

Quality flour for all bakers

When Quality & Consistency Count

Make Bulla cream your first choice.

Bulla Thickened Cream, Imitation Cream and Dreamwhip set industry standards for yeild, holding, taste and texture when whipped. Bulla Thickened Cream is also great for making ganache.

Bulla Extra Thick Cream is a perfect accompaniment to cakes and other desserts, and can be dolloped straight from the tub.

If you bake, decorate or serve fine cakes and desserts, Bulla cream should be your first choice.



**NEW!
2.2lt
TUB**

Laucke Flour Mills produce a full range of flours and premixes that will consistently meet your baking expectations. The pictured value-added bakery item is made from Euro Flour with Wongai and Wilkiniti, using a traditional sourdough process. Let us show you how.

Proudly Supporting



Laucke Flour Mills Pty Ltd



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For more information on Bulla Cream, contact your local Bulla distributor or contact Bulla on **1300 134 882**

www.bullafoodservice.com.au
First Quality Australian Dairy Foods Since 1910
AUSTRALIAN MADE AUSTRALIAN OWNED