



# Macphie

## Product Guide 2016

**macphie**

*the vital ingredient*  
macphie.com



macphie

*The Vital ingredient*

Macphie is the UK's leading, independent, added-value food ingredients manufacturer who have produced premium food ingredients and solutions for almost 90 years.

We have a real passion for food innovation and bespoke food service solutions. Our extensive range of ingredients is used by bakers, chefs and food manufacturers globally and is produced to the highest quality to deliver versatility, convenience and guaranteed consistency to meet all your menu needs.

The product range includes bakery mixes and concentrates, icings and fillings, dairy cream alternatives, ready-to-use sweet and savoury sauces, desserts, fruit coulis, flavoured butters and melts.



White Wine Sauce



Cheesecake made with Macphie Panna Cotta



Apple & Cinnamon Sensation Mix

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# MACPHIE - YOUR VITAL INGREDIENT FOR SUCCESS

We are passionate about providing you with the appropriate food solutions you need to proactively meet the changing tastes of your customers. We use the latest market and consumer insight to drive an innovation programme focusing on next generation products and packaging formats, to ensure your success in today's dynamic global marketplace.

We pride ourselves on exceptional service, underpinned by the reassurance that our food solutions are of the highest quality and always deliver versatility, convenience and guaranteed consistency. For bakers, caterers and food manufacturers, Macphie is The Vital Ingredient.

# *macphie*

# THE MACPHIE APPROACH

We live and breathe innovation, creativity and excellence - and no one goes further to provide imaginative business solutions for our customers. Our team of expert bakers and chefs have a wealth of food industry experience allowing them to understand customer needs, as well as their day-to-day technical and operational challenges.

This insight supports our hands-on approach to sharing knowledge and developing solutions, whether in the form of product demonstrations, a new recipe idea, or a new packaging format to drive greater production efficiency. Put simply, we work in partnership with our customers for mutual business success.





# HISTORY

Our story began in 1928 when Alister Macphie founded a small, family bakery wholesale business in Glasgow. Alister's nephew Stewart took over and relocated the business to our current HQ in Glenbervie at a new, purpose built factory in 1973.

Stewart's son Alastair, our current executive chairman then took over the reins. In 2000 we acquired a food processing business in Tannochside near Glasgow, cementing our position as the UK's leading, independent manufacturer of added value food ingredients.

Constantly innovating, we pioneered bag-in-box technology in the food industry, won the Queen's Award for Export Achievement and launched GlenDelight® – the first dairy cream alternative.

## CORPORATE SOCIAL RESPONSIBILITY

At Macphie we are passionate about Corporate Social Responsibility and sustainability, driving a number of initiatives to help the environment and local communities. We invest time and resources to proactively build meaningful links with community groups, charities and education.

We were the first manufacturer to produce food ingredients using green energy created from locally sourced wood chips. Our multi-million pound investment reduces our CO2 emissions by over 2000 tonnes a year.

In 2014 we built two wind turbines on the Glenbervie Estate to provide energy for our main manufacturing site, underlining our continuing commitment to environmental sustainability.

We were one of the first companies in the UK to achieve BCorp certification as acknowledgement of the company's commitment to social and environmental ethics, transparency and accountability. We were also awarded BRC Grade AA status, the highest grading for global standard for food safety during our 2016 audit.



# CUSTOMISED PRODUCTS

To ensure both our bakery and food service products meet the needs of our customers, we monitor global trends to inspire and develop next generation products.

Both our sites offer customised product development and manufacturing services, creating bespoke, application-specific products designed to meet customer needs. These products include a variety of savoury sauces and individually quick frozen (IQF) products such as butters and Melts®.





