



SIGNATURE

Sweet Product Guide

The performance and consistency

Sweet Spot

Sweet goods might be an indulgence to many, but to you, they're a signature part of your business, from everyday favourites to celebration pieces. This guide brings together the mixes and ingredients that help you deliver them with consistency, speed and confidence.

From cakes to muffins, custards to specialty blends, this guide brings together the sweet goods you rely on.

With Mauri, you're choosing a partner committed to consistent quality and supporting your continued success.



Our Classic Arana Silky Sponge is a standout for me. It's versatile and dependable and knocks other mixes out of the park... It's as close as you can get from making it from scratch.



Jessica Orchard

Mauri Account Executive, QLD



We produce approximately 60 batches of various sweet goods products every day. We always commit to completing at least one quality test for each batch.



Jenny Garland

Quality Manager - Sweet Goods, Wetherill Park



We *BACK YOU* in your Bake

When you choose Mauri, you're choosing more than high-quality ingredients – you're gaining a partner who understands the demands of commercial baking and is invested in your success. Our technical team is available to support you with challenges, recipe adjustments, or process improvements, whether on site or by phone. Let's Bake Better Together.

Classic Range 03

Versatile bases. *DEPENDABLE* results.

From light sponges to the richest of mudcakes, our premium mixes give you moist, fine-textured results with excellent volume and flavour. Whether you're baking slab cakes, cupcakes or celebration rounds, these mixes offer versatility and consistency you're looking for.

Custard & Cheesecake Mixes 05

***DELICIOUS* favourites. Made simple.**

Serve up smooth, creamy textures and rich flavours with our custard and cheesecake mixes. They're ideal for danishes, slices and baked desserts, helping you add premium options to your sweet range with ease.

Donuts 07

***SWEET* indulgences. Made easy.**

Whether you're making yeast-raised donuts or spiced cake varieties, these mixes are designed to deliver soft centres, firm golden exteriors, excellent shape and shelf appeal – batch after batch.

Easy Mixes 08

***CLASSIC* bakes. Efficient performance.**

These time-saving blends are ideal for high-volume environments, delivering dependable structure, colour, and flavour.

Specialty Blends 09

Golden finishes. *EASY* preparation.

From seasonal favourites to essential baking solutions, this section offers a range of specialty products that save time, simplify preparation and deliver consistent results you can rely on.

Fats, Oils & Bakery Additions 11

Built for structure. Made for *FLAVOUR*.

From golden pastries to rich cakes and pillowy donuts, our fats and oils help you achieve the flavour, texture and consistency that sets you apart. Deliver creativity and quality at scale.

Dry & Fruit Ingredients 13

Finishing touches. Stand out *APPEAL*.

Add vibrant colour, texture and surprise to your bakes with our dry and fruit inclusions. Designed to work across loaves, slices and sweet breads, these ingredients provide the finishing touch that keeps customers coming back for more.

Classic Range



Creativity knows no limits with our sweet Classic Range. Each mix is carefully crafted to bring you and your customers superior taste and consistent performance. Easy to use and versatile, they form the basis of countless recipe ideas to help you get more out of each mix.

- ✓ Contains no artificial flavours or colours.
- ✓ Consistent quality every time.
- ✓ Creates endless variations.
- ✓ Expertly crafted from the finest ingredients.



My favourite product is easily the Classic Madelena Rich Cake Mix. It has a really rich, moist crumb. It's the only product in our Sweet Goods range which really gives you that intense texture.



Ellen Miller

Mauri Account Executive, NSW





Classic Crème Muffin Mix

Product Code: 102792

15kg

Sweet and buttery in flavour with a soft, moist crumb, this base features a lightly textured golden surface designed to hold added flavours and suspend inclusions such as fruit and chocolate chips. Ideal for muffins and slices.

Application: Muffins, slices & loaves.



Classic Arana Silky Sponge Mix

Product Code: 102058

15kg

A superior performance sponge mix blended for a fine crumb with excellent volume. Ideal for all sponge applications, including swiss rolls.

Application: Rounds, celebration cakes, sheeting, slabs & cupcakes.



Classic Variety Loaf and Cake Mix

Product Code: 61081

15kg

A versatile mix that supports a high percentage of inclusions to create moist and densely textured cakes. Ideal for a variety of loaves and homestyle cakes.

Application: Loaves, rounds, celebration cakes, slabs, cupcakes & slices.



Choc Brownie Mudcake Mix

Product Code: 102059

15kg

Rich in real cocoa with a dark chocolate flavour, it produces a moist and dense crumb that won't disappoint. Ideal for a variety of mudcakes, brownies and slices. Rainforest Alliance Certified.

Application: Rounds, celebration cakes, slices, slabs & cupcakes.

