



macphie

# Product catalogue

November 2020





Bread



Desserts



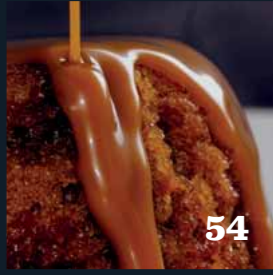
Glazes



Dessert toppings & ice cream inclusions



Sweet bakery



Sweet sauces



Icings, fillings, frostings & finishings



Savoury sauces



Dairy cream alternatives



Release agents

Inspired by a pioneering spirit and a will to be something completely different, Macphie has grown to be a truly unique international family ingredient business — a beacon of invention on a bedrock of values.

**Ours is no traditional business.**

As a partner to some of the world's leading food brands, we're dedicated to turning ideas and creativity into practical solutions. No matter your challenge, we rise to it.

When it comes down to it, we're a food company. Creating, crafting, producing, supplying (and consuming!) it. We think about it. We breathe it. And we live it.

**Our passion. Our motivator. Our obsession.**

**simply clever food**

**Key**



Gluten free



Halal certified



Lactose free



Vegan certified



Vegetarian

Our team's capabilities extend further than what you'll find in this catalogue. We can produce bespoke products on a big scale so if you can't find what you're looking for, get in touch.





# Bread

From buns to baguettes and paninis to pizza bases, our range of bread mixes and concentrates delivers it all.

We have options to suit all industries with concentrates for industrial manufacturing, artisan-style breads for the craft baker and just-add-water mixes for food service.





## Bread | Powder concentrates & mixes





### SeDUCTION® Multiseed Bread Concentrate

Multiseed bread concentrate packed with sunflower seeds, linseeds, pumpkin seeds and oats that makes loaves, rolls and croissants. Used at 100% of flour weight.

Code: 10000233

Size: 16kg

Suitable for: 

Product	Code	Size	Description	Suitable for
<b>Complete Bread Mix</b>	10009114 10000260	6kg 12.5kg	A versatile mix that produces a fantastic selection of breads – all from one mix. Can be used to make a variety of fermented bread applications including French loaves, cobbs, pizza bases, rolls, ciabatta, Chelsea buns, baguettes and focaccia. Just add water - it's as easy as that.	


*Our Pizza Topping (see page 65) is a great addition when you use this to make a pizza base.*

### Bread Concentrate

A versatile concentrate for making a wide range of premium white and brown crusty bread, crusty rolls, tin loaves, baguettes, ciabatta and croissants. Used at 3% of flour weight.

Code: 10000255

Size: 12.5kg

Suitable for: 



### Sausage Roll Concentrate


Extremely easy-to-use concentrate that takes the complexity out of sausage rolls, pies and pastries. Add minced pork or beef and cold water to get consistent flavour each and every time. This product makes a lightly seasoned, consistent savoury filling which does not shrink back during baking.

Code: 10000224

Size: 12.5kg

Code: 10000225

Size: 25kg

Suitable for: 



## Bread | Paste concentrate







### Crossing Mix

A powder mix that requires only the addition of water to make a smooth pipeable batter for hot cross buns that gives a bold white cross.

Code: 10000236

Size: 12.5kg

Suitable for: 

Product	Code	Size	Description	Suitable for
<b>Spice Bun Concentrate</b>	10000254	12.5kg	A paste concentrate used to make spiced buns and hot cross buns with a blend of fresh citrus and warming spices. Used at 10% of flour weight.	
<b>Bun Concentrate</b>	10000241	12.5kg	An easy-to-use paste concentrate, making a wide range of bun goods including Chelsea buns, Belgian buns, iced fingers and fruit teacakes. Used at 20% of flour weight.	
<b>Softie®</b>	10000238	12.5kg	A versatile paste concentrate that produces a variety of speciality breads such as focaccia, sub rolls, bridge rolls, paninis, pizza bases, naan breads, pastries, doughnuts and buns. Used at 10% of flour weight.	
<b>Superdough</b>	10000242	12.5kg	A paste concentrate enriched with egg yolk that is perfect for traditional ferments such as London, Bath, Belgian and Chelsea buns. Used at 32.5% of flour weight.	




### Sofrol

This paste concentrate is very easy to use and produces exceptionally soft rolls, baps and burger buns. Used at 12.5% of flour weight.

Code: 10000243

Size: 12.5kg

Suitable for: 





# Glazes

Our range of high-quality glazes has your bakes covered.







## GlenGlaze®

glossy, long-lasting and convenient

A ready-to-use liquid glaze that adds a natural golden finish and long-lasting shine to all types of savoury and bakery products. Can be applied by brush, spray gun or automated spinning disc system. Contact-wrappable and can be chilled or frozen. Suitable for both pre and post bake application.

### Key benefits

- Free from artificial colours
- Can be applied by brushing or spraying

Code: 10000314






Size: 12 x 1 litre

Code: 10000315

Size: 10 litre

Suitable for:  



Product	Code	Size	Description	Suitable for
<b>Cold Water Paste Glaze</b>	10000316	8kg	A concentrated paste which, when reconstituted with cold water, gives a rich, long-lasting, non-stick golden gloss when applied to all savoury pastry lines, bun goods and Danish pastries.	
<b>Plant-based Glaze</b> 	10000323	10 litre	A ready-to-use plant based glaze to add shine and a long-lasting finish to both sweet and savoury buns, tarts and pastries. Free from preservatives, artificial colours and flavourings, palm oil, hydrogenated fats, modified starches, allergens and gluten and is suitable for vegetarians and vegans. Designed to give a high shine and long lasting finish to all types of sweet and savoury bakery products. Ideal for in-store application or for chilled or frozen pre-glazed pastries or pies where a lighter bake and darker gloss is required. Once applied, it is contact-wrappable and remains intact for the shelf life of the product. Contains no fibres to block spray nozzles and outshines conventional egg wash.	  





# Sweet bakery

Covering “just a slither” to celebrations, our range of sweet bakery products is inspired by firm favourites and on-trend flavours.

Get it right every time with our resilient cake mixes and use these versatile base products to create a variety of bakes to satisfy any sweet tooth.










## Sweet bakery | Sensations® range



Each of the 5 variants in the Sensations® range are a complete powder mix containing real fruit pieces which only requires the addition of water and vegetable oil to produce delicious loaf cakes, round cakes, muffins, cupcakes and tray bakes.

Product	Code	Size	Description	Suitable for
<b>Apple &amp; Cinnamon Sensation®</b>	10000127	12.5kg	Lightly-spiced cake mix base with real fruit pieces.	
<b>Cherry Bakewell Sensation®</b>	10000014	12.5kg	Almond-flavoured cake mix base with real fruit pieces.	
<b>Ginger Sensation®</b>	10000036	12.5kg	Lightly ginger-spiced cake mix base with real fruit pieces.	
<b>Lemon Sensation®</b>	10000128	12.5kg	Lemon-flavoured cake mix base with real fruit pieces.	
<b>Chocolate Orange Sensation®</b>	10000133	12.5kg	Rich, moist chocolate cake mix base with real fruit pieces.	