# BREAD, ROLLS AND BUNS





## BREAD, ROLLS AND BUNS

Product	Pack Size	Description
Bread Concentrate	12.5kg	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.
Bun Concentrate	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.
Complete Bread Mix	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.
Danish Pastry Concentrate	12.5kg	Easy-to-use, paste concentrate for production of light and flaky Danish pastries; simply layer with Macphie Danish Pastry Margarine.
Danish Pastry Margarine	10 x 2kg	High quality layering fat for the production of light and flaky Danish pastries with a rich buttery flavour; simply layer into Macphie Danish Pastry Concentrate.
Seeduction® Multiseed Bread	16.0kg	Multiseed bread concentrate packed with sunflower seeds, linseeds, pumpkin seeds and oats that makes loaves, rolls and croissants. Used at 100% of flour weight.
Sofrol	12.5kg	This paste concentrate is very easy-to-use and produces exceptionally soft rolls, baps and burger buns. Used at 12.5% of flour weight.
Softie®	12.5kg	A versatile paste concentrate that produces a variety of speciality breads such as focaccia, sub rolls, bridge rolls, panini's, pizza bases, naan breads, pastries, doughnuts and buns. Used at 10% of flour weight.
Spice Bun Concentrate	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.
SweetDo	12.5kg	Ideal for making sweet moist buns such as fruit loaves, brioche, Chelsea buns and American-style cinnamon buns. Used at 39% of flour weight or 1 carton of 32kgs of flour.
Superdough	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.
Sourdough Mix	12.5kg	A sourdough mix for the production of bread loaves and rolls. Produces high quality products in less than 3 hours.
Buttermilk Quick Bread	12.5kg	An easy-to-use complete mix for the production of buttermilk bread. Minimum mixing required and can be mixed by hand, ready-to-serve in just 20 minutes.
Wheaten Buttermilk Quick Bread	12.5kg	An easy-to-use complete mix for the production of wheaten buttermilk bread. Minimum mixing required and can be mixed by hand and ready-to-serve in just 20 minutes.



Sourdough Mix



Buttermilk Quick Breads



Complete Bread Mix



# DOUGHNUTS, CHOUX, HOTPLATE AND SCONE



## DOUGHNUTS, CHOUX, HOTPLATE AND SCONE

Product	Pack Size	Description
<b>Doughnuts</b>		
Macphie Premium Fermented Doughnut Concentrate	16.0kg	A powder concentrate used to produce delicious fried doughnuts with a light and fluffy dough; perfect finished with Macphie 5 <sup>th</sup> Avenue® Icings or Macphie Sweet Snow®.
<b>Choux</b>		
Choutex	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 finished with Macphie 5 <sup>th</sup> Avenue® Chocolate Icing.
<b>Hotplate and Scone</b>		
Luxury American Pancake Concentrate	12.5kg	Requiring only the addition of flour and water, this concentrate creates indulgent, fluffy American-style pancakes; add O.T.T® Maple Flavoured Syrup to the batter for a delicious twist.
Scone Concentrate	12.5kg	An economical powder concentrate for the manufacture of high volume scones with a light crumb, that is exceptionally tolerant in manufacture.
Scone Mix	10.0kg	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.



