



Key Blends

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## Low Sodium Creme Cake Concentrate

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

### THE LOW SODIUM ADVANTAGE

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

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

*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!*



### CREME CAKE MADE WITH KEY BLENDS CONCENTRATES

*Creme Cakes 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 creme cakes on the market.*

*Our knowledge and extensive experience allow us to outperform our competitors. This one concentrate can be used to produce muffins, bundt cakes, loaf cakes and layer cakes of many different flavors and varieties.*

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

### TYPICAL BAKERY HANDLING

100	PASTRY FLOUR
130	SUGAR
33	KEY BLENDS CREME CAKE CONCENTRATE
100	EGGS
65	WATER
90	OIL

Key Blends, We Add Science to the Art of Baking