



# Infanta Foods

**YOUR TRUSTED BAKERY INGREDIENT SUPPLIER**



**BREAD PREMIXES -  
SPECIALISED SUGARS -  
BAKERY INGREDIENTS -  
CONFECTIONARY PRODUCTS -**

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# Get To Know Us

Infanta Foods is a family business that has been in operation for 40 years providing mixes all over Africa. Infanta Foods Swaziland (Pty) Ltd. is a manufacturer and distributor of raw materials and ingredients for the Baking, Confectionery, Milling and Biscuit industries. In South Africa our Branch is Industrial Baking Ingredients CC T/A Infanta Foods. Our Maxigro and Dotex are some of our top range of improvers that have been supplied in Southern Africa since September 1980.

The Sugar Quota in Swaziland enables us to manufacturer and export specialist sugars mainly Icing Sugar, Castor Sugar and Confectionery Sugars.

We are passionate with all that we do. Products of excellence close to the natural way of baking are the philosophy that is maintained in the choice of ingredients utilised in the various formulations. We pride ourselves to be associated with other family businesses of global standing such as Schapfen Muhle that goes back to the 15th Century.

Custom manufacturing is one of our strongest service offerings. We offer the option of custom manufacturing to your specific taste, packaging requirements and quality specifications. In addition to this, client specific sourcing of large volumes is a service we offer.



# Specialised Sugars

## 25Kg

**White Sugar – Brown Sugar – Icing Sugar –  
Castor Sugar – Confectioners Sugar**

With our sugar quota in Swaziland (Eswatini) we can refine and pack one of the highest quality sugars with a guaranteed supply. We sift our sugars and do not mill them maintaining the integrity of the sugar particle.





**Infanta Foods**

# Bread Premixes

## Improvers

Specially designed for bakers that want a scratch bake. An improver enables the baker to design his own breads by varying ingredients such as salt; sugar and fats. Improver technology serves to strengthen the gluten in the flour and feeds the yeast, both of which will enable a consistent quality loaf.

## Paste Premixes

Designed to simplify the bakery as a whole. The preweighed ingredients are calibrated so that all that the baker needs is to add flour, yeast and water. With this system an unskilled person can manufacture breads of high quality within a very short period of time. Manufactured with a pure vegetable fat, blended together with specialised ingredients to give a natural, premium taste for a bread roll, bread loaf and sweet dough production line. Enabling a premium taste to the bread that is fully calibrated for each type of variety.

**Softner:** Maxisoft

**Maxigro Range:** 2% Improver; 5%; 6%; 10%; 15% and 20%

**Dotex Range:** 5%; 15% and 20%

**Economy Range:** 5%



## OUR SIGNATURE RANGE MAXIGRO

SINCE 1980



# Specialised Bread Mixes

## Instant Ciabatta Mix - Low Gi Bread Mix – German Health Breads

Imported German Artisan Bread Mixes bringing a unique taste from Germany to African Shores.

**Imported German Ready Mix Health Breads:** Pumpkin Seed; Bavarian; Rye Mixes; Islander and Potato Mix

**Specialised Flours:** Spelt Flour and Rye Flour





# Ready to Whip Powder Cream

## Cremex W

A powder-based cream that whips up to 5 times its volume and can be rewhipped the next day. Our Cremex W is a dry powder that does not require refrigeration which is crucial for areas with limited refrigeration abilities.

**INGREDIENTS:** Milk Solids, Sugars, Emulsifiers and Stabilisers

**RECIPE:**

Cremex W  
Cold Water

1.000 kg  
1.300 ml



Ready to use



READY TO

# Scoop 'n pipe

FLAVOURED PREMIUM FROSTING



GLUTEN  
FREE



VEGAN



DAIRY  
FREE

IMITATION OF REAL BUTTER FLAVOURING  
(TASTES LIKE THE REAL THING)

SOFT AND READY TO USE WITHOUT EXTRA WHIPPING

GREAT IMPORTED HIGH QUALITY FLAVOURS

NO RESIDUE ON THE TOP OF YOUR PALLET FROM CHEAP FATS.

STORED IN AMBIENT TEMPERATURE

NO REFRIGERATION REQUIRED WHEN APPLIED TO BAKED ITEMS

EXTREMELY SMOOTH AND STABLE FOR DECORATING

SHELF LIFE : 1 YEAR



fanta Foods

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READY TO

# Scoop 'n Pipe

FLAVOURED PREMIUM ICING

This truly unique product does not require additional whipping and is a premium icing that will take all your desserts to the next level.

**Flavours:**

Chocolate

Chocolate Orange

Strawberry

Vanilla



# Muffin Mixes

These muffins are delicious just as they are - or you can add additional ingredients to create variations. This muffin range is one of our signature ranges and has become one of the leading muffin mixes on the market. These muffin mixes can be used as a cupcake or multi-cake mix.