Doughnut Concentrate



Choutex

# AMERICAN CAKES AND MUFFINS





## AMERICAN CAKES AND MUFFINS

Product	Pack Size	Description
American Cake/Muffin Concentrate	12.5kg	A cost effective powder concentrate to make authentic American-style muffins and loaf cakes.
American Cake/Muffin Mix	12.5kg 25.0kg	An easy-to-use mix that requires only the addition of water and vegetable oil to produce American-style muffins and loaf cakes.
American Chocolate Cake/Muffin Concentrate	12.5kg	A cost effective powder concentrate to make authentic American-style chocolate muffins and loaf cakes.
American Chocolate Cake/Muffin Mix	12.5kg	An easy-to-use mix that requires only the addition of water and vegetable oil to produce American-style chocolate muffins and loaf cakes.
American Carrot Cake Mix	12.5kg	An easy-to-use powder mix that requires only the addition of water and fresh grated carrot to product American-style carrot cakes, loaf cakes and slices; perfect finished with Rainbow Cream Cheese Frosting.
American Chocolate Crème Cake Mix	12.5kg 25.0kg	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.
American Crème Cake Mix	12.5kg 25.0kg	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.
American Crème Cake Concentrate	12.5kg	A versatile, cost effective powder concentrate that produces exceptionally soft cakes including crème cakes, muffins, tray bakes and puddings.
Brownie Mix	12.5kg	An easy-to-use mix requiring only addition of water and vegetable oil to produce rich chocolate brownies; perfect finished with Macphie 5 <sup>th</sup> Avenue® Chocolate Icing.
Brownie Concentrate	12.5kg	A cost effective concentrate to produce moist and sticky brownies that are flaky on the outside and super fudgy inside; perfect finished with Macphie 5 <sup>th</sup> Avenue® Chocolate Icing.
Mississippi Muffin/Cake Concentrate	12.5kg	An economical concentrate that makes indulgent muffins, loaf cakes, tray bakes and cakes with an incredibly moist crumb and hold up to 20% inclusions. Available in Plain and Chocolate.
Mississippi Muffin/Cake Mix	12.5kg 25.0kg	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 Macphie Rainbow Frostings, available in Plain*, Chocolate*, Toffee*, Coconut*.
Red Velvet Cake Mix	12.5kg	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 Cream Cheese Frosting.

\*Also available in 3.5kg and 25kg



Brownie Mix



American Carrot Cake Mix



Toffee Muffin Cake Mix

# SPONGE AND TRADITIONAL CAKES





## SPONGE AND TRADITIONAL CAKES

Product	Pack Size	Description
Dream Cake Mix	12.5kg	An easy-to-use mix which produces a range of cupcakes, celebration cakes, sponges and slices with a delicious, moist and tender crumb and self-levelling batter, ensuring consistent results.
Mac-A-Cake	25.0kg	A powder concentrate that creates fatless sponges and Swiss rolls, along with light and airy Victoria sponges.
Country Cake Concentrate	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.
Country Cake Mix	12.5kg 25.0kg	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.
Franzipan Concentrate	12.5kg	A nut free franzipan product with apricot kernals, with all the flavour and versatility of the traditional almond variety.
Sponge and Cake Concentrate	12.5kg	A highly versatile powder concentrate that is very cost effective and will create traditional sponge based products.
Sponge Mix	10.0kg 12.5kg	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 and dusted with Macphie Sweet Snow®.
Chocolate Sponge Mix	12.5kg	A complete mix that requires only the addition of water to make light and moist fatless chocolate sponges and Swiss rolls; perfect layered with Mactop® Traditional and dusted with Macphie Sweet Snow®.
Genoese Chocolate Mix	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 chocolate Genoese sheets, celebration cake bases and tray bakes.
Genoese Mix	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.



Franzipan Concentrate



Country Cake Mix



Sponge Mix

# SENSATIONS





## SENSATIONS

Product	Pack Size	Description
Apple & Cinnamon Sensation	12.5kg	A complete powder mix containing apple fruit pieces in a lightly spiced base, which requires only the addition of water and vegetable oil to produce delicious loaf cakes, round cakes, muffins, cupcakes and tray bakes.
Chocolate Orange Sensation	12.5kg	A complete powder mix containing orange fruit pieces in a rich, moist, chocolate sponge, which requires only the addition of water and vegetable oil to produce delicious loaf cakes, round cakes, muffins, cupcakes and tray bakes.
Ginger Sensation	12.5kg	A complete powder mix containing stem ginger pieces in a lightly ginger spiced base, which requires only the addition of water and vegetable oil to produce delicious loaf cakes, round cakes, muffins, cupcakes and tray bakes.
Lemon Sensation	3.5kg 12.5kg	A complete powder mix containing lemon fruit pieces in a delicately lemon-flavoured base, which requires only the addition of water and vegetable oil to produce delicious loaf cakes, round cakes, muffins, cupcakes and tray bakes.
Strawberries & Cream Sensation	12.5kg	A complete powder mix containing strawberry fruit pieces in a strawberry & cream flavoured base, which requires only the addition of water and vegetable oil to produce delicious loaf cakes, round cakes, muffins, cupcakes and tray bakes.