## Sweet bakery | Mixes



### American Carrot Cake Mix

An easy-to-use powder mix that requires only the addition of water and fresh grated carrot to produce American-style carrot cakes, loaf cakes and slices; perfect finished with Rainbow Frosting Cream Cheese. (see page 35)





Code: 10000055

Size: 12.5kg

Suitable for:





Product	Code	Size	Description	Suitable for
<b>American Crème Cake Mix</b>	10000066 10000065	12.5kg 25kg	A powder mix that requires the addition of egg, oil and water to create a cake with a moist and tender crumb, ideal for muffins, loaf cakes, tray bakes and puddings.	
<b>American Chocolate Crème Cake Mix</b>	10000059 10000058	12.5kg 25kg	A powder mix that creates a cake with a moist and tender crumb, ideal for crème cakes with a distinctive rich dark chocolate flavour and produces chocolate crème cakes, muffins, loaf cakes, tray bakes and puddings.	
<b>Brownie Mix</b>	10000029	12.5kg	An easy-to-use mix, needing only water and vegetable oil to produce rich brownies; perfect finished with Macphie 5th Avenue® Chocolate Icing (see page 30).	
<b>Chocolate Sponge Mix</b>	10000038	16kg	A complete mix that requires only the addition of water to make light and moist fatless sponges and Swiss rolls; perfect layered with Mactop® Traditional (see page 40) and dusted with Sweet Snow® (see page 37).	



### Red Velvet Cake Mix

A mix that requires the addition of egg, oil and water to produce a range of indulgent cakes with a light moist crumb, subtle chocolate taste and striking red appearance; irresistible with Rainbow Frosting Cream Cheese (see page 35).

Code: 10000111

Size: 12.5kg



### Madeira Cake Mix

Our Madeira Cake Mix is versatile and produces a soft, moist and clean-cutting crumb, great for a variety of baking applications.

Code: 10000102

Size: 12.5kg

Suitable for:



### Sponge Mix

A complete mix that requires only the addition of water to make light and moist fatless sponges and Swiss rolls; perfect layered with Mactop® Traditional (see page 40) and dusted with Sweet Snow® (see page 37).

Code: 10000011




Size: 10kg

Code: 10000010

Size: 16kg










Suitable for:



Product	Code	Size	Description	Suitable for
<b>Country Cake Mix</b>	10000069 10000068	12.5kg 25kg	A versatile cake mix which can hold a high percentage of inclusions making it suitable for a wide variety of applications from traditional fruit cakes, to classic cherry or sultana.	
<b>Chocolate Genoese Mix</b>	10000101	12.5kg	This mix requires only the addition of water and fat to produce an easy-to-deposit, easy-to-spread batter that will make Genoese sheets, celebration cake bases and tray bakes.	
<b>Genoese Mix</b>	10000082	12.5kg		



## Sweet bakery | Concentrates

Product	Code	Size	Description	Suitable for
<b>American Cake &amp; Muffin Concentrate</b>	10000048	12.5kg	A cost-effective powder concentrate to make authentic American-style muffins and loaf cakes.	
<b>American Chocolate Cake &amp; Muffin Concentrate</b>	10000080	12.5kg		
<b>American Chocolate Crème Cake Concentrate</b>	10000073	12.5kg	A versatile, cost-effective powder concentrate that produces exceptionally soft cakes including crème cakes, muffins, tray bakes and puddings.	
<b>American Crème Cake Concentrate</b>	10000076 10000077	12.5kg 15kg		
<b>Country Cake Concentrate</b>	10000061	12.5kg	A versatile cake concentrate which can hold a high percentage of inclusions making it suitable for a wide variety of applications from traditional fruit cakes, to classic cherry or sultana.	
<b>Lemon Sensation® Concentrate</b>	10000125	12.5kg	Lemon Sensation Concentrate® is a powder concentrate containing lemon fruit pieces in a flavoured base, which is used to produce delicious lemon loaf cakes, muffins and tray bakes. All applications have a deliciously moist crumb with pockets of fruity juiciness.	
<b>Mac-a-Cake</b>	10000013	25kg	A powder concentrate that creates fatless sponges and Swiss rolls, along with light and airy Victoria sponges.	
<b>Mississippi Chocolate Muffin &amp; Cake Concentrate</b>	10000071	12.5kg	An economical concentrate that makes indulgent muffins, loaf cakes, tray bakes and cakes with an incredibly moist crumb and will hold up to 20% inclusions.	
<b>Mississippi Muffin &amp; Cake Concentrate</b>	10000094	12.5kg		
<b>Danish Pastry Concentrate</b>	10000247	12.5kg	Easy-to-use paste concentrate for production of light and flaky Danish pastries.	



### Premium Doughnut Concentrate

A powder concentrate to produce delicious fried doughnuts with a light and fluffy dough; perfect finished with 5th Avenue® Icings (see page 30) or Sweet Frost® (see page 37).

Code: 10000253

Size: 16kg

Suitable for:





## Sweet bakery | Muffin & cake mixes



### Mississippi Toffee Muffin & Cake Mix


A complete mix which requires only the addition of water and vegetable oil to make indulgent cakes, muffins, loaf cakes, tray bakes and puddings. Perfect finished with Rainbow Frostings (see page 35).





Code: 10000093







Size: 12.5kg

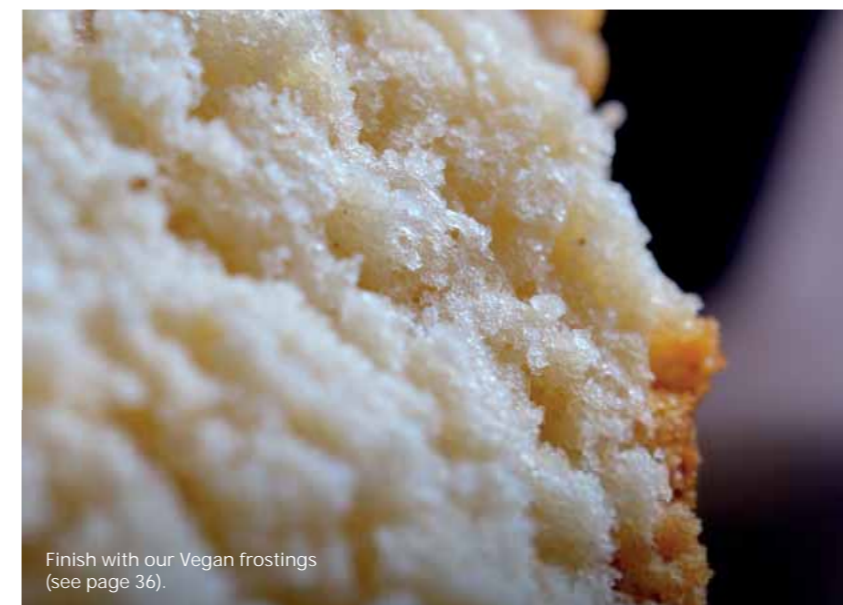
Code: 10000092

Size: 25kg

Suitable for: 

