



## **Dough Conditioners & Improvers**

**GOLD HORIZON 2% DOUGH CONDITIONER:** A no-time powdered dough conditioner for use with all yeast raised bread products (bread, rolls, bagels, donuts, danish). Used to improve crumb structure, volume and shelf life. A great general-purpose conditioner without the ADA (azodicarbonamide)

**GREEN HORIZON 2% DOUGH CONDITIONER:** An enzyme-based no-time powdered dough conditioner for use with all yeast raised bread products (bread, rolls, bagels, donuts, danish). Used to improve crumb structure, volume and shelf life. A perfect product for the clean label baker!

**NATURAL BREAD IMPROVER (NBI):** A natural blend of ingredients used to give extra volume in yeast-raised dough products while reducing floor time by using a unique blend of enzymes. *This is a clean label product.*

**CRUSTY "ONE" BASE:** Highly concentrated, primarily used as a sourdough dough conditioner in medium to large production plants. Without a no-time ingredient it works great also with traditional straight and sponge dough.

**DOUGH RELAXER:** A blend of L-Cysteine used to relax dough and allow proper handling without shrinking by breaking down gluten or protein. Use is according to flour conditions.



## CAKE MIXES

**NATURAL CAKE MIXES:** We manufacture this cake mix for bakers concerned about ingredient labels and are particular about the raw materials used.

**PARVEVE CAKE MIXES:** These mixes are available in a variety of flavors and additive formats and are certified by Kosher Supervisors of America (KSA).

**ORGANIC CAKE MIXES:** Introduced in 2010 these mixes are available with certification provided by Oregon Tilth.

**ANGEL FOOD CAKE BASE:** You add eggs and we provide the rest with this perfect for industrial use angel food cake mix. This product provides a tight very fluffy texture. Packed in a 39 lb. bag.

**SPONGE CAKE MIX:** This cake carries a wonderful color and texture. Used for jellyrolls for its flexibility and flavor features. You add water and oil. Packed in a 50 lb. bag.

**NATURAL SPONGE CAKE MIX:** This is a clean label recipe with excellent crumb structure and pliability.

**CARROT CAKE MIX:** A standard cream cake make-up formula with high quality dehydrated carrots and fresh ground spices.

**NOTE:** The cakes above come in Vanilla, Chocolate, Yellow and a variety of other flavors.



### **Bread Bases & Concentrates**

**QUICK FRENCH:** A no-time 5% base for French and Italian breads and rolls. This product allows a bakery to maintain consistency of dough's during the manufacturing process.

**Nor Cal VARIETY BREAD BASE:** 15% no-time bread base good for white/wheat breads soft bread and rolls.

**50/50 VARIETY BREAD BASES:** Popular for their simplicity of handling and limited ingredient storage. Varieties include: Viva Roma (Italian Flatbreads), Jewish Sour Rye, NY Rye, NY Pumpernickel, Cracked Wheat, Sour Cracked Wheat, Angus 9-Grain, 9-Grain, Multi Grain, Captain Olaf's Sunflower, Oat Bran Nut, Honey Wheat, Sicilian Sun Dried Tomato Bread, Total Fiber Bread Base.

**COMPLETE BREAD MIXES:** Popular for their simplicity of handling and limited ingredient storage. Varieties include: Viva Roma (Italian Flatbreads), Jewish Sour Rye, NY Rye, NY Pumpernickel, Cracked Wheat, Sour Cracked Wheat, Angus 9-Grain, 9-Grain, Multi Grain, Captain Olaf's Sunflower, Oat Bran Nut, Honey Wheat, Sicilian Sun-Dried Tomato Bread, Total Fiber Bread Base.

**9-GRAIN CEREAL:** Raw ingredient blend of kibbled grains used in multi grain breads and rolls and as a topping.