## Cream Muffin Mix

**INGREDIENTS:** Cake Flour, Sucrose, Modified Starch, Milk Solids, Emulsifiers, Raising Agents, Stabilisers, Preservatives and Flavourants

### RECIPE:

Cream Muffin Mix	1.000 Kg
Eggs	0.400 ml
Oil	0.300 ml
Water	0.250 ml



30 - 40 minutes

## Chocolate Muffin Mix

**INGREDIENTS:** Sugar, Wheat flour, Cocoa Powder, Modified Starch, Raising Agents, Emulsifiers, Stabilisers and Flavourants.

### RECIPE:

Chocolate Muffin Mix	1.000 Kg
Eggs	0.400 ml
Vegetable Oil	0.350 ml
Water	0.250 ml



30 - 40 minutes



# Death by Chocolate Muffin Mix

**INGREDIENTS:** Cake Flour, Sucrose, Cocoa Powder, Modified Starch, Milk Solids, Emulsifiers, Raising Agents, Stabilisers, Preservatives and Flavourants

## RECIPE:

Death by Chocolate Mix  
Eggs  
Oil  
Water

1.000 Kg  
0.400 ml  
0.350 ml  
0.300 ml



30 - 40 minutes



## Bran Muffin Mix

**INGREDIENTS:** Sucrose, Wheat Flour, Bran, Modified Starch, Milk Solids, Emulsifiers, Raising Agents, Stabilisers and Flavourants

**RECIPE:**

Bran Muffin Mix  
Eggs  
Oil  
Water

1.000 kg  
0.400 ml  
0.350 ml  
0.300 ml



30 - 40 minutes



## Red Velvet Cake Mix

**INGREDIENTS:** Cake Flour, Sucrose, Emulsifiers, Raising Agents, Cocoa, Colourants, Starch, Flour Improver, Flavourings, Dextrose, Thickener and Anti-caking Agent

**RECIPE:**

Red Velvet Cake  
Eggs  
Water  
Oil (Optional)

1.000 Kg  
0.450 Kg  
0.400 Kg  
0.100 Kg



30 - 35 minutes





**Infanta Foods**

# Luxury Desserts & Puddings

## Instant Vanilla Custard Mix

This premium luxury dessert with a vanilla flavour is perfect for pastries, desserts and various other confectionary products that pairs perfectly with almost everything. It's a super easy go-to dish to whip up when in need of a tasty but simple dessert.

**INGREDIENTS:** Sucrose, Modified Potato Starch, Skimmed Milk Powder, Vegetable Fat, Whey Powder, Gelling, Acidity Regulator, Preservatives (E202), Flavouring, Natural Colourants.

### RECIPE:

Instant Custard Mix	0.400 Kg
Cold Milk/Water	1.200 Kg



Ready to use



# Chocolate Mousse

This Easy Chocolate Mousse recipe is equally delicious and versatile. Eat it on its own, or layer it in a trifle or cake...it's a creamy no bake mousse that you will love!

**INGREDIENTS:** Sucrose, Vegetable Fat, Modified Starch, Milk Solids, Stabilisers, Preservatives and Flavourings

## RECIPE:

Water	0.500 ml
Milk	0.500 ml
Chocolate Mousse Mix	0.400 kg



Till Set



## Crème Brûlée Mix

Breaking through Crème Brûlée's crispy caramelized top into a thick creamy custard base is pure bliss. Heavy cream gives this classic recipe its silky, rich quality that's like no other dessert.



**INGREDIENTS:** Sucrose, Modified Potato Starch, Milk Solids, Vegetable Fat, Whey Powder, Gelling, Acidity Regulator, Preservatives, Flavouring, Natural Colourants.



60 minutes to set

### RECIPE:

Crème Brûlée Mix  
Cream

0.200 Kg  
1 Litre

## Milk Tart Mix

This popular South African milk tart qualifies as one of those quick and easy tarts. Milk tart is a creamy milky tart. A little reminiscent of custard pie but more delicate, with a lighter texture, strong milk presence and a touch of cinnamon.

**INGREDIENTS:** Sucrose, Milk Solids, Starch, Gelling Agent, Flavourant and Colourant.

### RECIPE:

Milk Tart Mix  
Cold Milk  
Cold Water

0.400 Kg  
1 Litre  
0.500 Kg



30 - 40 minutes to set





# Cold Roll Swiss Roll



**Infanta Foods**

Available Swiss Roll Mix in Chocolate; Vanilla and Red Velvet

# American Chocolate Brownie Mix

A perfectly crisp crackly top, super fudgy centre, chewy or gooey in all the right places paired perfectly with nuts or chocolate pieces.