Product	Code	Size	Description	Suitable for
<b>American Cake &amp; Muffin Mix</b>	10000057	12.5kg	An easy-to-use mix that requires only the addition of water and vegetable oil to produce American-style muffins and loaf cakes.	
<b>American Chocolate Cake &amp; Muffin Mix</b>	10000056	12.5kg		
<b>Homebake Chocolate Muffin &amp; Cake Mix</b>	10000090	6kg	A versatile complete mix which only needs water and vegetable oil to make delicious muffins, indulgent cakes, tray bakes, puddings and loaf cakes with an incredibly moist crumb. In addition, it will hold inclusions well to create a variety of flavoured muffins or fruited cakes etc. Batter and baked products are both freeze-thaw stable.	
<b>Homebake Lemon Sensation® Cake Mix</b>	10000129	6kg	A complete powder mix containing lemon fruit pieces in a deliciously lemony flavoured base. The mix requires only the addition of vegetable oil and water to create muffins, tray bakes, round and loaf cakes with a deliciously moist crumb and pockets of real fruit juiciness. Both batter and baked products are freeze-thaw stable.	

Product	Code	Size	Description	Suitable for
<b>Mississippi Muffin &amp; Cake Mix</b>	10000084 10000083	12.5kg 25kg	A complete mix which requires only the addition of water and vegetable oil to make indulgent cakes, muffins, loaf cakes, tray bakes and puddings. Perfect finished with Rainbow Frostings (see page 35).	
<b>Mississippi Chocolate Muffin &amp; Cake Mix</b>	10000089 10000088	12.5kg 25kg		
<b>Reduced Sugar Mississippi Chocolate Muffin &amp; Cake Mix</b>	10000019	12.5kg	The reduced sugar Mississippi Muffin & Cake Mixes contain 30% less sugar than standard and need only vegetable oil and water to create a range of cakes, muffins, loaf cakes and cupcakes with a delicious taste and moist crumb.	
<b>Reduced Sugar Plain Mississippi Muffin &amp; Cake Mix</b>	10000051	12.5kg		
<b>Vegan Chocolate Muffin &amp; Cake Mix</b>	10007649	12.5kg	The cake mix delivers a range of indulgent muffins, tray bakes, loaf cakes and celebration cakes in either chocolate or plain flavour with the simple addition of oil, water and vegan suitable glycerine. The literal icing on the cake is the vegan chocolate and vanilla frostings, supplied ready to use (see page 36).	 



Finish with our Vegan frostings (see page 36).

### Vegan Muffin & Cake Mix

The cake mix delivers a range of indulgent muffins, tray bakes, loaf cakes and celebration cakes in either chocolate or plain flavour with the simple addition of oil, water and vegan suitable glycerine. The literal icing on the cake is the vegan chocolate and vanilla frostings, supplied ready to use (see page 36).

Code: 10007643

Size: 12.5kg

Suitable for:  





### Scone Mix

A complete mix which requires only the addition of cold water to make quality, high volume scones with a light crumb that will take up to 20% inclusions.

Code: 10000306

Size: 10kg

Suitable for:



Product	Code	Size	Description	Suitable for
<b>Luxury American Pancake Concentrate</b>	10000311	12.5kg	Requiring only the addition of flour and water, this concentrate creates indulgent, fluffy American-style pancakes; add o.t.t. <sup>®</sup> Maple Flavoured Syrup to the batter for a delicious twist (see page 50).	
<b>Complete Pancake &amp; Waffle Mix</b>	10007112	6kg	All you need is to add water to this store cupboard staple and you can turn it into waffles, American style pancakes, crepes, doughnut bites and a sweet batter.	





## Sweet bakery | Cookies & biscuits



### Soft & Chewy Cookie Mix






An economical alternative to frozen pucks, simply add water to produce soft, moist and chewy cookies that will hold up to 20% inclusions.

Code: 10000105

Size: 12.5kg

Suitable for:



Product	Code	Size	Description	Suitable for
<b>Soft &amp; Chewy Chocolate Cookie Mix</b>	10000106	12.5kg	An economical alternative to frozen pucks, simply add water to produce soft, moist and chewy chocolate cookies that will hold up to 20% inclusions.	
<b>American Soft Cookie Mix</b>	10000052	12.5kg	A powder concentrate requiring only the addition of cake margarine and water to make American-style cookies that will hold up to 20% inclusions such as chocolate or nuts.	
<b>Flapjack Mix</b>	10000025	12.5kg	Easy-to-use mix that requires only the addition of water to produce deliciously moist and chewy flapjacks that will hold up to 20% inclusions such as chocolate, fruit or seeds.	
<b>Shortbread Mix</b>	10000027	12.5kg	Easy-to-use mix, simply add softened butter to produce melt-in-the-mouth shortbread that is extremely versatile and will hold up to 20% inclusions.	
<b>Choutex Mix</b>	10000103	12.5kg	A powder premix containing egg for the production of top quality choux pastry goods, requiring only the addition of water to make éclair, choux buns, French doughnuts and profiteroles. Perfect when finished with 5th Avenue® Chocolate Icing (see page 30).	



A lovely dusting of Sweet Snow® (see page 37).

### Viennese Mix

This convenient mix is quick and easy to use, simply add softened butter or margarine to make a pipeable paste which produces a melt-in-the-mouth Viennese biscuit, delicious when filled with Rainbow Frosting (see page 35).

Code: 10000037

Size: 12.5kg

Suitable for:







# Icings, fillings, frostings & finishings

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To make your products utterly irresistible, our range of icings, fillings, frostings & finishings will make sure your products ooze with temptation.

Adaptable across application and made to hold added colour or inclusions.