Lemon Sensation Mix



Ginger Sensation Mix



Apple & Cinnamon Sensation Mix

# COOKIES, FLAPJACKS AND BISCUITS





## COOKIES, FLAPJACKS AND BISCUITS

Product	Pack Size	Description
Flapjack Mix	12.5kg	Easy-to-use mix that requires only the addition of water to produce deliciously moist chewy flapjacks that will hold up to 20% inclusions such as chocolate, fruit or seeds.
American Soft Cookie Mix	25.0kg	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.
Soft & Chewy Chocolate Cookie Mix	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.
Soft & Chewy Cookie Mix	12.5kg	An economical alternative to frozen pucks, simply add water to produce soft, moist and chewy cookies that will hold up to 20% inclusions.
Shortbread Mix	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.
Viennese Mix	12.5kg	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 Macphie Rainbow Frosting.



Soft & Chewy Cookie Mix



Viennese Mix



Flapjack Mix



A wire cooling rack is filled with several golden-brown baked pastries. In the center is a large round pie with a lattice top and two vertical vents. To its left is a smaller round pie with a lattice top. To the right of the central pie is a large rectangular turnover. Below the central pie is another large rectangular turnover. To the left of the central pie is a small square turnover. To the right of the large rectangular turnover is a large triangular turnover. At the top of the rack are two more pastries, one partially visible on the left and one on the right. The pastries are all baked to a golden-brown color and are resting on a silver wire rack.

# SAVOURY MIXES AND GLAZES



## SAVOURY MIXES AND GLAZES

Product	Pack Size	Description
<b>Savoury Mixes</b>		
Filset	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.
Quiche Mix	12.5kg	Simply add water to this mix to create top-quality quiches which cut cleanly allowing for easy portion control; add vegetables, cooked meat and cheese to create a variety of different flavours.
Pizza Topping	2 x 6kg	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.
Sausage Roll Concentrate	12.5kg 25.0kg	Extremely easy-to-use concentrate to which adding water and mince creates a lightly spiced savoury filling for sausage rolls, pies and pastries.
<b>Glazes</b>		
Glenglaze	12 x 1 Litre 10 Litre 25 Litre 1000kg	A ready-to-use liquid glaze to add 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 pre and post bake application.
Macphie Cold Water Paste Glaze Concentrate	12.5kg	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.



Pizza Topping



Glenglaze

# DAIRY CREAM ALTERNATIVES AND CUSTARDS





## DAIRY CREAM ALTERNATIVES AND CUSTARDS

Product	Pack Size	Description
<b>Dairy Cream Alternatives</b>		
Double C	10 Litre 25 Litre	Ready to use cream alternative that is developed for food manufacturers to replace double cream in cooking; not suitable for whipping.
GlenDelight®	12 x 1 Litre 10 Litre 25 Litre	A multi-purpose cream alternative that can be cooked, poured, whipped and piped, with half the fat of dairy cream when whipped. Suitable for sweet and savoury applications.
Mactop® Extra	12 x 1 Litre 10 Litre 25 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. Non-hydrogenated version also available.
Macphie Topping	10 Litre	A light, smooth textured cream alternative topping or filling, which can be whipped and has a refrigerated 4 day shelf life. Blended with custard will make a crème patisserie-style filling for choux or doughnuts.
Mactop® Traditional	12 x 1 Litre 10 Litre 25 Litre	Delicious sweetened cream that once whipped, has a 7 day refrigerated shelf life ideal for confectionery, patisserie, gateaux and desserts with half the fat of dairy cream.
<b>Custards</b>		
Dairy Custard	12 x 1 Litre	Containing real dairy cream and only 3% fat, Macphie Dairy Custard has a luxurious creamy texture perfect for pouring over puddings, fruit pies and crumbles or as an ingredient in trifles and tiramisu.
Swiscrem Dual	12.5kg	Dual purpose powder mix that can be reconstituted with cold water to make a rich custard or reconstituted with hot water to produce a hot custard that can be poured over puddings and tarts; blend with GlenDelight® to produce crème patisserie.



