

# Abel & Schafer



*Bake the best with something good!*





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Items with \* preceding the number are subject to minimum order quantity

# Bread Bases

Item Name	Description	Item # / LB per DU
<b>100% WHOLE WHEAT BREAD BASE</b>	A complete base for producing 100% whole wheat breads and rolls in an easy-to-use base designed for retail or industrial bakeries.	*61364.01 / 50.0
<b>12 GRAIN BASE</b>	Distinctive flavor and a crunchy texture make this the ultimate grain bread. Use at 5-15% of the total flour weight.	61013.01 / 50.0
<b>5 GRAIN BLEND</b>	Make loaves loaded with grains while still offering delicate texture and ample volume.	*61109.01 / 50.0
<b>8 GRAIN BREAD BASE 40%</b>	An easy-to-use blend of grains for making healthful and flavorful pan breads, hearth loaves and rolls.	*61024.01 / 50.0
<b>9 GRAIN BASE</b>	Hearty taste and crunchiness make this the perfect balance between rich texture and a light crumb. Use at 5-15% of the total flour weight.	60105.01 / 50.0
<b>A&amp;S WHITE BREAD 10%</b>	A&S White Bread 10% is a concentrated, easy-to-use blend for producing buns with a soft texture and superior shelf life.	*61088.01 / 50.0
<b>ALL AMERICAN RYE 10% BASE</b>	A concentrated blend of natural flavors and acids for producing authentic NY-style deli rye bread.	61279.01 / 50.0
<b>APPLE CINNAMON COUNTRY BREAD 50% BASE</b>	Special artisan blend with dehydrated sourdough starter, dried apples and cinnamon.	60513.03 / 25.0
<b>BAVARIAN FARMERS RYE 50% BASE</b>	A moist and flavorful blend of natural rye sour, rye flour, malt and spices perfect for hearth loaves, pan breads and rolls.	61206.01 / 50.0
<b>BEST 6 CEREAL 50% BASE</b>	A base for producing grain breads that have exceptional volume and dark-colored crumb. This base contains no white flour and is 100% whole grain.	61018.01 / 50.0
<b>CHOICE 6 GRAIN 50% BASE</b>	50% Base. Multigrain bread with with oats, wheat, corn, barley, millet and rye.	60112.01 / 50.0
<b>CIABATTA ITALIANO</b>	A blend of special flours and sour dough cultures; designed to yield a classic flat bread with an open cell structure and crisp crust.	60502.01 / 50.0
<b>COUNTRY ITALIAN 40% BASE</b>	Durum flour, rye sour and wheat sour produce breads and rolls with impeccable flavor and wonderful crust.	61008.01 / 50.0
<b>CRACKED WHEAT BREAD BASE 40%</b>	Rolled wheat flakes, wheat bran and molasses give full flavor in a surprisingly light-textured bread.	61218.01 / 50.0
<b>CRUSTY BAGUETTE 10% BASE</b>	Make authentic French baguettes or classic dinner rolls with a delicate, crispy crust and a moist, open crumb.	61009.01 / 50.0
<b>CRUSTY ITALIAN BREAD 10% BASE</b>	Produce Italian breads with a thin, crispy crust and a chewy moist crumb. Works well enhanced with herbs, flexline concentrated flavor bases or signature additions.	60123.12 / 30.0
<b>DINNER ROLL 25% BASE</b>	An easy-to-use concentrate for making delicate soft rolls or light buns perfect for any meal.	*61037.01 / 50.0
<b>DRY MALTED RYE BASE</b>	Add a unique flavor profile and enhanced visual impact to any light-colored bread. Use at 2-10% of the total flour weight.	30164.04 / 55.1
<b>EASY FRENCH-7 BASE</b>	Make authentic French baguettes or classic dinner rolls with a delicate, crispy crust and moist crumb.	*61405.01 / 50.0
<b>FRENCH BRIOCHE 10% BASE</b>	A concentrate of traditional ingredients for perfect brioche every time - loaves, rolls, brioche à tête or signature items.	*62090.01 / 50.0
<b>GOLDEN WHEAT BASE 40%</b>	Concentrate designed for retail or industrial bakeries to produce pan and hearth breads and rolls.	*61400.01 / 50.0

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Item Name	Description	Item # / LB per DU
<b>GOOD NATURE CORN BASE</b>	Just add water for a moist muffin with a rich, sweet corn flavor perfect for gourmet muffins and corn breads.	*61058.01 / 50.0
<b>GOOD NATURE COUNTRY FRENCH 10% BASE</b>	An artisan base developed specifically for producing crusty and chewy artisan breads.	61006.01 / 50.0
<b>GRANOLA NUT &amp; SEED BASE</b>	Concentrate designed for retail or industrial bakeries to produce pan and hearth breads and rolls.	63150.02 / 30.0
<b>HARVEST 7 GRAIN 50% BASE</b>	An aromatic blend of grains, wheat sour, seeds and spices that yields colorful, savory breads typical of the Alps.	60128.01 / 50.0
<b>IRISH SODA BREAD 30% BASE</b>	Base used to produce traditional Irish soda bread, scones and tea biscuits.	*61028.01 / 50.0
<b>KOMPLET BUN BASE 20%</b>	Concentrated base to produce soft texture rolls and buns.	61610.01 / 50.0
<b>KOMPLET CHIA BREAD BASE</b>	Specialty blend designed to produce grain bread with the full nutritional value of the Chia seed, great flavor and shelf life makes this bread truly special.	61052.01 / 50.0
<b>KRAUTINER BASE 50%</b>	A unique blend of grains, seeds, herbs and spices evoking the long-loved breads of the Austrian Alps.	*60121.01 / 50.0
<b>MARATHON PLUS 50% BASE</b>	Whole grain and whole wheat sour combined with bananas, carrots, apples, seeds, and honey.	60111.01 / 50.0
<b>NEW GERMAN PUMPERNICKEL 50% BASE</b>	Rich, dark, and moist old-world pumpernickel bread discerning customers seek and appreciate.	61063.01 / 50.0
<b>NY PUMPERNICKEL 50% BASE</b>	NY Pumpernickel 50% Base is a special blend of ingredients that yields rich, dark, moist pumpernickel breads.	61048.01 / 50.0
<b>NY RYE 50% BASE</b>	NY Rye Bread 50% Base is a concentrated blend of flavors and acids that yields authentic NY-style deli rye bread.	61047.01 / 50.0
<b>PAN DE AQUA CONCENTRATE</b>	Pan De Aqua Concentrate is a 5% base to make crusty water rolls.	65002.01 / 50.0
<b>PANI CIABATTA 15% BASE</b>	Blended sourdough cultures yield the classic flat bread with an open cell structure, moist crumb and crisp crust.	61007.01 / 50.0
<b>POTATO ROLL 50% BASE</b>	Bake moist, soft rolls or buns with a delicate flavor and exceptional shelf life.	61080.01 / 50.0
<b>PREMIUM BAGUETTE BASE</b>	Make authentic French baguettes or rolls with a thin, crispy crust and a moist, chewy crumb.	61202.01 / 50.0



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Item Name	Description	Item # / LB per DU
<b>RUSSIAN PUMPERNICKEL BASE</b>	Blend of special flours, rye sourdough and spices.	61254.01 / 50.0
<b>SEED &amp; GRAIN 50% BASE</b>	A hearty bread base with exceptional volume, texture and flavor enhanced with rye and wheat sours.	*60107.01 / 50.0
<b>SOFT WHITE BREAD BASE</b>	An easy-to-use blend for reliably producing delicious soft buns, rolls and hoagies.	*61370.01 / 50.0
<b>SOUR DOUGH 10% BASE</b>	Wheat sour gives strength, acidity and flavor in a profile ideal for making classic San Francisco-style breads.	60114.01 / 50.0
<b>SUB ROLL 10% BASE</b>	A concentrated, 10% blend for making sub rolls or any type of all-purpose soft bun or roll.	*61126.01 / 50.0
<b>SUB ROLL 6% BASE</b>	A concentrated, easy-to-use blend for making sub rolls or any type of all-purpose soft bun or roll.	61113.01 / 50.0
<b>SUNFLOWER SEED 50% BASE</b>	Sunflower Seed 50% Base is an aromatic blend of special herbs and grains	*61019.01 / 50.0
<b>UNIVERSAL DIRECT</b>	Grains, seeds, malts and natural rye sour yield a unique flavor and texture with a mildly dark color.	61257.01 / 50.0
<b>UNIVERSAL GRAIN</b>	A distinctively flavored blend of grains, seeds, malts and sours designed to make dark, rich-tasting rolls and breads filled with grains.	61036.01 / 50.0
<b>VITAL FIT OMEGA BASE 25%</b>	Make loaves or rolls with a soft, moist crumb that are rich in cancer-fighting omega-3 fatty acids.	*61369.01 / 50.0
<b>WHEAT &amp; HONEY BASE 50%</b>	A delicate mixture of rolled oats, barley, wheat, corn, wheat sours and seeds with honey.	61030.01 / 50.0
<b>WURZELBROT 20% BASE</b>	Blended flours and specialty malts yield breads with a dark, rustic appearance, aromatic sweetness, thin crust and exceptional shelf life.	*61291.01 / 50.0