Other Classic Range Mixes

PRODUCT	DESCRIPTION	PRODUCT CODE	WEIGHTS	APPLICATION
Classic Madelena Rich Cake Mix	A premium fine textured cake that delivers a rich, moist and melt-in-the-mouth golden crumb. Versatile to bake loaves, slices and decadent, indulgent cupcakes.	102514	15kg	Rounds, loaves, cupcakes, slices & celebration cakes.
Classic White Blondie Mudcake Mix	Delivers a moist and dense crumb with smooth, indulgent sweetness. A perfect base for other flavour additions such as caramel or marble-style mudcakes and blondie slices.	102061	15kg	Rounds, celebration cakes, slices, slabs & cupcakes.
Classic Hi Ratio Utility Cake Mix	A premium, fine-textured and versatile cake mix that serves up moist, light cakes. Ideal for a variety of slab cakes, lamingtons and cupcakes.	75667	15kg	Celebration cakes, slabs, cupcakes & rounds.
Classic Universal Utility Cake Mix	Moist, soft, and perfect as a plain cake or with the addition of fruits, it's ideal for making slab and block cakes, or light fruit and tea cakes.	102060	15kg	Rounds and inclusions, celebration cakes, slabs & crumbles.

Custard & Cheesecake Mixes



From silky custards to rich cheesecakes, these mixes deliver smooth textures and authentic flavours. Ideal for tarts, slices and baked desserts, each blend ensures consistent quality and ease of preparation. Create show-stopping creations with minimal effort and maximum taste.



The RAP Instant Custard is, for us, the most important sweet goods product. It's a very versatile product. We use it in our fruit danish, pain aux raisins, fruit tarts and vanilla slices.

Keiran McKay

Founder, Baked by Keiran

- ✓ Smooth, creamy textures for patisserie applications.
- ✓ Suitable for fillings, danishes, profiteroles and baked desserts.
- ✓ Full range from instant custard to baked cheesecake.
- ✓ Simple, consistent make-up for reliable, efficient production.



RAP Instant Custard Mix

Product Code: 16581

15kg

In a class of its own, our premium patisserie custard mix delivers a smooth, creamy texture ideal for fillings in danishes and profiteroles.

Application: Filling for cakes, tarts & pastries.



BCM-8 Custard Mix

Product Code: 15838

15kg

A smooth and creamy custard mix, with a rich golden colour that bakes to perfection.

Application: Baked custards, tarts & crème caramel.

Other Custard and Cheesecake Mixes

PRODUCT	DESCRIPTION	PRODUCT CODE	WEIGHTS	APPLICATION
Velvet Vanilla Slice Mix	Delivers a smooth and creamy texture, ideal for vanilla slice.	36235	15kg	Vanilla slice.
Fromage Cheesecake Mix	A rich, creamy cheesecake filling delivering smooth texture and a reliable set for classic cheesecakes and beyond.	16517	15kg	Cold-set, baked cheesecakes & other patisserie/dessert applications.

consistent

results you can rely on



Donuts

Whatever style of donut you love to serve up, enjoy reliable performance and effortless indulgence with our Yeast-Raised (YRD) and Cake Donut Mixes. From light, airy yeast-raised donuts to soft, moist spiced-cake varieties, each delivers a delicate crisp exterior and golden finish you can rely on.

- ✓ Two core mixes: Yeast-Raised and Cake.
- ✓ Formulated for a delicate crunch, a soft, tender centre and a golden finish.



YRD Donut Mix

Product Code: 57302

15kg

With the growing trend towards this donut style, our mix delivers golden donuts with a soft and light texture that melts in your mouth.

Application: Yeast-raised donuts, churros & brioche.



Cake Donut Mix

Product Code: 49842

15kg

Delivers soft, moist cake donuts with a perfect star centre and an ideal hint of spice.

Application: Cake donuts.



Easy Mixes

These mixes are designed to save precious time without compromising on quality. With just a few simple additions, you're ready to bake, delivering the same consistency and flavour your customers expect.

- ✓ Just a few simple additions to reduce prep time.
- ✓ Easy to handle mixes for consistent structure, colour and flavour.
- ✓ Versatile mixes for bakeries and cafes.



Lyte Scone Mix

Product Code: 35386

15kg

With a moist and creamy crumb texture and firm golden crust, baking scones has never been easier.

Application: Scones, savoury muffins, dampers & soda bread.



Choux Pastry Mix

Product Code: 81953

15kg

A quality mix to easily create choux pastry, profiteroles and éclairs.

Application: Éclairs & profiteroles.

Other Easy Mixes

PRODUCT	DESCRIPTION	PRODUCT CODE	WEIGHTS	APPLICATION
Pancake Mix	An easy-to-use mix that produces golden, fluffy pancakes and pikelets.	16608	10kg	Pancakes, pikelets & waffles.

Specialty Blends



When you're creating something special, you need supporting ingredients you can rely on. From lamington coating to pie thickener and seasonal cross mixes, this range delivers a consistent, high-quality finish to your final product - while offering the flexibility to customise and the confidence to scale.



Mauri's technical and operation teams are mostly career millers, bakers, scientists that have a genuine passion for baking. Many of us are home bakers and are in this industry because it is a passion. We know baking; it is what we love.



