



ISSUE 59

Slice

THE SUMMER ISSUE

Daily Bread • Maintaining Margins • Trends To Watch
Homegrown NZ Produce • Christmas Competition Winners
& New Recipes



NEW ZEALAND'S OFFICIAL
BAKING INDUSTRY
MAGAZINE

With special thanks to Baking
NZ Diamond Partner:





Slice® is published by Baking New Zealand and incorporates the New Zealand Bakers Journal.

ISSN 1175-141X

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Cover and inside image supplied by Daily Bread

WELCOME TO SLICE

And hello! Taking the reins of such a well loved industry publication was never going to be a simple gear change, but jumping in with an incredible support network - from our talented team of contributors to the expertise of the Baking New Zealand team - has made the transition that much smoother and enjoyable.

It's been a busy Slice too. We've crafted a new look to our incredible magazine. We hope it amplifies the content written by the same well-known voices that have graced these pages for years.

In my down-time, I've been called to spend more time in the kitchen with my family. I'll be honest with you, I'm nothing more than a humble home baker but I've taken to baking with my 1-year-old daughter. It never ceases to amaze me how much bliss she gets from the simple act of mixing the plainest of ingredients - a reminder that the journey is where you find the joy.

I hope that when you read these pages you find a moment of delight as you're transported to Daily Bread in Auckland (p.8), and adventure to Waikato to uncover the taste of summer at a blueberry farm (p.28), or talk with New Zealand bakers about maintaining margins (p.42).

I'm excited to be sharing this edition, this journey with you and to hear your views and opinions on our pages. I invite you to email me directly. From the deep south to the far north, I want to know what's happening in our bakeries and impacting our industry. So New Zealand, tell me what's baking.

Rose Cawley
Editor



Rose Cawley
Editor



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PRESIDENTS REPORT

A word from Bernie

We're back and ready for another year! Baking New Zealand recently held its 2023 AGM and I'm excited to say our board was reelected. I'm also proud to be continuing my work as President of Baking New Zealand.

The executive team has come a long way with great people working collaboratively and really focusing on getting the members back together with networking events. This year we've held these in Palmerston North, Hamilton, and Christchurch. As well as sharing stories,

informative articles and industry news here in Slice magazine, we've implemented three fantastic competitions and associated events, including one held in conjunction with Fine Foods in Auckland. These competitions have received national media coverage from the likes of Breakfast, Seven Sharp and RNZ. It's been a big and busy year!

I've also been kept on my toes keeping you up to date with legislation. I submitted the Baking NZ Wholesale Food Control Templated Plan with many easier-to-follow steps which have been approved by MPI but are now in the hands of the government to sign off. Why the wait you might ask? Well some things I just can't answer, and nor can they!

In 2017 I was elected to join the Baking NZ Executive Team, which led to me being appointed Vice President in 2019 and President in 2021. It's been a real learning curve for me, as right from the start I took on the portfolios of Food Safety and working with MPI and Ian Shaw from NZ Food and Health Standards, and also Health and Safety - both subjects we normally all run away from! But I chose these as I knew they were important areas that needed to be tackled head first. Over the last 7 years, I have gained so much knowledge and confidence that now inspires me to help and support you when you feel like running away from them as well. My phone is always on and I really love helping fellow bakers in business.

Alongside the rest of the team, I can proudly say we're ready to crack in to another term together to complete some unfinished projects and work on strategic planning for the years ahead and beyond.

Go Baking New Zealand!

Bernie Sugrue
Baking New Zealand President

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IN THE MIX

The latest news in the baking world

The Science Of Baking

International and local scientists, researchers and experts presented their findings at the 2023 BIRT (Baking Industry Research Trust) Technology Transfer Seminars in Auckland and Christchurch.

The Seminars are an opportunity for industry members to discuss problems and solutions, progress and results of research, and to hear from industry experts about how new findings may be applied to industry.

Keynote speaker Stanley P. Cauvain from BakeTran is a popular speaker who challenges his audience to question received knowledge and take a fresh approach to old problems. His presentation on understanding flour specifications asked whether flour and dough testing is predictive or indicative. He asked bakers to view flour specifications in a new light and suggested that the real challenge is to better understand and interpret the data they have available in the bakery and work with flour millers to put that into a flour specification.

Other speakers included:

- Krishna Samy, on behalf of the New Zealand Flour Millers Association, spoke on the implementation of the food standard requiring flour millers in New Zealand to add folic acid to all bread making flour supplied to the baking industry.
- Nutrients, food and health researcher Dr Andrew Reynolds of the Department of Medicine, University of Otago is interested in what damages our health, and what costs our health system the most.
- Sarah Roberts of Plant & Food Research (PFR) presented on a series of BIRT funded research projects looking into whether different technologies could be brought together to improve consumer tolerance to gluten found in wheat-based products.
- Paul Johnston of PFR (on behalf of Jamie Macalister) presented the results of research exploring the development of a low allergenicity wheat.
- Returned bread and single use plastic bags are two major sustainability issues facing the industrial bread sector globally. Gert-Jan Moggre of PFR presented the results of the first stage of a research project aiming to address these issues by turning bread returns into bread packaging material.
- Grant Inns (Kerry Richards in Christchurch) and Dr Hari Saripalli of Mauri presented on an important aspect of yeast - the care and attention required in the handling of this important living ingredient - crucial for maintaining its viability.

Baking NZ 2023 AGM

The Baking NZ 2023 AGM was held in Christchurch on Monday 16th of October 2023. The election of officers was carried out and the standing board was voted in for another term. A full list of Baking New Zealand National Executive and their portfolios can be found on p. 1 of this edition of Slice.



Bakels Legendary Sausage Roll Competition

Samraksmey So, owner of Rosedale Bakery in Auckland, can now say he makes the best traditional sausage rolls in New Zealand.

For the judges at the Bakels Legendary Sausage Roll Competition the task of finding a winner proved to be a huge task.

NZ Bakels managing director, Brent Kersel says: "It was the filling of the Gold sausage roll that made it on the day."

Bakels Legendary Sausage Roll Competition 2023 results:

1. *Samraksmey So*, Rosedale Bakery & Café
2. *Sopheap Long*, Euro Patisserie, Torbay
3. *Lee Ing*, Fast & Fresh Bakery
4. Cameron McKelvey, 16th Ave Café
5. *Peggy Zhang*, Kitchen Republic Cafa
6. *Lam Ho*, Paetiki Bakery
7. *Dara Iv*, Sockburn Bakery,
8. *Rachel Jerard*, Indulge Catering
9. *Graham Clark*, Peter Timbs Meats
10. *Vannidy Vit*, Old Taupo Rd Bakehouse Café

Best Of NZ's Young Bread Bakers Take On Europe

Young Bread Bakers; Emily Baillie (Sydenham Bakery), Rhys Harvey (Daily Bread), Matthew McMahon (Quality Bakers Nelson), and Michael Malloy (Quality Bakers Auckland) are spending two weeks in Europe researching bakery ingredients, techniques, equipment, and trends relevant to the New Zealand bakery industry. They are accompanied by Ralph Thorogood [Baking Industry Research Trust (BIRT) Chair from Breadcraft]. They spent their first week at AB Mauri's Global Technology Centre in the Netherlands covering topics including enzymes, natural preservation and sourdough. Then they attended iba (the world's leading trade fair for the baking and confectionery industry) in Munich. The Young Bread Bakers' travel and accommodation is covered by New Zealand Association of Bakers Inc. (NZAB) research grants awarded as prizes at the NZAB Young Bread Baker of the Year competition, and in some cases, also subsidised by their employers.

Hello New Baking NZ Members

- **Good Buy Pork Pie**, *Mike Westman*
- **Gourmet Foods**, *Bryce Cole*
- **Delectables Ltd**, *Nathan Rawson*

Do you have news?