# Bread Mixes

Item Name	Description	Item # / LB per DU
<b>100% WHOLE WHEAT BREAD</b>	Easily produce full-flavored and nutritious rolls, hearth loaves and pan breads with the distinctive, nutty flavor of the wheat berry.	61054.01 / 50.0
<b>3 SEED VARIETY BREAD</b>	A unique blend of wheat flour, hemp seed flour, rice bran, flaxseeds and sesame seeds produces a distinctive look and full flavor.	61050.01 / 50.0 .03 / 25.0
<b>ALPEN GRAIN BREAD</b>	A mild, savory bread with a distinct blend of rye and wheat sours, grains, seeds and seasonings like those available in the Alps.	*60130.01 / 50.0
<b>BALLASTRA FIT BREAD</b>	A low-carb, multigrain bread with a light texture and nutty flavors that is well suited for sandwiches, pan breads and rolls.	61108.01 / 50.0
<b>BAVARIAN FARMERS BREAD</b>	A moist and flavorful blend of rye flour, malt and rye sour. Perfect for hearth loaves and pan breads.	61011.01 / 50.0 .03 / 25.0

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Item Name	Description	Item # / LB per DU
<b>BISCUIT &amp; ENGLISH SCONE</b>	Light and moist traditional biscuits or scones made with buttermilk and baking soda.	62045.03 / 25.0
<b>BLACK FOREST BREAD</b>	Rye meal, cracked grains and natural rye sour yield bread with a hearty texture, gentle tang, a coarse moist crumb.	60108.03 / 25.0
<b>CERT. UNIVERSAL GRAIN DIR</b>	A unique blend of grains, seeds, malts and sours designed to make dark, flavorful grain rolls and breads.	*68257.01 / 50.0
<b>CHOICE 6 GRAIN</b>	Oats, wheat, corn, barley, millet and rye combine for an exceptional flavor and a crunchy texture enhanced with flax and sesame seeds.	61020.01 / 50.0 .03 / 25.0
<b>COUNTRY ITALIAN BREAD</b>	Perfect for making Italian breads with a thin, crispy crust and a light moist crumb.	61049.01 / 50.0 .03 / 25.0
<b>CRUSTY OATBRAN BREAD MIX</b>	Specialty ingredient blend with visible oat flakes and seeds designed for the production of healthy grain breads.	*60104.01 / 50.0
<b>ENGLISH SCONE MIX</b>	A traditional-style mix, designed to produce traditional scones with great texture and pleasant flavor.	62100.01 / 50.0
<b>FOCACCIA BREAD MIX</b>	Produces a light-textured, open-crumbed and herb-flavored bread just right for toppings or for sandwich use.	61073.01 / 50.0
<b>FRENCH BAGUETTE</b>	European-style flour with traditional fermentation flavors faithfully reproduce the classic baguette.	61031.01 / 50.0 .03 / 25.0
<b>FRENCH BRIOCHE</b>	A special blend of traditional ingredients for perfect brioche every time.	61035.01 / 50.0 .03 / 25.0
<b>GOOD NATURE COUNTRY BREAD</b>	Ideal for making artisan breads in a variety of shapes and sizes with a light, moist crumb and a hearty, crunchy crust.	61121.01 / 50 LB
<b>HAZELNUT MUESLI BREAD MIX</b>	A special bread blend of seeds and grains with outstanding texture, shelf life and great hazelnut flavor and aroma.	*64018.01 / 50.0
<b>IRISH SODA BREAD &amp; SCONE</b>	A complete mix for making the classic soda-leavened bread with a rich, sweet buttermilk flavor.	62091.01 / 50.0
<b>KOMPLET CIABATTA MIX</b>	Perfectly blended sourdough cultures for making this classic flat bread with an open cell structure, moist crumb and a crisp crust.	61081.01 / 50.0
<b>KOMPLET PESTO BLEND MIX</b>	A savory bread versatile enough to be used for pan breads, rolls, buns, pizza and focaccia.	*61029.01 / 50.0 .03 / 25.0
<b>KORN DUO BREAD</b>	Pumpernickel-like whole grain German black bread made with specialty meals, cracked grains, malt and rye sour.	61039.01 / 50.0 .03 / 25.0
<b>MALZREICH BREAD</b>	Loaves or rolls rich in grains, seeds and rye sour with a texture and flavor to match. Enhance with raisins, nuts or honey for variety.	60131.03 / 25.0
<b>MARATHON PLUS</b>	This special blend of whole grains, fruits, seeds, honey, molasses and carrots produces moist loaves with a nutty, fresh flavor.	61017.01 / 50.0
<b>NEW GERMAN PUMPERNICKEL</b>	A special blend of ingredients for making rich, dark and moist pumpernickel breads.	61062.01 / 50.0
<b>PANETTONE &amp; COLOMBA</b>	Delicious and consistent panettone was never so easy.	62069.14 / 20.0
<b>POTATO BREAD</b>	Moist, artisan-style bread perfectly suited for herb additions and exceptional when prepared as loaves or rolls.	60133.01 / 50.0

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Item Name	Description	Item # / LB per DU
<b>PROBODY BREAD MIX 50 LB</b>	A high Protein Grain Blend and an easy-to-use recipe for multigrain breads and rolls.	*62098.01 / 50.0
<b>PURPLE WHEAT “LAND BROT” MIX</b>	Made with ancient “Purple” whole grain flour and flakes, providing an attractive appearance with excellent flavor and shelf life enhanced with the nutritional value of antioxidants.	61078.01 / 50.0
<b>ROEGGELI HEIDELBERG RYE</b>	A blend of specialty flours, malts and fermented rye sours which yields an authentic taste of Bavaria.	61040.01 / 50.0
<b>SEEDELICIOUS BREAD MIX</b>	Loaded with seeds, flavored with wheat sour, molasses and honey, blended with four flours for moist, nutritional loaves or rolls.	60113.01 / 50.0
<b>SIX GRAIN ROLLS STM</b>	A light and moist grain bread with exceptional volume suited for pan breads and all types of rolls.	60125.01 / 50.0
<b>SOUTHERN STYLE BISCUIT MX 50LB</b>	Bake an assortment of biscuits, scones or tea biscuits all with the convenience of an easy-to-prepare Mix.	*62102.01 / 50.0
<b>SPM NORDLANDER BREAD</b>	A versatile savory bread loaded with rye sour, rye flakes, cracked wheat, flax, sunflower seeds and spices.	61000.03 / 25.0
<b>SPROUTED WHOLE GRAIN BREAD</b>	A blend of sprouted flours and grains enhanced with honey and sunflower seeds to make full- textured European bread with high nutritional value.	61079.03 / 25.0
<b>TOMATO BREAD</b>	A rich, savory blend of spices, sun-dried tomatoes and the finest durum semolina flour.	61016.03 / 25.0
<b>VINTCHGAUER</b>	Perfect for unique Austrian-style loaves or flat breads with a rustic flavor typical of the Alps.	66010.12 / 30.0
<b>VITAL CHOICE WHOLE GRAIN SPELT BREAD MIX</b>	A 100% Whole Grain Spelt Flour blend enhanced with apple fiber and sunflower seed. Makes rich, full- textured European bread with high nutritional value.	*61125.01 / 50.0 .03 / 25.0
<b>VOLL IM KORN BREAD</b>	German-style black bread with rye sour that’s rich in moisture and flavor from barley, oats, molasses, delicate sunflower and flax seeds.	61195.03 / 25.0
<b>WESTPHALIAN PUMPERNICKEL.</b>	A flavorful blend of flours and rye sour for making hearty, full-flavored pumpernickel breads.	61060.01 / 50.0 .03 / 25.0
<b>WHEAT &amp; HONEY BREAD</b>	A delicate mixture of rolled oats, barley, wheat, sunflower seeds and honey well suited for sandwiches or enhancement with nuts or fruits.	61032.01 / 50.0 .03 / 25.0
<b>WHOLE 7 GRAIN PITA</b>	This base is used to make whole grain pita breads, crackers or yeast dough when whole grain is desired.	*61014.01 / 50.0
<b>WHOLE GRAIN ANCIENT EINKORN BREAD MIX</b>	A blend with Einkorn Flour, Sprouted Wheat and other Ancient Whole Grains to make full- textured European bread with high nutritional value.	*61384.01 / 50.0
<b>WHOLE GRAIN COUNTRY BREAD</b>	A lighter blend of flours, grains and sour for producing artisan-style sourdough and whole grain breads.	*61123.01 / 50.0
<b>WHOLE GRAIN MARATHON BREAD</b>	An aromatic blend of whole wheat sour with whole grains, bananas, carrots, apples, pumpkin seeds, sesame seeds and honey	61120.01 / 50.0
<b>WHOLE WHEAT BREAD</b>	A classic blend of unbleached and whole meal wheat flours touched with the delicate sweetness of molasses.	61082.03 / 25.0
<b>WURZELBROT</b>	Blended flours, malts and sour with a delicate tanginess, thin crust, rustic appearance and exceptional shelf life.	61191.01 / 50.0

