder
2.03030.116	NEUTRAL FOND	Bag	20kg	Powder
2.03030.114	NEUTRAL FOND	Case	2 x 2.5kg	Powder
2.03051.466	NEUTRAL VEGETARIAN FOND	Bag	20kg	Powder
2.03059.114	PEACH & PASSION FRUIT FOND	Case	2 x 2.5kg	Powder
2.03053.116	QUARK FOND	Bag	20kg	Powder
2.03053.114	QUARK FOND	Case	2 x 2.5kg	Powder
2.03048.114	RASPBERRY FOND	Case	2 x 2.5kg	Powder
2.03039.114	RUBY ORANGE FOND	Case	2 x 2.5kg	Powder
2.03220.221	SALTED CARAMEL FOND	Case	2 x 2.5kg	Powder
2.03031.116	STRAWBERRY FOND	Bag	20kg	Powder
2.03031.114	STRAWBERRY FOND	Case	2 x 2.5kg	Powder
2.03049.114	WHITE CHOCOLATE FOND	Case	2 x 2.5kg	Powder

CREAM STABILISERS & THICKENING AGENTS

Dawn has great a range of cream stabilising products that are quick to dissolve and extremely reliable.

Sanadur is an easy-to-use concentrated liquid designed for stabilising whipped dairy cream, simply add 10g per kg of whipped cream for excellent results. **Sanatine** is a powdered gelatine suitable for stabilising all types of mousses and cream-based desserts, designed as an easy-to-use alternative to gelatine leaves. It simply needs dissolving with sugar in hot water, before being added to whipped cream.

Quelli is our go-to thickening agent, which is suitable for all types of bakery application, from thickening fruit juices or fillings, to reducing moisture in between sponge cream or fruit layers. It is freeze-thaw, cut and bake stable.



Item code	Product name	Pack	Weight	Format
Cream Stabilisers				
2.03634.114	SANATINE POWDER	Case	2 x 2.5kg	Powder
2.03633.112	SANADUR LIQUID	Bottle	1kg	Liquid
Thickening Agent				
2.03646.114	QUELLI THICKENING AGENT	Case	2 x 2.5kg	Paste

DESSERT MIXES & FILLINGS

These high quality mixes are ideal for the creation and filling of all kinds of pastries and desserts.

Creme Delikat blends with water or dairy cream to create a light vanilla cream. **SuCrem Nova Plus** whisks easily into cold water to create a yellow custard that is bakestable.



Item code	Product name	Pack	Weight	Format
Dessert Mixes				
2.03338.114	CRÈME BRULÉE DESSERT MIX	Case	2 x 2.5kg	Powder
2.03403.804	PANNA COTTA MIX	Case	2 x 2.5kg	Powder
2.03561.114	TARTE CITRON	Case	2 x 2.5kg	Powder
Custard Powders				
2.03269.115	CLEAN LABEL BAKER'S CUSTARD	Bag	10kg	Powder
2.03682.505	CREME DELIKAT	Bag	10kg	Powder
2.93023.115	SUCREM NOVA PLUS	Bag	10kg	Powder

ICE CREAM TOPPINGS & DESSERT SAUCES

Ready-to-pour topping sauces that are ideal for all kinds of desserts.

Use hot or cold to drizzle over ice creams, baked cheesecakes, muffins, traybakes, pancakes and more!

Our **Hot Chocolate Fudge Sauce** is delicious on all kinds of desserts - simply warm to desired temperature and consistency and use for pouring over profiteroles, waffles, or ice cream.



Item code	Product name	Pack	Weight	Format
Ice Cream & Dessert Sauces				
8.03214.311	RASPBERRY TOPPING SAUCE	Bottle	1kg	Ready-to-use
2.03116.311	CARAMEL TOPPING SAUCE	Bottle	1kg	Ready-to-use
2.03096.314	CHOCOLATE TOPPING SAUCE	Bottle	1kg	Ready-to-use
8.03329.301	HOT CHOCOLATE FUDGE SAUCE	Tub	3kg	Ready-to-use
8.03333.311	MAPLE FLAVOURED SYRUP	Case	6 x 1kg	Ready-to-use

COUVERTURE CHOCOLATE

High quality chocolate coverings.

Our finest Belgian couverture is supplied in the form of round drops for ease of melting, suitable for all types of chocolate making, decorating and baking.