EMAIL US AT
EDITOR@BAKINGNZ.CO.NZ
TO SHARE YOUR STORY



New Zealand's Best Vegan Pie Can Be Found In New Plymouth

The winners of the sixth New Zealand Vegan Pie Awards are in. The Supreme Winner went to Piccolo Morso's Vegan Korma pie. The results are great news for vegan pie lovers all over the country. As more bakeries receive requests from people wanting vegan pies, Kiwi bakers are stepping up to the task with some newcomers to the competition this year.

New Zealand Vegan Pie Awards results:

Supreme Winner:

- Piccolo Morso, 'Vegan Korma'

Vegetable:

- Winner: Piccolo Morso, 'Vegan Korma'
- Runner up: Pioneer Pie Co. 'Karma Korma'

Commercial Wholesale

- Winner: Baker's Son, 'Vegan Mince and Cheddar'
- Runner Up: Kai Pai Bakery, 'Roast Vege'

Sweet

- Winner: Piccolo Morso, 'Mango, Mint and Rhubarb with an Almond Crust'
- Runner ups: Eurobake Espresso, 'Blueberry Apple'
- Freemans Bakery and Café, 'Vegan Spiced Apple Crumble'

Gluten Free

- Winner: Pioneer Pie Co. 'Mushroom Red Wine and Caramelised Onion'
- Runner up: Logan MacLean Café, 'Koresch Bademjan' (eggplant stew)

Steak and Cheese

- Winner: Logan MacLean Cafe
- Runner Up: Tart Bakery

Mince and Cheese

- Winner: Wild Grain Bakery
- Runner up: Taste Cafe and Bakery

Cafe Boutique

- Winner: Lemonwood Bakery, 'Moroccan Chickpea and Vege'
- Runner up: Logan MacLean, 'Cuban Beef Picadillo'

Chicken

- Winner: Freemans Bakery and Café, 'Vegan Butter Chicken'
- Runner Up: Wild Grain Bakery, 'Vegan Chicken and Cranberry'

THE RISE OF DAILY BREAD

*From a charming Pt Chev bakery focused on time-honoured techniques to becoming a six-store Auckland institution. **Slice** sat down with Daily Bread co-owner Patrick Welzenbach, head of pastry Sid Bahri and general manager Kieran Evans to find out about the much-loved bakery's rise to success.*

Words Rose Cawley

Can you transform a bank into a bakery?

It's a question most people wouldn't bother to ask, and a task most people definitely wouldn't embark on.

But most people aren't Patrick Welzenbach.

Most people don't go on a seven-week holiday halfway around the world and stop in at bakeries simply to see how they bake things.

"I went in and did a night shift with Bread & Butter and after two hours the owner said: 'Patrick you have to stay here' - and that's basically what I did."

While most travellers seek souvenirs, Patrick

sought recipes and if he hadn't Auckland may never have been blessed with the institution that is Daily Bread.

Patrick, who has an extraordinary 14 generations of baking heritage behind him, says his family thought he was "super crazy" and that he'd be home to Germany in no time.

But he met his now business partners, Tom Hishon and Josh Helm, paired that with his 600-year-old sourdough starter and found their first store location in an old ASB Bank building in Pt Chev.

And the rest, as the saying goes, is history. Though, the co-owners could never be accused of taking the easy path to success.



“

That's what gives me sleepy nights, not sleepless nights. They're running the business basically.



Daily Bread Britomart



Daily Bread Pt Chev



Daily Bread owners: Tom, Josh & Patrick



Sid Bahri

“I walked in and thought maybe this can't be a bakery - it still had a walk-in vault. Now that vault is a fridge.”

When the bakery opened in 2018, he says, “it was super exciting and super exhausting”.

His business partners were already well-known on the food scene thanks to their restaurant Orphans Kitchen, Patrick says.

“The first days were super busy, and then it slowed down. Then we had all this product sitting there - when we started our products were quite German. “So we had to make adjustments to what we baked. Now, it is a Kiwi European bakery and it obviously works.”

Back then, he says, it was just himself, baker Rhys Harvey and maybe four front-of-house staff.

His laugh spills over as he reflects on the fact that they recently had a staff party and tallied up just under 200 Daily Bread employees.

But it hasn't been all smiles. Covid, like for most bakeries, tested Daily Bread.

“There was a lot of confusion when it was first announced if we would be able to stay open. I did a big order and then hours later they said we wouldn't be able to open - we didn't bake for any supermarkets. “Then the delivery came with all this product. I was standing in the container just crying - back then we had about 100 employees. It was a lot of pressure, a lot of people and really hard.”

It was Daily Bread's famous, fluffy and flavoursome hot cross buns that turned the ovens back on, with a contract to supply Foodstuffs for Easter.

“By the second lockdown we were prepared. We also got Farros on board, we had our online store and it got busier and busier,” he says. “By the third lockdown, we already knew the trick and we made a good profit. In the end, lockdown gave us a chance to grow even further.”

In August, Daily Bread opened its flagship store in Britomart, Auckland. With 300 square metres of shopfront and a production kitchen in the basement.

The intense expansion in the business has demanded a lot from him, he says.

“It's the change from not being a baker anymore, now I am a business owner. “It means I have to deal with and handle staff and make some money. It's a change but I really enjoy it.”

Behind all the growth, it's the incredible people who are the secret ingredient to the success, he says.

“That's what gives me sleepy nights, not sleepless nights. They're running the business basically. We rely on people like Sid. He's doing an amazing job.”

When the ovens are firing at the Belmont Store, and the pastry is being laminated or the mince tarts being

made - it's Sid Bahri, head of pastry at Daily Bread, that you'll find at the helm.

Sid says the special place the bakery holds in the heart of Aucklanders is something to behold.

"It's a feeling. I like what I do and when I do something that people appreciate, it motivates me to keep going.

"Our things are good enough but I'm here to make them even better."

He says the bakery's placings in Baking New Zealand competitions and the subsequent media coverage has made certain items extremely popular.

The bakery took out the Baking New Zealand Hot Cross Bun competition in 2023, second place for the Decked Out Doughnut and Custard Square Off competitions and second place for New Zealand's best croissant in the Christmas competition.

"Sometimes it's very hard to keep up with demand. The struggle is actually having enough staff to keep up."

Sid says ensuring quality is maintained from the first loaf out of the oven to the last croissant passed over the counter is no easy feat.

Particularly, when you consider production is split across three locations across Tāmaki Makaurau.

For most people, it would be a logistical nightmare but for general manager Kieran Evans it's the kind of challenge he lives for.

"I couldn't keep myself away, as much as I've tried," he laughs.

"It's a really, really awesome company to work for. And I know that everyone feels that way as well. There's been a lot of growth for everyone personally within the business, and it's been really awesome to be able to cultivate that for people."

Kieran says navigating growth is a balancing act.

"It can also be really difficult to know what part to grow first, whether it's growing the business first, or growing what we can produce. "And it often ends up being that we make things happen out of what we've got, and then we grow how we can actually do it."

He says while opening the new flagship store has been a milestone and full of joy it's also been a tough ask on the team.

"It's really funny because a lot of people come in and they're like, this is so beautiful, this is such a great site, you've done such a great job! And all any of us can see are the areas that still need to be fixed.

"At the end of the day, that site, because it just did cost so much money and was such a commitment - it's quite scary. We need it to be busy."

It's easy to understand the hype, and the long lines, when the cabinets are full of baked goods like Daily Bread's award-winning croissants, iconic hot-cross buns, and a custard square so good it's sold out before 9 a.m.

And with classic buttery soft pastries and perfect sourdough, it's even easier to imagine the Daily Bread logo could soon be dotted across buildings all around New Zealand.

"When one of us thrives, all of us thrive. We're getting people hooked on bakery products. That's good for all of us. We're not competing for other people's business. We're competing for new customers," Kieran says.

"It's been really great to see a huge number of cake places and a huge number of bakeries, all pop up recently and fill all the voids around all the different areas of Auckland."

✍

Where can I find *Daily Bread*?