# Icings



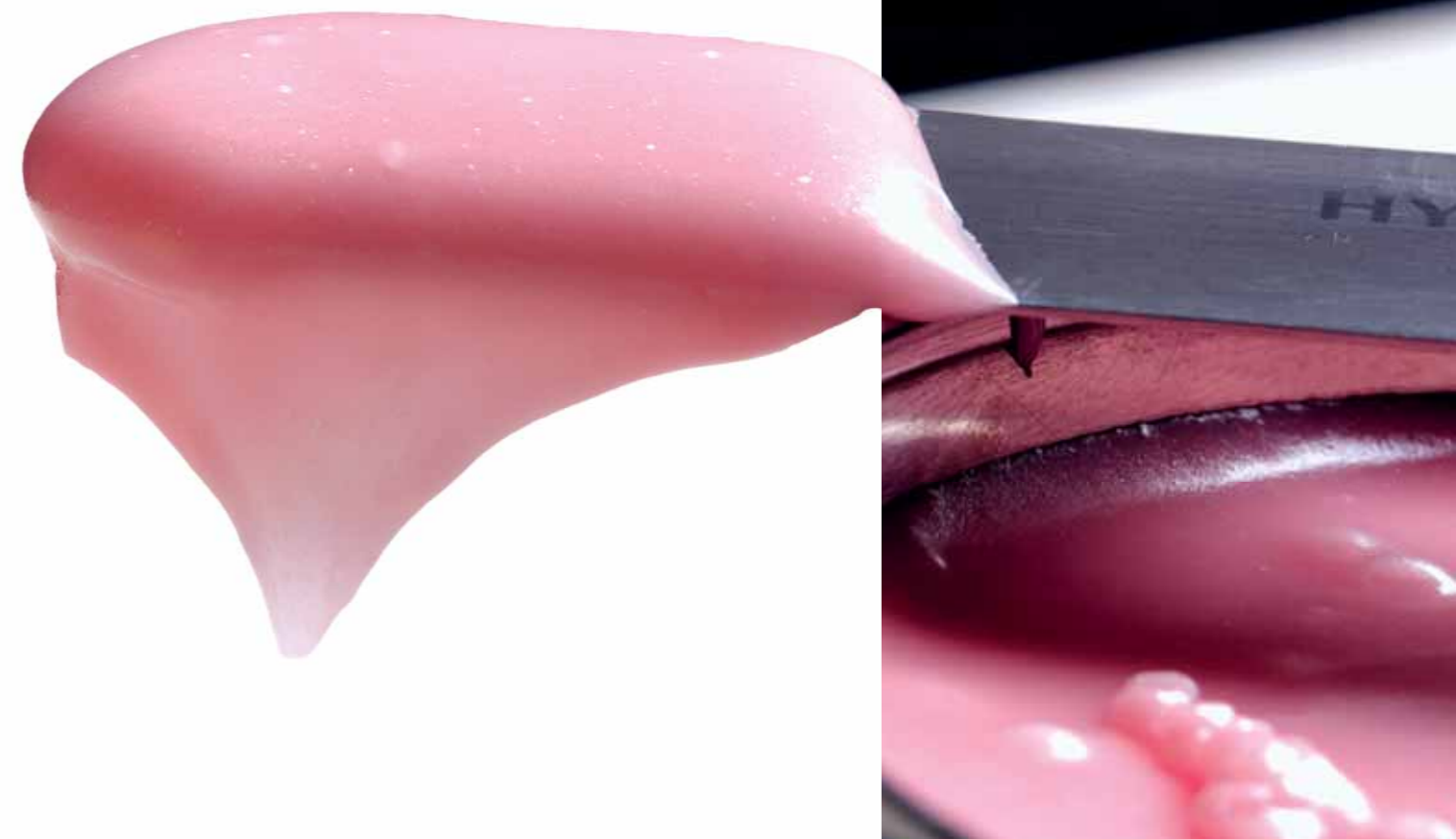
## 5th Avenue® Chocolate Icing

Add a little luxury to your muffins, cakes and doughnuts with 5th Avenue® Icing. Easy to apply, fast-drying and won't crack or become brittle, being more freeze-thaw stable than fondant. Beat with softened margarine for five minutes to produce smooth and fluffy butter cream.

Code: 10000280

Size: 12.5kg

Suitable for:



Product	Code	Size	Description	Suitable for
<b>5th Avenue® Strawberry Flavour Icing</b>	10000283	12.5kg		
<b>5th Avenue® Caramel Icing</b>	10000278	12.5kg		
<b>5th Avenue® Coffee Icing</b>	10000282	12.5kg	Add a little luxury to your muffins, cakes and doughnuts with 5th Avenue® Icing. Easy to apply, fast-drying and won't crack or become brittle, being more freeze-thaw stable than fondant. Beat with softened margarine for five minutes to produce smooth and fluffy butter cream.	
<b>5th Avenue® Dark Chocolate Icing</b>	10000276	12.5kg		
<b>5th Avenue® Lemon Icing</b>	10000273	12.5kg		
<b>5th Avenue® White Icing</b>	10002037	12.5kg		



# Fillings



## Cinnamon Bake Stable Filling Mix




A powder mix to make a delicious, authentic cinnamon filling, perfect for use in enriched ferments from Danish pastries and Chelsea buns to American-style cinnamon rolls.

Code: 10000259

Size: 6kg

Suitable for:



Product	Code	Size	Description	Suitable for
<b>Macfil</b>	10000190	12kg	A concentrated sweetened confectionery filling. Simply add water to make a smooth paste that whips to give an inexpensive filling suitable for fruit tarts, Swiss rolls and cakes.	
	10000191	15kg		
<b>Luxury Belgian Chocolate Filling</b>	10002270	12.5kg	A smooth and ready-to-use filling in on-trend flavours that will add a point of difference to bakery goods. Use as a pipeable filling, a drizzle sauce, blend with Rainbow Frostings (see page 34) or Mactop® Traditional (see page 40) for an extra layer of flavour.	
<b>Luxury Banoffee Filling</b>	10000297	6kg		



## Luxury Salted Caramel Filling

A smooth and ready-to-use filling in on-trend flavours that will add a point of difference to bakery goods. Use as a pipeable filling, a drizzle sauce, blend with Rainbow Frostings (see page 34) or Mactop® Traditional for an extra layer of flavour (see page 40).

Code: 10000299

Size: 6kg

Code: 10000298

Size: 12.5kg

Suitable for:









# Frostings



A great addition to Sensations® range (see page 16)

Product	Code	Size	Description	Suitable for
<b>Rainbow Frosting Cream Cheese</b>	10000296	5kg		
	10000295	10kg		
<b>Rainbow Frosting Strawberry Flavour</b>	10000287	5kg	Smooth, creamy frosting that is ready to use straight from the pail to add value and indulgence to cakes, tray bakes, muffins and cupcakes. Free from artificial colours.	
<b>Rainbow Frosting Vanilla</b>	10000271	5kg		
	10000270	10kg		
<b>Rainbow Frosting Lemon</b>	10000293	5kg		



## Rainbow Frosting Chocolate

Smooth, creamy frosting that is ready to use straight from the pail to add value and indulgence to cakes, tray bakes, muffins and cupcakes. Free from artificial colours.

Code: 10000291

Size: 5kg

Code: 10000290

Size: 10kg

Suitable for:





Product	Code	Size	Description	Suitable for
<b>Reduced Sugar Rainbow Frosting Vanilla</b>	10000304	5kg	The reduced sugar Rainbow Frostings have 30% reduced sugar and are smooth, creamy frostings that are ready to use straight from the pail. Add value and indulgence to cakes, tray bakes, muffins and cupcakes. Free from artificial colours and flavours.	
<b>Reduced Sugar Rainbow Frosting Chocolate</b>	10000269	5kg		



### Vegan Frosting Vanilla

Code: 10007634

Size: 5kg

Suitable for:  

### Vegan Frosting Chocolate

Code: 10007636

Size: 5kg

Suitable for:  

A vegan-certified smooth, creamy frosting that is ready to use straight from the pail to add value and indulgence to cakes, tray bakes, muffins and cupcakes. Free from artificial colours. A cost-effective premium quality cake offering without compromising on taste. The product can be used in small to large scale operations to treat your customers to some indulgent and on-trend cakes, with the cherry on top being the mark of recognition of its vegan certification.


