



Aromatic

A brand by Bakels

Aromatic

SAFFRON



BAKELS

BAKERY INGREDIENTS SINCE 1904

Choose the best

TOP QUALITY SAFFRON EXTRACT

Our saffron extracts are based on genuine selected raw saffron of the highest quality. The crocus flowers and their pistils are picked by hand, and we have chosen to use the part of the pistil called the coupe. It produces cleaner saffron and whole pistils that are visible in the final baked product. Through a unique extraction process, the over one hundred fragrances and aromas that are naturally found in saffron are enhanced, which gives the extracts both intense colour and a natural, rich taste. We have a long experience of manufacturing saffron extracts and over the years we have developed and adapted our products according to market needs with the goal of offering the best products on the market.

**INTENSE COLOUR
AND NATURAL
RICH TASTE**



Did you know?

- 14 day harvesting period, taking place between October - November.
- 300 tonnes is the total global annual production.
- 200,000 flowers are needed for 1kg of dry packaged saffron.
- 95% of all saffron comes from Iran.

This is how it's done

- The saffron comes from the saffron crocus *Crocus Sativus* that does not grow wild, but it is cultivated.
- The flowers are carefully picked by hand, early in the morning, just when the flowers bloom.
- To prevent the aroma from disappearing, the pistil marks must be removed immediately after harvest, this too is done by hand.
- They are then dried on low heat until they have lost about 80% of their weight.



WHY CHOOSE AROMATIC SAFFRON?

- Excellent baking result with only a low dosage.
- The extracts have a smooth and practical consistency that makes it easy to use and dose. It dissolves quickly in batter and dough.
- The finished product gets a beautiful golden yellow colour and a lovely taste, that you would associate with saffron.
- We are so sure that you will be satisfied that we offer a taste guarantee. Read more about this on the next page.

Simple and economical dosing with the perfect result



In addition to saffron buns and bread the red gold also goes well with:



Swiss roll



Sponge cake



Muffin & Cupcakes



Snack cakes



Brioche



Madeleines



Panettone



Cookies



TASTE GUARANTEE FOR YOUR SAFETY

Bakers and confectioners have baked with our saffron extracts for decades, therefore we dare to say that our saffron belongs at the absolute top of the market.

We are actually so proud of our saffron that we have a taste guarantee. If you are not satisfied, you can exchange the extract for one of our other saffron products. This applies to all unbroken packaging and max: one opened bottle.

Replacement items are sent back in compensation for return.

Please contact the wholesaler you bought your saffron extract from.

6038 AROMATIC SAFFRON STRAW

Raw saffron of the highest quality. Aromatics Saffron Straw is our most exclusive saffron product and suits the baker who cooks the saffron extract themselves. We have selected the best of already top-class saffron. Contains long fine saffron straws with a deep red colour and intense taste.



Storage: Recommended 10-18°C.
Avoid exposure to direct sunlight.



Packaging: 0,15 kg can, 0,5 kg bag



Shelf life: 24 months

6040 AROMATIC SAFFRON EXTRACT

This saffron extract contains genuine raw saffron fortified with flavouring. The extract gives a characteristic saffron taste and the finished product also gets a beautiful colour. The paste with its straws is easy to dose and it is easily mixed regardless of use.



Dosage: 40-75 g/l.



Packaging: 5 kg plastic can,
12 kg (12x1 kg PET bottle) in carton.



Storage: Recommended 10-18°C.
Avoid exposure to direct sunlight.



Shelf life: 24 months

6047 AROMATIC SAFFRON EXTRACT DUO

Saffron extract Duo contains real raw saffron which is double extracted and thus enhanced with an intense saffron taste. The finished product gets the characteristic taste of saffron and also a beautiful colour. The paste with its straws is easy to dose and it is easily mixed regardless of use.



Dosage: 40-75 g/l.



Packaging: 5 kg plastic can,
12 kg (12x1 kg PET bottle) in carton.



Storage: Recommended 10-18°C.
Avoid exposure to direct sunlight.



Shelf life: 24 months

SWEDISH "LUSSEKATT"

INGREDIENTS

| | |
|------------------------------|--------------|
| Wheat flour | 2300 g |
| Water | 1200 g |
| Sugar | 400 g |
| Butter/Margarine | 400 g |
| Yeast | 150 g |
| Bakels Wheatie M160 | 100 g |
| Bakels Lecisoft Free | 30 g |
| Aromatic Saffron Extract DUO | approx. 50 g |

METHOD

Mixing time: 6 minutes on low speed and 4 minutes on high speed.

Method: Weigh up into suitable pieces, roll into Lussekatt shape, and decorate with the raisins.

Proving time: Approximately 60 minutes.

Baking temperature: 210°C.

Baking time: 6-7 minutes.



SUGAR & SAFFRON BUN

INGREDIENTS

Same dough as "Lussekatt"

METHOD

Weigh a larger piece of dough and let it rest.