Check out Daily Bread's six Auckland locations:

Belmont
43 Eversleigh Rd

Newmarket
8/10 Morrow St

Federal St | CBD
33 Federal St

Point Chevalier
1210 Great North Rd

Ponsonby
108 Ponsonby Rd

Britomart
Hayman Kronfeld Building

dailybread.co.nz



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IN NZ?**



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TITLE OF HOT CROSS BUN MASTER!**

- Register by Friday, February 9th
- Submit your entry on Friday, February 16th
- Judging on Saturday, February 17th

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CHRISTMAS FRUIT MINCE KNOTS

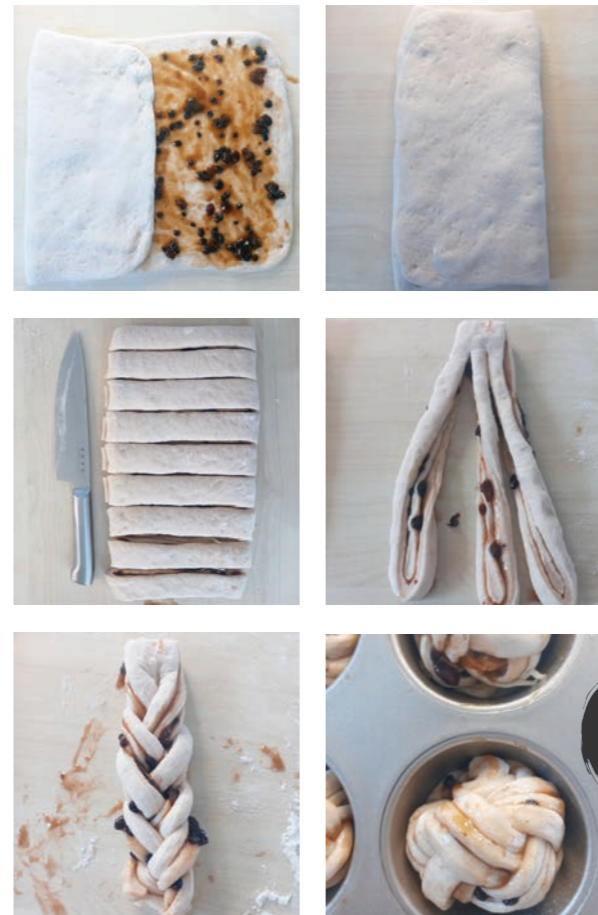
YIELDS 18 KNOTS (at approximately 130 grams each)

INGREDIENTS

- 2kg bun dough
- 340g **Barker's Professional Fruit Mince**

METHOD

1. Once the bun dough has been developed, leave to rest for 5 to 10 minutes. Scale into 1kg heads and leave to rest for a further 5 to 10 minutes. Pin out each head into a rectangle 45 x 28 centimetres.
2. Thinly apply 170 grams of **Barker's Professional Fruit Mince** onto each rectangle. Fold into thirds as you would a book fold. Cut into 3.5 centimetre strips, then make two cuts through each strip lengthways, not quite to the end. Braid the strip and then roll into a ball. Place into a greased Texas muffin tin. Prove for 30-35 minutes.
3. Bake at approximately 190°C for approximately 16 to 22 minutes, depending on the oven. While still warm, de-tin and roll in a sugar cinnamon mixture to coat the knots.



Step 2
IMAGES



Available in 5kg and 19kg pails



ALL THINGS NICE, SUGAR AND SPICE

Food businesses of all shapes and sizes aim to create iconic flavours and experiences for their customers. There are many ways to do it, and using spice is one technique that is better suited to baking than many may think...

Words Nick Walker

The foods Kiwis eat today are far different to those of the past. Meat and three veg dinners are few and far between, with international cuisine now more common than ever.

According to the Ethnic Food Global Market Report 2023, the ethnic food market grew by more than \$8 billion last year to be worth nearly \$90 billion worldwide.

A UK World Cuisine Market Report by researchers Mintel found 92% of Brits cooked a “world cuisine” at home in a three month period earlier this year.

The foods and flavours of the world are increasingly in demand. People have a greater appreciation for weird and wonderful

flavours, both in ethnic cuisine and in giving traditional meals a modern twist.

Spice is commonly used around the world to elevate and transform dishes, taking them to the next level. While it’s easy to link spice with curries or stir fries, it’s long been used in baking too.

European bakers have crafted signature goods and flavours over many centuries, and the potential for further development is limitless.

And, with more and more people keen to try new flavours, the opportunity to incorporate spice into baking has never been greater.



The proof is in the pudding

You only need to look at the podiums of recent Baking NZ competitions to see how influential spices can be in great baking.

Nada Bakery won second in last year's Hot Cross Bun competition, with a high spiced bun that contained pimento pepper, cassia and coriander, together with an apricot and yuzu glaze.

General manager Michael Gray says people today are much more global, and the availability of ingredients makes it much easier to replicate foods from overseas.

"Eating is a huge part of the travel experience," he says. "But you can now have European breads or Japanese cheesecakes and all these things at home.

"Social media drives a lot of that. Someone can have a cronut in New York and it goes around the world in 30 days - it's part of how trends change, when you can see something on social media and it makes you want to taste it."

While Michael predominantly uses spice in sweet baking, the team at Rangiora Bakery has had success implementing it in his pies. Its slow cooked beef brisket in Thai curry sauce won the silver award at this year's NZ Bakels Gourmet Pie Awards.

"A lot of our pies have evolved with Asian or Indian flavours," says managing director Ron Van Til. "Butter chicken is a common one now, but no one was doing them 30 years ago. It shows you how much things have changed."

Ron says Rangiora Bakery uses spice in a lot of savoury products, as well as in things like churros with cinnamon sugar and muffins with chai and pumpkin spice.

Using spice

Both Ron and Michael agree the best way to use spice isn't by using one or two at a time - it's by combining up to nine or 10 spices to create a layered spice mix.

Then, it's just a matter of picking somewhere

Michael Gray



"The more courageous you are, the quicker you learn."

- Michael Gray

to start; running small trials and testing and adjusting how different flavours come out to learn what works and what doesn't.

"It's about pure taste; sometimes you can pick up the difference and sometimes you can't," Ron says. "Try different ones side by side, get a round table discussion going with a blend that has little bits added to it.

"You can learn a lot about how it hits you, whether it's a concentrated, sharp flavour that hits you in the front of the mouth or it's softened out a bit and hits you more in the back of the mouth after you've finished eating. Spices aren't always about just being really hot. Actually, most of the time that's not what you want.

He believes the key to a good spice mix is using fresh spices, which aren't always easy to find in New Zealand.

"The spice can disappear as it gets older, so the flavour changes and it loses its intensity and punch," Ron says.

Finding a good supplier of quality spices helps (*he recommends GS Hall or Davis Trading*) and purchasing spice in the right quantity ensures it's used before it loses its flavour.

Michael Gray believes using spice is a mindset.

"The more courageous you are, the quicker

you learn," he says. "Put a decent amount in and understand the profile that a spice develops. For example, a raw spice is different to a cooked spice - they develop in a certain way when they're baked.

Michael recommends starting out with the most common spices, such as cinnamon, ginger, nutmeg and cloves.

Whether it's sweet or savoury, elevating baking with spice is a great way to stand out in competitions.

"Anytime there's a competition there's a chance to do something better than your everyday products, or to tweak something a bit," Michael says. "Competitions are great to win awards, but the by-product is they challenge you to do something a bit different and improve what you're already doing."

With that in mind, the 2024 New Zealand Great Hot Cross Bun Competition could well be the spiciest edition yet.



MEET OUR BAKERS

Here to help you bake your very best



With a combined 133 years baking experience you can trust that you are in safe hands with the Goodman Fielder Baking team. Learn a little more about our Bakers, what they love to bake and the ingredients that are crucial to ensure consistent baking, time and time again.