**INGREDIENTS:** Cake Flour, Sucrose, Cocoa Powder, Modified Starch, Milk Solids, Emulsifiers, Raising Agents, Stabilisers and Flavourants

## RECIPE:

Choc Brownie Mix	1.000 Kg
Eggs	0.300 ml
Melted Margarine (Butter)	0.400 Kg
Water	0.700 ml
Golden Syrup	0.200 ml



20-25 minutes



# Instant Madeira Mix



A Madeira cake is the sort of plain cake that is delectable and is a perfect tea cake in the shape of a loaf. With an optional extra of lemon zest to bring out the delicate vanilla undertone this Madeira Cake is a must have for every occasion.

**INGREDIENTS:** Cake Flour, Sucrose, Modified Potato Starch, Milk Solids, Emulsifiers, Raising Agents, Stabilisers and Flavourants

## RECIPE:

Instant Madeira Mix	1.000 Kg
Eggs	0.400 ml
Oil	0.300 ml
Water	0.300 ml



20-25 minutes



## Vanilla Sponge Mix

This vanilla-scented cake is simply irresistible slathered with your favourite icing or layered in whipped cream and strawberries. Light and fluffy with a delicate crumb structure.

**INGREDIENTS:** Wheat Flour, Sugar, Starch, Modified Starch, Raising Agents, Emulsifiers and Flavourants.

### RECIPE:

Vanilla Sponge Mix

1.000 Kg

Eggs

0.450 ml

Water

0.400 ml



20 - 25 minutes



Chocolate Sponge Mix Also Available

## Scone Mix



These English Style Scones bake up light, tall and fluffy, and are a wonderful treat for breakfast or afternoon tea. Spread them with jam, cream cheese, butter, or simply eat them plain. They're so delicious!

**INGREDIENTS:** Wheat Flour, Sucrose, Milk Solids, Raising Agents, Emulsifiers, Stabilisers and Flavourants

**RECIPE:**

Scone Mix	2.000 Kg
Butter/ Margarine	0.200 g
Water	1 Litre
Eggs	200 ml



15 - 20 minutes

## Ginger Cake Mix

A spicy full flavoured mini cake that is the size of a large biscuit. It is an all-time favourite with spices such as cinnamon, ginger and nutmeg to name a few.

**INGREDIENTS:** Cake Flour, Sucrose, Modified Starch, Milk Solids, Emulsifiers, Raising Agents, Stabilisers, Preservatives and Flavourants

**RECIPE:**

Ginger Cake Mix	1.000 Kg
Eggs:	0.270ml
Oil	0.150 ml
Water	0.200 ml
Syrup	0.050 g



20-25 minutes





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## Red Cake (Snowball) Mix & Raspberry Lamington Dip

An all-time classic confectionary product in South Africa.

**INGREDIENTS:** Cake Flour, Sucrose, Modified Starch, Milk Solids, Emulsifiers, Raising Agents, Stabilisers, Preservatives and Flavourants

### RECIPE:

Red Cake Mix	1.000 Kg
Eggs:	0.270ml
Oil	0.070 ml
Water	0.250 ml
Margarine	0.080 Kg



20-25 minutes



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## **Pie Fillings:**

**Strawberry; Black Forest; Blueberry; Black Cherry and Passion Fruit  
Up to 60% Fruit Content**



# SPRINKLE LAB

THE SCIENCE OF SPRINKLES



Check out our full range on:

[www.sprinklelab.co.za](http://www.sprinklelab.co.za)





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# General

# Bakers Basket

**Bakery Aids**

**Bakery Utensils and Smalls**

**Canned Fruit (Pie apple and Pineapple rings)**

**Cherries (Red or Green; Whole)**

**Chocolates (Vermicelli; Discs; Nibs and Blocks)**

**Condense Milk**

**Colours**

**Essences**

**Fats and Margarines**

**Golden Syrup**

**Glucose and Glycerine**

**Jams and Spreads (Pie Filling; Piping Gels; Flan and Apricot Jam)**

**Instant Jellies**

**Pan Release**

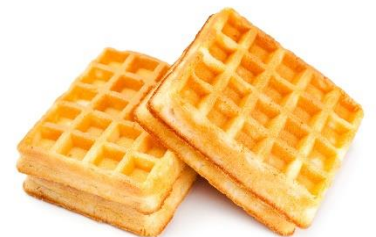
**Plastic Icing**

**Pastry Fats**

**Seeds (Poppy; Sesame; Lin and Sunflower)**

**Waffle Mix (Vanilla; Chocolate and Red Velvet)**

**Yeast**



# AND SO MUCH MORE!



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Supplier**



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