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# Cakes & Cookies

Item Name	Description	Item # / LB per DU
<b>A&amp;S BROWNIE MIX</b>	A dry blend that yields delicious, ultra-rich brownies.	62059.01 / 50.0
<b>A&amp;S CHOCOLATE CRÈME CAKE 30% BASE</b>	Produces moist loaf cakes, drop cakes, crumb cakes, muffins and layers.	*60139.01 / 50.0
<b>ALL BUTTER LOAF MIX</b>	Complete cake mix for producing traditional old-fashioned butter pound cakes with a fine dense texture.	60551.02 / 50.0
<b>ANGEL FOOD CAKE MIX</b>	Consistently produce the delicate classic cake of sugar and egg whites.	60142.03 / 25.0
<b>BELGIAN WAFFLE MIX</b>	Complete mix for producing traditional Belgian waffles, containing yeast and coarse sugar that bake golden brown and crispy.	60552.01 / 30.0
<b>BIZCOCHO BASE</b>	Base to produce traditional Latin-American products such as conchas and pan dulce.	*62009.01 / 50.0
<b>CARROT CAKE MIX</b>	Traditional lightly-spiced carrot cake designed to support fruit and nut enhancements.	60155.01 / 50.0
<b>CHOCOLATE CRÈME CAKE MIX</b>	Our lightest European-style chocolate crème cake. Perfect for any moist, delicate cake, whether loaves, cupcakes or crumb cakes.	62011.01 / 50.0 .12 / 30.0
<b>CHOCOLATE LAVA CAKE MIX</b>	Blend designed for decadent desserts such as lava or volcano cake pastry.	64008.03 / 25.0
<b>CHOCOLATE PUDDING POUND CAKE MIX</b>	Rich and creamy chocolate flavor, uniform tight crumb and exceptional shelf life.	62010.01 / 50.0
<b>COCONUT MACARON MIX</b>	Just add warm water to this dry blend to produce traditional coconut macaroons.	*62034.02 / 25.0 .12 / 30.0
<b>CRÈME CAKE MIX PARVE</b>	A dairy-free, all-purpose crème cake suited for loaves and crumb cakes.	62004.01 / 50.0
<b>CRÈME FROID PATISSIERE</b>	Smooth texture cold process pastry crème for éclairs, donuts, fruit flans or danish.	*62104.01 / 50.0
<b>DELICIOUS CORN BASE</b>	A chemically-leavened blend perfect for Latin-style corn breads, corn muffins or johnny cakes.	61059.01 / 50.0
<b>DREAM KOMPLET CRÈME CAKE MIX</b>	Our lightest European-style crème cake. Perfect for any moist, delicate cake, whether loaves, cupcakes or crumb cakes.	62021.01 / 50.0 .12 / 30.0



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# Cakes & Cookies

Item Name	Description	Item # / LB per DU
<b>EXTRA FINE CHOQUIT SPONGE</b>	A light, moist German-style sponge cake with a rich chocolate flavor in a convenient complete mix.	62044.01 / 50.0
<b>EXTRA FINE GENOISE SPONGE</b>	A complete mix for traditional French sponge cakes with a more open crumb than American-style sponge cakes. Perfect for tortes.	62042.01 / 50.0
<b>FLORENTINA PX</b>	A special dry blend for making consistent tuiles, Florentines, nut crackers, almond brittle & lace cookies.	60182.01 / 20.0
<b>FRENCH MACARON MIX</b>	Just add egg white mix to make traditional French almond macarons. Color or flavor batter to make endless varieties.	60172.01 / 10.0
<b>FRUIT MIX (STOLLEN)</b>	A colorful blend of sweetened dried fruit providing the unique flavor expected in traditional stollen.	65020.13 / 25.0
<b>GINGERBREAD COOKIE MIX</b>	Produce an old-fashioned dough providing convenience and versatility during the holiday season. Perfectly spiced with ginger, cinnamon, cloves, allspice, molasses and honey.	62063.03 / 25.0
<b>GOLDEN ÉCLAIR MIX</b>	Make pâte à choux for éclairs, cream puffs, French crullers or gougères with perfect results every time.	60144.03 / 25.0
<b>GOLDEN SPONGE CAKE MIX</b>	An ideal blend of high-ratio cake moistness and sponge cake lightness. For good reason, this is a long-time favorite.	62039.01 / 50.0 .12 / 30.0
<b>GOOD FOR YOU MUFFIN MIX</b>	Perfect to make a variety of great tasting muffins; make plain muffins, fruit muffins (blueberry, cranberry, etc.), chocolate chip muffins, banana-nut muffins and more!	*62522.01 / 50.0
<b>GOOD NATURE ANGEL FOOD CAKE</b>	Just add water and mix to produce natural angel food cakes and pastries.	67319.03 / 25.0
<b>GOOD NATURE ANGEL FOOD CAKE CONC.</b>	Perfect for layers, cupcakes, sheets and snack cakes that have a moist but close grain and are easy to slice, fill and decorate.	67324.01 / 50.0
<b>GOOD NATURE CHOCOLATE CAKE</b>	A cake base with a rich chocolate flavor and a light, moist crumb. Perfect for layers, loaves, sheets, muffins or crumb cakes.	67320.02 / 30.0
<b>GOOD NATURE PANETTONE MIX</b>	Produce holiday breads like panettone and pasqua di colomba; rich yeast raised specialty breads.	*62064.14 / 20.0
<b>GOOD NATURE PARVE CHOCOLATE CRÈME CAKE</b>	Rich chocolate flavor and easy production with unparalleled flexibility.	62177.01 / 50.0
<b>GOOD NATURE PARVE CRÈME CAKE MIX</b>	Mix to produce crème cakes, muffins and loaves.	64024.01 / 50.0
<b>GOOD NATURE STOLLEN MIX</b>	An easy-to-use specialty mix leavened with baking powder for making rich, moist and delicious Dresden stollen loaves. May also be used for regional specialties such as poppy stollen or raisin bread, hot cross buns or coffee cakes.	*60160.01 / 50.0
<b>GOOD NATURE VANILLA CRÈME CAKE MIX</b>	Mix to produce crème cakes, muffins and loaves.	*67026.01 / 50.0
<b>GOOD NATURE VEGAN CAKE MIX</b>	A finely textured mix with hints of lemon and vanilla for satisfying vegan consumers with layer cakes, loaf cakes and cupcakes.	60151.03 / 25.0
<b>GOOD NATURE VEGAN CHOCOLATE CAKE MIX</b>	A rich chocolate mix for indulging any vegan cake customer, whether layer cakes, loaf cakes or cupcakes.	60154.03 / 25.0

