# VE Day cake decoration supplier

# VE Day decoration Ideas (click here)

# Suppliers of chocolate and sugar cake decorations in the UK suitable for VE Day

Suppliers of the finest chocolate decorations for cakes, cupcakes and desserts. Bakeart are a large supplier of sugar and chocolate cake decorations in the UK. We have a state of the art factory which has BRC AA grade accreditation. Bakeart has been established since 2000 and we have a wealth of experience making a wide range of cake decorations. In our factory we have a large team of highly trained confectionery craftsmen who have a wealth of knowledge making sugar toppings with natural ingredients, printed sugar paste plaques and printed wafers.. We supply dark chocolate decorations, milk chocolate decorations, white chocolate decorations, coloured chocolate decorations and then a very wide range of printed decorations. We never compromise on quality and every decision made from sourcing new ingredients through to product design is influenced by the quality of our product. If our products are not perfect, they are no sold.

# Suppliers of chocolate dessert decorations in the UK

Bakeart are specialists in supplying sugar and chocolate decorations to dessert makers of all sizes. Bakeart are located in the UK and we carry a wide range of edible decorations which are supplied to bakeries, plant bakeries, dessert factories, wholesalers, retailers and e-retailers. We stock a wide range of all types of decorations in our UK warehouse, and we also make to order. We are a specialist cake decoration supplier who have a distribution network covering every size company in the UK which means you can rely on us to deliver your cake decorations on time, every time.

## Where can I buy chocolate decorations

All our cake decorations are available to buy direct from our factory. Just call our friendly sales department on 01792 293689 and they will assist you with your order. If you are looking for individual jars of decorations, you may prefer to purchase our products from Amazon, or directly from our online shop. ([www.michton.com](http://www.michton.com)). If you prefer, you can purchase our products from one of our preferred wholesalers. Contact Bakeart and we will let you know who your local distributor or local wholesaler is.

## Uses for chocolate decorations

The main application for choc decorations is to jazz up your cakes, desserts or cereals. Bakers tell us they are the ideal addition to their confectionery to add a splash of colour to the surface or to add a **texture**. We have a number of bakeries which add them into the batter before baking. When they are used as an **inclusion**, the chocolate normally breaks down a bit, giving you a marbled coloured effect within the product. Ice cream manufactures tend to sprinkle the decoration on the side or top of the ice cream. Cereal manufacturers use our decorations to add colour to the bowl. Often the decorations we sell are made to look like a specific cartoon character, so they help with the sales and marketing of the cereal. Appealing looking products sell faster and we are your perfect cake decoration partner. If you own a specific licence and would like free advice on what is possible, call us and we will happily advise you.

## What products can I decorate with chocolate decorations

Chocolate is loved by everyone and adds a touch of luxury to your product. This is one of the most versatile cake decoration available because it is supplied in a wide variety of colours, shapes, flavours and textures, Chocolate decorations are often used on doughnuts, cupcakes, tray bakes, cookies, ice cream, desserts, waffles. There is no limit how you can use chocolate to decorate your product. Our sugar sprinkles are easy to sprinkle onto any product from a cupcake to a tray bake. They are robust enough to be hand applied or you can automate the sprinkling onto your doughnuts.

## What shape chocolate can I buy for VE Day

Bakeart has a specific range which is dedicated to VE Day. The theme is around the Union Jack flag and the colours of the Union Jack. You can always adapt some of our other standard products too. The list is endless and is growing every day. Bakeart probably has the widest range of shaped and printed chocolate in the UK which cover every season and theme imaginable. Have a look at our range of **chocolate decoration pictures** to see a selection of what is available:

<http://bakeart.co.uk/products2.php?medium=Chocolate>

We offer chocolate decorations in packs which contain individual shapes and separate colours through to bags which contain a variety. Mixed bags will contain decorations which blend together to give your finished product a more exciting look. Buying mixed bags means you only have to buy one item from us and do not have to spend the time mixing them yourself.

## Bespoke or Custom chocolate shapes

We offer a service where we can make bespoke or custom shapes for you. Please contact our sales team on 01792 293689 to discuss your requirements. We have an engineering department which makes all out tools in-house, so we will advise you what shape is possible to achieve. The process of making a new shape normally takes about 4 weeks from the initial concept to a finished product.

## Compare chocolate decoration prices

We take customer care very seriously and we want you to have the best experience with our product from the time you buy it to the time you use our product. We strive to make all our products the most competitively priced decorations available which leave you more money to make more product and then return to us again and again as a happy customer. Bakeart believes in developing and growing strong partnerships with our customers and we want to be your main decoration supplier.

## Ingredients

Bakeart only use **natural colours** and the highest quality natural ingredients. Where possible we purchase ingredients from local, renewable and sustainable sources. All our supplies have to be approved by our team of food technologists who will carry out a full assessment and audit to ensure we are using suppliers that meet our standard.

Cocoa, Milk Power, Sugar, gums, oil, rice flower, natural food colours

If you need any specific information on our ingredients, nutritionals or allergens, our team of food technologists is only a call away. We are here to help you.

### Shelf life

Our chocolates have a shelf life of 12 months from the manufacture date. We only use natural ingredients, and they normally limit us to a maximum of 12 months shelf life.

### Pack sizes vary from item to item, but they are available in a range of pack sizes to suite every requirement:

Catering pack 6Kg

Craft bakery pack 1Kg

Retail pack small jar or retail box

#### Allergen list and free from list

The decorations are available with options which are free from the allergens below. We also make recipes which include some allergens, so please speak to your salesperson when placing an order so we can advise you with the most suitable product to meet your dietary requirement.

Milk

Soya

Nuts

Mustard

Celery

Latex

GMO free

Suitable for vegans

Suitable for vegetarians

Kosher

Halal, Hallal

##### How to apply decorations

Handling these decorations is very easy. Depending on the size and speed of your production line, you will either sprinkle them by hand or have an automatic sprinkler. Either way, our products are robust enough to withstand the application process. Some decorations have to be placed on your product by hand if the orientation is important to you. The chocolates are robust enough to withstand manual handling