



**PARTNER
WITH BRENELL**
for sweet success!



ABOUT BRENELL *Desserts*

A family business with humble beginnings in 2009, we started by making bespoke cakes to order. Today, Brenell Desserts is one of South Africa's leading cake and dessert makers. It's been quite the journey making sweet memories!

Our cakes and desserts are the real deal — no shortcuts here! Just handcrafted, mouth-watering goodness made from the finest ingredients and frozen fresh for your convenience. Simply thaw, serve, and enjoy a dessert as fresh as the day it was made!

Our range of cakes and desserts is the ultimate solution for delivering a quality dining experience without biting into your busy schedule. No fuss, no waste, great taste.

Partnering with Brenell Desserts gives you access to an exclusive range of dessert options — quality and consistency guaranteed. With a network of frozen food distributors across South Africa, we've got you covered!



WHY CHOOSE *Brenell?*



GUARANTEED EXCELLENCE

All products are handcrafted using traditional baking methods and quality ingredients and immediately blast-frozen to preserve delicate flavours and textures. Simply thaw and enjoy a dessert as fresh as the day it was made.



ENDLESS POSSIBILITIES

Our extensive range of desserts, cakes, warm puddings, and individual portions are available in a variety of indulgent flavours, catering to every palate.



EXTENDED SHELF-LIFE

With a 12 month shelf life (9 months for cheesecake products) and simple thaw and serve functionality, all you need to do is store your Brenell treat in the freezer until needed. This helps with limiting wastage and stock shortages. Easy as cake!



EASY ORDERING

All products are available through a carefully appointed network of frozen food distributors throughout South Africa. Explore our catalogue, place your order with your chosen distributor, and relax, knowing that we'll take care of the rest. Your desserts will be delivered on time and ready to delight.



QUALITY ASSURANCE

We don't mess around when it comes to quality. At Brenell, we uphold stringent international food safety standards, backed by our Quality Control and in-house lab teams. We've earned GFSI Intermediate Level certification, ensuring top-tier quality every time. You can trust us to deliver nothing but the best, every time.



HALAAL CERTIFIED

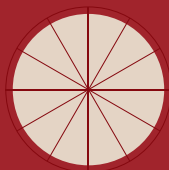
All products are certified Halaal by the National Independent Halaal Trust.

LARGE Cakes



MISSISSIPPI MUD CAKE

Feast your eyes on our full range of Brenell's signature flavours, handcrafted using the finest ingredients and baked to perfection.



12+
SERVINGS

24
CM

Shelf-ready for Retail stores
Sold per case
2 x Cakes per case



BAR ONE CHOCOLATE CAKE

Layers of moist chocolate cake filled with delicious chocolate filling, chunks of real Bar One chocolate, enrobed in dark chocolate ganache and covered with fine chocolate



DEATH BY CHOCOLATE CAKE

Layers of moist chocolate sponge with a dark, rich, silky filling. Hand finished with chunks of mud cake sponge, dripping in chocolate ganache.



CARROT CAKE

Three layers of incredibly moist carrot cake sponge, enrobed in a smooth, decadent cream cheese icing, and studded with roasted pecan nut pieces.



RED VELVET CAKE

Three dense layers of legendary deep red velvet sponge, filled with decadent cream cheese icing and topped with more velvety crumbs and fine chocolate shavings.



MISSISSIPPI MUD CAKE

An irresistible combination of dense chocolate mud sponge, dark chocolate filling and Crème Chantilly. Topped with fine chocolate shavings.



TWO TIER CHOCOLATE MOUSSE CAKE

Layers of moist, dark chocolate sponge, the creamiest white & dark mousse, with chocolate cookie crumble on top.



WHITE CHOCOLATE ALMOND CAKE

A luscious combination of moist vanilla sponge, the creamiest white chocolate filling and roasted almonds. Hand finished with a sprinkle of fine chocolate shavings and more roasted almonds.



BLACK FOREST CAKE

Layers of dark chocolate sponge soaked in cherry syrup, crème Chantilly and cherry filling, topped with cream rosettes and fine chocolate shavings.



STRAWBERRY CHEESECAKE

Smooth and creamy cheesecake on a crispy shortbread biscuit base, made with real cream cheese and strawberry concentrate.



LEMON CHEESECAKE

Smooth, creamy and teasingly tangy cheesecake on a crispy shortbread biscuit base, flavoured throughout using real cream cheese and lemon juice.



YUM!



Catering Portions

All of our tried-and-true favorites, perfectly portioned for personal treats and convenient catering.



WHITE CHOCOLATE ALMOND SLICE
24 x 100g

A luscious combination of moist vanilla sponge, the creamiest white chocolate filling and roasted almonds. Hand finished with a sprinkle of fine chocolate shavings and more roasted almonds



BAKED CHEESECAKE SLICES
24 x 120g

Decadently rich, dense and creamy baked cheesecake on a crispy shortbread biscuit base, made with real cream cheese and cream.