INTRODUCING THE GOODMAN FIELDER BAKERY SPECIALIST TEAM

As the Channel Manager Independent Bakeries, I am proud to lead a team of Bakery Specialists who are committed to our customers' ingredient needs.

Goodman Fielder have a rich history in New Zealand being traced back to an ambitious baker, Thomas Goodman, who opened his first bakery in Motueka in 1862. The business has now grown to be delivering products across loaf, milk, cream, cheese, flour, rice and oil as well as other categories. Many of our customers get a delivery everyday with some of the Goodman Fielder bakeries operating 24 hours a day, 364 days a year.

Each year we bake 100 million loaves of bread and 60 million buns & rolls – that adds up to a lot of flour! As a result, Goodman Fielder uses more flour in NZ than anyone else. It makes it a natural extension to work with other bakers and their ingredient requirements – not limited to just flour.

We have a team of qualified bakers around the country to assist with customers technical requirements. In addition to this there is a sales team of over 25 people spread around NZ to maintain regular contact with customers. We also have an online shop for customers to access which can also provide exclusive promotional deals only available on that platform.

We have differing distribution methods across most of the country depending on your requirements. In most areas if you just need a couple of bags of flour, we can deliver that via our distributor network. Likewise, if you need a couple of pallets of flour, we can manage that through our 3rd party logistics partners.

Please reach out to Goodman Fielder to see how we can best work together and grow.

Antony Beagley, Channel Manager Independent Bakeries

Antony - Apple Strudel Sage

Baking for 34 years



“As soon as I left school I started baking. I did a couple of weeks work at a plant bakery in Mosgiel, and instantly knew that it was for me – so I asked for an apprenticeship, and the rest is history.”

Favourite Flour

The Premium Pastry & Noodle Flour is my personal fave. It has a very fine particle size that's great for water absorption. It's also lower in protein, which makes it perfect for pastry and noodle products.

Top baking tip

If you're making an Apple Strudel, then you need to know this. You'll definitely want to make the pastry the day before. Remember, if you chill it overnight, then you'll want to bring it back to room temperature before starting. It's also super-important to be patient during the folding process, and letting it rest between folds. Plus giving your pastry 1 half and 4 full turns gives you more layers, giving you better puff.

Go-to bakery goods

I'm a traditionalist! A pie and a donut are my go-to lunch, but only if the pie has a delicious flaky top, and a nice solid base.

Shamal - Carrot Cake Baker

Baking for 21 years



“For me, baking is a family tradition - my father was a baker, so I followed in his footsteps. I started my journey in Sri Lanka, and now I'm baking some of New Zealand's favourites.”

Favourite Flour

The Premium Bakers Flour is my go-to. It's really versatile across the entire baking range. It's great for making ciabatta, artisan-style breads, and good old-fashioned crusty breads.

Top baking tip

Here's my top tip that'll help you bake the perfect carrot cake. The most critical thing is not to over-mix. Just 60-90 seconds is all you need. If you overmix it won't rise as high. Plus, you've gotta use fresh carrot, old or dry carrot will just add unwanted dryness to your mixture. And lastly, don't rush the baking with a high oven temperature – you'll get an uneven bake.

Go-to bakery goods

When I'm out on the road, I'll always stop for a good old-fashioned cheese and bacon scroll.

Adrian - Scone Sensei

Baking for 39 years



“I used to be a keen surfer, but that didn't make me any money. So my father stepped in, got me off the board, and found me a job in the bakery department at New World. That's where my love for baking started, and it still hasn't ended.”

Favourite Flour

My personal fave is the Premium Bakers Flour – it's perfect for making great scones, and it's a good all-purpose versatile flour. I'm stoked that other bakers can now use the flour that we use to make New Zealand's favourite breads and baked goods. It's top quality, and they'll really see the difference in their recipes.

Top baking tip

Here's a tip for cheese scones. It's all in the mix! The biggest tip I can give you is not to overmix it. Nothing over 60s. So keep your eyes on the mix at all times and don't wander off. That'll get your scones sweet-as.

Go-to bakery goods

If you get a chance then try the Ciabatta rolls from Fitzherbert Ave Home Cookery or Fitzies Café and Bakery in Whanganui – just perfect!

Tim - Ciabatta Connoisseur

Baking for 39 years



“When I was younger I was interested in becoming a Chef. I tried a bit of kitchen hand work, and that just focussed my attention into baking. Then my parents got involved in a suburban bakery business, so I came on as an apprentice and learnt the dark arts of bakery craft. I guess it runs in the family, once a baker, always a baker.”

Favourite Flour

I really like the Strong Bakers Flour. It's really stable and gives the dough good extensibility, which helps contribute to great oven spring. It also gives the dough really good machining properties, and excellent water absorption. Give it a try on a ciabatta or something that requires a bit of structure – you'll be impressed.

Top baking tip

Here's a wee tip to help you bake the perfect ciabatta. Don't scrimp on the water, and give your dough good floor time. Also, it's important to keep the dough temperature low.

Go-to bakery goods

I can't walk past a quality cream bun, especially one with great texture. Yum!

Goodman Fielder has an extensive National network of Sales Reps, plus our very own in house Test Bakery where our R & D team develop and refine our bakery ingredient ranges to make sure we supply the best quality ingredients to all bakers.



Call our team on 0800 482 783, to get information on how to get expert help, to ask for free samples, or to talk to any of our team about becoming a GF customer.

SPREADING CHRISTMAS JOY - ONE BITE AT A TIME

The Baking NZ Christmas competition results are in.



Best Croissant:

- 1st: The Clareville Bakery (Wairarapa)
- 2nd: Daily Bread (Auckland)
- 3rd: Bellbird Bakery (Christchurch)



Best Fruit Cake:

- 1st: The Clareville Bakery (Wairarapa)
- 2nd: Euro Patisserie Torbay (Auckland)
- 3rd: Nada Bakery (Wellington)



Best Fruit Mince Tart:

- 1st: Wild Grain Bakery (Auckland)
- 2nd: Copenhagen Bakery (Christchurch)
- 3rd: The Clareville Bakery (Wairarapa)



Winning Croissant - The Clareville Bakery

Winning Fruit Cake - The Clareville Bakery

Winning Fruit Mince Tart - Wild Grain Bakery

Words Nick Walker

The Clareville Bakery in Wairarapa has added to its trophy cabinet with two more big wins at the Baking NZ Christmas Competition last month.

The bakery, just outside of Carterton, won the prize for Best Croissant and Best Fruit Cake. It also placed third for Best Fruit Mince Tart, which was won by Wild Grain Bakery in Silverdale.

Judges commented that Clareville’s croissant was technically very good, with a perfect honeycomb internal structure and standout colour profile. Their fruit cake was baked to perfection and beautifully arranged with nuts and fruits on top.

Owner and head baker Mike Kloeg says there was no secret recipe to any of his award winners - it was about using premium quality ingredients, not taking shortcuts and allowing time for flavours to develop.

He said the croissant was the “quintessential” bakery product that was allowed to ferment for 24 hours, before folding in the 27 individual layers of butter.

The fruitcake, meanwhile, was “very traditional”, albeit a combination of a few different recipes. Again, one of the key elements was giving it

time for the flavour profile to mature.

“It’s extremely pleasing to have our products recognised, especially knowing the calibre of bakers you’re up against,” Mike says. “They’re recipes that we’ve used for many years, we’re just always looking at ways to improve and tweak them.”

“They clearly have some very talented bakers and they’re utilising their ability to the maximum,” says chief judge Ron Omelvena.

“Technically, all of the entries were absolutely right up there. In all categories, it was very hard to have a standout product,” he added.

The Clareville Bakery also won Baking New Zealand’s Best Custard Square and Best Doughnut at the Auckland Fine Food Show in June.

“One of the things we do well in our industry is we have excellent relationships with our colleagues,” Mike says. “There’s a massive amount of respect that we have for one another, and that pushes you to continue. One of our mottos is always trying to better our best, and these competitions are opportunities to tweak and refine our products.”