## Finishings

### Sweet Snow®

Fine, free-flowing dextrose-based dusting powder which will not dissolve in conditions of high humidity, when frozen and thawed or during chilled or wrapped storage. Suitable for doughnuts, sponges, tarts, stollen, choux buns and to make any dessert look extra special.




Code: 10000264

Size: 12.5kg

Suitable for: 



Adds an extra special touch to any cakes or biscuits

Product	Code	Size	Description	Suitable for
<b>Non-Hydrogenated Sweet Snow®</b>	10000266 10000265	12.5kg 25kg	Fine, free-flowing dextrose-based dusting powder containing non-hydrogenated fats which will not dissolve in conditions of high humidity, when frozen and thawed or during chilled or wrapped storage. Suitable for doughnuts, sponges, tarts, stollen, choux buns and to make any dessert look extra special.	
<b>Sweet Frost®</b>	10000268	25kg	Granular, free-flowing sugar-based dusting powder which will not dissolve in conditions of high moisture. Suitable for dusting doughnuts and sponges.	
<b>Non-Hydrogenated Sweet Frost®</b>	10000267	25kg	This is a granular, sugar-based dusting powder containing non-hydrogenated fats which will not dissolve on product during chilled or wrapped storage, in conditions of high humidity or during freeze-thaw cycle.	

*Use sparingly in place of caster sugar for a longer lasting, more economical decoration on any bakery or dessert items. Ideal for doughnuts, apple tarts, pastries and cakes etc.*













# Dairy cream alternatives

Taking the complexity out of using fresh cream, this clever bunch comes with all the flavour and none of the hassle.

For use in sweet desserts, cakes and savoury dishes, they're a useful ally in the kitchen and their extended shelf life helps reduce waste.



# Dairy cream alternatives

Product	Code	Size	Description	Suitable for
<b>GlenDelight®</b> whip, cook and pour	1000139	12 x 1 litre	A multi-purpose cream alternative that can be cooked, poured, whipped and piped.  Key benefits <ul style="list-style-type: none"> <li>When whipped, contains less than half the fat of double cream and has a 3-day chilled shelf life</li> <li>Made using non-hydrogenated oil and free from artificial colours</li> <li>All purpose cream, can be used in sweet or savoury applications</li> <li>Supports the addition of flavours, colours, sweeteners and gelling agents</li> </ul>	   
<b>Mactop® Extra</b> ambient cream alternative	1000150 1000149	12 x 1 litre 10 litre	Ready-to- whip, rich and sweet confectionery cream alternative, perfect as a filling or topping and ideal for eat-from-frozen desserts. Non-hydrogenated version also available.  Key benefits <ul style="list-style-type: none"> <li>When whipped, contains less than half the fat of double cream</li> <li>Whips to 3 times its volume and freeze-thaw stable when whipped</li> <li>Supports the addition of flavours and colours</li> <li>Mactop® Extra has at least 5 days ambient shelf life (up to 20°C) when whipped, therefore does not require refrigeration</li> </ul>	 
<b>Mactop® Traditional</b> sweetened cream alternative	1000143 1000144	12 x 1 litre 10 litre	Delicious sweetened cream that is ideal for confectionery, patisserie, gateaux and desserts with half the fat of dairy cream. Non-hydrogenated version also available.  Key benefits <ul style="list-style-type: none"> <li>When whipped, contains less than half the fat of double cream</li> <li>Has exceptional whipped stability and whips to more than 3 times its volume</li> <li>When whipped has a 4-day refrigerated shelf life</li> <li>Supports the addition of flavours and colours</li> </ul>	 





Product	Code	Size	Description	Suitable for
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**Non-Hydrogenated Mactop® Extra**

10000187

10 litre

Ready-to- whip, rich and sweet confectionery filling that, once whipped, has a 5-day ambient shelf life. Perfect as a filling or topping and ideal for eat-from-frozen desserts, does not contain hydrogenated oils.

Once whipped, it contains less than half the fat of double cream and is also freeze-thaw stable. It is extremely versatile, being an excellent carrier for colours, flavours and/or alcohol if desired. It can also be blended with custard to create crème patisserie-type filling for choux and doughnut products.



**Non-Hydrogenated Mactop® Traditional**

A ready to whip, sweetened dairy cream alternative which is ideal for all confectionery use. This product whips to approximately 3 times its volume and is perfect for piping, retaining stability through shelf life.

Once whipped, it contains less than half the fat of double cream and is also freeze-thaw stable. It is extremely versatile, being an excellent carrier for colours, flavours and/or alcohol if desired. It can also be blended with custard to create crème patisserie-type filling for choux and doughnut products.

Code: 10000188

Size: 10 litre

Suitable for:



Mix with sugar and freeze for a simple and easy affogato dessert.

**New**

**Plant-based Cream Alternative**

pour, whip and pipe

A vegan-certified cream alternative perfect as a filling or topping and can also be used in an aerosol to give hot drinks an indulgent finish.

Code: 10009080

Size: 12 x 1 litre

Code: 10009079

Size: 10 litre

Suitable for:





The image shows three glass bowls filled with a creamy, light-colored dessert. Each bowl is garnished with several thin, bright yellow strips of lemon zest and a small sprig of fresh green mint leaves. The bowls are arranged on a rustic, light-colored wooden surface with visible grain and some dark spots. The word "Desserts" is written in a large, white, sans-serif font across the middle of the image, with a thin pink horizontal line underneath it.





# Desserts

Easy to use with a simple heat, chill, serve instruction, our dessert trio delivers delicious dishes that you can add your own stamp of flavour and flair to.





## Desserts



Product	Code	Size	Description	Suitable for
<b>Crème Brûlée</b> smooth, rich and luxurious.	10000166	12 x 1 litre	Delicious, creamy and easy to use, finish with a caramelised sugary top. Key benefits <ul style="list-style-type: none"> <li>Simply heat, chill and serve</li> <li>Made using non-hydrogenated oil</li> <li>Free from artificial colours and flavours</li> <li>Acid stable</li> <li>Add up to 20% liquid inclusions</li> </ul>	 
<b>Sicilian Lemon Dessert</b> zesty, creamy and refreshing	10000170	6 x 1 litre	A refreshingly smooth and creamy dessert made using real Sicilian lemon juice. Key benefits <ul style="list-style-type: none"> <li>Simply heat, chill and serve</li> <li>Free from artificial colours and flavours</li> </ul>	 



<b>Panna Cotta</b>	
creamy, smooth and classic	
Italian for 'cooked cream', this is classically smooth, white and creamy; finish with ku-li® (see page 52).	
Key benefits	
<ul style="list-style-type: none"> <li>Simply heat, chill and serve</li> <li>Free from colours and flavours</li> <li>Acid stable</li> <li>Add up to 20% liquid inclusions</li> </ul>	
Code:	10000141
Size:	12 x 1 litre
Suitable for:	 





# Dessert toppings & ice cream inclusions

From finishing five-star desserts to topping ice cream cones - our dessert toppings have you covered.