BAR ONE CHOCOLATE MOUSSE SLICE
24 x 100g

Layers of moist chocolate cake filled with delicious chocolate filling, chunks of real Bar One chocolate and sprinkled with milk chocolate shavings.



CHOCOLATE BROWNIES
18 x 110g

Sinfully divine, rich chocolate brownie slices filled with pecan nuts roasted to perfection.



CARROT CAKE SLICES
24 x 110g

Two layers of incredibly moist carrot cake sponge, smooth, decadent white chocolate cream cheese icing, and studded with roasted pecan nut pieces.



DEATH BY CHOCOLATE SLICE
24 x 100g

Layers of moist chocolate sponge with a dark, rich, silky filling. Hand finished with a sprinkle of fine chocolate shavings.



LEMON CHEESECAKE

18 x 130g

Smooth, creamy and teasingly tangy cheesecake on a crispy shortbread biscuit base, with real cream cheese and lemon juice concentrate.



MISSISSIPPI MUD CAKE SLICE

24 x 100g

An irresistible combination of dense chocolate mud sponge, dark chocolate filling and Crème Chantilly. Topped with fine chocolate shavings.



RED VELVET CAKE SLICE

24 x 100g

Three dense layers of legendary deep red velvet sponge, filled with decadent cream cheese icing and topped with more velvety crumbs and fine chocolate shavings.



STRAWBERRY CHEESECAKE SLICE

18 x 130g

Smooth and creamy cheesecake on a crispy shortbread biscuit base, made with real cream cheese and strawberry concentrate.



TWO TIER CHOCOLATE MOUSSE SLICE

24 x 100g

Layers of moist, dark chocolate sponge, the creamiest white and dark mousse, with chocolate cookie crumble on top.

MAKE SWEET *memories!*



WARM

Puddings



Deliciously comforting and indulgent, these self-saucing individual desserts will leave you feeling warm and content with every scrumptious bite!



CHOCOLATE LAVA PUDDING

20 x 120g

Moist. Chocolatey. A full-of-flavour pudding that guarantees satisfaction.



MALVA PUDDING

12 x 120g

A traditional South African pudding of Dutch origin, baked to perfection and oozing with buttery sauce. Best served with ice-cream, custard or a dollop of fresh cream.



ENGLISH TOFFEE PUDDING

12 x 110g

A moist, traditional sticky toffee pudding, baked with dates and smothered in a delicious toffee sauce.



DELICIOUSLY
DECADENT
and yummy!

OUR RETAIL *Range*



CELEBRATION CAKES (18cm)

Serves: 10 – 12

Death by Chocolate Cake
Bar One Chocolate Cake



EVERYDAY TREAT CAKES (16cm)

Serves: 6 – 8

Carrot Cake
Death by Chocolate Cake



DESSERT TUBS (600g – 650g)

Serves: 6 – 8

Brownies and Cream
Mint Caramel

AVAILABLE AT SELECTED STOCKISTS THROUGHOUT SOUTH AFRICA



HOW TO STORE *and Serve*

*Recommended to pre-portion
a whole Brenell cake while
slightly defrosted. Individual
pieces can then be defrosted
at room temperature for 30
minutes ensuring no fuss, no
waste, great taste.*



STORE AT -18° *KEEP 'EM COLD!*

Once you have received your delicious Brenell cakes and desserts, place them in the freezer before they defrost.



SHELF LIFE *UP TO 12 MONTHS*

You can store your Brenell cakes and desserts in the freezer for up to 12 months from the production date (9 months for cheesecake products). Please see box for production date details.



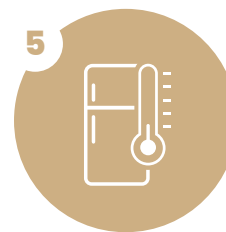
SIMPLY THAW *AND SERVE*

Defrost your Brenell cakes and desserts in the fridge overnight or uncovered at room temperature for 3-4 hours. We suggest thawing them in their boxes.



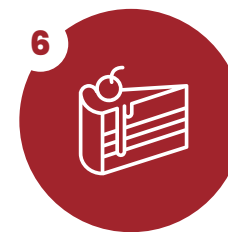
DO NOT REFREEZE *NOT EVEN A SLICE*

Once defrosted, do not refreeze your Brenell cakes and desserts.



REFRIGERATE *3 DAYS ONLY!*

Once defrosted your Brenell cakes and desserts must be kept refrigerated and eaten within 3 days.



HOT TIP *SLICE, SLICE, BABY...*

When cutting your cake, dip the knife in hot water and dry the blade before cutting each slice.



BRENELL
QUALITY DESSERTS

Incredibly Edible!