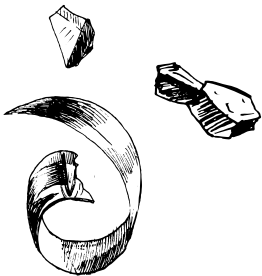


Item code	Product name	Pack	Weight	Format
Couverture				
8.01286.400	SAN FELIPE PLAIN	Bag	5kg	Round drops
8.01323.400	CABO BLANCO WHITE	Bag	5kg	Round drops

CHOCOLATE COATINGS

Suitable for dipping or enrobing.

Our coatings simply need warming to 40 to 50°C. They deliver a smooth firm surface, and can be used to finish all types of bakery products.



Item code	Product name	Pack	Weight	Format
Coatings				
2.77020.836	WHITE CHOCOLATE COATING	Tub	6kg	Ready-to-use
2.77021.836	DARK CHOCOLATE & HAZELNUT COATING	Tub	6kg	Ready-to-use



CHOCUISE

Compound coatings for all types of bakery goods.

A simple and cost effective solution to chocolate, this versatile range of products require no tempering; simply melt and use to coat donuts, pastries, muffins, cakes and more! Quick drying, firm, and contact wrappable - you can even add oil based colours or flavours to **Chocuisse** to create your own unique products.



Item code	Product name	Pack	Weight	Format
Chocuisse Flakes				
8.30014.719	CHOCUISE FLAKES DARK	Sack	20kg	Flakes
8.30015.719	CHOCUISE FLAKES MILK	Sack	20kg	Flakes
8.30016.719	CHOCUISE FLAKES WHITE	Sack	20kg	Flakes

CHOCOLATE FLAKED BARS

Classic chocolate decorations for bakery and ice cream.

Fun favourites for all sorts of sweet treats.

Item code	Product name	Pack	Pack Size
Decorations			
2.75906.821	MILK CHOC FLAKED BARS WITH 3 BAR BREAK	Pac	140 pcs
2.75905.821	MILK CHOCOLATE FLAKED BARS	Pac	140 pcs



dobla® CHOCOLATE CURLS & SHAVINGS

FINE QUALITY FINISHING TOUCHES FOR YOUR BAKERY CREATIONS



We have a superb range of high quality chocolate decorations and toppings to add the perfect finishing touch to your cupcakes, desserts and patisserie products, and set you apart from the competition.

From classic curls to chocolate flowers, there's the ideal decoration for your creation somewhere in our portfolio. We also have an extensive range of seasonal options available.

For more information on our chocolate decorations and toppings you can download our guide from our website: dawnfoods.com/uk

Item code	Product name	Pack	Weight
Dobla Curls & Shavings			
2.76001.823	DARK CHOCOLATE CURLS	Box	4kg
2.76002.823	MILK CHOCOLATE CURLS	Box	4kg
2.76003.823	WHITE CHOCOLATE CURLS	Box	4kg
2.76056.823	CARAMEL CURLS	Box	4kg
2.76142.823	STRAWBERRY CURLS	Box	4kg
2.76328.823	ORANGE CURLS	Box	4kg
2.76117.822	ROLLED DARK CHOCOLATE SHAVINGS	Box	2.5kg
2.76138.822	ROLLED WHITE CHOCOLATE SHAVINGS	Box	2.5kg



Top Tip

Adding a finishing touch such as chocolate curls, shavings or seasonal shapes allows you to easily add value to your products.



CANDIED FRUIT

This range offers the finest quality candied fruit, perfect to enhance both traditional and new bakery creations with vibrant flavours.

Our **Candied Fruit** has undergone a special preservation process which involves replacing the water within the fruit with a sugar syrup, lowering the water activity. The result is a fruit that is preserved by sugar, retaining the delicious flavour of the original fruit.



Item code	Product name	Product type	Shape	Pack	Weight
Candied Fruit Pieces					
8.40000.771	CANDIED ORANGE	Candied fruits	6x6mm cubes	Bag-in-Box	12.5kg
8.40001.771	CANDIED ORANGE FINE	Candied fruits	Very fine cubes	Bag-in-Box	12.5kg
8.40002.770	CANDIED APPLE	Candied fruits	7x7mm cubes	Bag-in-Box	10kg
8.40003.772	CANDIED FRUITMIX	Candied fruits	6x6mm cubes	Bag-in-Box	15kg
8.40009.772	CANDIED PAPAYA TRICOLORE	Candied fruits	6x6mm cubes	Bag-in-Box	10kg
8.40010.772	CANDIED PAPAYA DUCOLORE	Candied fruits	6x6mm cubes	Bag-in-Box	12.5kg
8.40008.773	CANDIED CITRON	Candied fruits	3x3mm cubes	Bag-in-Box	5kg
8.40011.772	CANDIED GINGER	Candied fruits	2-7mm	Bag-in-Box	10kg

FRUITEASE

Experience an intense fruity taste like never before.