By changing our packaging on this product from a fully plastic wrapped bottle to a labelled bottle, we have removed 3.2 tonnes of plastic waste each year.



Don't forget your Complete Pancake & Waffle Mix



## Dessert toppings

All of our o.t.t.<sup>®</sup> toppings are ready to serve and packed in a convenient squeeze bottle. Long ambient shelf life and free from artificial colours and flavours.

The dessert topping adds a touch of luxury to ice cream, churros, waffles, cheesecake and many more desserts. It is also great with yoghurt, pancakes and porridge and can be used to make milkshakes. Simply squeeze over the top and enjoy.

Size: 6 x 500g

Suitable for:  



**o.t.t.<sup>®</sup> Chocolate dessert topping**

Code: 10008778



**o.t.t.<sup>®</sup> Salted Caramel dessert topping**

Code: 10008782



**o.t.t.<sup>®</sup> Strawberry dessert topping**

Code: 10008779



**o.t.t.<sup>®</sup> Maple Flavour Syrup dessert topping**

Code: 10008781



**o.t.t.<sup>®</sup> Sicilian Lemon dessert topping**

Code: 10008787



**o.t.t.<sup>®</sup> Toffee Flavour dessert topping**

Code: 10008780



## ku-li® Mango fruit coulis

Made with Alphonso mangoes, this fresh-tasting fruit coulis has a high fruit content that tastes delicious drizzled over cheesecake or ice cream, or used in desserts for a more intense flavour.

Code: 10000177

Size: 12 x 300g

Suitable for:  



## ku-li® Raspberry fruit coulis

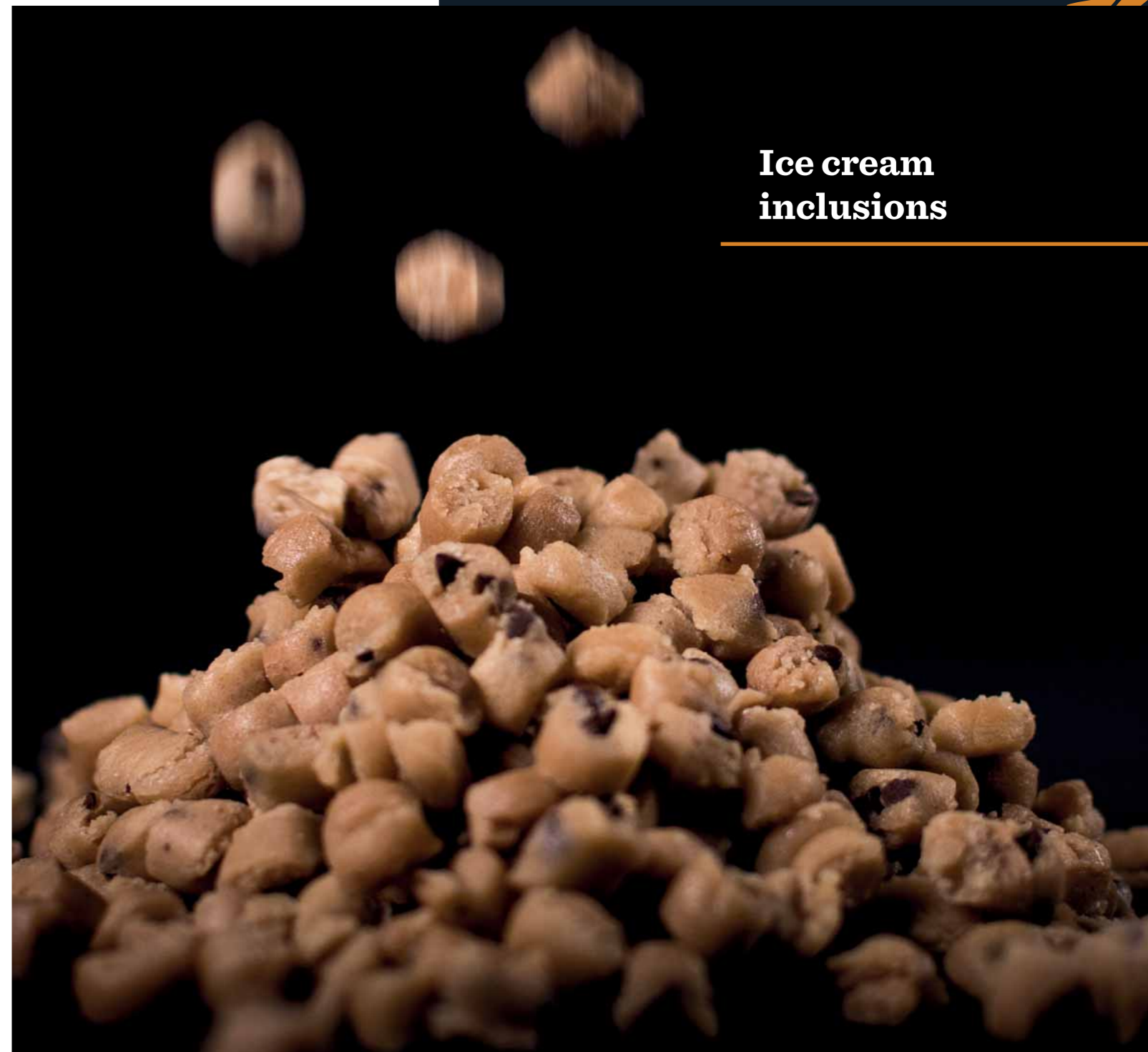
A fresh-tasting fruit coulis with high fruit content that is delicious drizzled over cheesecake or ice cream, or used in desserts for a more intense flavour.

Code: 10000180

Size: 12 x 300g

Suitable for:  

## Ice cream inclusions




## Macphie Cookie Dough

Frozen, ready-to-eat cookie dough pieces with dark chocolate chips. Great for adding to ice cream sundaes, milkshakes and other indulgent desserts.

Code: 10008636

Size: 7.5kg

Suitable for: 













# Sweet sauces

Bursting with colour and flavour, this range of ready-to-use sauces can be relied on by chefs, bakers and industrial manufacturers for consistency, quality and shine.



