



Key

Food Ingredients

Blends



Key Blends

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Low Sodium Brownie Concentrate

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

THE LOW SODIUM AND WHOLE GRAIN ADVANTAGE

Key Blends Low Sodium Concentrates are designed with flavor first. Use our Concentrate to produce the finest in extended shelf life Brownies while always saving you money.

We have reformulated the leavening, preservative and the flavor systems to produce a low sodium brownie which does not compromise on flavor. Now you can produce low Sodium Brownies that people Want To Eat.

White flour can be replaced in this formula with white whole wheat flour to produce a delicious whole grain, low sodium brownie that eats like a real brownie. Moist and delicious without the dry and bitter notes associated with most whole grain products.



BROWNIES MADE WITH KEY BLENDS CONCENTRATES

Brownies made with our concentrate are ultra moist with excellent texture and have an outstanding shelf life. Key Blends proprietary Sodium Reduction, Moisture Management and Anti-Staling System produces the finest brownies on the market.

Our knowledge and extensive experience allow us to outperform our competitors. This one concentrate can be used to produce low sodium and low sodium whole grain brownies that people want to eat.

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

TYPICAL BAKERY HANDLING

100	PASTRY FLOUR
50	COCOA
250	6X SUGAR
27	KEY BLENDS CONCENTRATE
50	OIL
75	EGGS
50	WATER

Key Blends, We Add Science to the Art of Baking