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# Cakes & Cookies

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Item Name	Description	Item # / LB per DU
<b>GOOD NATURE WHITE CAKE AW&amp;O</b>	Good Nature White Cake AW&O is a moist, fine-grained high ratio cake mix.	*67325.01 / 50.0
<b>GOOD NATURE YELLOW CAKE 50 LB</b>	Good Nature Yellow Cake is a complete mix that yields cakes that are non-GMO and all-natural.	*67321.01 / 50.0
<b>KOMPLET BLONDIE MIX</b>	Golden blondies with a buttery caramel flavor and a moist, chewy texture. Delicious as is or enhanced with nuts, chips, fruits or glazes.	62036.01 / 50.0 .12 / 30.0
<b>KOMPLET BROWNIE MIX</b>	Just add eggs and butter for ultra-rich and delicious brownies well-suited for making traditional or signature items with chips, nuts and fruits.	62035.01 / 50.0 .12 / 30.0
<b>KOMPLET DEVIL'S FOOD CAKE MIX</b>	The ultimate chocolate flavor in an all-purpose layer cake mix.	62031.01 / 50.0 .12 / 30.0
<b>KOMPLET FLORENTA</b>	A dry blend for making consistent tuiles, florentines, nut crackers, almond brittle and lace cookies.	60352.45 / 11.0
<b>PARVE DEVILS FOOD CAKE MIX</b>	A rich, dark and moist hi-ratio cake mix.	62048.01 / 50.0
<b>QUALITY STOLLEN MIX (w/o bags)</b>	Quality Stollen Mix is a one step mix for traditional German stollen and other holiday items.	*62101.01 / 50.0
<b>QUALITY STOLLEN MIX (WITH BAGS)</b>	A specialty mix for making rich, moist and delicious German stollen loaves. Versatile enough for regional specialties like poppy stollen.	60159.01 / 50.0
<b>ROYAL YEAST-RAISED DONUT BASE</b>	A 50% base perfect for making old-fashioned yeast-raised donuts with a light texture, even coloring and minimal oil absorption.	*60140.01 / 50.0
<b>SIMPLICITY RED VELVET CAKE MIX</b>	Just add water and oil to cake mix to make red velvet cake. Perfect for layers, sheets or cupcakes.	62037.03 / 25.0
<b>SIMPLICITY YELLOW CAKE MIX (ADD-WATER ONLY)</b>	The quickest, easiest yellow cake! Just add water for light, moist layer cakes, special occasion cakes, loaves or cupcakes.	62038.01 / 50.0
<b>SPA "BANANA" CAKE &amp; MUFFIN</b>	A sugar-free, moist, fine-grained hi ratio cake mix.	62207.12 / 30.0
<b>SPA "CHOCOLATE" CAKE &amp; MUFFIN</b>	A sugar-free, moist, fine-grained hi ratio cake mix.	62205.12 / 30.0
<b>SPA "COCONUT" CAKE &amp; MUFFIN</b>	A sugar-free, moist, fine-grained hi ratio cake mix.	62203.12 / 30.0
<b>SPA "LEMON" CAKE &amp; MUFFIN</b>	A sugar-free, moist, fine-grained hi ratio cake mix.	62201.12 / 30.0
<b>SPA "ORANGE" CAKE &amp; MUFFIN</b>	A sugar-free, moist, fine-grained hi ratio cake mix.	62202.12 / 30.0
<b>SPA "VANILLA" CAKE &amp; MUFFIN</b>	A sugar-free, moist, fine-grained hi ratio cake mix.	62206.12 / 30.0
<b>STOLLEN SPICE BLEND</b>	A blend of special ingredients to be used in holiday bread applications.	60161.04 / 22.1
<b>SUPER SPONGE CAKE MIX</b>	A complete European-style sponge cake mix versatile enough for layers, sheets, ladyfingers and jelly rolls.	62040.01 / 50.0

Items with \* preceding the number are subject to minimum order quantity

# Cakes & Cookies

Item Name	Description	Item # / LB per DU
<b>TRES LECHES CAKE MIX</b>	Complete mix designed to yield traditional tres leches cakes with a fine even grain and excellent absorption.	62002.01 / 50.0
<b>VANILLA PUDDING POUND CAKE MIX</b>	Creamy vanilla flavor, uniform tight crumb and exceptional shelf life make this a cake mix customers are sure to love.	62020.01 / 50.0
<b>VIENNA SPONGE CAKE</b>	A lighter European-style sponge mix ideal for layers, sheets, ladyfingers and jelly rolls.	62028.01 / 50.0
<b>WHEAT BRAN HONEY CREAM CAKE MIX</b>	A moist, dark-colored cream cake with the flavor and nutrition of wheat bran accented with honey.	62092.01 / 50.0
<b>WHITE CAKE MIX</b>	A moist snow-white, high-ratio cake perfect for layers, sheets and cupcakes.	62005.01 / 50.0
<b>WHOLE GRAIN GOOD NATURE CHOCOLATE CAKE MIX</b>	Delicious, moist and healthful loaves which are rich in chocolate flavor. Perfect cupcakes, layers and loaves are all in one labor-saving mix.	67330.01 / 50.0
<b>WHOLE GRAIN GOOD NATURE CRÈME CAKE MIX</b>	Whole Grain Good Nature Creme Cake is a complete mix that yields cake products, whole grain and all-natural.	*67332.01 / 50.0
<b>WHOLE GRAIN GOOD NATURE YELLOW CAKE MIX</b>	Delicious, moist and healthful loaves, cupcakes and layers are all within reach with this labor-saving mix.	67331.01 / 50.0
<b>YOGO SOFT CRÈME CAKE</b>	Rich yogurt flavored moist crème cake mix. Produce loaf cakes, bundt cakes, muffins or drop cakes.	62019.01 / 50.0
<b>YOGURT CRÈME CAKE MIX</b>	This mix yields a traditional, all purpose crème cake with the added flavor, richness and moisture only yogurt can provide.	62025.01 / 50.0

# Bread Toppings

Item Name	Description	Item # / LB per DU
<b>6 GRAIN TOPPING</b>	An earthy base of flour, sunflower seeds, oats, barley flakes and soy grits provides unique taste and a delicate, crunchy texture.	60178.04 / 10.0
<b>CRACKED RYE TOPPING</b>	Prepared by grinding and bolting cleaned rye.	63148.03 / 25.0
<b>INSTANT GRAIN TOPPING</b>	A dry blend of grains and seeds that provides flavor, texture and visual impact to any bread.	65014.03 / 25.0
<b>LINSEED/FLAXSEED TOPPING</b>	Contains Omega-3 oils. This combination of fiber and protein makes flax one of the healthiest seeds available.	63133.03 / 25.0
<b>MUESLI TOPPING</b>	A blend of seeds and grains reminiscent of traditional European blends.	65000.03 / 25.0
<b>SEED MIXTURE SL TOPPING</b>	A mixture of flaxseeds, sunflower seeds and millet that adds a delicate flavor and texture to all breads.	*65016.01 / 50.0
<b>SIX GRAIN TOPPING</b>	A colorful, crunchy bread topping.	65005.01 / 50.0
<b>WHOLE SUNFLOWER SEEDS TOPPING</b>	Perfect as a garnish or incorporated into recipes. Use raw or toasted for an extra nutty flavor.	63109.03 / 25.0

Items with \* preceding the number are subject to minimum order quantity

# Cremes & Fillings

Item Name	Description	Item # / LB per DU
<b>A&amp;S CUSTARD CREME</b>	A cold process pastry cream adding delicate flavor & smooth texture to any éclairs, donuts, fruit flans, Danish or other goods where a crème filling is needed.	64020.01 / 50.0
<b>CREME D'AMANDES</b>	An easy-to-use, all-purpose almond crème filling.	*64007.01 / 50.0
<b>GOOD NATURE BUTTERCREAM BASE</b>	Concentrated base to make Italian Buttercream without the cooking process. Easy one-step method.	*62510.03 / 25.0
<b>GOOD NATURE INSTANT PASTRY CRÈME</b>	An all-natural version of our Instant Crème Patisserie providing the same convenience as the original without any artificial ingredients. Light flowing fine granulated off white –yellowish powder with distinct vanilla & dairy aroma.	*64026.01 / 50.0 .04 / 22.1
<b>HAZELNUT FILLING</b>	Produces authentic German filling from freshly roasted hazelnuts.	64016.01 / 50.0 .13 / 25.0
<b>HAZELNUT MEAL</b>	Roasted Hazelnuts milled into a fine meal.	64017.14 / 10.0
<b>INSTANT CREAM PATISSIERE</b>	A cold process pastry cream adding delicate flavor and smooth texture to any éclairs, donuts, fruit flans, or Danish. Makes an excellent base for buttercream.	64005.01 / 50.0 .04 / 20.0
<b>KIDDY NOISETTE SOFT W BOTTLES (NUTELLA LIKE SAUCE)</b>	A delicious hazelnut and chocolate base for enrobing, decorating and flavoring bakery goods.	12440.06 / 13.3
<b>KIDDY NOISETTE SOFTY</b>	A soft, German chocolate and hazelnut blend perfect as a cake or pastry filling, a topping for ice cream or fruit or for enrobing cakes.	11304.01 / 22.1
<b>KOMPLET CRÈME BRULEE</b>	Traditional base to make crème brulee. Heat with milk and crème and refrigerate. Finish and serve.	64004.14 / 13.2 .01 / 50.0
<b>KOMPLET MERINGUE POWDER</b>	An easy-to-use meringue powder ideal for use in tarts, pies or as a cookie base.	64010.04 / 20.0
<b>LOTUS BISCOFF SPREAD 8 KG</b>	Lotus Biscoff Spread is a sweet, creamy European spread made with the original Lotus Biscoff cookies.	*60228.08 / 17.6
<b>NEW ENGLAND CUSTARD BASE (SEASONAL)</b>	Add water and butter (or margarine) for a rich and creamy pie custard or pastry filling.	64023.14 / 24.0

