



# Leaders in Bakery Fat Solutions

Proudly made in Scotland Since 1930



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# Made in Scotland Since 1930

**Cardowan has proudly been blending high-performance bakery fats in Scotland for over 90 years, bringing generations of expertise to bakers and food producers across the UK.**

We specialize in boxed fats: solid, easy-to-handle formats built for real production needs.

From artisan puff pastry to luxury cupcakes and garlic bread, our fats power iconic UK products.

Now part of the KTC Food Group, we offer heritage, scale and supply confidence - all from a BRCGS AA-grade UK site.

Great baking starts with great fat. We help deliver you both.





# What sets us apart

**Flexible. Fast. Proudly independent.**

## Independent Sourcing

We're not tied to one raw material supplier – giving you flexibility, consistency, and the best inputs every time.

## Tailored, Not Templated

We don't start with what suits our factory - we work collaboratively with you so that every recipe is built around your process and needs.

## Built on Trust Since 1930

A reliable partner to UK bakeries, manufacturers, and distributors for generations – with relationships, not contracts, at our core.

## Fast Lead Times

No big-company red tape. We're agile, responsive, and geared to move quickly.

# Built around what matters

**We help you deliver what matters most - better food for your consumers, and better outcomes for your business.**

Cardowan products are designed to support four critical bakery challenges:



Multi-sensory Taste &  
Texture



Cost, Reliability and  
Supply



Sustainability &  
Sourcing



Nutrition & Clean  
Labels



HERE'S HOW WE DO IT.

# Multi-Sensory Excellence



## We create fats that bring your products to life – through taste, texture and visual appeal

From flaky pastry to creamy icing, our fats can hit every sensory note – clean mouthfeel, rich flavour, flawless texture.

 Lift and lamination

 Moist crumb and fine structure

 Smooth-creamy fillings

 Custom flavours (e.g. butter notes)

 Consistency under all conditions

Used in millions of bakery products across the UK



# Cost and Reliability

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**As Scotland's leading supplier of bakery fats – and part of KTC – we deliver scale, efficiency and supply security that help our customers stay competitive and in control.**

- ❖ Competitive market aligned pricing
- ❖ Reliable service and support from a proven partner
- ❖ Stable pricing with KTC supplier base
- ❖ Consistent batch performance
- ❖ Practical support from bakery specialists

Helping your operation stay cost-effective, consistent and in control.

# Sustainability and Sourcing

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**We are committed to traceable sourcing – and to helping you meet rising expectations for sustainability, safety, and transparency across the board.**

- ◆ RSPO SG certified palm
- ◆ BRCGS AA-grade UK site
- ◆ Allergen – aware, vegan first formulations
- ◆ Full audit and traceability report
- ◆ 100% recyclable packaging
- ◆ EUDR compliant palm oil

Designed to perform and to stand up to scrutiny



# Better-for-you Nutrition

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**Better-for-you shouldn't mean compromise.**

We create fats that satisfy both product developers and consumers – delivering on functionality, health & taste.

- ◆ Lower in fat or saturated fat
- ◆ Supports HFSS and calorie goals
- ◆ Non-hydrogenated or no emulsifiers
- ◆ All vegetable, plant-based
- ◆ No artificial flavours or colours

Taste is never an afterthought – especially in health-conscious products



# Tailored Fats, Created Together



**From light-as-air cakes to laminated pastries and whipped frostings, every product needs something different from its fat.**

**At Cardowan, we co-create solutions with our customers** – adjusting fat ratio, flavour, emulsifiers, and more to deliver performance and sensory appeal across every format.

1. Cake
2. Pastry
3. Biscuits and Cookies
4. Bread
4. Frosting and Filling
5. Spreads
6. Beyond Baking

**NEXT UP: WHAT EACH CATEGORY NEEDS – AND HOW WE DELIVER IT.**



# 1. Cake

**We know cake – and we know every recipe has its own demands.**

With over 40 cake formulations, Cardowan gives bakers control over lift, texture, flavour and structure. From light sponges to rich fruit cakes, our fats deliver consistent performance and standout results.

Aeration – for volume, structure, and soft, even texture

Creaming – ideal for sponge or butter-style batters

Moisture – helps reduce dryness and extend shelf life

Heat Stability – for even baking without bleed or collapse

## Tailored to your process:

 Fat ratio

 Flavour

 Melt curve

 Salt levels

 Colour range

 Emulsifier systems

# 2. Pastry

**We love pastry – and we know how much every detail matters.**

From the honeycomb texture of a perfect puff to the crispness of short crust, our fats give you control over handling, lift and finish across every pastry type.

**Puff** – Crisp lift and clearly defined layers using the traditional drum method

**Danish & Croissant** – Soft bite, buttery flavour, easy handling

**Shortcrust** – Crumbly, low shrink, rich or neutral flavour

## Tailored to your process:

 Fat ratio

 Melt curve

 Colour range

 Flavour

 Salt levels

 Emulsifier systems





# 3. Biscuit-Cookie

**We know biscuits – and how every detail shapes the final bite.**

From crisp snap to soft chew, Cardowan fats give bakers control over texture, spread and mouthfeel. Whether you're creating buttery shortbreads, chewy cookies or crumbly digestives, our formulations are crafted for consistency and scale.

**Snap** – for defined edges and clean break

**Chew** – for soft-bake or American-style cookies with moist bite

**Crumble** – for short, melt-in-the-mouth finishes

**Tailored to your process:**



Fat ratio

Melt curve

Colour range



Flavour

Salt levels

Emulsifier systems

# 4. Bread

**We know bread – and how the right fat transforms dough.**

From soft rolls to rustic loaves, Cardowan fats are developed to support dough performance, softness, structure and shelf life – whatever the recipe.