Roll out to about 4 mm thick and 400 mm wide.

Spread out Bakels Säter remonce, add raisins

if desired. Fold the dough from edge to edge and cut out narrow strips for buns.

After baking and cooling, brush with melted butter and dip in sugar.

PRODUCTS USED

Art nr: Bakels Wheatie M160 **2646**

Art nr: Bakels Lecisoft Free **1934**

Art nr: Aromatic Saffron Extract DUO **6047**

Art nr: Bakels Säter Remonce **5760**

SAFFRON CROISSANT

INGREDIENTS

| | |
|--------------------|--------|
| Wheat flour | 1500 g |
| Water | 750 g |
| Sugar | 150 g |
| Bakels Dry yeast | 75 g |
| Full fat milk (3%) | 50 g |
| Salt | 30 g |

Aromatic Saffron Extract DUO 50 g

Bakels Karité Gold 750 g

Filling

Bakels Säter Remonce 1000 g

PRODUCTS USED

Art nr: Bakels Dry Yeast **2972**

Art nr: Aromatic Saffron Extract DUO **6047**

Art nr: Bakels Karité Gold **1695**

Art nr: Bakels Säter Remonce **5760**

METHOD

Mixing time: Use cold ingredients and mix the dough moderately.

Method: Wrap the dough with plastic cover and refrigerate, preferably overnight.

Remove 200 g dough and mix in the saffron to a suitable colour.

Roll the dough with Bakels Karité Gold, 4x2 folds. Cool between the folds, keep the dough at 14-15°C.

Cut to desired size and fill with Bakels Säter remonce mixed with Aromatic Saffron Extract DUO.

Proving time: 2 hours in proving cabinets at 32°C.

Baking temperature: 200°C.

Baking time: 17-18 minutes.



SOFT SAFFRON CAKE

INGREDIENTS

| | |
|------------------------------|--------|
| Bakels Multimix Cake Base | 1000 g |
| Egg | 365 g |
| Oil | 300 g |
| Water | 200 g |
| Aromatic Saffron Extract DUO | 50 g |

Decoration

Bakels White Fudgice

METHOD

Mixing time: Mix all ingredients with a wing for 1 minute on low speed. Scrape down and mix for another 6 minutes on medium speed. Fill the batter into a suitable mould.

Baking temperature: 180°C.

Baking time: Approximately 35 minutes.

Decoration: Whisk White Fudgice in a machine and cover the cake.

PRODUCTS USED

Art nr: Bakels Multimix Cake Base **3721**

Art nr: Aromatic Saffron Extract DUO **6047**

Art nr: Bakels White Fudgice **5797**



SOFT VEGAN SAFFRON CAKE

INGREDIENTS

| | |
|--------------------------------|--------|
| Bakels Vegan Multimix Complete | 1000 g |
| Egg | 365 g |
| Oil | 300 g |
| Water | 200 g |
| Aromatic Saffron Extract DUO | 50 g |

Decoration

Bakels White Fudgice

METHOD

Mixing time: Mix all ingredients with a wing for 1 minute on low speed. Scrape down and mix for another 6 minutes on medium speed. Fill the batter into a suitable mould.

Baking temperature: 160°C.

Baking time: Approximately 35 minutes.

Decoration: Whisk White Fudgice in a machine and cover the cake. Draw pattern with a palette knife.

PRODUCTS USED

Art nr: Bakels Vegan Multimix Complete **3723**

Art nr: Aromatic Saffron Extract DUO **6047**

Art nr: Bakels White Fudgice **5797**



SAFFRON SWISSROLL

INGREDIENTS

| | |
|------------------------------|-------|
| Wheat flour, confectionery | 450 g |
| Egg | 400 g |
| Sugar | 375 g |
| Water | 175 g |
| Glucose 80% | 60 g |
| Maize starch | 37 g |
| Aromatic Saffron Extract DUO | 30 g |
| Aromatic Colco | 25 g |
| Baking powder | 15 g |

Filling

| | |
|---------------------------------|-------|
| Water (20°C) | 500 g |
| Cream | 500 g |
| Bakels Fond Suisse | 330 g |
| Aromatic Natural Orange Flavour | |
| Bakels Dark Truffle | |

METHOD

Mixing time: Mix all ingredients on high speed for 2,5 minutes.

Whisk volume: 550.

Steam: 2 seconds.

Baking temperature: 240°C.

Baking time: 6-8 minutes.

Filling: Whisk Fond Suisse, water and cream for approximately 7 minutes. Stir in Orange Flavour.

Let the cake cool. Spread out first dark truffle and then Fond Suisse over the bottom. Roll up and powder icing sugar over the swiss roll.

PRODUCTS USED

Art nr: Aromatic Jilk **2254**

Art nr: Aromatic Saffron Extract DUO **6047**

Art nr: Bakels Fond Suisse **4211**

Art nr: Aromatic Natural Orange **6214**

Art nr: Bakels Dark Truffle **5369**





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