



Your **Bakery** is
our Business



Proudly Supplying

the industry **since 1923**

For over a century, Kluman & Balter has been a trusted ingredient wholesaler dedicated to supplying the food industry with all their ingredient needs.

Founded in 1923, the family business was passed down four generations prior to being acquired by Brenntag in 2017. Our commitment to quality is undisputed, and we are passionate about helping our customers make the everyday extraordinary with our extensive product range. As one of the UK's largest bakery ingredient suppliers, we know what it takes to bring your ideas to life.

At Kluman & Balter, we understand the importance of providing a reliable and trustworthy service. Operating from two depots in Waltham Abbey, Essex and Trafford Park, Manchester we deliver to customers the length and breadth of the UK with our own fleet of trusted drivers. With BRC AA grade at both sites, our accredited quality systems underpin all that we do.





The Recipe for Taste & Quality

Our entire ingredient portfolio is designed to deliver exceptional taste, quality, and performance. With over 1,500 products to choose from, we're sure to have what you're looking for! Whether you're baking classics such as Victoria Sponge or brownies, want to add a seasonal twist or considering something entirely new, we're here to help you bring your ideas to life.

Unique to Kluman & Balter is our exclusive range of Kaybee Cake Mixes, designed to help you create great tasting products, that offer customers professional results by utilising a simplified process that saves time and enhances profitability. From cakes, scones and cookies to donuts, biscuits and muffins, whatever your business, our Kaybee Cake Mixes have got all your baking needs covered.

Making the Everyday Extraordinary!

At Kluman & Balter we have a wide range of premium and high quality sweet bakery ingredients you can rely on. Whether you're a bakery operator, retailer or food manufacturer, our team is on hand to deliver just what you need, straight to you - because your bakery is our business.



Sugars and Syrups

Whatever you're baking, we have a wide range of sugars and syrups to meet your needs. Our sugars span from granulated, caster, and icing, through to brown and speciality sugars, with an accompanying range of syrups, fondants, and sugar pastes. Our comprehensive range will help you achieve beautiful tasting bakes.

Fats, Oils and Butters

Our vast assortment of functional fats, oils and butters provides an easy one stop shop. Our range includes margarines, shortenings, and liquid oils, with sustainable RSPO options always available. We also have a full suite of sweet cream dairy butters and laminating fats, including traditional French Croissant butters.

Bread Mixes and Crumb

Bread making is easy with our specialist range of mixes and crumbs. From classic loaves and artisan breads to ciabattas and baguettes – our professional mix range provides seriously good bread and is available in a range of speciality, gluten free and added nutrition to meet demand.

Flours, Improvers and Concentrates

Our range of bread and cake flours, improvers and concentrates will help you deliver quality breads with authentic flavours every time. Enhance the taste of your bread and enjoy excellent stability during your production with our range.

Yeast

Brilliant breads need a quality yeast, our range of traditional, dried and deactivated yeasts provide an excellent rise, as well as a soft and spongy texture your customers will love.





Egg Products

We have an excellent selection of products in stock for all your baking needs. Our stocklist covers egg powders, alongside a liquid option, with the highest welfare standards available.

Milk Powders and Proteins

Our comprehensive range of dairy powders and proteins will meet every baking need. It includes full fat and skimmed condensed milk, coconut milk, whole and skimmed milk powders, butter milk powder, whey powder, coconut powder, as well as a wide range of proteins from whey and pea to rice and quinoa.

Chocolate Products

Discover our complete selection of chocolate products, including couvertures, chips & chunks, cocoa powder, decorations & inclusions to elevate your chocolate creations. We also offer a range of compound coatings giving flexibility and cost saving benefits.

Dried Fruits

We have an assortment of dried fruits, as well as zests to make your bakes fruity. From classic summer berries to exotic fruits, we have it all.

Seeds, Pulses and Beans

Whatever you are cooking or baking, our comprehensive range of seeds, pulses and beans will meet all your needs and bring texture and interest to any recipe. Our range includes classic and popular seeds, oats, rice, peas, lentils and much, much more.

Herbs and Spices

Our herbs and spices collection will bring flavour and aroma to every recipe. Our high quality range includes essentials such as cinnamon, ginger and nutmeg. Kitchen staples such as garlic and onion powder, Indian spices, herbs through to contemporary exotic blends.

Fruit Fillings, Jams and Glazes

From seasonal pies to tarts, our range of quality fruit pie fillings, jams and glazes will give flavour, texture and shine to any dessert.