Malt Loaf Mix

New from NZ Bakels is this favourite bought back to life from the past

Sticky, Chewy & Delicious!

The distinctive sticky and chewy texture packed with sultanas brings back a nostalgic flavour.



Recipe

BAKELS MALT LOAF / CODE 3918-40

Ingredients	Weight
Group 1	
Bakels Malt Loaf Mix	2.000
Bakels Instant Active Yeast	0.040
Water (Variable)	0.730
Group 2	
Sultanas	0.700
TOTAL	3.470

1. Mix group 1 for 2 mins at slow speed and 6 mins at fast speed until dough is smooth and showing development
2. Add group 2 and mix further 1-2 minutes on slow speed
3. Scale as required
4. Round into a ball and let it rest for 5-10 minutes
5. Mould loosely into the desired shape
6. Proof till 2/3 of the tin
7. Bake at 200oC for 22 mins
8. Apply Bakels Apricot Glaze

NOTE

1. For faster proof, activate yeast by dissolving it in water and let it sit for 5 minutes.
2. Use yeast level at 1% if proofing overnight on the bench.



**Food & Health
Standards**
AOTEAROA, NEW ZEALAND

BEING ON TOP OF YOUR GAME FOR VERIFICATION

Preparing effectively for verification can reduce the amount of time a Verifier spends on site by speeding up both the document review and physical evidence gathering process, saving you time AND money. It's a win-win.

You need to take ownership of your Food Control Plan, do the right thing all the time and complete all records as required. This will reduce the panic associated with preparing for verification at the last minute and will also ensure compliance.

All staff should be trained in the requirements of the Food Control Plan and should understand why procedures are in place. This shared knowledge and understanding will give our Verifier the confidence that you understand the requirements and are committed to the supply of safe and suitable food.

In planning for an effective Verification, the following 3 main processes need to be considered.

1. Verification Preparation
2. Onsite Verification process
3. Post-Verification process

Verification preparation:

The Verifier will be looking at your documentation, records and processes. Part of preparing for a verification should include:

- Reviewing your last verification report will help you gain an understanding of areas of strength and weakness that were identified and provide a possible starting point.

Verify that you have:

- All of the latest amendments to the Baking NZ s40 template Food Control Plan and all Folders up to date (Pest Control, Training, When Something Goes Wrong, Sickness Records etc)
- Identified and documented any corrective actions
- All records (Temps, cleaning, defrost, cooling, reheating etc) completed accurately
- Having all records/ documents prepared and easily available for the Verifier to review on the day
- Having all appropriate staff available on the day of the verification

Onsite verification process

The following points will assist you in ensuring a smooth and efficient verification on the day.

- Check to see that any potential non-conformances have been picked, noted for corrective action and appropriately addressed before the Verifier arrives. A 'rule of thumb' to remember is that if your Verifier finds an out of spec temperature or gap in documentation completion without corrective action noted before you do, it's usually listed as a Non-Conformance.
- Make sure you have checked the confirmed start time and are available for the entry meeting. The entry meeting will usually determine in what order the Verifier will want to progress through the verification, and will provide you with approximate timings for the day.
- There are two forms of evidence gathering: **Questioning** (explaining a procedure), and **Demonstrating** (showing how the procedure is completed). You may use the process that they are most comfortable with to show that they understand the food safety requirement.
- If you do not understand what is being

asked of you, you can request the Verifier to better explain the question.

- Don't provide information or demonstrate any procedure without fully understanding the question.

Post-verification process

The post-verification process starts with the closing meeting. It is important that you are involved as much as possible to demonstrate management commitment and to ensure that you understand what is raised as a result of the verification.

- Under the Food Act 2014, there are 4 outcomes applied to findings:
 - **P – Performing:** Comprehensive knowledge of applicable requirements with all appropriate procedures in place, followed & full records completed and available where required.
 - **C – Conforming:** Observations that are provided to assist with continuous improvement
 - **Nc – Non-Conforming:** Findings that require corrective action
 - **NC – Non-Complying:** Can be regarded as critical and require immediate action (MPI can be notified)
- The Verifier will discuss the findings and explain why they have been raised.
- You can **respectfully** challenge a finding if you feel it is unfounded.
- During the closing meeting of the verification, you will need to agree to any findings with the Verifier.
- The Verification Topic Outcomes should be used to assist you with discussions.
- On mutual agreement, a finalised verification report will be provided within 10 days following your verification.
- Once all findings have been submitted to the Verifier, the report will be closed out. Please ensure you submit the required documentation within the required timeframe.

As soon as you have difficulty implementing your Food Control Plan, please contact us for assistance. Remember, the verification should be a smooth process for both the bakery and the verifier.

HIGH HOPES FOR A *BERRY-GOOD* HARVEST



Monavale Blueberries is New Zealand's largest, family-run farm producing big, plump, flavoursome organic berries.

Words Sue Hoffart

Deep in Waikato dairy country, a specialist café is showcasing the star product from New Zealand's largest certified organic blueberry orchard.

The family-run Café Irresistible is a seven-day-a-week enterprise serving gluten free blueberry brownies alongside blueberry and venison pie. Everything is made on site, including blueberry-based gin, beer, cider and wine.

The eatery is an essential part of the Monavale Blueberries business that began almost 40 years ago, when Dutch immigrants Paul and Mieke de Groot bought a four hectare gorse and blackberry-covered property near Cambridge. The hardworking couple spent two years maintaining their Auckland day jobs and driving south every

weekend, with three children in tow, to clear scrub, plant food crops and build a home.

Weather Disaster

In the decades since, their humble market garden has evolved into a 44 hectare Bio-Gro certified property. Three generations of the de Groot family now reside on the land and collectively operate a company that exports, retails and wholesales the sought-after berry. Along the way, they have scooped multiple environmental, farming, business and hospitality awards.

By 2020, Monavale was producing more than 200 tonnes of the purple fruit; 30 varieties from 80,000 plants. This year, the business is rebuilding in the wake of a devastating late spring frost that killed hundreds





To see them coming back with green leaves, it brings hope and the promise of a better season ahead.

of plants and wiped out 97 percent of last season's crop.

The owners were still reeling from the October 2022 weather event when Cyclone Gabrielle wreaked further damage in February this year. However, spring has delivered cautious confidence.

Positive thinking

"After the frost, everything was black," family spokesperson Marije Banks says.

"The flowers, the bushes, it looked like the plague. We were scared we were going to lose a whole lot more plants but it's better than we feared. And now, to see them coming back with green leaves, it brings hope and the promise of a better season ahead.

"We always try to see the positive and keep moving forward. We planted raspberries four years ago and blackberries in the last couple of years. We're constantly thinking of new ideas, like our pure juice or, more recently, our blueberry gin."

She laughingly claims the latter was created by the family to drown their sorrows after the frost damage.

Marije grew up on the orchard - she is Paul and Mieke's middle child - and she works at Monavale alongside her husband, brother, sister-in-law and nephew. Her father, now in his 80s, still provides sound plantsman advice while her mother continues to run errands for the business.

Financial lifeline

While Marije's role is officially focussed on office administration and accounts, she and her relatives all pitch in as needed. So, at various times of the year, she will help with

grading or picking, marketing or, more recently, food preparation at the café. Nephew Oliver, who is a horticultural management graduate, looks after the orchard but also brews Monavale's berry beer and cider.

More traditional family recipes have been adapted for the café, including the Dutch apple and blueberry tart as well as croquettes accompanied by a salad with blueberry dressing. Organic blueberry tarts are among the biggest sellers, alongside organic blueberry muffins and baked blueberry cheesecake. The purpose-built cafe and a small adjoining shop - it sells fresh and frozen blueberries and products that range from berry-based salad dressings to soaps - took on extra significance last summer. "With our berry crop almost wiped out, all of a sudden the café become our only source of income. It was a bit of a shock. It's been quite a lifeline and the locals have been fantastic. They heard what happened and have come out in force to support us, in the cafe."