## Sweet sauces

Product	Code	Size	Description	Suitable for
<b>Toffee Sauce</b> rich, buttery and indulgent	10000155	12 x 1 litre	An irresistible rich creamy toffee sauce that is the perfect cold or hot partner for sticky toffee pudding, pecan pie or fudge brownies.  Key benefits: <ul style="list-style-type: none"> <li>Free from artificial colours and flavours</li> <li>Microwave, bain-marie and freeze-thaw stable in application</li> <li>Ready to use - tastes great hot or cold</li> </ul>	 
<b>Brandy Sauce</b> luxurious, sweet and aromatic	10000153	12 x 1 litre	A luxury sauce containing the finest French brandy that is ready to use and can be served hot or cold poured over Christmas puddings, mince pies, crêpes and mulled fruit compote or use in flummeries and mousses.  Key benefits: <ul style="list-style-type: none"> <li>Free for artificial flavours</li> <li>Microwave, bain-marie and freeze-thaw stable in application</li> <li>Ready to use - tastes great hot or cold</li> </ul>	 
<b>Dark Chocolate Sauce</b> rich, intense and luxurious	10000162	12 x 1 litre	An indulgent dark chocolate sauce made from the finest Belgian chocolate, delicious poured over chocolate fudge cake, gateaux or profiteroles.  Key benefits: <ul style="list-style-type: none"> <li>Ready to use - tastes great hot or cold</li> <li>Microwave, bain-marie and freeze-thaw stable in application</li> <li>Ready to use - tastes great hot or cold</li> </ul>	 
<b>Crème Anglaise</b> classic, luxurious and pourable	10000154	12 x 1 litre	A classic sweet sauce with a hint of vanilla that will add a touch of sophistication to the simplest of desserts.  Key benefits: <ul style="list-style-type: none"> <li>Free from artificial colours</li> <li>Microwave, bain-marie and freeze-thaw stable in application</li> <li>Made using non-hydrogenated oil</li> <li>Ready to use - tastes great hot or cold</li> </ul>	 



## Dairy Custard

creamy, thick and velvety

Containing real dairy cream, Dairy Custard has a luxurious creamy texture perfect for pouring over puddings, fruit pies and crumbles or as an ingredient in trifles and tiramisu.

Key benefits

- Free from artificial colours
- Microwave, bain-marie and freeze-thaw stable in application
- Ready to use - tastes great hot or cold

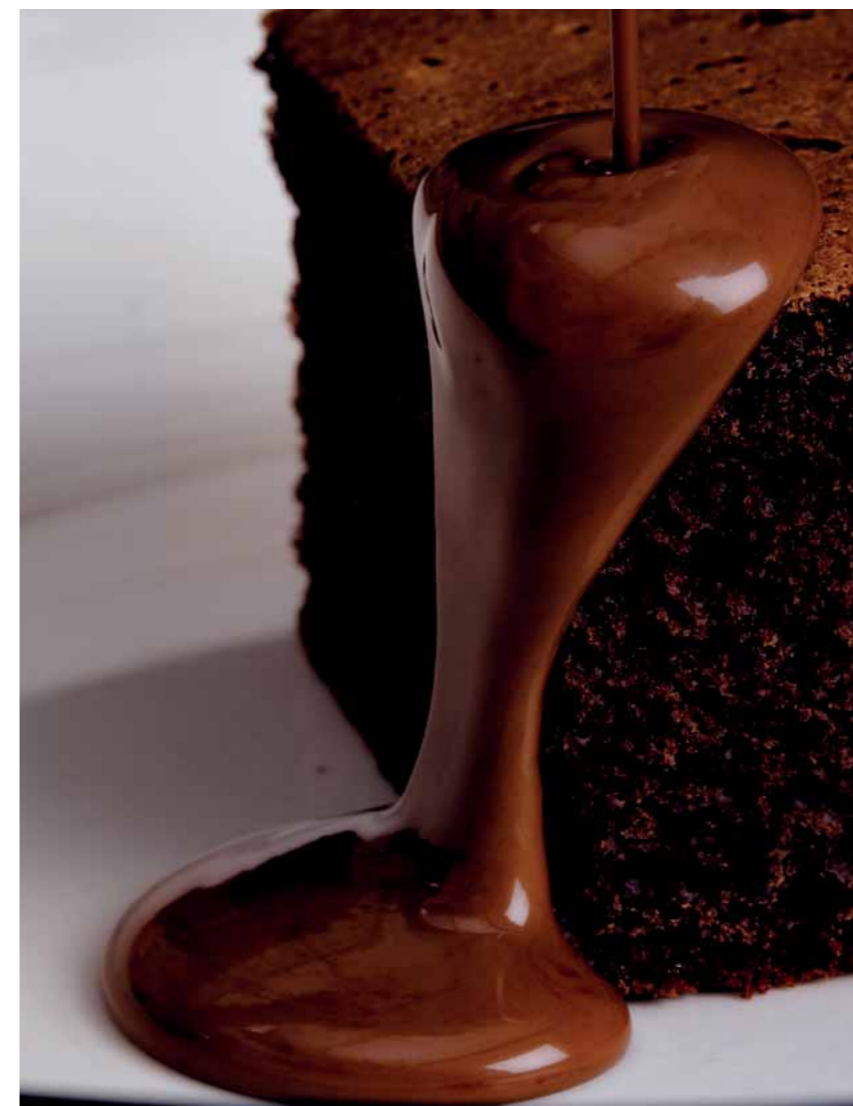
Code: 10000160

Size: 12 x 1 litre

Code: 10000159

Size: 10 litre

Suitable for:



## Chocolate Sauce

thick, smooth and delicious

A smooth, rich chocolate sauce which is perfect poured over profiteroles or ice cream and can also be used to create mousses or steamed puddings.

Key benefits

- Free from artificial colours and flavours
- Microwave, bain-marie and freeze-thaw stable in application
- Made using non-hydrogenated oil
- Ready to use - tastes great hot or cold

Code: 10000152

Size: 12 x 1 litre

Suitable for:







# Savoury sauces

This clever collection of ready-to-use savoury sauces provides the building blocks for a creative menu bursting with choice.



# Savoury sauces

Our ready-to-use sauce packaging is made of 87% renewable material

## Hollandaise Sauce

buttery, zesty and convenient

A creamy, ready-to-use butter sauce with lemon and egg yolk. Simply heat and drizzle over fish, pasta or asparagus. Add tarragon and white wine vinegar to our ready-to-use Hollandaise Sauce to create a fool-proof Béarnaise sauce.

Key benefits

- Made using non-hydrogenated oil and free from artificial colours and flavours
- Microwave, bain-marie and freeze-thaw stable in application
- Ready to use - best served hot

Code: 10000205

Size: 12 x 1 litre

Code: 10000203

Size: 10 litre

Suitable for:   



Product	Code	Size	Description	Suitable for
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### Cheddar Cheese Sauce

rich, smooth and savoury

10000219 12 x 1 litre  
10000218 10 litre



A delicious creamy sauce made with real cheddar cheese, perfect for pasta, fish and vegetable dishes and is also ideal for creating filling for pies, croissants, vol au vents and crêpes.