Mactop® Traditional



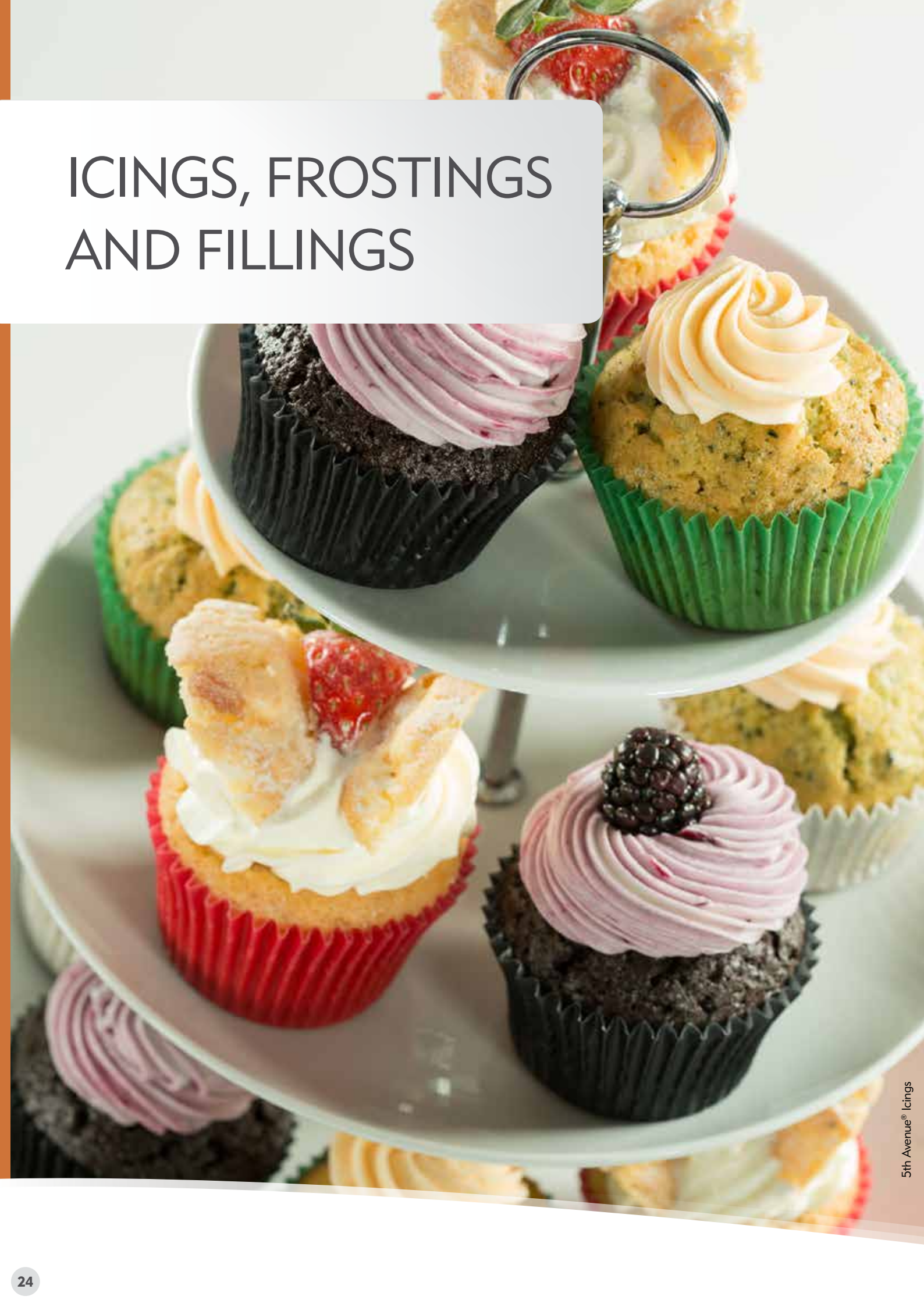
GlenDelight®



GlenDelight®



# ICINGS, FROSTINGS AND FILLINGS





## ICINGS, FROSTINGS AND FILLINGS

Product	Pack Size	Description
5th Avenue® Icings	12.5kg pail	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 5 minutes to produce smooth and fluffy butter cream.
Macfil	12.0kg pail 15.0kg ctn	A concentrated sweetened confectionery filling that requires only the addition of water to make a smooth paste that whips to give an inexpensive filling suitable for fruit tarts, Swiss rolls and cakes.
Rainbow Frostings	10.0kg pail 5.0kg pail	Smooth, creamy frostings that are ready to use straight from the pail to add value and indulgence to cakes, tray bakes, muffins and cupcakes; free from artificial colours. Available in: Chocolate, Vanilla, Lemon, Strawberry, Cream Cheese, Mint.
Luxury Fillings	6.0kg pail	A range of indulgent, smooth and ready-to-use fillings 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 or Mactop® Traditional for an extra layer of flavour. Available in: Banoffee, Salted Caramel, Belgian Chocolate.
Sweet Frost®	25.0kg	Granular, free flowing sugar based dusting powder which will not dissolve in conditions of high moisture. Suitable for dusting doughnuts and sponges.
Sweet Snow®	12.5kg 25.0kg	Fine, free flowing sugar-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 and choux buns.
Cinnamon Bake Stable Filling Mix	6.0kg	A powder mix for the convenient manufacture of a delicious, authentic cinnamon filling perfect for use in enriched ferments from Danish pastries and Chelsea buns to American style cinnamon rolls.










# SWEET SAUCES AND FRUIT COULIS





## SWEET SAUCES AND FRUIT COULIS

Product	Pack Size	Description
<b>Sweet Sauces</b>		
Brandy Sauce 	12 x 1 Litre	A luxury sauce containing the finest real 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.