Tinned Products

We have a wide range of convenient sweet and savoury tinned products available for every bakery and cooking need, including fruits, beans and peas, tuna, tomato, pizza sauce and vegetables.

Fondants, Icings and Toppings

Celebration cakes, showstoppers and signature cakes, we have a wide assortment of fondants, icings and toppings to take your creations to the next level. From caramel and fudges, frostings and ready-roll icing to crème fillings and custards we have everything you need for decorating and filling your cakes.

Decorations and Inclusions

We have everything you need to bring the perfect finishing touch to any cake, dessert or hot drink, including marshmallows, a range of sugar sprinkles, edible glitter, honeycomb, cigarillos, fudge pieces and meringue. Discover our collection today.

Colours and Flavours

Enhance any bake with our assortment of high quality, natural colours and flavours. Our range takes inspiration from classic and popular flavours including botanical, fruity, alcohol and coffee inspired. We also have a wide selection of colours ready for your next Instagram-able creation.





Our Kaybee Mix Range

for all your baking needs

We are exclusive suppliers of the Kaybee Mix range, which guarantees a great tasting and high quality result from every bag. With over thirty mixes to choose from, including crème cake, scones, cookies and muffins, the only limit is your imagination!

Choose from Sponge Cake, Red Velvet, Chocolate, Carrot, Lemon and Toffee!

Our free-from range ensures you can give your customers exactly what they want with sugar-free and egg-free mixes all available.

The Range Busy Bakers Rely on:

Kaybee Crème Cake Mixes

Quick and easy to use, our Kaybee Crème Cake mixes can be used for a wide variety of bakes including loaf cakes, cupcakes, sheet cakes and muffins. It guarantees a delicious and moist bake every time, simply add egg, oil and water.

Available in a plain, chocolate and a concentrated format along with an eggless crème cake mix.

Kaybee Sponge Mixes

Trusted by bakers, our Kaybee Sponge Mix is a free-flowing mix ideal for light and fluffy sponges and Swiss Rolls. Easy to use, simply add water for a classic sponge base.

Available in a plain, chocolate and concentrated format along with plain and chocolate egg-free sponge mix.

Kaybee Muffin Mixes

Beautifully moist, our Kaybee Muffin Mixes will provide you with a quality result every time. We have a wide range of mixes available depending on your business needs, including Kaybee Long Life, Premium, Chocolate varieties, Eggless and gluten-free. All of which guarantee a consistent, quality bake.





At Kluman & Balter we are passionate about our customers' experience and are dedicated to making it easy for you to source your ingredient requirements. Our knowledgeable and experienced sales team are always available to help you with any questions or advice required.

A dedicated technical team of Bakery Development specialists can offer New Product Development ideas, provide technical support and deliver product demonstrations from our purpose-built test bakery in Trafford Park, Manchester or on site with customers. In addition, our central technical team are on hand to provide you with all your technical certification and specification requirements. Together this ensures Kluman & Balter is focused on helping our customers to grow.

Ensuring we are always one step ahead of the ever changing taste trends, at Kluman & Balter we work with trusted suppliers and agents around the world, constantly sourcing new products and concepts. Our buying team is dedicated to sourcing bespoke products to match our customers' ever evolving needs and our range is designed to deliver the best combination of quality, consistency and cost.

Our extensive product range can be ordered today for tomorrow from our dedicated telesales team who are committed to providing the highest levels of customer service. Our telesales team is available Monday – Friday and are trained to help with every aspect of your delivery making it easy to source your ingredient requirements.

Operating from two modern depots in Waltham Abbey, Essex and Trafford Park, Manchester we deliver to customers the length and breadth of the UK with our own fleet of trusted drivers. With BRC AA grade at both sites, our accredited quality systems underpin all that we do.

Whether you're a bakery, retailer or food manufacturer get in touch to see how we can help you.

Waltham Abbey Depot

Unit 8-9, I.O. Centre, Lea Road,
Waltham Abbey,
Essex,
EN9 1AS

Manchester Depot

Europa Way Units 3-5 First Avenue
Trafford Park,
Manchester,
M17 1JZ

Sales

01992 704008
info@kaybeefoods.com

Product Quality & Technical Support

01992 704021
technical@kaybeefoods.com

Credit Control

01992 704029
creditcontrol@kaybeefoods.com



Your
Bakery
is Our
Business

Working with Kluman & Balter



Trusted by
over **1000**
customers

For more information,
please call 01992 704000, email
info@kaybeefoods.com or visit
www.klumanandbalter.com

Get in Touch
Today!



KLUMAN & BALTER

A BRENNTAG GROUP COMPANY



www.klumanandbalter.com