Customers demand cafe

Café Irresistiblue opened in 2009 as a result of customer demand.

"We had a little orchard shop and we would get people come in and say, it's so beautiful here, it would be nice if we could stay and have a cuppa.

"And our farmer's market customers used to say it would be nice to come to the orchard and have a look around.

"The place we found for the café is in the middle of the orchard, overlooking a sea of blueberries. People can see us



out weeding and scrub cutting and picking. Everything we do here is pretty transparent.” The café menu utilises spray-free produce and organic ingredients wherever possible and has always used free range eggs, in keeping with Paul de Groot’s philosophy when he bought the property. From the start, he was determined not to use harmful chemicals on what was virgin soil, it had never been farmed.

More flavour, more nutrition

“Being able to offer a very safe, very delicious, very healthy product to our customers is very important to us. And of course we live here, we’ve brought up our families here, so it was important to us that they were in a safe environment. And that we leave the land in a healthy condition for the next generation.”

Marije says Monavale’s sustainable land management practices ensure their organic berries are sweeter, more nutritious and flavourful than those grown conventionally. They also have a longer shelf life and higher levels of nutrients and antioxidants. /



Where can I find *Monavale Organic Blueberries*?

Monavale supplies supermarkets and wholesalers, as well as selling directly to others in the food industry. They dispatch their berries to cafes and restaurants as far afield as Auckland, Wellington, Queenstown and Christchurch.

- 178 Turkington Road, Monavale, RD3, Cambridge
- info@monavaleblueberries.co.nz
- 0800 4 BERRIES - 0800 4 23774
- monavaleblueberries.co.nz
- Cafe Irresistible: Open 7 days, 9am-4.30pm



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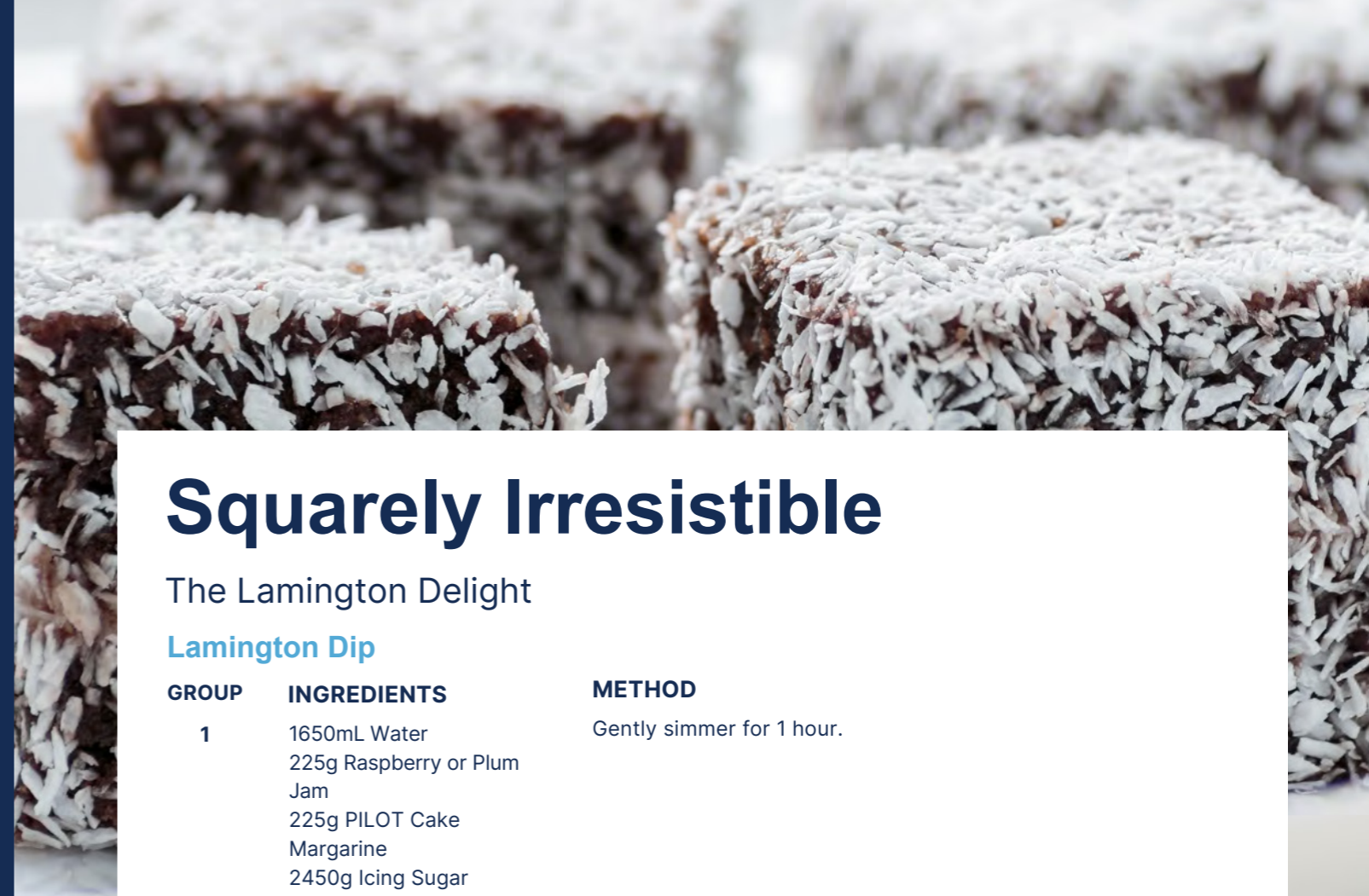
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Squarely Irresistible

The Lamington Delight

Lamington Dip

GROUP	INGREDIENTS	METHOD
1	1650mL Water 225g Raspberry or Plum Jam 225g PILOT Cake Margarine 2450g Icing Sugar 225g Cocoa Powder	Gently simmer for 1 hour.
2	85g Gelatine Powder	After simmering for 1 hour, turn off and scatter gelatine on top then whisk until dissolved. When cold, decant into another receptacle and refrigerate. When required, gently re-warm and begin use.

Lamington Sponge

GROUP	INGREDIENTS	METHOD
1	1320g Eggs 1000mL Water 120g Sponge Emulsifier 1400g High Ratio Flour 1450g Castor Sugar 45g Baking Powder 30g Milk Powder 100g Glycerine 7g Salt Yellow Colour Vanilla Essence	Mix all of the above for 3 minutes on high speed and 2 minutes on low speed. Decant into an appropriate lamington style tin to bake.

BAKING TEMPERATURE 180°C
BAKING TIME 20 – 25 MINUTES, UNTIL SPRING BACK



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Trends To Watch For 2024

Take a look into our crystal oven to see what we think you'll be whipping up in the kitchen in 2024.

Words Kyra Corrigan



Innovative and flavoursome - two words that perfectly capture the retail baking vibe for 2024. As some of the consumer-led trends have stayed current from year to year post-pandemic, we expect a year full of innovation and creativity from the New Zealand baking industry.

Sustainability Sells

A trend that's been a trend for so long, it shouldn't be a surprise to anyone. New Zealanders want to live up to the clean green image and we don't want to feel guilty about our environmental impact with every pie.

Up to 80% of consumers think about sustainability in their day-to-day purchases, and products such as organic food and biodegradable packaging are opportunities for conscious consumers to minimise their environmental impact.

Savvy bakery owners are using offcuts or waste products as an opportunity to increase the circular model of their bakeries and reduce food waste. Think brownie offcuts become loaded dessert boxes, cake cutoffs become cake-pops, or day-old bread turned into toasties.

Locally sourced ingredients are also becoming attractive to consumers, as low food miles not only means less impact on the planet and better quality but also better for our wallets.

Transparency

With social media platforms giving a direct window into our daily businesses, consumers are expecting more transparency around the food they eat: Who made it? Where do the ingredients come from? What is the story behind the making of my favourite treat? They want real food, made by real people - no surprises!