## Bagel Bases & Conditioners

Item Name	Description	Item # / LB per DU
<b>BAGEL BASE 10%</b>	Make bagels with a soft texture, great shelf life, reduced mixing, proofing and retarding stability, superior oven spring and perfect shine.	*61095.01 / 50.0
<b>BAGEL IMPROVER 0.75%</b>	A powerful, concentrated bagel improver that reduces mixing times, provides excellent dough relaxation and extends shelf life. Use at 0.75% of the total flour weight.	61105.01 / 50.0
<b>GOOD NATURE BAGEL 10% BASE</b>	Produce bagels with soft texture, great shelf life, reduced mixing, proofing and retarding stability, superior oven spring and perfect shine.	*63095.01 / 50.0
<b>SUPER BAGEL 5%</b>	Use this concentrated blend to produce bagels with a soft, chewy texture and exceptional shelf life.	61250.01 / 50.0

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# Gluten-Free

Item Name	Description	Item # / LB per DU
<b>GF BREAD &amp; PIZZA</b>	An easy-to-use blend for producing breads and buns with a soft texture and superior shelf life.	65057.01 / 50.0
<b>GF/SF DAIRY FREE CHOC SPNGE CK</b>	Produce moist, golden layers with a fine texture and subtle flavor	*65064.01 / 50.0
<b>GF/SF DAIRY FREE SPNG CK 6X5LB</b>	Produce moist, golden layers with a fine texture & subtle flavor of a Gluten Free Sponge Cake without sugar and dairy.	*65063.12 / 30.0
<b>GLUTEN FREE BROWN BREAD 6X5 LB</b>	A blend of flours and starches designed to yield a lighter, slightly sweet Gluten Free bread.	*65065.12 / 30.0
<b>GLUTEN-FREE BAKE MIX</b>	A celiac-appropriate blend versatile enough for all types of baking applications, such as pan breads, muffins, cookies, cakes and brownies.	61021.02 / 44.1 .12 / 30.0
<b>GLUTEN-FREE BREAD &amp; ROLL MIX</b>	A blend of flours and malted grains designed to yield a lighter, slightly sweet bread with visible flakes and grain pieces.	*61023.01 / 50.0 .12 / 30.0
<b>GLUTEN-FREE BROWNIE MIX</b>	A special blend of ingredients that yields delicious, rich and nutritious brownies.	65012.01 / 50.0 .12 / 30.0
<b>GLUTEN-FREE BUCKWHEAT SOURDOUGH</b>	A dough acidifier, ideal for gluten-free products such as breads, bagels and crackers.	37621.09 / 55.1
<b>GLUTEN-FREE CAKE DONUT MIX</b>	A mix designed for use with depositing equipment.	*65010.01 / 50.0 .03 / 25.0
<b>GLUTEN-FREE CARROT CAKE CONC.</b>	An easy-to-use dry gluten-free blend of premium gluten-free ingredients.	65225.01 / 50.0
<b>GLUTEN-FREE CHOCOLATE CREAM CAKE</b>	Made with the finest of cacao and combined with our gluten-free technology it creates a chocolate cake masterpiece.	65011.01 / 50.0 .12 / 30.0
<b>GLUTEN-FREE CHOCOLATE LAYER CAKE</b>	An easy way to create high quality layer cake products with a good texture and moist crumb.	65034.01 / 50.0
<b>GLUTEN-FREE CREAM CAKE</b>	An easy way to create high quality gluten-free products with a good texture and moist crumb.	65021.01 / 50.0 .12 / 30.0
<b>GLUTEN-FREE LAYER CAKE MIX</b>	An easy way to create high quality gluten-free products with a good texture and moist crumb.	65019.01 / 50.0
<b>GLUTEN-FREE MULTI GRAIN MIX</b>	A celiac-appropriate blend versatile enough for producing several kinds of breads.	60506.12 / 30.0
<b>GLUTEN-FREE NGMO TFF SWEET NEW SNOW</b>	A Gluten-Free Trans-fat free patented non-melting decorating sugar ideal for dusting cookies, donuts, fruit, cakes and holiday breads.	*61022.01 / 50.0
<b>GLUTEN-FREE RED VELVELT CAKE MIX 6 x 5 LB.</b>	A complete mix of specialty ingredients for producing Gluten Free layer or loaf cakes.	65015.12 / 30.0



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Item Name	Description	Item # / LB per DU
<b>ORGANIC 7 GRAIN BLEND</b>	Oats, cracked wheat, cracked rye, corn, flaxseeds, barley flour, spelt, millet and barley provide a delicate flavor and an unexpectedly light and moist texture.	69003.01 / 50.0
<b>ORGANIC 8 GRAIN BLEND</b>	Sesame seeds, cracked wheat, oats, cracked rye, corn, flaxseeds, spelt, barley and millet provide a rich flavor, delightful crunch and an unexpectedly light and moist texture. Use at 5-30% of the total flour weight.	*60409.01 / 50.0
<b>ORGANIC AZTEC FLOUR BLEND</b>	Blend of ancient organic grains perfect for breads, rolls, bagels or pizza.	*60418.01 / 50.0
<b>ORGANIC BAVARIAN FARMERS RYE BREAD MIX</b>	Stone ground rye flour, wheat flour and tangy rye sour yield a genuine light Bavarian flavor.	*60402.01 / 50.0
<b>ORGANIC BSL CONDITIONER</b>	A concentrated dough improver designed to improve machineability, add proofing stability, and ensure good oven spring.	*60412.01 / 50.0
<b>ORGANIC COUNTRY BREAD MIX</b>	Blended wheat flours and whole meal rye sour enhanced with honey to provide a deep, natural flavor with a subtle touch of sweetness.	*60406.01 / 50.0
<b>ORGANIC CRUSTY BREAD MIX</b>	A ready-to-use organic mix for making loaves with the unique flavor of wheat sour, toasted soy flour, and malted barley flour.	*60404.01 / 50.0
<b>ORGANIC GLUTEN-FREE KERNIGES</b>	A premix for the production of a whole grain oat bread for a modern, conscious diet - without yeast, without added flour and vegan. The oat whole meal biscuits that are made from it, are rich in grains and seeds, unique, crispy, nutty and very aromatic	65067.03 / 25.0
<b>ORGANIC GRAIN &amp; SEED BLEND</b>	A specialty blend for producing flavorful and coarse-textured organic artisan-style grain breads and rolls.	*69004.01 / 50.0
<b>ORGANIC GRANOLA BASE</b>	Organic granola blend concentrate to produce granola and granola bars with the addition of nuts and dried fruits.	*60416.02 / 30.0
<b>ORGANIC MARATHON BASE</b>	An aromatic blend of whole wheat sour with whole grains, bananas, apples, honey, pumpkin seeds and sesame seeds providing a full, moist flavor and excellent nutritional benefits.	*60411.01 / 50.0
<b>ORGANIC MULTIGRAIN BREAD BASE 50%</b>	An earthy, sweet blend of flours, grains, whole wheat sour and seeds provide a nutty flavor and full texture.	*60408.01 / 50.0
<b>WHOLE GRAIN WHEAT SOUR 750 ORGANIC</b>	A dried, organic whole meal sour culture that adds flavor, enhances crust color and improves crumb, elasticity and slicing stability.	60401.01 / 55.1



