

British BAKER

FEATURES LIST 2018

January

Breakfast Bakery
Easter Lines
Retarder Provers
Bread Mixes

February

Dairy Alternatives
Hygiene & Cleaning
Refrigeration / Blast Freezing
Mixers
Speciality Breads

March

Doughnuts
Sandwiches
Deck & Rack Ovens
Improvers/Concentrates/Functional Ingredients
Desserts

April

Cookies & Biscuits
Sourdough & Rye Bread
Bread & Roll Plant
Hot Cabinet (Food to Go)
Fruits, Nuts & Seeds

May

Displays, Fixtures & Fittings
Depositors & Extruders
Gluten-Free
Bake-off & Finished Goods
Flavourings & Colourings

June

Patisserie
Thins, Wraps & Pitta
Dividers & Moulders
Sugar & Sweeteners
Flour
Supplement: Cake Trends & Recipes

July

Halloween
High-fibre / Low GI & Seeded Bread
Metal Detector & X-Ray
Logistics
Cutting, Slicing & Portioning

August

Cupcakes
Tunnel & Combi Ovens
Yeast
Traceability, Weighing & Measuring
Transport

September

Packaging & Labelling
Christmas
Muffins
Sheeting & Laminating
Category Management
Supplement: Supermarket Bakery

October

Classic Cakes
Trays, Tins & Release Agents
Ancient & Sprouted Grains
Yum, Yums
Chocolate

November

Pizza
Waste Management
Tray bakes & Slices
Sugar Reduction
Sweet Pastries

December

Valentine's Day
Healthy Breads
Ware Washing
Savoury Pastries & Pies
Supplement: Wallplanner

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