

More than 150 years of bakery expertise



CARAMEL



MINCEMEATS



JELLIES



JAMS

# ABOUT US

## We're not going to sugar coat it

When it comes to confectionery and bakery products, nobody does it sweeter. Established in 1860 in Edinburgh, James Fleming & Co. is a leader in the supply of speciality sugar products in the UK and Ireland.

We're experts in sweet fillings and toppings, putting the jam in people's doughnuts, the mincemeat in their pies, the caramel in their biscuits and the jelly in their strawberry tarts.

Our unique line of products – including brands like Pipedream, Coldflow and Pure Caramel - ooze innovation. And our own sweet topping is that we deliver all this with unbeatable customer service.

Today, Flemings is part of the Südzucker Group, one of Europe's leading manufacturers of sugar and sugar specialities, with group manufacturing divisions spread across France, Belgium and Germany, while sales and customer services are handled by our office in Livingston, near Edinburgh.



**Jam** - Popular from the mid 19th century, when sugar became more readily available, Jam is exactly what English muffins were made for. Sweet, sticky and oh so useful in baking it has a multitude of uses that means it has held its place firmly at the dinner table every decade since whether it's squeezed between two slices of bread, oozing out of a jammy donut, or taking pride of place in a Victoria Sponge.

# WHAT WE DO

## Experience + Technology + Customer Service = The Recipe for Success

### **We're a unique business built on firm foundations:**

**We specialize in specialities.** We feed the bakery and confectionery needs other suppliers don't, whipping up top-quality products that meet customer demands and consumers' changing needs.

**We innovate.** We react quickly to our customers' needs, and we have access to the latest research and locally-based technology - all supported by the world-class resources of the Südzucker Group.

### **We're ticking the boxes on quality and transparency.**

We're proud of our stringent processes, standards and checks – and we have the accreditations to prove it.

**We're all about the customer.** We strive to maintain customer loyalty and are constantly improving our levels of service, monitoring our performance on every single customer account.

**We're right there with you on new product development.** We actively look to understand, develop and nurture new product development and trends.

**Did we mention our heritage?** More than 150 years in the business brings with it considerable expertise. We delight in passing that knowledge and passion on to our customers.



**Mincemeat** - A mince pie is a fruit-based mincemeat sweet pie of British origin that is traditionally served during the Christmas season in the English-speaking world. Its ingredients are traceable to the 13th century, when returning European crusaders brought with them Middle Eastern recipes containing meats, fruits and spices.

# WHAT WE BRING TO THE TABLE

## THE KEY INGREDIENTS

### Jams and Curds

Stick with us if you're looking for a delicious range of jams, curds and marmalades, perfect for all your bakery needs. Whether it's for pumping, extruding, injecting or spreading, our range is jam packed with versatility, flavour and colour combinations.

- Use in bakery products.
- Range of fruity flavours.
- Use to inject, fill, deposit or bake.
- Natural colours and flavours available.
- Free range egg option for curds.
- Available in 12.5kg pails or 1000kg IBCs (Intermediate Bulk Containers).

### Jellies

When it comes to the wonderful wibble, we've got it wobbled. Our fruity jellies, which include our Pipedream brand, are available in a wide range of exciting flavours suitable for hot or cold process applications. Each jelly has excellent clarity and contains only natural colours and flavours.

- Use in bakery products
- Range of fruity flavours and natural colours
- Cold process piping jelly
- Freeze thaw stability
- Hot process for glazing and spraying
- Available in 12.5kg pails



## Mincemeat

Exotic ingredients. Special blends. Vegetarian and suet-free options. A range of off-the-shelf and bespoke options. We don't mince our words when we say our mincemeat products are the obvious choice for the discerning baker.

- Use in bakery products
- Bespoke options available
- Suitable for vegetarians
- Strict control on solids and flow rates
- Suitable for pumping
- Freezer stable
- Use in shortcrust or puff pastry
- Available in 12.5kg pails or 1000kg IBCs

## Caramels

Our caramel offerings take the biscuit. With a soft and creamy texture and a delicious buttery flavour, Flemings' Pure Caramel is ideal for topping, filling or adding to buttercreams. Our Coldflow Caramel is perfect for biscuits where the caramel needs to flow at ambient temperatures, but offers low water activity (wa) to limit moisture migration.

- Use in bakery and confectionery products
- Ready to use
- Coldflow Caramel has low aw (water activity) and no process heat required
- Pure Caramel has a soft and creamy texture
- Available in 12.5kg pails or 1000kg IBCs

**Caramel** - The process of caramelization consists of heating sugar slowly to around 340 °F (170 °C). As the sugar heats, the molecules break down and re-form into compounds with a characteristic color and flavour.



**Curds** - In late 19th and early 20th century England, home-made lemon curd was traditionally served with bread or scones at afternoon tea as an alternative to jam, and as a filling for cakes, small pastries and tarts.

# WHY WE'RE GROUNDBREAKING

Innovation and rapid response - it's the cherry on top

Bakery and confectionery can be a sticky business if you don't stay ahead of the game. Here at Flemings we have the very best in research and technology, and processes and techniques.

We innovate and we cooperate – and quickly. We're well aware that food retailers operate on fast deadlines. That's why you can rely on us to work quickly, sometimes in a matter of hours.

- Specifications change from company to company. We're on top of that, ready to tailor a product exactly to your needs.
- Your clients want things fast: new product suggestions today, samples tomorrow. We're right there with you to meet those demands.
- Consumer bases change, and so do cultural needs. Whether you're looking for something kosher, vegan or otherwise, we can help.
- Have an idea that's only half baked? Look no further. We love to nurture product development among our customers, and we can help advise on plant suitability too.

Mix up 150 years of knowledge with an understanding that every product spec is different and you've got us: a company that's sweetly attuned to your needs. From plants to processes to equipment, our expertise is unparalleled. And that makes product turnaround as speedy as you can get.



A lot of knowledge sweetens the process





**Flemings**  
MEMBER OF THE SÜDZUCKER GROUP

Let us be a key  
ingredient in  
your success



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