Chocolate Sauce 	12 x 1 Litre	A smooth, rich chocolate sauce which is ready-to-use cold, or warmed in a bain-marie or microwave, and poured over profiteroles or ice cream. Can also be used to create mousses or steamed puddings.
Continental Dark Chocolate Sauce 	12 x 1 Litre	An indulgent dark chocolate sauce made from the finest Belgian chocolate, delicious poured over chocolate fudge cake, gateaux or profiteroles.
Crème Anglaise 	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. Pour hot or cold over all your classic desserts.
Toffee Sauce 	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.
<b>Fruit Coulis</b>		
Ku-li® 	12 x 475g	A fresh tasting fruit coulis with high fruit content that is delicious drizzled over cheesecake or ice cream, or use in desserts for a more intense flavour. Available in: Mango, Raspberry, Sour Cherry, Strawberry & Rhubarb.
<b>Dessert Sauces</b>		
O.T.T.® Dessert Toppings 	12 x 500g	Free from artificial colours and flavours and the top down squeeze bottle means less wastage once opened. Perfect over ice cream, cheesecakes, profiteroles, yoghurt, pancakes and porridge and can also be used to make milkshakes. Available in: Chocolate, Strawberry, Toffee, Salted Caramel, Maple Flavoured Syrup.



Raspberry Ku-li®



Crème Anglaise







O.T.T.® Dessert Toppings

# DESSERTS





## HEAT, CHILL, SERVE DESSERTS

Product	Pack Size	Description
Free from artificial colours and flavours and suitable for vegetarians. Once made, will keep in the fridge for up to 2 days – great for portion control and preparing in advance.		
Chocolate Pot 	6 x 1 Litre	1 Litre = 8 portions. (12 -14 portions in shot glasses)
Crème Brûlée 	12 x 1 Litre	1 Litre = 8 portions.
Panna Cotta 	12 x 1 Litre	1 Litre = 8 portions.
Sicilian Lemon Pot 	6 x 1 Litre	1 Litre = 8 portions.

