



Key Blends

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Food Ingredients

Key

Blends

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Danish From Concentrate

Key Blends is Your Formula for Success We Offer Cost Savings, Extended Shelf Life and Quality!

THE CONCENTRATE ADVANTAGE

Key Blends Concentrates are designed to produce the finest in extended shelf life Danish Pastry while always saving you money. Key Blends Danish Concentrate is a smart, economical way of producing high quality Danish.

Why buy off the shelf mixes when your competitor can buy the identical mix? Our concentrates are always custom made for your equipment and your ingredients. Our custom formulation will create a flavor and texture profile that is unique for your bakery.

Quality always comes first at Key Blends. Cost savings are insignificant if your sales do not increase. Our goal is to improve the quality and profitability of your product so that your sales soar!



DANISH MADE WITH KEY BLENDS CONCENTRATES

Danish made with our concentrate have excellent moistness and the highly desired tender and flaky texture combined with outstanding shelf life. Key Blends proprietary Moisture Management and Anti-Staling System produces the finest Danish on the market.

Our knowledge and extensive experience allow us to outperform our competitors. Key Blends has the expertise in all of the commercial methods of producing Danish Pastry. Our Danish Concentrate will also produce excellent sweet dough.

Call us for a demonstration of our product and how we can increase your sales and profitability.

TYPICAL BAKERY HANDLING

100	BREAD FLOUR
8	KEY BLENDS DANISH CONCENTRATE
12	SUGAR
15	SHORTENING
6	YEAST
50	WATER

Key Blends, We Add Science to the Art of Baking