Bakeries can be more transparent by sharing their story on their website, showing their baking processes on social media and creating clear packaging and signage.

Say it with Cake

After years of missing birthday celebrations,

cancelling parties and keeping get-togethers to a minimum, consumers are looking to make up for lost time. They want to experience more little moments of joy throughout the year, and affordable indulgence to mark the occasion. While the cost of living has risen around the globe, most baked goods are relatively affordable in comparison to hosting a party or going out for dinner. Grabbing a custard square or slice of cheesecake feels like a special treat, but one that doesn't break the bank.

Friendiversaries, gender reveals, and even hitting 10k followers on TikTok are all now the perfect occasions for cake. Of course, these cakes and similar baked goods must be personalised. Consumers want full control over the icing colour, flavour and creative direction. Everything from the ordering to the eating should create delight.

Flavour-fusions

Seasoning is more than salt and pepper. And we've come a long way from classifying sugar as a spice. Kiwi taste buds are changing and we need flavour that packs a punch. We're craving foods with more global influences and the bolder the better.

Street-food flavours, sweet-and-spicy combos and botanicals are all having a moment and spurring new product innovation that bakeries should consider. Items such as yuzu tarts, ube doughnuts, and beef korma pies offer customers a good dose of adventure.

Sweet and spicy, or "swicy" combinations, such as hot honey and mango chilli, continue to intrigue with no signs of stopping. Similarly, sweet and umami are popping up more and more and should serve as inspiration for bakers looking to differentiate their menus. Think miso caramel and basil key lime pie. It proves customers are wanting more than just sweet or savoury. We want flavours that excite, surprise and simply go together.

Plant-based power

We've seen the products on our supermarket shelves changing and now there is increasing demand for our bakery shelves to be offering plant-based options. No longer is the Kiwi foodie content with one or two vegan options. This Kiwi appetite change is a reflection of what is happening on a global scale. Worldwide people are calling for a shift from animal-based foods to plant-based options, a shift that is impacting almost every area of the food industry.

According to the Taste Tomorrow research in the Asian Pacific region 68% of consumers are interested in plant-based options of (sweet) bakery products.

Taste Tomorrow is the most extensive consumer research program in the bakery, patisserie, and chocolate industry. It's not only the largest program of its kind globally but also the most inclusive, drawing input from 20,000 consumers across 50 countries. Their number one pick for groundbreaking trends in 2024 is the move towards plant-based.

Newstalgia

Pack your bags, we're going on many trips down memory lane in 2024. Comforting and familiar meets exciting and new. It's a mashup dubbed "newstalgia".

Remember the buzz when Whittakers brought out the Jelly Tip and L&P blocks? These flavours took us back to our childhood, to the good times. We could have just as easily just brought the original ice cream and fizzy within the same store. It's clever creations like this that give new life to goods Kiwis already know and love.

Grandma's recipes are trendy right now, but they're slightly elevated. We've seen a resurgence of the lemon posset (without the curdled milk), cinnamon rolls with a biscoff filling, air-fryer apple crumbles, and an explosion of vintage frill cakes. Similarly, the "cube croissant" that has bakeries around the world with queues out the door, making a sensation out of a baked good that was invented around 1839.

Better-for-you-treats

What bakery benefits are customers willing to pay extra for currently? Freshness is the top priority, but the second one might surprise you: it is naturalness and a 'clean' list of ingredients. The next generation of consumers, especially Gen Z, want their baked goods to be kind to people and to the environment, while still being delicious. Plant-based, organic, natural, sustainably sourced and traceable are becoming popular claims, alongside the trustful certifications to support them.

Consumers favour bakery items that are minimally processed and free from artificial additives; in fact, 28% of them are willing to pay a premium for such products.

Looking globally, 71% of consumers would buy more at bakeries where everything is baked with natural ingredients. But this doesn't mean flavour should be slept on. As this trend of conscious consumption continues to evolve, consumers are setting high standards for the quality and taste of their treats.

Functional Foods

Functional foods are those that offer health benefits in addition to their taste. We expect to see more bakery food that gives more than a sugar hit. Consumers are now more than ever clued up on the benefits of protein, fibre and improving gut health.

This increased interest in gut health goes hand in hand with the sourdough hype. And not just regular sourdough, loaves made with ancient grains such as buckwheat, sorghum and rye. Consumers are becoming increasingly curious about their nutritional benefits and unique flavours. Ancient grains are also of interest to many people with gluten sensitivities as they can often be consumed with less difficulty than modern grain varieties.



Comforting and familiar meets exciting and new. It's a mashup dubbed "newstalgia".

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MAURI Chocolate Mudcake Mix

Ingredients

Group 1 Ingredients

MAURI Chocolate Mudcake Mix	10kg
Fresh Eggs	2kg
Water - variable	4L

Group 2 Ingredients

Vegetable Oil	1.5L
---------------	------

Method

1. Place Group 1 ingredients into a mixing bowl fitted with a paddle attachment.
2. Mix for 1 minute on speed 1 then scrape down.
3. Mix for 2 minutes on speed 2.
4. Slowly add Group 2 ingredients on a slow speed until fully blended in.
5. Scale off as required.
6. Bake at 160°C until baked.

Batter Weight: 17.5kg

Product Code:
Chocolate Mudcake Mix
10kg
101878



MAINTAINING THE MARGINS

We talk to bakers around New Zealand to see how they're approaching this delicate balance.

Words Nick Walker

The prices for baking ingredients have been rapidly rising for well over a year, putting pressure on bakers to either absorb costs themselves or charge customers more. But are there other options? And how can we balance keeping prices affordable with staying in business?

What's your approach to increasing your prices?

Patrick Lam, Patrick's Pies Gold Star Bakery, Tauranga (PL): We've raised prices 10-20 cents on each pie in the last six months. We don't want to put them

up so much that customers can't afford it, so our margins are definitely less than what they were before.

Mike Meaclem, Michael's @ Hillmorton, Christchurch (MM): We look at what we're paying for ingredients constantly, so we know what our margins are on our products - that's important. We look at our best selling items and make sure they're profitable.

We have been raising our prices regularly; it's better to make small jumps more often rather than one price rise. But you don't want to be doing it every two weeks - it's a balance.

Chris Blanchfield, Blanchfield's Bakery Greymouth (CB): In the past, we'd have a price increase every 18 months to two years, but we've had three in 15 months. We constantly keep an eye on prices and rely on gut feel if they need to go up.

How do you make sure customers aren't unhappy when prices go up?

PL: They generally don't have any problem - they understand prices are going up everywhere, so they're happy to pay slightly more and keep coming back. But they have a limit.

MM: Customers who used to come in every second day are now coming once a week, so they definitely feel it. To manage that we look at marketing to keep people coming in and keep the prices at a basic level.

We don't generally communicate our price rises in a big way, unless there's been a big jump in the price for something, and that requires a significant bump up.

CB: There's been a lot of media attention on the cost of living and price increases, so customers know we're not just putting the prices up and ripping them off.

Can you alter your products by making them smaller, or manage your range of products to focus on the ones with bigger margins?

PL: We try to keep our quality very good. Winning Pie of the Year at the Bakels New Zealand Supreme Pie Awards has helped our sales, and it keeps customers coming back because they know they're good quality pies. So even though our margins are less, it helps our business because customers are satisfied.

MM: We've adjusted our range of products. We used to have 12 slices and we've dropped down to the four top selling ones, which means we don't need as many ingredients. The sales of slices haven't changed - we sell the same number of slices with four varieties as we did with 12, and we're less exposed to the cost of ingredients going up.

CB: I've never liked the idea of making products smaller. Customers don't get the same level of satisfaction from a smaller pie or cake or whatever it is. I just think you're better off keeping them happy with the food than the price they pay.

What's your best piece of advice for other bakers managing margins?

PL: I really think quality is a big part of the answer. Customers will keep coming back for good quality products, and they'll be happy to pay for them. If customers are happy, we are happy.