Key benefits

- Made using non-hydrogenated oil and free from artificial colours and flavours
- Microwave, bain-marie and freeze-thaw stable in application
- Ready to use - best served hot



### Plant-based Cheese Sauce

smooth, versatile and delicious

10008860 12 x 1 litre



A versatile, ready-to-use cheese sauce, with the recognised mark of vegan certification. Perfect sauce to add value to cauliflower cheese, mac 'n' cheese or topping for nachos, dirty fries, savoury doughnuts, waffles and quesadillas.

Key benefits

- Made using non-hydrogenated oil and free from artificial colours
- Microwave, bain-marie and freeze-thaw stable in application
- Ready to use - best served hot



## Nacho Cheese Sauce

rich, strong and indulgent

A versatile mildly-spiced cheese sauce made with real cheddar. Nacho Cheese Sauce has a vibrant colour and great cling which makes it perfect for sharing platters and dips. Simply heat and serve. Ideal for nachos, dirty fries, hot dogs, chicken and waffles and pasta.

Key benefits

- Made using non-hydrogenated oil and free from artificial colours
- Microwave, bain-marie and freeze-thaw stable in application
- Ready to use - best served hot

Code: 10008003

Size: 6 x 1 litre

Suitable for:  



Product	Code	Size	Description	Suitable for
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**Plant-based White Sauce**

smooth, versatile and convenient

10008842 12 x 1 litre



A delicately flavoured, smooth white sauce, offering an extremely versatile base sauce. Ideal for a pizza sauce, lasagne, pasta bake, panini filling or curry sauce base.

Key benefits

- Made using non-hydrogenated oil and free from artificial colours
- Microwave, bain-marie and freeze-thaw stable in application
- Ready to use - best served hot



**White Sauce**

smooth, versatile and convenient

10000201 12 x 1 litre  
10000202 10 litre  
10000210 25 litre



A delicately flavoured, smooth white sauce offering an extremely versatile base that remains tolerant to other ingredients and so can be used as a base in a wide range of dishes.

Key benefits

- Made using non-hydrogenated oil and free from artificial colours and flavours
- Microwave, bain-marie and freeze-thaw stable in application
- Ready to use - best served hot



**New**

**Plant-based Demi-Glace**

rich, versatile and robust

10009265 12 x 1 litre

A versatile plant-based demi-glace sauce with a hint of tomato. Add peppers, red wine or tomatoes to create a range of dishes.



**Demi-Glace**

rich, versatile and robust

A glossy velvet demi-glace sauce with a rich meaty flavour and a hint of tomato, tolerant to a range of added ingredients. Perfect as a base for classic brown sauces - Diane, Madeira, onion and Bordelaise.

Key benefits

- Microwave, bain-marie and freeze-thaw stable in application
- Ready to use - best served hot

Code: 10000214

Size: 12 x 1 litre

Code: 10000215

Size: 10 litre

Suitable for:



**White Wine Sauce**

creamy, sharp and delicious

A rich, creamy sauce made using white wine that contains no preservatives and is ideal for scallops, mussels and chicken.

Key benefits

- Made using non-hydrogenated oil and free from artificial colours and flavours
- Microwave, bain-marie and freeze-thaw stable in application
- Ready to use - best served hot

Code: 10000207

Size: 12 x 1 litre

Suitable for:



**Red Wine Sauce**

rich, full-bodied and intense

A deliciously rich, full-bodied sauce; extremely versatile for use in boeuf bourguignon, coq au vin, sausages or venison.

Key benefits

- Microwave, bain-marie and freeze-thaw stable in application
- Ready to use - best served hot

Code: 10000217

Size: 12 x 1 litre

Suitable for:







## Béchamel with Butter Sauce

rich, buttery and versatile

Ready to use, this creamy white sauce is enriched with butter and is tolerant to a range of ingredients. Great for soups, dips and main dishes such as lasagne, cauliflower cheese, pie fillings and stroganoff.

### Key benefits

- Made using non-hydrogenated oil and free from artificial colours and flavours
- Microwave, bain-marie and freeze-thaw stable in application
- Ready to use - best served hot

Code: 10000212

Size: 12 x 1 litre

Code: 10000213

Size: 10 litre

Suitable for:   





## Pizza Topping

A rich blend of tomatoes and herbs, ready to use straight from the pail - a great way to use up day-old baguettes as a French bread pizza.

Code: 10000325

Size: 6kg

Suitable for: 

Product	Code	Size	Description	Suitable for
<b>Filset</b>	10000230	12.5kg	An easy-to-disperse powered starch which is used to thicken and stabilise sweet and savoury fillings and prevent boiling out during the baking process.	





# Release agents

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There's nothing worse than a show-stopping bake sticking to the tray.

Making baking and manufacturing easier - this range of Trennwax release agents helps you present your products with ease.

Please note these Trennwax products are only available in the UK.





Product	Code	Size	Description	Suitable for
<b>Boeson Trennwax® 'Spray Extra'</b>	10000334	6 x 500ml	Quick and easy to use, this release agent comes in an aerosol spray can for fast application to bread and cake tins, baking sheets, hot plates, meringue baking sheets and waffle irons.	
<b>Boeson Trennwax® R Liquid ELV</b>	10000332	8kg	A viscous release agent that is particularly suitable for releasing products with high sugar content and can be used on moulds, baking sheets and steel belts.	
<b>Boeson Trennwax® R ML-K</b>	10000337	8kg	A Kosher-certified release agent, developed specially for long shelf life products, such as biscuits; can be used on steel belts, mesh belts and wafer irons.	 
<b>Trennol® TF 380</b>	10000336	10 litre	For all types of lean and enriched ferments, pizza bases, cakes, sponges, choux and pastries, this release agent can be applied by brush, cloth or spraying equipment.	 



## Built-in sustainability


Our commitment to care includes our surrounding environment. We're on a continuous journey of achieving sustainability, wherever we can. That journey of responsible ownership is one we will always honour as we grow and evolve and continue to offer innovation that breaks down barriers.

Our factories are powered by




2  
on-site wind turbines

We've teamed up with UK charity FareShare



to reduce waste, and get food to those who need it

We have been a proud member of B Corp since 2015



Certified  
B  
Corporation

Head to [macphie.com/ForceForGood](https://macphie.com/ForceForGood) for more on our commitment to the people and places around us.





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All products and codes in this guide were correct as of November 2020.

For the most up to date information or to locate your nearest stockist please visit our website [macphie.com](https://www.macphie.com) or contact your account manager or our lovely customer service team [customer.service@macphie.com](mailto:customer.service@macphie.com) or [0800 085 9800](tel:08000859800)

The images in this guide are serving suggestions using Macphie products. You can find plenty more inspiration on our website.



macphie

# simply clever food

For great recipe ideas and  
inspiration visit [macphie.com](https://www.macphie.com)

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