

BritishBAKER

2018 Features List

JANUARY	MAY	SEPTEMBER
<p>Breakfast bakery Retarder provers Bread mixes Valentine's day</p>	<p>Displays, fixtures & fittings Depositors & extruders Gluten-free Bake-off & finished goods Flavourings & colourings</p>	<p>Packaging & labelling Christmas Muffins Sheeting & laminating Category management Pre-BIA coverage Supplement: Supermarket bakery</p>
FEBRUARY	JUNE	OCTOBER
<p>Vegan bakery Easter Refrigeration / blast freezing Mixers Speciality breads</p>	<p>Desserts Thins, wraps & pitta Dividers & moulders Sugar & sweeteners Flour Supplement: Cake trends & recipes</p>	<p>Classic cakes Trays, tins & release agents Yum, yums Chocolate Post-BIA coverage</p>
MARCH	JULY	NOVEMBER
<p>Doughnuts Sandwiches Deck, convection & rack ovens Improvers/concentrates/functional ingredients Patisserie</p>	<p>Halloween High-fibre / low GI & seeded bread Metal detector & x-ray Logistics Cutting, slicing & portioning</p>	<p>Pizza Waste management Tray bakes & slices Sugar reduction Sweet pastries Ancient & sprouted grains</p>
APRIL	AUGUST	DECEMBER
<p>Cookies & biscuits Sourdough & rye bread Bread & roll plant Toppings & fillings Fruits, nuts & seeds</p>	<p>Cupcakes Tunnel, combi & convection ovens Yeast Traceability, weighing & measuring Transport</p>	<p>Healthy breads Hygiene & cleaning Savoury pastries & pies Icings & sugar craft Supplement: Wallplanner</p>