Fruitease is a premium range of candied fruit that takes your bakery and confectionery creations to new heights. The range includes a variety of delicious berries that are processed using a unique, gentle cold infusion method. The reduction in water content intensifies the fruity flavours and extends the shelf life of the fruit.

Discover the unmatched flavour of **Fruitease** and enhance your bakery creations with a burst of an intense fruity taste.



Item code	Product name	Product type	Shape	Pack	Weight
Fruitease Candied Whole Fruit					
8.40004.772	FRUITEASE BLUEBERRIES	Infused fruits	Whole fruit	Bag-in-Box	10kg
8.40005.772	FRUITEASE WILD BLUEBERRIES	Infused fruits	Whole fruit	Bag-in-Box	10kg
8.40006.772	FRUITEASE SOUR CHERRY	Infused fruits	Whole fruit	Bag-in-Box	10kg

BAKING POWDERS

Premium baking powders that give reliable and consistent results.

Use **Skylark Cream Powder** as a substitute for cream of tartar.



Item code	Product name	Pack	Weight	Format
Baking Powder				
0.00371.179	BAKING POWDER - STANDARD	Bag	12.5kg	Powder
0.00371.229	BAKING POWDER - VICEROY	Bag	25kg	Powder
2.79024.073	BAKING POWDER - SUPERSWIFT	Tub	4.5kg	Powder
0.00371.203	BAKING POWDER - SUPERSWIFT	Bag	25kg	Powder
Cream Powder				
0.00371.252	SKYLARK CREAM POWDER	Bag	25kg	Powder



MERINGUE POWDERS

Ovafina is an egg white powder for meringue or royal icing.

Silvia Fruit Tart Covering is a softer meringue that can be used to top pies, tartlets, fruit slices and more.

Item code	Product name	Pack	Weight	Format
Meringue Powders				
2.03635.521	OVAFINA	Sachet	1kg	Powder
2.03652.114	SILVIA FRUIT TART COVERING	Case	2 x 2.5kg	Powder





YOUR PARTNER FOR *Insights & Inspiration*

SWEET CONNECTIONS

Social media has transformed food into a global conversation, where viral trends and creative visuals can make a bakery product famous overnight.



Social media influences **57%** of consumers to buy a bakery item.

1 out of 2 consumers like to try the latest viral food trends.



2 out of 5 are likely to order food directly from social media in the future.

ELEVATED INDULGENCE

Get ready for bolder flavours, surprising textures, and premium ingredients as consumers are embracing indulgence to enhance everyday moments.



72% of consumers believe that sweet baked goods are **affordable luxuries**.



3 out of 4 like to try **new foods and experiences**.



3 out of 5 agree that **Limited Time Offers** capture attention and drive purchases.

SIMPLE PLEASURES

From the warming embrace of childhood memories to meaningful connections with loved ones, consumers are recognising what brings them true happiness.



4 out of 5 consumers like sweet baked goods that remind them of **childhood**.



3 out of 4 like a **new spin** on a traditional sweet bakery item.



Nearly **80%** buy sweet baked goods for **social gatherings**.

EMPOWERING CHOICES

The days of one-size-fits-all are over as inclusivity becomes a key driver in consumer choices. Growing demand for options that align with dietary needs and personal values requires bakeries to take a customised approach.



3 out of 5 consumers are loyal to brands with a **commitment to sustainability**.

56% shop at bakeries that cater to **different dietary needs**.



More than half prioritise a **brand's values** when making a purchase.



Your Partner for bakery success

We understand that with constantly evolving consumer demands, you need more than exceptional products to inspire new levels of success. You need a true partner: one who's walked the walk and understands the various challenges of running your day-to-day operation. A complete partner, with the tools, solutions and support to help you stand out in today's highly competitive marketplace. An innovative partner, one that is always looking ahead for ideas and inspiration to create new excitement. We are Creators. Collaborators. Experts and Inspirers. For growing your business, we are the total package: your partner for bakery success.

Dawn Foods UK Ltd. Worcester Road, Evesham, Worcs, WR11 4QU, UK

Phone: +44 1386 760 843

Email: UK@dawnfoods.com

Website: dawnfoods.com/uk

   /dawnfoodsuk  /dawn-foods-europe-ameap

BAKERY INGREDIENTS 40pp JAN 2026