Jenny Garland

Quality Manager - Sweet Goods, Wetherill Park

- ✓ Easy to use and consistent performance batch after batch.
- ✓ Purpose-built mixes for lamingtons, pie fillings and hot cross buns.
- ✓ Recipes and resources to support setup and scaling.



Cross Mix (Seasonal)

Product Code: 104068

10kg

An easy mix for adding the final touch to your Hot Cross Buns!

Application: Easter buns.



Lam-kote Mix

Product Code: 16580

15kg

A specialty product mix for coating your lamingtons with a consistent appearance and authentic taste. Rainforest Alliance Certified.

Application: Lamingtons.

Other Specialty Blends Products

PRODUCT	DESCRIPTION	PRODUCT CODE	WEIGHTS	APPLICATION
Pie Thickener	Give that clean bakery texture to your favourite pie fillings without added colours or flavours.	16598	15kg	Pies.

yum ~



Fats, Oils & Bakery Additions

Every great bake starts with the right foundation. Sourced from trusted suppliers, these fats and oils* deliver the quality, functionality and consistency needed to create standout baked goods, supporting reliable results every day. Whether you're creating golden pastries, rich cakes, or melt-in-the-mouth donuts, these products are designed to support your creativity and production – helping you deliver quality at scale, day in, day out.

PRODUCT	DESCRIPTION	PRODUCT CODE	WEIGHTS	APPLICATION
SP10 Release Spray Cans	Odourless aerosol spray designed to prevent food sticking to trays (contains soy).	16471	6kg (12x500g)	A fast, mess-free way to grease trays, tins and equipment.
Perfex Medium Ready Bits Margarine	Medium grade all vegetable margarine for use in puff pastry lines. Halal accredited.	44786	15kg	Pie tops and other puff pastry applications.
Gilt Shortpaste Margarine	Premium butter flavoured margarine.	104086	12.5kg	Short pastry, sweet crust & quiche bases.
Trio Pie Bottom Shortening	Traditional shortening made from a blend of tallow and vegetable fats.	14845	15kg	Pie bases and quiches.
Sovereign Cake Margarine	Premium cake margarine for cakes with a buttery flavour.	104085	15kg	Cakes.
Duo Vegetable Pie Bottom Shortening	Vegetable shortening developed for premium quality pie bases and quiches. Halal accredited.	57464	12kg	Pie bases and quiches.
Solite Vegetable Cream Shortening	Vegetable shortening for butter style crèmes & fudge icing. Halal accredited.	104087	15kg	Crèmes and fudge icings.
Donut Frying Shortening	All-purpose vegetable frying donut shortening for improved taste and keeping qualities. Halal accredited.	49879	15kg	Frying donuts.

* third-party sourced products, supplied subject to availability and third-party manufacturer warranties, except as required by law. To confirm state availability, please contact our Customer Service Team on 1800 649 494.

A close-up photograph of several cinnamon rolls, showing their golden-brown, slightly cracked tops and the visible swirls of cinnamon filling. A white, hand-drawn wavy line runs diagonally across the lower half of the image, separating the rolls from the text above. The background is blurred, showing hints of a kitchen environment.

QUALITY
delivered at scale



Dry & Fruit Ingredients

Complete your bake with a curated range of complementary ingredients and inclusions* sourced from trusted suppliers.

Carefully selected for quality and performance, these products support texture, structure and flavour - helping deliver consistent results across a variety of applications.

- ✓ Core bakery staples and functional ingredients for reliable daily performance.
- ✓ Quality dried fruits for colour, flavour and texture.



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PRODUCT	DESCRIPTION	PRODUCT CODE	WEIGHTS
Sugar Caster	Smooth, fine and white, for all your baking needs.	10701	25kg
Baking Powder	Raising agent for use in cake production.	16556	10kg
Salt Flossy Iodised	For delivering food flavouring and functionality.	71316	25kg
Wheaten Cornflour	A wheat based starch used for thickening.	20667	25kg
Gluten Dry	Dried gluten powder for baking with low-protein flours.	101668	12.5kg
Salt Superfine Iodised	A fine textured iodised salt.	71299	25kg
Icing Sugar Mixture	A finely powdered sugar perfect for smooth icings, glazes and dusting.	14884	15kg
Desiccated Coconut	A finely shredded, gently dried coconut that adds natural sweetness and texture to baking.	36974	11.34kg
Breadcrumbs TLC Fine	Fine textured and white in colour.	16520	10kg
Mixed Spice (Seasonal)	A blend of sweet spices including cinnamon and nutmeg that compliments fruit and other sweet baked goods.	40563	1kg
Currents Dried (Seasonal)	For a delicious burst of sweet flavour and added texture.	10711	12.5kg
Sultanas Turkish	Delivers flavour, texture and sweetness.	28210	12.5kg

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BAKING BETTER TOGETHER



Click Here to contact us and enquire.