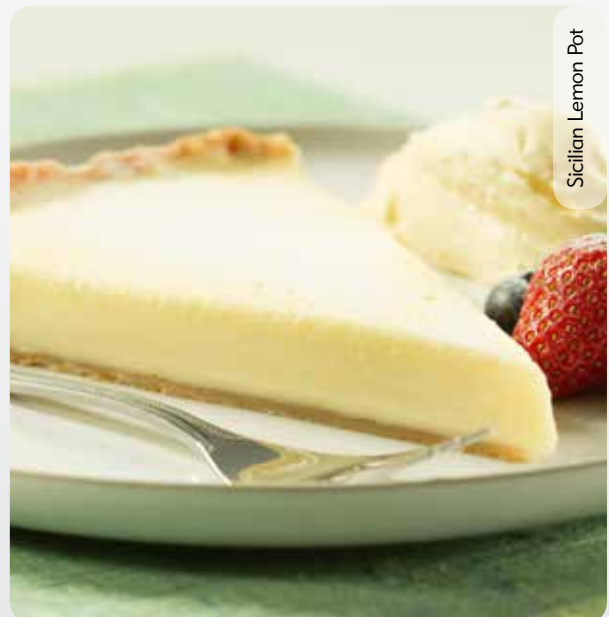
## TOP TIPS FOR DESSERT SUCCESS

Our development chefs travel extensively looking for exciting recipe ideas and new flavours to share with our customers. Many of these recipes can be created as single servings or multi-portions for large events.

- Use a range of different serving dishes to present your desserts. This can help convey the message to your customers that the desserts themselves are innovative, premium, classic or fun.
- Glass serving dishes allow the customer to see layers, colours and ingredients which will heighten their enjoyment of the overall dessert.
- Use the Macphie range of fruit coulis to decorate plates or to add an extra hit of flavour and colour to a dessert, allowing you to charge a more premium price.
- Use seasonal fruits and flavours to provide new desserts throughout the year and keep your customers coming back again and again.
- Add two or three mini desserts onto one plate to capitalise on the current trend for sharing.



Crème Brûlée










Sicilian Lemon Pot

# SAVOURY SAUCES AND RELEASE AGENTS





## SAVOURY SAUCES AND RELEASE AGENTS

Product	Pack Size	Description
<b>Savoury Sauces</b>		
Bechamel with Butter 	12 x 1 Litre	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.
Cheddar Cheese 	12 x 1 Litre	A delicious and creamy sauce made with real cheddar cheese perfect for pasta and fish and vegetable dishes and is also ideal for creating filling for pies, croissants, vol au vents and crêpes.
Demi-Glace 	12 x 1 Litre	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.
Hollandaise 	12 x 1 Litre	A creamy, ready-to-use, butter sauce with lemon and egg yolk; simply heat and drizzle over fish, pasta or asparagus.
Red Wine 	12 x 1 Litre	A deliciously rich, full bodied sauce made using veal stock and red wine; extremely versatile for use in beef bourguignon, coq au vin, sausages or venison.
Sauce Blanche 	12 x 1 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.
White Wine 	12 x 1 Litre	A rich, creamy sauce made using white wine that contains no artificial colours, flavours or preservatives and is ideal for scallops, mussels and chicken.
<b>Release Agents</b>		
Trennwax ELV	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.
Trennwax ML-K	8kg	A Kosher certified release agent developed specially for long shelf life products such as biscuits and can be used on steel belts, mesh belts and wafer irons.
Trennwax 'Spray Extra'	6 x 500ml	Quick and easy to use, this release agent comes in an aerosol spray can for fast Description of bread and cake tins, baking sheets, hot plates, meringue baking sheets and waffle irons.
Trennol TF380	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.



Hollandaise Sauce



Cheese Sauce



Bechamel with Butter

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



*the Vital ingredient*

Macphie of Glenbervie

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