**Soft Loaves & Rolls** – Keeps crumb soft, improves handling and extends freshness

**Rustic & Wholesome** – Subtle enrichment with a clean even crumb

**Flatbreads & Naans** – Softness, flexibility and consistent high-heat bake-off

**Brioche & Sweet Doughs** – Rich, soft texture without greasiness

## Tailored to your process:

 Fat ratio Melt curve Colour range Flavour Salt levels Emulsifier systems



# 5. Frosting & Filling

**We know aeration – and we deliver for bakers**

From buttercreams to biscuit fillings, our fats provide smooth structure, clean flavour and light aeration across a wide range of applications.

**Frostings** – Whips light and stable for clean piping and smooth finish

**Icings & Fondants** – Smooth texture with clean eating and flavour release

**Filled Biscuits & Wafers** – Spreadable, stable & shelf-life friendly

**High speed production** – Performs reliably in whipped and laminated formats

**Tailored to your process:**



Fat ratio

Melt curve

Colour range



Flavour



Salt levels

Emulsifier systems

# 6. Spreads

## We know spreads – and ours deliver flavour, melt and control

Whether used on their own or blended with butter, our fats spread easily, melt smoothly, and perform reliably – even from chilled. A smart, cost-effective alternative to butter and margarine across a range of foodservice and bakery formats.

**Garlic Bread** – Uniform melt and consistent coverage

**Flavoured Spreads** – Carries flavour well and spreads with ease

**Toppings and Finishes** – For flatbreads, doughballs & pizza crusts

**Foodservice Prep** – For potatoes, sandwiches & hot counters

## Tailored to your process:

 Fat ratio

 Melt curve

 Colour range

 Flavour

 Salt levels

 Emulsifier systems





# 7. Beyond Baking

**We understand fat functionality – and go beyond the bakery**

Our all-vegetable fats are trusted in savoury meal solutions and plant-based formats. From sauces to ready-to-cook components, they deliver clean flavour, texture and reliable performance.

**Vegan** – A fat base for meat-free mains, bakes & fillings

**Hot-Fill Sauces** – Adds body, gloss & carry-through flavour

**Toppings & Finishes** – For savoury bakes and veg coatings

**Hybrid Formats** – Blend with butter or oil for cost and texture

**Tailored to your process:**

 Fat ratio

 Melt curve

 Colour range

 Flavour

 Salt levels

 Emulsifier systems

# Our Product Range

- ❖ All Vegetable - Vegan Accredited
- ❖ No Artificial Flavours or Colours
- ❖ 100% Recyclable Packaging
- ❖ Kosher Certified



FRESH LOOK.  
SAME TRUSTED CARDOWAN QUALITY.

# Where each product performs?

Category	Laminated Pastry Bakery	Cake & Sweet Bakery	Icings & Fillings	Shortcrust Bakery	Biscuits & Cookies	Breads & Rolls	Food Prep & Finishes	Plant-based & Sauces
<b>Example Applications</b>	Puff Pastry: Croissants, Danish, Sausage Rolls, Pie Crusts, Palmiers	Sponge, Loaf/ Celebration, Cupcakes Muffins, Traybakes	Frostings, Icings, Fondants, Buttercreams, Biscuit & Wafer fillings	Sweet & Savoury Tarts, Pie crusts, Quiches, Pastry Shells, Bakewell Tarts	Digestive & Oaty Biscuits, Shortbread, Soft-Bake Chewy, Hard-snap biscuits, Bourbons	Loaf Breads & Rolls – soft & crusty, Enriched & Sweetened, Artisan, Flatbreads	Sandwich spreads, garlic bread, veg coatings, pizza crust potato toppings, hot counters	Vegan bakes, meat-free fillings, hot-fill sauces, glossy hot-fill glazes
Pastry Margarines	✓							
Cake Margarines		✓	✓	✓	✓			
Shortenings			✓	✓	✓	✓		
Bread Fats						✓		
Margarine Spreads			✓				✓	✓

**One fat rarely fits all - but we'll help you find the right one.**

Use this matrix as a starting guide - ideal if you work across formats and product types. Whether you're baking, filling, topping or glazing, our boxed fats are built to perform.

Behind every box, we offer:

- ◆ Tailored fat blends
- ◆ Specific melt points & flavours
- ◆ Tailored structure, colour or emulsifier
- ◆ Private label & spec-matching

Use this as a starting point - then talk to us.

# Tailored Formulations and Co-creation

**From flavour to performance, every product starts with your goal. Whether you're improving a spec, launching a new idea, or developing private label - we're here to help you create something remarkable.**

We can tailor:

-  Fat ratio
-  Melt curve
-  Colour range

-  Flavour
-  Salt levels
-  Emulsifier systems

Let's create something your customers remember





# Certifications, Sourcing & Packaging Standards

**Our boxed fats are produced to the highest standards — with full traceability, ethical sourcing, and site-level certifications that meet the demands of modern manufacturing and retail.**

We can offer:

- ▷ BRCGS AA-Grade Certified Site
- ▷ RSPO certified palm SG
- ▷ Full traceability
- ▷ Vegan and allergen aware options
- ▷ Kosher certified
- ▷ 100% recyclable packaging

# Get in touch / Request a sample

Let's Work Together

Whether you need a sample, a custom spec, or just some expert advice – we're ready when you are.

## Next steps

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We'll help you find the right fat – or create the one you need.

