

# Creating plant-based baked goods?

We have the ingredients for you...



## Plant-based is the way forward

As consumers continuously strive for healthier lifestyles, turning more towards a **plant-based diet** has become a food choice for overall better health and sustainability. In fact, the Taste Tomorrow global survey revealed that 60% of Canadians want to incorporate a more plant-based/vegan diet. This explains why the demand for plant-based food options is growing, including plant-based baked goods.



Consuming **plant-based foods** regularly can mean eating less saturated fat and more fibre, fruits, vegetables, whole grains and plant-based proteins which are good for overall health. **Plant-based or vegan foods** contain no animal products – this includes milk and eggs. These ingredients are very functional when making sweet baked goods, as they help to create structure, achieving a pleasant texture in the final product. Without these ingredients, cakes can often turn out dense or gummy, creating a challenge for customers who want to be able to innovate in this category.

We believe that plant-based baking should not have to be a challenge. Within Puratos we offer **plant-based suitable solutions** to help you cater to plant-based diets with your creations. The following list contains pâtisserie and bakery ingredient solutions that qualify as **plant-based suitable solutions**, meaning that they **do not contain any animal-derived ingredients**.

# Pâtisserie



As the plant-based lifestyle continues to grow, we want to help our customers be able to innovate in this particularly difficult area with a range of **plant-based suitable solutions** covering all the elements of pâtisserie. Our range is the perfect tool for innovating with tastes and textures, creating a positive food experience for consumers without sacrificing indulgence.

## Cake Mix

ITEM NAME	ITEM #	DESCRIPTION
Satin Vegan Cake Mix	4012007	Vegan certified cake mix that provides the quality and versatility you are looking for in a cake mix. <b>Clean(er) Label.</b>

## Fruit Fillings

ITEM NAME	ITEM #	DESCRIPTION
Topfil Plus Diced Apple	4010387	Delicious filling made with diced apple pieces that can be used for many different sweet goods. <b>NAFNAC.</b>
Topfil Plus Cherry	4010388	Capture that juicy taste and texture of cherries in this filling. <b>NAFNAC.</b>
Topfil Plus Strawberry Rhubarb	4010393	Bring that taste of nature with its combination of whole pieces of sweet strawberries and tartness of rhubarb for your sweet goods. <b>NAFNAC.</b>
Topfil Plus Mixed Berry	4010386	A medley of blackberries, blueberries, cranberries and strawberries that creates a delicious flavour profile. <b>NAFNAC.</b>
Topfil Choice Wild Blueberry	4010390	Made with Canadian wild blueberries and is a ready-to-use filling for many sweet goods.
Topfil Choice Raspberry	4010391	Ready-to-use spreadable filling for many sweet goods.
Topfil Choice Strawberry	4010389	Ready-to-use spreadable filling for many sweet goods.

## Cream Fillings

ITEM NAME	ITEM #	DESCRIPTION
Cremfil Lemon	4108868	An all-purpose lemon filling made with real lemon juice.
Cremfil Mango	4108864	An all-purpose mango filling made with real mango juice.
Cremfil Chocolate	4108890	An all-purpose chocolate filling with a rich chocolate flavour. <b>NAFNAC.</b>
Cremfil Silk Key Lime	4109005	A silky smooth key lime filling with the perfect balance of tartness, sweetness and citrus flavour. Exceptional bake stability. <b>NAFNAC.</b>