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# Sugar-Free

Item Name	Description	Item # / LB per DU
<b>A&amp;S SUGAR-FREE BROWNIE</b>	A dry blend that yields delicious, sugar free ultra-rich brownie.	62140.03 / 25.0
<b>CHOCOLATE SUGAR-FREE POUND CAKE MIX</b>	Make moist loaves with the full volume and rich chocolate flavor customers expect, but in a diet-conscious sugar-free version.	60148.03 / 25.0
<b>CRÈME CAKE SF BASE</b>	Unsweetened, all-purpose concentrate perfect for layers, sheets, muffins, loaves, cupcakes and crumb cakes. Add fruits for delicate sweetness.	60143.01 / 50.0
<b>GLUTEN-FREE "ONE BY ONE" STEVIA</b>	Gluten Free "One by One" Stevia is designed to replace table sugar in all sugar-free applications, like cookies, cakes or muffins.	*63067.01 / 25.0
<b>GLUTEN-FREE ONE-BY-ONE SUGAR SUBSTITUTE</b>	This versatile replacement can be used in place of table sugar or in any recipe calling for sugar.	63066.03 / 25.0 .12 / 30.0
<b>GOOD NATURE SUGAR-FREE CAKE MIX</b>	A dry blend for making sugar-free muffins, loaves and snack cakes.	60153.01 / 25.0
<b>GOOD NATURE SUGAR-FREE ICING BASE</b>	A powdered icing base with no sugar added.	60149.01 / 10.0
<b>NSA VANILLA ICING</b>	Use to finish donuts, cookies, cakes or Danish without adding sugar. Also great as a sweet stabilizer in buttercream or whipped cream.	64040.12 / 30.0
<b>SF BLONDIE MIX</b>	The classic golden brownie ready for nuts or sugar-free chips in an easy-to-use complete mix.	62145.03 / 25.0
<b>SF BROWNIE MIX</b>	Satisfy special-diet customers with a traditional brownie offering exceptional flavor, color and texture, but without any sugar.	62144.01 / 50.0
<b>SF CHOCOLATE CRÈME CAKE MIX</b>	An all-purpose blend of rich, sugar-free chocolate cake mix versatile enough for layers, sheets, muffins, loaves, cupcakes and crumb cakes.	62029.01 / 50.0
<b>SF CRÈME CAKE MIX</b>	An all-purpose blend of rich, sugar-free cake mix versatile enough for layers, sheets, muffins, loaves, cupcakes and crumb cakes.	60152.01 / 50.0
<b>SPA LAYER CAKE &amp; MUFFIN GINGERBREAD</b>	A sugar free, moist, fine grained high ratio cake mix.	*62208.12 / 30.0
<b>SUGAR-FREE MUFFIN MIX</b>	Make sugar-free muffins with a beautiful peak, a golden exterior and a delicate white crumb.	62087.01 / 50.0
<b>SUGAR-FREE NY CHEESECAKE</b>	A custom blend providing a sugar-free cheesecake alternative without compromising any flavor or texture.	60164.12 / 30.0
<b>SUGAR-FREE POUND CAKE MIX</b>	Make moist, sugar-free loaves with full volume and a delicate flavor customers are accustomed to in traditional pound cakes.	60146.03 / 25.0



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## Donuts

Item Name	Description	Item # / LB per DU
<b>APPLE CIDER DONUT MIX</b>	Apple Cider Donut Mix is a versatile product that can be deposited as desired.	*65223.01 / 50.0
<b>GOOD NATURE APPLE DONUT</b>	A versatile product that can be deposited as desired.	*67326.01 / 50.0
<b>GOOD NATURE CAKE DONUT MIX</b>	Good Nature Cake Donut Mix is a complete powdered mix designed for manual or automated depositing.	60514.01 / 50.0 .12 / 30.0
<b>GOOD NATURE CHOCOLATE CAKE DONUT MIX</b>	Use this mix to produce old-fashioned ring donuts that are light and moist with a pronounced star.	67318.01 / 30.0 .02 / 50.0
<b>HONEY WHEAT CAKE DONUT</b>	A complete mix designed for manual or automated depositing.	62095.13 / 15.0
<b>GOOD NATURE PARVE YEAST RAISED DONUT MIX</b>	Good Nature Parve Yeast Raised Donut produces light, moist, old fashioned yeast-raised donuts.	67322.01 / 50.0
<b>PARVE CAKE DONUT MIX</b>	A complete powdered mix designed for manual or automated depositing.	*67015.01 / 50.0
<b>PARVE YEAST RAISED DONUT</b>	Parve Yeast Raised Donut produces light, moist, old fashioned yeast-raised donuts.	62176.01 / 50.0
<b>ROYAL YEAST RAISED DONUT MIX</b>	Royal Yeast Raised Donut Mix produces light, moist, old fashioned yeast-raised donuts.	60556.01 / 50.0
<b>VANILLA CAKE DONUT MIX</b>	Just add water and mix to make traditional old-fashioned cake donuts with a pronounced star.	*62058.01 / 50.0
<b>VEGAN DONUT MIX</b>	A complete powdered mix designed for manual or automated depositing.	66202.03 / 25.0
<b>YEAST-RAISED DONUT MIX</b>	Even color, light texture, old-fashioned flavor and minimal oil absorption every time.	*62017.01 / 50.0

## Sours

Item Name	Description	Item # / LB per DU
<b>A&amp;S SMOKED SOUR 22.04LB</b>	Aromatic wheat sour dough for the direct processing of wheat baked goods as well as for the application in ready mixes, concentrates and baking improvers.	*37659.04 / 22.0
<b>A&amp;S SPELT GRIST 22.04LB</b>	Aromatic sour dough for the direct processing of baked goods as well as for the application in ready mixes, concentrates and baking improvers.	*37658.04 / 22.0
<b>ARROSTO SOUR BASE</b>	Durum sour with mild aromatic wheat sponge dough. Typical usage is 4% based on flour weight.	*61368.01 / 50.0
<b>DURUM INTENSE 10KG (22.04 LB/BG)</b>	A durum wheat sour-based dough acidifier. Ideal for producing goods providing better crust color, volume, crumb elasticity, slicing stability and shelf life.	*37705.04 / 22.0
<b>EMMER WHOLEMEAL SOUR 22.04LB</b>	For the direct processing of baked goods as well as for the application in ready mixes, concentrates and baking improvers.	*37670.04 / 22.0

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# Sours

Item Name	Description	Item # / LB per DU
<b>GOOD NATURE MASSA MADRE FERMENT 22.04LB</b>	Naturally acidified with sour dough bacteria. This process has the benefit of better crust color, improved volume, better crumb elasticity, longer shelf life and enhanced flavor in baked products.	*37656.04 / 22.0
<b>GOOD NATURE RYE SOUR 100</b>	Made using the traditional three-stage process before being dehydrated, this sour offers improved crust color, exceptional volume, better crumb elasticity, longer shelf life and enhanced flavor.	61045.01 / 50.0
<b>GOOD NATURE SOUR CONCENTRATE</b>	A blend of naturally fermented wheat sourdough and acids with a strong, well-rounded flavor.	61057.03 / 25.0
<b>GOOD NATURE WHEAT SOUR 100/542</b>	A sour that increases flavor, elasticity, ease of slicing, water absorption and extends shelf life in all yeast-raised products.	37668.01 / 55.1
<b>GRANAROMA YEAST 25KG (55.10LB)</b>	Mild fermented wheat sponge dough for the direct processing of wheat baked goods as well for the application in ready mixes, concentrates and baking improvers.	*60328.01 / 55.1
<b>KOMPLET GRANAROMA "RUSTIC"</b>	A mildly acidic dried rye culture for adding subtle aroma and flavor in all breads made with the direct method.	37712.01 / 55.1
<b>KOMPLET SFS SOUR</b>	A blend of sours and acids with a strong, well-rounded flavor.	61175.01 / 55.1
<b>KOMPLET SOUR DOUGH BASE 5%</b>	Rye and wheat sours give strength, acidity and flavor in a profile ideal for san Francisco-style breads.	61075.01 / 50.0
<b>MULTI GRAIN SOUR</b>	A blend of sours and acids with a strong, well-rounded flavor.	*60417.01 / 50.0
<b>NATURAL LIQUID WHEAT SOUR (SUBI F 200 WE AROMATIC)</b>	Add delicious flavor, improve water absorption and create an open, moist crumb with a thick, chewy crust while extending shelf life.	60270.12 / 33.1
<b>SUBI 5200 20 KG</b>	A rye sour-based dough acidifier. Natural fermentation makes it ideal for producing goods providing better crust color, volume, crumb elasticity, slicing stability and shelf life.	*37732.02 / 44.1
<b>SUBI PLUS 5230</b>	A strong, rye sour-based acidifier for shorter fermentations that increases volume, extends shelf life, enhances crust color and improves crumb elasticity and slicing stability.	30176.01 / 55.1
<b>WHEAT SOUR WG 750</b>	A whole meal dry sourdough from a culture of whole meal wheat flour which provides enhanced volume, crumb elasticity, slicing stability and a rich crust color.	37167.01 / 55.1

