



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

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

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

Designed to perform and to stand up to scrutiny



Better-for-you Nutrition

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

Shortcrust – Crumbly, low shrink, rich or neutral flavour

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

Tailored to your process:



Fat ratio



Flavour



Melt curve



Salt levels



Colour range



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

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

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

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.

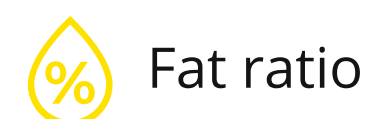
Garlic Bread – Uniform melt and consistent coverage

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

Toppings & Finishes – For savoury bakes and veg coatings

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

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

Tailored to your process:



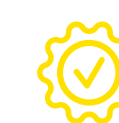
Fat ratio



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
Example Applications	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:

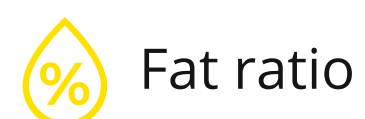
- ✦ Tailored fat blends
- ✦ Specific melt points & flavours
- ✦ Tailored structure, colour or emulsifier
- ✦ Private label & spec-matching

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:



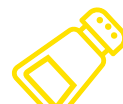
Fat ratio



Flavour



Melt curve



Salt levels



Colour range



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.