MM: I'd encourage bakers to be bold - to protect their margins and raise their prices rather than absorb cost increases themselves.

It's also important to keep a close eye on your margins rather than just go flat out in the kitchen before you realise you can't pay your bills. Learn about managing budgets and finances so you know about that side of the business and can pay attention to it.

CB: It's a really hard situation for everyone. Trying to keep wages in check is a big challenge, because that can really hit you.

Often it's the younger generation that demand more money, but they're not skilled like the chefs and bakers are. Older staff understand that if they demand higher wages, something has to give somewhere else, but younger staff who are on the tills or doing dishes demand more money and probably don't quite understand the bigger picture.

Having a good relationship with your suppliers can really help too. They tend to look after you as best they can - even little things here and there can make a difference.



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JESS LEMON @_jesslemon_

A Little about Jess

Get ready to indulge in the sweet creations of pastry chef **Jessica Liemantara**, also known as **Jess Lemon**. Her passion for baking began in her childhood, inspired by her grandmother and aunt. After achieving success on MasterChef Australia Season 10 and 12, Jess started her own business, Jess Lemon, which specializes in hand-made tarts and decadent celebration cakes. Her latest project involves Unox BAKERTOP ovens, where she created delicious macarons. Stay tuned for more recipe tutorials and gifting ideas from **Jess Lemon**, and don't miss out on the chance to taste her delectable treats.



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PASSIONFRUIT MACARON



Recipe By: Jess Lemon
Yield: 60 finished macarons

Yellow Vanilla Macaron Shell

- 300g almond meal
- 300g icing sugar
- 110g egg whites (A)
- 300g caster sugar
- 75g water
- 110g egg whites (B)
- 15g yellow Food gel Colouring
- 1g brown food gel colouring (optional)
- 100g black sesame seeds, to garnish

Passionfruit Ganache

- 250g Passionfruit puree (or fresh passionfruit pulp, seeds discarded)
- 500g Milk chocolate
- 20g Glucose syrup
- 50g Butter
- 3g Sea salt flakes

Instagram Handle : @_jesslemon_

Passionfruit Ganache Method:

- Melt chocolate and set aside.
- Combine the passionfruit puree, yuzu juice and glucose syrup in a saucepan over medium to low heat.
- Bring to a simmer.
- Remove from the heat and pour over melted chocolate.

- Stir to combine and emulsify using a stick blender until smooth.
- Add in the butter and salt and emulsify until combined.
- Pour mix into a baking dish or rectangular cake tin, cover the surface with glad wrap and allow to chill overnight in room temp or chill in the fridge until a pipeable consistency is achieved.

Macaron Shell Method:

- Preheat oven to 130°C, Fan speed 1, Extraction 50%.
- Combine almond meal and icing sugar in a food processor until well combined. Pass through a sieve twice discarding the large lumps.
- Combine almond mixture, egg whites (A) and gel food colouring in a medium to large bowl. Using a spatula mix until a paste forms. Do not overmix. Set aside.
- Combine the caster sugar and water into a saucepan. Mix once and place over medium to low heat. Cook the sugar mixture until it reaches 118°C, do not stir.
- Meanwhile pour the egg whites into a stand mixer bowl fitted with a whisk attachment.
- Once the sugar syrup has come to 118°C, remove from the heat and allow the bubbles to subside.
- Meanwhile beat the egg whites on high until frothy

- and turns white, do not overmix.
- Decrease the speed to medium and gradually stream in the sugar syrup mixture. Once all the sugar syrup is poured, beat on high until it triples in volume and produces a thick marshmallow like texture meringue.
- Fold in 1/3 of the meringue mixture into the almond paste, mixing well until combined.
- Fold in the next 1/3 and fold until combined. Repeat with the remaining meringue and fold until the mixture drops like lava when lifted using a spatula.
- Transfer mix into a piping bag and pipe 4cm rounds onto silicone baking trays making sure to pipe 1.5cm-2cm apart. Sprinkle with black sesame seeds.
- Bake for 20-25 minutes or until firm to the touch.
- Allow to cool down before peeling off the silicon tray.

Assembly

- Assemble the baked and cooled macaron shells onto a bench top with one top facing upwards and another below facing with the flat side up.
- Transfer ganache into a piping bag and pipe a dollop on top of the flat macaron shell. Sandwich with the other half of the shell and gently press

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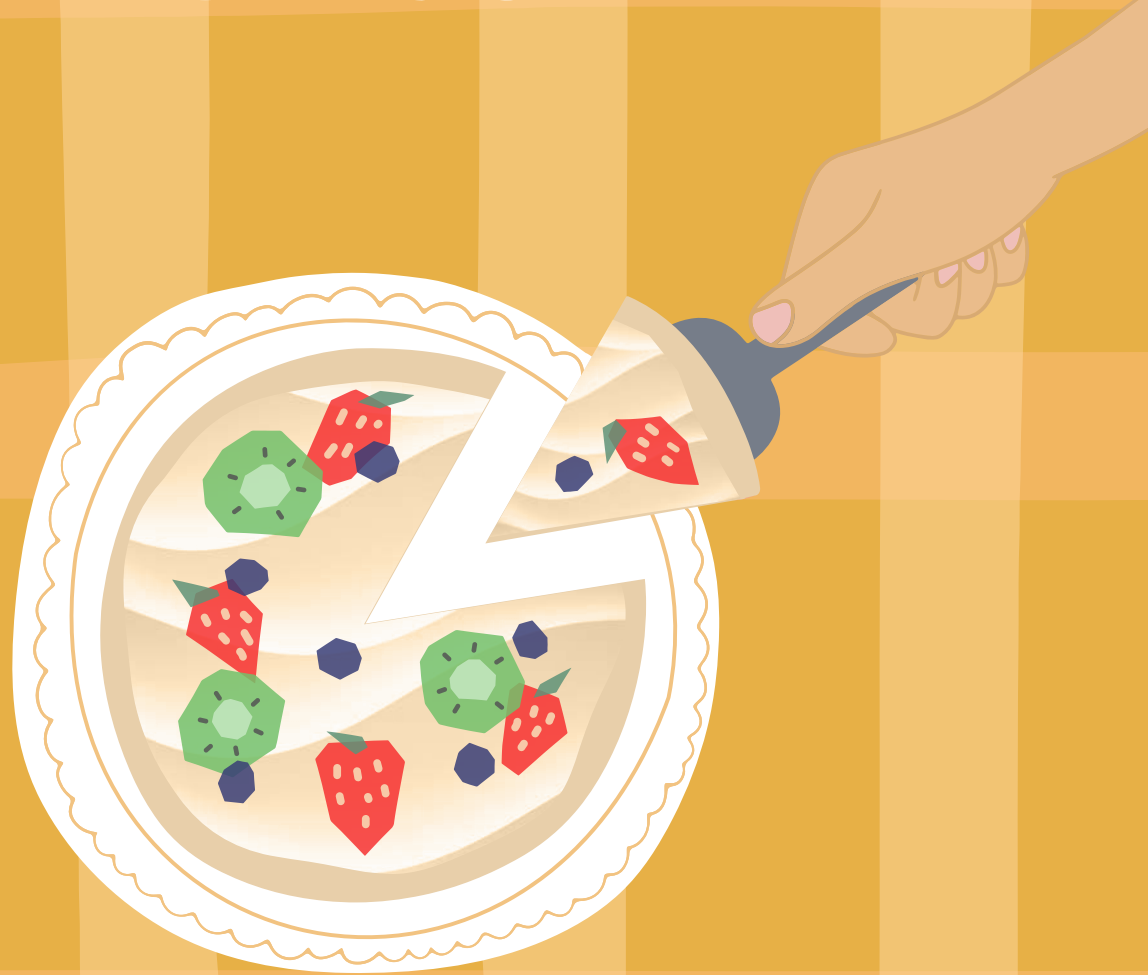


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