# Trimline

Item Name	Description	Item # / LB per DU
<b>TRIMLINE BASIC COOKIE MIX</b>	A special blend of ingredients providing the nutritional and dietary advantages of a low-carb cookie.	*62352.03 / 25.0
<b>TRIMLINE FLOUR REPLACEMENT</b>	A low-carb flour blend for pan bread, roll, bagel and pizza crust formulations accommodating customers with special diet needs.	*60120.01 / 50.0
<b>TRIMLINE REDUCED CARB BAGEL BASE</b>	Classic-style bagels with the nutritional and dietary advantages of a low-carb blend.	*62304.01 / 50.0

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# Muffins

Item Name	Description	Item # / LB per DU
<b>ALL-PURPOSE MUFFIN MIX</b>	Just add water for a versatile muffin base with delicate sweetness, light texture, versatility and a beautiful, high dome.	62065.02 / 30.0 .12 / 30.0 .01 / 50.0
<b>BRAN MUFFIN MIX</b>	Add water for rich, moist and flavorful muffins enhanced with wheat bran, honey and molasses.	62066.02 / 30.0 .12 / 30.0
<b>CORN MUFFIN MIX</b>	Just add water for a moist muffin with a rich, sweet corn flavor perfect for gourmet muffins and corn breads.	*62067.02 / 30.0 .12 / 30.0
<b>COTTON GOLD MUFFIN MIX</b>	A full-flavored muffin with a light and moist crumb. Perfect peaks and a unique flavor make this muffin like no other.	62053.01 / 50.0
<b>FIBER NUGGET MUFFIN</b>	These rich-in-bran muffins make no compromises in flavor, texture or versatility.	62051.01 / 50.0 .12 / 30.0
<b>GOLDEN NUGGET 3 SEED MUFFIN MIX</b>	A delicious seed blend, a peaked dome and a moist crumb make this a truly unique muffin.	62050.01 / 50.0
<b>GOOD NATURE MUFFIN BASE</b>	An all-natural, all-purpose muffin base with a light texture and subtle flavor. Works well with fruits, nuts and chocolate.	62071.01 / 50.0
<b>GOOD NATURE WHOLE GRAIN FIBER MUFFIN MIX</b>	A wholesome blend of grains and fibers suitable for flavorful muffins or cakes. Well-suited to fruit and nuts for making signature items.	62260.01 / 50.0
<b>LOW FAT ALL-PURPOSE MUFFIN MIX</b>	Moist, low-fat and cholesterol-free muffins with no sacrifices in taste or texture and versatile enough to support fruit enhancements.	62076.01 / 50.0 .12 / 30.0
<b>LOW FAT OAT BRAN MUFFIN MIX</b>	Just add water for a wholesome, oat-filled muffin with a touch of molasses, honey and cinnamon.	62084.01 / 50.0
<b>PLAIN FRUIT JUICE MUFFIN</b>	Mix fine-grained muffins sweetened with fruit sugar for extra flavor and moisture.	62047.12 / 30.0
<b>ROYAL MUFFIN MIX</b>	Convenient, all-purpose mix for making muffins with a fine white crumb and peaked crown. Great for traditional and signature muffins.	62077.01 / 50.0
<b>ULTRA MOIST MUFFIN BASE</b>	This all-purpose muffin provides delicate sweetness, a light texture and unlimited versatility.	62074.01 / 50.0

## Pretzel Products

Item Name	Description	Item # / LB per DU
<b>BAVARIAN PRETZEL MIX</b>	Make authentic Bavarian-style pretzels with this easy-to-use, complete mix requiring only water and yeast.	62110.01 / 50.0
<b>PRETZEL 20% BASE</b>	Make authentic Bavarian-style pretzels with this easy-to-use, convenient base.	60165.01 / 50.0
<b>PRETZEL SALT</b>	Coarse rock salt that makes the perfect finishing touch for true Bavarian-style pretzels. Also works well on rolls and bagels.	10607.02 / 55.1
<b>SODIUM HYDROXIDE PELLETS (SPECIAL ORDER SERVICE)</b>	Dip unbaked pretzels in a diluted 4% solution to produce pretzels with the characteristic Bavarian pretzel flavor and dark shine.	67437.34 / 22.0

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# Flexline

Item Name	Description	Item # / LB per DU
<b>CHIA PLUS</b>	A flexible, nutritional grain blend that includes a large amount of chia seeds. Add it to your favored dough or muffin and cake batter for added flavor, texture and nutritional value.	61180.01 / 50.0
<b>FLEX CRACKED WHEAT PLUS</b>	An earthy blend of cracked wheat and wheat germ accented with honey. Excellent in any bread.	61183.01 / 50.0
<b>FLEX GARDEN PLUS</b>	A delicious, colorful blend of vegetables, seeds, herbs and spices for quickly adding flavor and visual appeal to any bread, biscuit or cracker.	*61193.02 / 30.0
<b>FLEX RYE PLUS II</b>	A blend of sour and flavors giving a classic rye flavor and color while maintaining the texture of loaves, rolls and flatbreads.	*61187.01 / 50.0
<b>GRAIN VARIETY PLUS</b>	A light blend of grains well suited to multigrain breads where a nutty flavor and light, crunchy texture is desired.	61149.01 / 50.0 .03 / 25.0
<b>GRAINS PLUS</b>	Rolled oats, barley, cracked wheat, corn grits, rye malt, sesame seeds, flaxseeds, millet and malted barley flour, blended for a multigrain texture ideal for hearty grain breads.	63191.01 / 50.0
<b>HERB &amp; GARLIC PLUS</b>	A savory blend of chives, onions, garlic and parsley. Great for Italian breads, sandwich loaves, rolls, flat breads and spreads.	61201.02 / 30.0
<b>OLIVES PLUS</b>	Black olives, oregano, rosemary and garlic - perfect for all types of loaves, rolls, flat breads and spreads.	*61181.01 / 50.0 .02 / 30.0
<b>PESTO PLUS</b>	A savory blend of parmesan and romano cheeses, garlic, basil and parsley.	61196.02 / 30.0
<b>POTATO, ONION &amp; DILL PLUS</b>	A delicate blend of flavors with the added moistness of potatoes. Perfect for breads or rolls.	61151.02 / 30.0
<b>PUMPERNICKEL PLUS</b>	Hearty pumpernickel enhanced with sours and caraway.	61002.01 / 50.0
<b>SAVORY TOMATO PLUS</b>	A blend of sun-dried tomatoes, garlic, oregano, basil, onion and paprika that add a distinct flavor to all Italian and French breads. Also great for rolls, sandwich loaves or spreads.	61197.01 / 50.0 .02 / 30.0
<b>SEEDDELICIOUS PLUS</b>	A unique blend of grains and seeds for producing flavorful breads with a rich, earthy flavor.	63190.01 / 50.0
<b>SEEDS PLUS</b>	A coarse, earthy blend of chopped wheat, rye, flaxseeds, sesame seeds, rye malt and malted barley flour.	*61190.01 / 50.0
<b>SPORTS PLUS</b>	Oat flakes, soy grits, wheat germ, soy flour, sunflower seeds, pumpkin seeds, sesame seeds and dried apple pieces yield a delicate flavor and an unexpectedly light and moist texture.	61192.01 / 50.0

## Jams

Item Name	Description	Item # / LB per DU
<b>EURO STYLE APRICOT</b>	European-style jam with a delicate flavor.	60207.34 / 15.4
<b>EUROPEAN STYLE RASPBERRY</b>	Excellent as a flavoring or as a topping for pastries, tortes, Danish and cookies.	60226.34 / 15.4
<b>GOOD NATURE APRICOT</b>		60530.34 / 15.4
<b>GOOD NATURE BLACKBERRY</b>		60528.34 / 15.4
<b>GOOD NATURE RASPBERRY</b>		60528.34 / 15.4

