



Key Blends

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The Concentrate Advantage

Key Blends Gives you Increased Savings and Flexibility!

Flour Added to Mix Adds Cost

Bakery mixes and bases are typically 75% to 80% flour! This is the same flour that you may already have in your bakery or it can easily be obtained from your local mill. There are different grades of flour from which to choose. Key Blends has experts who can guide you through the flour purchasing process.

When a mix company adds flour to their product, they have incurred expenses in the form of labor, energy and plant costs. The flour is then bagged and reshipped adding more cost. Add on profit margins and commissions, and you have purchased the most expensive flour on earth!

Just like flour, sugar and shortening are major ingredients where you can realize significant cost savings when these commodities are removed. The more commodities we remove, the more you can save.

What's Holding You Back ?

Key Blends will help train your staff in proper use of concentrates. Proper training will prevent problems before they occur. We provide solutions through training programs developed by Key Blends specific to your situation.

We will make your transition from mixes to concentrates smooth and very profitable!

Concentrates Create Greater Flexibility

More varieties of products can be made from concentrates. Concentrates will reduce the number of mixes you need to inventory.

Key Blends can create a single concentrate from which to make a variety of products.

For example with one Cake Donut Concentrate you can make all of the following flavors:

- Plain
- Cherry
- Blueberry
- Chocolate
- Sour Cream, and more!

In many products, the sugar and shortening levels may be varied to produce new products. Decreasing sugar and shortening will produce leaner products for added cost savings. Increasing sugar and shortening will produce richer, premium items.

This flexibility results in fewer stocking units which lowers inventory costs while making it easier to maintain inventories.

Let our Key Blends experts help with your conversion to concentrate and watch your profits soar!

Key Blends Adds Science to the Art of Baking