





AN ISO 22000:2005 CERTIFIED COMPANY

BAKEHAVEN CONFECTIONERIES BEST QUALITY SERVICE PROVIDER IS YOUR SAFE PLACE IN UNSAFE WORLDS

• BAKEHAVEN CONFECTIONERIES is an LLP Mumbai Based Firm. We are Manufacturer, Wholesaler, Retailer Of wide range of products which includes cake decorating Items Like Sugar balls, Sugar Shapes, Candy Colour, Glaze, Puff colour, Petal Dust .etc. which enhances the final product. Quality remains our prime concern and this helps us in maintaining our standards in the market. We constantly modify the existing products as per the customers requirements .Further we ensure that the prices of our products are affordable & are delivered to buyers on timeAs part of our continuous focus on providing high-quality products and services for our clients, Bake Haven Confectioneries is proud to have attained ISO certification for food saftey management system.

Icing Gel Colour

 Gel Colour is made to produce deeper, richer colour by adding just a small amount, Simply mix a small amount of gel into your icing using a toothpick, mix well, and then add more gel to achieve the exact shade of color you require.

FEATURES

- Only approved edible ingredients are used.
- FSSAI and FDA compliant.
- Tried and tested well with experts.
- Extensive range of colors available.

APPLICATION

Fondant, Butter Cream Icing, Royal Icing, Whipped Cream, Sugarpaste, or Gumpaste.

DIRECTION OF USE

Small amount is needed to tint fondant, icing. Dip a toothpick into the color and then into your fondant. For darker shade repeat the process.

INGREDIENTS

Corn Stacrch (INS), Sugar (INS), Liquid Glucose (INS), Stabilizer (E406,E440), Acidity Regulatory, Preservative (E202), Emulsifier (E471) CONTAIN PERMITTED SYNTHETIC FOOD COLOR (S). Decoration for fine bakery wares.

NUTRITION FACTS

Energy	268.68 Kcal/100g
Protein	3.52 g/100g
Fat	0.00 g/100g
Carbohydrates	63.65 g/100g
Sugar	58.05 g/100g

issai : 21518050000096

MANUFACTURED BY:

BAKEHAVEN CONFECTIONERIES



M BAKEHAVEN

A MOMENT OF CELEBRATION ...

Icing Gel Colour





















Icing Gel Colour





























Airbrush Colour













FEATURES & DETAILS

- BakeHaven Airbrush Colours are Super Strength, Highly Concerted Spray-on Airbrush Colours.
- Extremely Effective even on hard to colour Non-dairy Whipped Toppings and Icings
- Eliminate the need to over spray so moisture will not accumulate



BakeHaven Icing Gel Colors



Available in 209m & 1009m Bottle



BAKEHAVEN

A MOMENT OF CELEBRATION ...

Candy Colour























BakeHaven Oil Candy Colors



Available in 20gm & 100gm Bottle

Spray Powder Color





























Spray Powder Color

INGREDIENTS

 Corn Starch, Dextrose Powder, Artificial Strawberry Flavour, Synthetic Food Colour, (Carmoisine E122)

FEATURES & DETAILS

- This is a VEGETARIAN product.
- Turn every cake into a party cake.
- BAKEHAVEN colour is made to produce deeper richer colour by adding just a small amount.
- Our formula helps achieve the exact shade you want without watering down your icing.
- You will find a range of 12 powder spray colours with exotic flavours.





Cake Gel (Glaze)



Cake Gel (Glaze)

DESCRIPTION

BAKEHAVEN Glazes prevents the moisture loss in the pastry, you can add varied tastes and attractive appearance to your cakes and desserts. BAKEHAVEN Glazes can be used directly or they can be diluted up to 25% water according to reach your desired texture.

FEATURES & DETAILS

- Add glamour to your cake.
- Keeps the freshness of pastry
- Creates fabulous impression on cake, desserts and on many other products.

INGREDIENTS

Glucose Syrup, Water, Sugar, Thickener (pectin E440), Acidity Regulator (Citric Acid E330), Preservative (Potassium Sorbate E202), Synthetic Food Colour (E171), Nature Identical Vanilla Flavour.













Heavy Candy Shape (Imported)



Heavy Candy Shape (Imported)