## Glazes, Icings and Decor

ITEM NAME	ITEM #	DESCRIPTION
Miroir L'Original Neutre	4100178	Convenient cold application glaze for that "mirror" finish. Perfect for mousse cakes and fine patisserie. <b>NAFNAC.</b>
Harmony Cold Neutra	4108894	Convenient cold application, freeze-thaw stable neutral glaze. Perfect for mousse cakes and fine patisserie. <b>NAFNAC.</b>
Harmony Sublimo Glaze N'Go Neutra	4109111	Ready-to-use cold-setting glaze. No heating, no mixing, no mess! <b>NAFNAC.</b>
Harmony Classic Neutra	4109102	A concentrated neutral, pectin-based glaze for fruit tarts, pastries, etc. Dilute and heat. <b>NAFNAC.</b>
Harmony Ready Briant	4109101	An apricot-flavoured, pectin-based glaze for fruit tarts, danishes. Designed for spray machines.
Harmony Nappage	4109104	A concentrated, pectin-based apricot glaze for fruit tarts, pastries, etc. Dilute and heat.
Puratop White N Shiny	4107423	White opaque and shiny icing can be used directly from the pail to ice sweet goods, or used warm as a doughnut dip. After drying, a crunchy layer is obtained.
Puratop TFA Free Swirl & Frost Chocolate	4107431	Ready-to-spread chocolate flavoured fudge icing. High gloss and smooth texture.
Puratop TFA Free Swirl N Frost Caramel Icing	4107432	Ready-to-spread caramel flavoured fudge icing. High gloss and smooth texture.
Puratop Silky Smooth Vanilla	4006740	Classic vanilla buttercrème style icing.
Ambiante	4001006	Ready to whip non-dairy whipped topping with excellent masking and decorating performance.
Sunset Glaze	4008689	The perfect alternative to traditional egg washes. <b>NAFNAC.</b>

# Bakery



With more than 60 years of baking experience, Puratos has been continuously looking into consumer trends and bringing products to life to help bakers manage and create success from their passion. As plant-based diets are becoming more mainstream, we want to support your efforts to offer plant-based baked goods by providing you with a full range of **plant-based suitable bakery solutions** to improve every aspect of breadmaking.

## Solutions based on sourdough:

ITEM NAME	ITEM #	DESCRIPTION
Sapore Adelia Tempo	4010433	A liquid wheat sourdough that is fermented for over 48 hours, developing a lactic flavour with creamy notes. <a href="#">Clean(er) Label</a> .
Sapore Oracolo Tempo	4010432	A liquid rye sourdough, fermented for more than 48 hours to intensify the flavour, helping to develop an open, waxy crumb structure in your baked goods. <a href="#">Clean(er) Label</a> .
Softgrain Multigrain CL	4006814	A blend of grains and seeds (wheat, rye, oats, flax seed, millet and teff) pre-soaked in a mild sourdough, providing an enhanced flavour and texture. <a href="#">Clean(er) Label</a> .
Softgrain Amber Grain CL	4107885	A blend of grains and seeds (oat, sunflower seeds, millet, flax seeds, wheat) pre-soaked with a sourdough, brown sugar and molasses for a sweet, balanced flavour. <a href="#">Clean(er) Label</a> .
Softgrain Sprouted Grain CL	4006320	A blend of pre-soaked sprouted grains (wheat, rye, triticale) enrobed with sourdough for extraordinary flavour and texture, with the added benefits of sprouted grains. <a href="#">Clean(er) Label</a> .
Softgrain Multigrain	4109078	A blend of grains and seeds (wheat, rye, oats, flax seeds, millet, teff ) pre-soaked in a mild sourdough providing a balanced flavour and texture.
O-tentic Origin	4100275	An active bakery component based on sourdough with a typical long fermentation flavour profile, intense and complex, ideal for authentic artisan bread. <a href="#">Clean(er) Label</a> .
O-tentic Durum	4100276	An active bakery component based on sourdough with a typical Mediterranean flavour profile characterized by woody and milky notes similar to that of durum wheat, ideal for authentic artisan bread. <a href="#">Clean(er) Label</a> .

## Improvers:

ITEM NAME	ITEM #	DESCRIPTION
S500	4109015	A premium multipurpose improver with great volume, dough tolerance and freshness for the production of all types of breads and rolls.
S500 CL	4109017	A premium, <a href="#">Clean(er) Label</a> , multipurpose improver with great volume, dough tolerance and freshness for the production of all types of breads and rolls.
S500 CL Industrial	4109090	A high quality <a href="#">Clean(er) Label</a> multipurpose improver with great volume, dough tolerance for the automated production of all types of breads and rolls.
S500 Plus	4109016	A superior multipurpose improver with outstanding volume, dough tolerance and freshness for the ultimate peace of mind. For the production of all types of breads and rolls.
S500 Kimo	4109133	An improver for the production of all frozen, unfermented, yeast-raised frozen doughs.
Friax Soft	4108840	A no time dough conditioner that improves both softness and freshness, best suited for hamburger buns, hot dog buns, dinner rolls, white breads and 60% whole wheat breads.
Intens Freshness CL	4109021	A <a href="#">Clean(er) Label</a> modular solution that extends freshness without compromising any texture parameter: moistness, resilience, and softness, providing a 14-day shelf life.

