

ANCHOR SPECIALTY INGREDIENTS



ANCHOR INSTANT CIABATTA BREAD MIX

A 25% flour mix for the preparation of delicious Italian speciality bread with a traditional old fashioned flavour and taste, with the characteristic open texture achieved with natural sour cultures and enzymes.



ANCHOR MIELIE BREAD MIX

A 50% flour mix for the preparation of a trendy bread type which contains crushed maize pieces and sunflower seeds for the preparation of tasty bread or rolls.



ANCHOR RYE (20%) BREAD MIX

A 50% flour mix, for the preparation of a lightly flavoured rye or crispy bread or rolls.



ANCHOR MULTI-CEREAL BREAD MIX

A 50% flour mix for the preparation of a wholesome, aromatic multi-cereal bread with a variety of different seeds for the preparation of very soft and aromatic tasting bread or rolls.



ANCHOR FRENCH ONION BREAD MIX

A 50% flour mix containing all the necessary ingredients to produce tasty onion flavoured bread or rolls.



ANCHOR MEXICAN BREAD MIX

A 50% flour mix with onions, sun dried tomatoes and spices for the preparation of spicy tasting bread or rolls, and is ideal for braais or parties.



Anchor Yeast
BAKERY SPECIALTIES

Leading • Partnering • Specialising





ANCHOR THAI BREAD MIX

A 50% flour mix for the preparation of Thai flavoured bread or rolls.



ANCHOR JALAPENO BREAD MIX

A 50% flour mix with green and red peppers and a careful selection of other necessary ingredients for the preparation of Jalapeno flavoured bread or rolls.



ANCHOR HOT CROSS BUN MIX

A 50% flour mix for the preparation of hot cross buns, resulting in a product with an excellent crumb softness, superior taste, cinnamon aroma and a fantastic volume.



ANCHOR SUPER CROSS PASTE MIX

A 100% flour mix for the preparation of a white cross for the Anchor hot cross bun.



ANCHOR RED CAKE & LAMINGTON MIX

A 100% flour mix for the preparation of delicious red cakes, lamingtons and snowballs of excellent quality and consistency.



THE COMPLETE MUFFIN SOLUTION

ANCHOR MULTI PURPOSE MUFFIN MIX

A 100% mix in powder form for the preparation of a large variety of muffins and madeira. Raisin, chocolate, nuts and Anchor fruit fillings.

ANCHOR FILLINGS

High quality fillings for all applications in confectionery products. The following delicious fillings are available: chocolate, lemon & poppy seed, strawberry, banana and blueberry.

ANCHOR MUFFIN TRAYS

The convenient, standard sized Anchor muffin tray functions at a lower temperature, shortens baking time and because it requires no greasing, guarantees ease of use.

ANCHOR CONTACT INFORMATION

For additional information and technical support, please contact:
Anchor Yeast Bakery Specialties
Tel: + 27 11 248 8200 Fax: + 27 11 474 2362
www.anchoryeast.co.za
Customer Careline: 0860 105 135 (SA only)

