



Bakeryna
- Let's Create The Best





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BAKERYNA

kg





About Us

Bakeryna is a specialized brand created by **Azarnoosh Shokoofeh**, a knowledge-based company with over 27 years of experience in bakery and pastry ingredients.

Bakeryna focuses on providing high-quality products designed for the confectionery industry. With strong technical expertise and international standards, we offer a wide range of solutions for pastry chefs and confectionery manufacturers.

Our goals:

- **Producing safe, high-quality products** that meet international standards (ISO 9001, ISO 22000, HACCP).
- **Putting customers first** by offering diverse products that meet market needs and build trust.
- **Continuously improving R&D**, quality control, production, and sales to achieve better results.
- **Supporting our team** with training to strengthen knowledge and performance.



Special Cake Glaze

Our cake glaze is perfect for decorating all types of cakes and pastries. It gives a glossy finish, smooth texture, and delicious taste while keeping cakes fresh for longer. The glaze is freeze-stable and easy to use, with consistent quality in every batch. Available in a wide range of flavors.

Product Specifications

- **Application:** Suitable for decorating all kinds of cakes and pastries.
- **Weight & Packaging:** 6 kg – bucket.
- **Shelf Life:** Best used within 9 months from the production date.
- **Storage Conditions:** Store in a cool, dry place away from direct sunlight. Keep the container tightly closed. After each use, make sure the lid is firmly sealed.
- **Available Flavors:** Plain, Pearlescent, Strawberry, Sour Cherry, Orange, Mango, Pineapple, Chocolate, etc.



Bakeryna - Bakers' Constant Companion in Pastry Making



Bakeryna - The Secret Behind Perfect Cakes

Oil-Based Cake Mix

Our premium oil-based cake mix is ready to use and designed for making high-quality confectionery cakes. The cakes are soft, fluffy, flavorful, and stay fresh for longer. With our range of mixes, you can easily create a wide variety of delicious cakes.

Product Specifications

- **Application:** For producing all types of oil-based cakes.
- **Available Flavors:** Vanilla, Chocolate, Coffee, Red Velvet, Saffron, Lotus, and Green Velvet.
- **Weight & Packaging:** 20 kg – composite bag.
- **Shelf Life:** Best used within 12 months from the production date.
- **Storage Conditions:** Store in a cool, dry place away from direct sunlight.



Baking Instructions

Ingredients for Vanilla, Saffron, Lotus, Red Velvet, Green Velvet, and Coffee Cakes:

- Cake mix: 1000 g
- Eggs: 350 g
- Water: 225 g
- oil: 300 g

Ingredients for Chocolate Cake:

- Cake mix: 1000 g
- Eggs: 400 g
- Water: 200 g
- oil: 400 g

Preparation Method (for all flavors):

1. Combine all ingredients in a mixer. Mix for 2 minutes at low speed, then 2 minutes at medium speed.
2. Pour the batter into the desired mold or baking tin.
3. Place in a preheated oven at 170–180 °C for 35–40 minutes, until the cake is fully baked.

Bread Improver

This is a specialized bread improver based on enzymes and emulsifiers, designed for various types of leavened bread.

Features:

- Improves overall bread quality
- Helps fermentation work better
- Enhances key bread traits:
 - Bigger loaf volume
 - Softer crumb
 - Longer freshness and shelf life



Product Specifications:

- **Application:** Suitable for all types of yeast-raised and high-volume breads
- **Dosage:** 0.3% to 0.5% of flour weight
- **Weight & Packaging:** 10 kg – bag
- **Shelf Life:** Best used within 12 months from the production date
- **Storage Conditions:** Store in a cool, dry place away from direct sunlight. Keep the package tightly closed.



Cake Gel

This emulsifier blend is mainly used in cakes and other confectionery products.

Features:

- Cost-effective
- Improves aeration and helps dough keep air
- Makes products softer and better looking
- Enhances overall quality
- Keeps products fresh longer and slows staling



Product Specifications:

- **Application:** Suitable for all types of confectionery cakes
- **Dosage:** Up to 1.5% of dough weight
- **Weight & Packaging:** 20 kg – bucket
- **Shelf Life:** Best used within 5 months from the production date
- **Storage Conditions:** Store in a cool, dry place away from direct sunlight. Keep the container tightly closed.

Heat-Stable Filling



Bakeryna – Bakers' First Choice for Long-Lasting Cakes



This creamy filling is ready to use in a variety of confectionery products. It stays stable under heat, keeps a smooth texture and consistent thickness, does not soak into the product, and maintains softness and freshness even after baking. It can be added either before or after baking.

Product Specifications:

- **Application:** Suitable for cakes, croissants, pastries, and more.
- **Weight & Packaging:** Available in 6 kg and 25 kg buckets.
- **Shelf Life:** Best used within 9 months from the production date.
- **Storage Conditions:** Store in a cool, dry place away from direct sunlight. Keep the container tightly closed. After each use, ensure the lid is securely sealed.

Available Flavors:

Milk, Chocolate, Caramel, Vanilla, Coffee, Lotus, and a variety of fruit flavors including Orange, Sour Cherry, Apple, Strawberry, Coconut, Lemon, etc.

Baking Powder

Baking powder is one of our specialized products. It helps baked goods rise, creates an even, airy texture, and ensures a uniform result every time.



Product Specifications:

- **Application:** Suitable for various confectionery products such as different types of pastries and cakes
- **Weight & Packaging:** 10 kg and 25 kg – composite bags
- **Shelf Life:** Best used within 20 months from the production date
- **Storage Conditions:** Store in a cool, dry place away from direct sunlight. Keep the package tightly sealed.



Shelf Life Extender (SLE)

SLE is a blend of moisture-binding agents that hold water in the product. It helps keep baked goods fresh longer, makes the crumb soft, improves rollability, and is cost-effective.

Product Specifications:

- **Application:** Suitable for a variety of confectionery products such as pastries, cakes, and more.
- **Dosage:** 2% to 5% of dough weight
- **Weight & Packaging:** 24 kg – gallon
- **Shelf Life:** Best used within 6 months from the production date
- **Storage Conditions:** Store in a cool, dry place away from direct sunlight. Keep the container tightly closed.

Active Greasing Oil

This product prevents dough from sticking to bakery and confectionery molds. It makes it easy to remove products from molds and trays with minimal waste, and keeps molds clean for easier washing. The oil can be applied by hand using a brush.


Product Specifications:

- **Application:** Suitable for use on molds for various pastries, cakes, and other confectionery products
- **Usage:** Consumption varies depending on the type of mold
- **Weight & Packaging:** 9 kg – bucket
- **Shelf Life:** Best used within 5 months from the production date
- **Storage Conditions:** Store in a cool, dry place away from direct sunlight. Keep the container tightly closed.





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