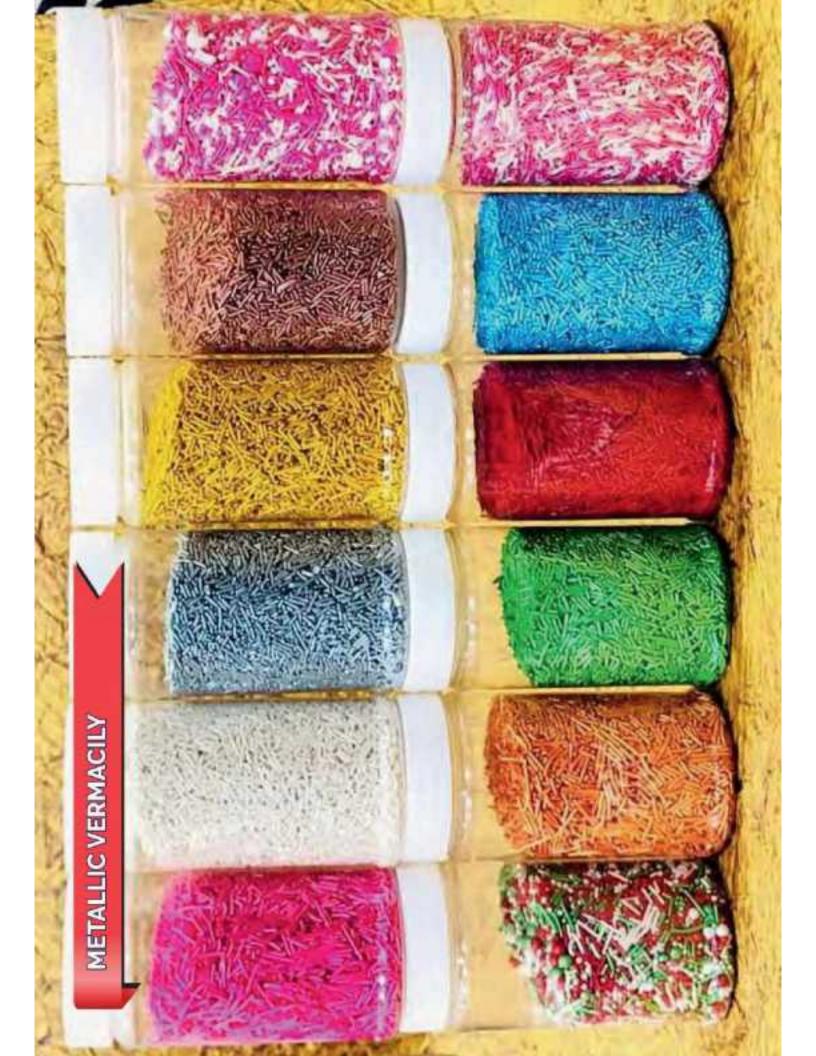


MIX SUGAR BALL / SHAPES



MIX CONFETTI





DESCRIPTION

Adds a touch of flare and extra yummy-ness! Delicious and fleek texture. Sprinkle only a few on cupcakes for a nice effect. Use them in your fondant creation or prefect for wedding cakes.

FEATURES & DETAILS

- Only approved edible ingredients are used.
- FSSAI and FDA compliant.
- Tried and tested well with experts.
- Range, Size and Colors available.

ADVANTAGES

- > These shiny pearls will add extra fun to your treats or goodies.
- Easy and quick decoration.
- Kids would love the color.
- Extensive range of colors and sizes available.

DIRECTION OF USE

- Sprinkle Over your cakes & treats for decorations only.
- For each 1 kg of product do not 2gm quantity of pearls.

INGREDIENTS

PERMITTED SYNTHETIC FOOD COLOR (S), Etc...



Disco/Glitter Dust Color



Disco/Glitter Dust Color

DESCRIPTION

Edible glitter adds a glimmering touch to treats, Thousands of pieces in every jar.

FEATURES & DETAILS

- Only approved edible ingredients are used.
- FSSAI and FDA compliant.
- > Tried and tested well with experts.
- Extensive range of colors available.

APPLICATION

Iced Cakes, Cupcakes, Cookies, Sprinkles On Drinks For Twinking Toast.

ADVANTAGES

- Add shine to the cakes and creations.
- Quick and easy decoration.

DIRECTION OF USE

Edible shapes adds a glimmering touch to treats. Great for stenciling highlighting messages, borders, flowers and snow scenes.

INGREDIENTS

Sorbate (E202) Contains Permitted synthetic Food Color(s). Etc....



Luster Dust Color



Luster Dust Color

DESCRIPTION

Luster Dust is a type of decorating powder used in cake and candy decoration to add color and sparkle to desserts. Luster dust comes in a wide variety of colors, but the most commonly used shade are gold and silver.

FEATURES & DETAILS

- Only approved edible ingredients are used.
- FSSAI and FDA compliant.
- Tried and tested well with experts.
- Extensive range of colors available.

APPLICATION

Coloring Fondant Covered Cakes, Fondant Creations, Gumpaste, Candies, Cookies or Biscuits.

ADVANTAGES

- Add both colors and metallic sheen.
- Easy to use.

DIRECTION OF USE

- Concentrated oil based color.
- Use it small amount and blend easily with candy melts or chocolate melts.

INGREDIENTS

Coloring:- E-172, E-555, Preservative (E-202) Contains permitted Synthetic Food Color(S)







COLOUR SMASH

DESCRIPTION

BAKEHAVEN Colour Smash Food Colours Are Made To Produce Deeper Richer Colour By Adding Just A Small Amount. Our Concentrated Liquid Based Formula Helps You Achieve The Exact Shade You Want Without Watering Down Your Icing. They Add A Beautiful Finish To Your Creations On The Final Product. Use The Easy-Control Dropper Bottle To Add A Few Drops At A Time Until You Get The Colour You Want.

FEATURES & DETAILS

- > This is a Vegetarian product
- Premium Multipurpose Liquid Food Colour
- Colour Smash Can Be Used Into Products: Icings, Fondant & Gumpaste Flowers, Dough Mixes And Other Food Products Allowed To Be Coloured.
- They Can Also Easily Be Airbrushed On The Cake and then Transferred To The Cake For The Cleanest Look, Without Overspray.
- Colour Smash Can Be Sprayed As Airbrushed

APPLICATION

Sorbitol, PG, Synthetic Food Colour Carmoisine (E122), Total Synthetic Dye Content (6%).













COLOUR SMASH



















WELCOME TO

M BAKEHAVEN

A MOMENT OF CELEBRATION ...



WEIGHT: 500ml

AVAILABLE COLOUR





Comato Red



AN ISO 22000:2005

shimmering food colour spray

Available Colour





























ROSE GOLD PURPLE WHITE





A MOMENT OF CELEBRATION ...

ICING DRIPS. OKOURS

Available Colour

COLD

SHIVER

RED

BRONZE

VOILET

PINK

BLUE WELLOW GREEN DEATH WHITE





A MOMENT OF CELEBRATION ...

Airbrush Colour

telng Gal Colour



Cake Gel (Glaze)

Candy Cotour

4-11

1.11



Sugar Ball / Sugar Shape

de b

多用象