## Bread Mixes

ITEM NAME	ITEM #	DESCRIPTION
Puravita 9 Grains	4109059	A great tasting and nutritious 9-grain bread base ideal for a variety of whole grain loaves and buns. <a href="#">Clean(er) Label</a> .
Puravita Wholegrain	4109063	A naturally tasty and pure whole grain bread base with wide consumer appeal. <a href="#">Clean(er) Label</a> .
Puravita Ancient Grains	4109065	A bread base that will allow you to indulge in the goodness of ancient grains with kamut, spelt and quinoa. <a href="#">Clean(er) Label</a> .
Easy Brioche	4011323	A versatile mix to make a variety of soft & sweet applications, such as brioche, cinnamon buns and even donuts.
Easy Light Rye CL	4108859	This <a href="#">Clean(er) Label</a> bread base produces a range of lighter rye breads with a unique sourness, and a toasted malt flavour.
Easy Pumpernickel	4108854	A dark and delicious Canadian-style pumpernickel bread base with a hint of caraway with rye flour already added.
Easy Corn Bread	4108845	Made with yellow corn, ideal for traditional corn breads and buns.
Easy Sweet Dough	4108850	Make cinnamon buns, raisin bread, hot cross buns, brioche and panettone with this excellent sweet dough base.
Easy Sapore	4108853	This no time product allows you to make a variety of crusty breads that deliver a slight sourdough flavour.
Easy San Francisco Sourdough	4109119	This unique bread base produces a bread with popular and distinctive San Francisco-style sourdough taste profile.
Easy New York Bagel	4109120	This base let you make perfect New York-style bagels with the perfect balance of chewiness and softness.
Easy Soft Roll 10%	4108860	A versatile base for delicious buns and rolls that are extremely soft and have a long shelf life.



## Vegan Strawberry Shortcake



This strawberry shortcake trifle is the perfect no-bake summer dessert! It is made with layers of **Satin Vegan Cake Mix**, **Topfil Choice Strawberry** fruit filling and fresh whipped **Ambiante**, finished off with fresh summer strawberries glazed with **Harmony Sublimo Glaze N' Go Neutra**. A truly tasty plant-based sweet treat!

Ingredients	%	Grams
Satin Vegan Cake Mix	100	1000
Water	47	470
Oil	22	220

### WORKING METHOD

**Layers:** Place the ingredients in the mixing bowl and blend together for 1 minute on low speed using a paddle attachment. Scrape down bowl and mix for an additional 4 minutes on medium speed. For sheet layers: scale at 900 grams on a lined tray. Bake at 220°C (428°F) in rack oven for 7-9 minutes.

**Non-dairy whipped topping:** With the use of a whip attachment, whip **Ambiante** until a stable mousse is obtained.

**Fillings:** Fill a pastry bag with **Topfil Choice Strawberry** and leave aside.

### Assembly

1. With the help of a round cookie cutter, cut layer cake out into round disks to fit in a verrine cup
2. Place a piece in each cup
3. Pipe a layer of **Topfil Choice Strawberry**, followed by a layer of whipped **Ambiante**. Add another disk of layer cake followed by a layer of whipped **Ambiante**. Top with fresh strawberries glazed with **Harmony Sublimo Glaze N' Go Neutra**

## Amber Grain Vegan Cookies



Offer healthier food options to consumers whether they are interested in the benefits of whole grains and/or plant-based foods. These delicious vegan cookies are made with our **Satin Vegan Cake Mix** and **Softgrain Amber Grain** for a sweet, balanced flavour thanks to the goodness of grains.

Ingredients	%	Grams
Satin Vegan Cake Mix	100	1000
Softgrain Amber Grain CL	40	400
Vegan Margarine	26	260
Water	6	60

### WORKING METHOD

- Using a paddle attachment, mix **Satin Vegan Cake Mix** with the vegan margarine on 1st speed until a crumble texture is obtained, add in the water and continue to mix until water is absorbed. Add in the **Softgrain Amber Grain CL** and mix until all ingredients are well incorporated.
- With the help of an ice cream scoop, portion the prepared cookie dough and place it on a lined baking tray.
- Temperature: 175-180°C (347-356°F)
- Baking Time: 15-17 minutes or until cookie has browned around the edges.



Contact us for more details & recipes

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