Items with \* preceding the number are subject to minimum order quantity

# Dough Conditioners

Item Name	Description	Item # / LB per DU
<b>BREAD PRESERVE</b>	A patented process offering an alternative to calcium propionate. Naturally fermented wheat flours result in a blend of organic acids to retard mold growth.	61240.01 / 50.0
<b>PLUS PAN 2000</b>	A reliable conditioner when dough stability, machinability, reduced processing times and increased oven spring are important.	61004.01 / 50.0
<b>PLUS PAN ACCU FROST</b>	A powerful conditioner providing exceptional oven spring, volume, machinability, and flavor. This product is designed for freezer-to-oven products and partial-proofing applications.	*61319.01 / 50.0
<b>PLUS PAN BREAD-SO-SOFT</b>	Perfect for fresh, par-baked or frozen doughs where a soft crumb is desired.	*61142.01 / 50.0
<b>PLUS PAN CAKE FRESH</b>	A product designed to extend the textural shelf-life in various applications such as pound cake, muffins, yeast raised donuts and Danish.	67736.03 / 25.0
<b>PLUS PAN DOUGHMASTER</b>	Developed for automated production to aid dough stability, machinability, reduce processing times and enhance oven spring.	61072.01 / 50.0
<b>PLUS PAN EXTRA STRETCH</b>	Concentrated blend of functional ingredients, designed to be used in all yeast-raised baked goods where exceptional machinability and good volume is desired.	*61104.01 / 50.0
<b>PLUS PAN FORMULA 500</b>	An all-purpose conditioner for reduced fermentations or for use in retarded doughs which demand full volume and flavor.	61318.01 / 50.0
<b>PLUS PAN FORMULA 500 MX 50LBS</b>	Komplet Formula 500 is a powerful all-purpose dough conditioner for direct fermentations. Gives products great volume and flavor.	*61320.01 / 11.0
<b>PLUS PAN FORMULA ONE</b>	A powerful, all-purpose conditioner for shorter fermentations yielding products with exceptional volume and flavor.	61310.04 / 10.0
<b>PLUS PAN FREEZEMASTER</b>	Ensures a fine crumb, ample volume and exceptional shelf life in yeast doughs frozen for up to 12-16 weeks.	61067.01 / 50.0
<b>PLUS PAN KEEP FRESH (0.25%)</b>	Ideal for pastries, this powerful, low-use conditioner prevents staling by maintaining moisture levels for extended product shelf life.	61335.03 / 25.0
<b>PLUS PAN MAGNUM 1%</b>	A powerful conditioner for buns, rolls and smaller breads which require excellent oven spring.	61103.01 / 50.0
<b>PLUS PAN MALT CONDITIONER</b>	A malt conditioner for pan breads, hearth loaves, bagels, rolls, pizza crusts or sweet doughs.	61090.01 / 50.0
<b>PLUS PAN NO CYSTEINE</b>	A replacement for l-cysteine to reduce mixing times and yield more extensible and pliable doughs.	*61348.01 / 50.0
<b>PLUS PAN OMEGA</b>	Designed for par-baking when dough stability, machinability, reduced processing times and increased oven spring are critical.	*61256.01 / 50.0
<b>PLUS PAN PARIS 2%</b>	An all-purpose conditioner for a range of yeast-raised products, from baguettes to croissants.	61069.01 / 50.0
<b>PLUS PAN PARPRO 21</b>	Best when dough relaxation, machine stability, proofing stability and full oven spring are needed but the crust separation and brittleness of par-baked breads is not desired.	61168.01 / 50.0

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# Dough Conditioners

Item Name	Description	Item # / LB per DU
<b>PLUS PAN PREMIUM FRESH</b>	A powerful, concentrated shelf-life extender that specifically targets the starch granules to inhibit retrogradation and maintain moisture.	62315.01 / 50.0
<b>PLUS PAN SOFT DOUGH</b>	Speeds dough development and shortens mixing times while providing ample relaxation for string lines, extruded doughs and no-time doughs.	*61086.01 / 50.0
<b>PLUS PAN SPONGE CAKE EMULSIFIER</b>	An aerating agent for producing cakes.	*60345.02 / 44.1
<b>PLUS PAN SUPERACTIVE</b>	Bromate-free conditioner to shorten fermentation, aid machinability and extend shelf life while adding European flavor to any yeast bread.	61070.01 / 50.0 .03 / 25.0
<b>PLUS PAN TORTILLA FRESH</b>	A powerful, concentrated improver that reduces mixing times, provides excellent dough relaxation, inhibits mold and delivers extensive flexibility in all flat breads.	*61277.01 / 50.0
<b>PLUS PAN WHOLE GRAIN</b>	A no-time conditioner for any yeast-raised whole grain bread that will maintain the texture and crumb of your existing formulas.	61314.01 / 50.0
<b>WHEAT CONDITIONER</b>	An ideal improver for rye or whole wheat breads requiring enhanced gluten strength for full volume.	*61124.01 / 50.0

# Glazes

Item Name	Description	Item # / LB per DU
<b>CHOCOLATE GLAZE 11.02 LB</b>	Made with cocoa powder in combination with real Belgium chocolate, creating a well-balanced sweetness that is not oversweet. The chocolate glaze will set perfectly and not run off. Product is freeze stable.	*60204.24 / 11.0
<b>FREEZE &amp; SHINE NEUTRAL 2 KG PAIL</b>	A powdered, easy-to-use concentrate for producing a glaze suited to freeze-and-thaw applications.	15163.03 / 4.40
<b>GOOD NATURE KIDDY APRICOT GEL 4 X 3 KG</b>	A sprayable concentrated glaze suited for fruits, pastries, tortes and Danish.	63022.32 / 27 .0
<b>KIDDY GEL APRICOT</b>	A sprayable, concentrated finishing glaze with a light apricot flavor designed for freeze-and-thaw applications.	60221.32 / 31.0
<b>KIDDY GEL NEUTRAL</b>	A clear and sprayable concentrated finishing glaze suited to freeze-and-thaw applications.	60222.32 / 31.0
<b>KIDDY MIROIR NEUTRAL</b>	A ready-to-use cold glaze perfect for glazing fruits, pastries and Danish. Remains clear when frozen and thawed.	60219.34 / 15.5
<b>KIDDYMAT APRICOT GLAZE</b>	A high gloss, ready-to-spray glaze for fruits, pastries, tortes and danish.	37701.12 / 33.1

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# Pancakes, Crepes, & Waffles

Item Name	Description	Item # / LB per DU
<b>APPLE-CINNAMON PANCAKE BASE</b>	An easy-to-use base for gourmet breakfast treats bursting with flavor.	*62501.01 / 50.0
<b>BUCKWHEAT CRÊPES DE FRANCE</b>	Perfect for any savory crêpe! Just add water to easily make elegant French-style pancakes with the added treat of buckwheat flavor.	62230.01 / 50.0
<b>BUCKWHEAT PANCAKE MIX</b>	Add water, stir and wait 5 minutes. Delicious pancakes were never so fast or so easy to make.	*62504.12 / 30.0
<b>BUTTERMILK PANCAKE MIX</b>	The most convenient mix for making classic buttermilk pancakes. Simply mix with water, cook on the griddle and serve.	*62505.01 / 50.0 .03 / 25.0
<b>CRÊPES DE FRANCE</b>	Just add water to make elegant French-style pancakes. It couldn't be any simpler.	62232.01 / 50.0 .03 / 25.0

## Decorating Sugar

Item Name	Description	Item # / LB per DU
<b>HAGELZUCKER (COARSE DECO SUGAR)</b>	A bright white, European-style pearl sugar for adding a sweet flavor, light crunch and delicate appearance to desserts and fine pastries. Does not melt or discolor during baking.	30639.01 / 22.1 .14 / 10.0
<b>CHOCOLATE NEW SNOW</b>	Richly flavored and stable chocolate sweet new snow.	64058.03 / 25.0 .14 / 10.0
<b>SWEET NEW SNOW</b>	A patented, non-melting decorating sugar ideal for dusting cookies, donuts, fruit, cakes and holiday breads. Sweet new snow will not melt in water, butter, the freezer or refrigerator.	63076.01 / 50.0 .14 / 10.0

## Tartlettes

Item Name	Description	Item # / LB per DU
<b>BUTTER TARTLETES</b>	Made with real butter for a delicate texture and flavor. Perfect for all types of pastry and hors d'oeuvres.	11462.01 / 8.95
<b>SAVORY TARTLETTE SHELLS 50 MM</b>	Made with real butter for a delicate texture and flavor. Perfect for all types of pastry and hors d'oeuvres preparations.	11463.01 / 5.50
<b>TARTLETTE SHELLS 50 MM</b>	Made with real butter with a touch of sweetness for a delicate texture and flavor. Perfect for pastries and hors d'oeuvres.	11472.02 / 5.50

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