



Bakejam

It is special jam with high-temperature stability suitable for all cooking processes in cakes, Danish pastries and other bakery products. Bakejam has a viscous texture and is particularly suitable for mechanical deposition on bakery products before cooking processes.

Strawberry Bakejam

Item Code: 23012BJ

Packing : 7kg pail

Blueberry Bakejam

Item Code: 23022BJ

Packing : 7kg pail

Raspberry Bakejam

Item Code: 23042BJ

Packing : 7kg pail

Apricot Bakejam

Item Code: 23062BJ

Packing : 7kg pail

