



Key Blends

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Concentrates for Schools

LOW SODIUM WHOLE GRAIN CONCENTRATES FOR SCHOOLS

Flour Added to Mix Adds Cost

Key Blends has a concentrate that allows bakers to make low sodium whole grain muffins, brownies, sweet dough, donuts and cookies today, well before the USDA requirements.

Key Blends Low Sodium Concentrates can be used to make delicious Low Sodium Whole Grain products, that meet the new Meal Pattern requirements of 2012.

Our innovative sodium reduction system creates baked goods with a flavor profile that is as good as or better than traditional baked goods. We have been able to maintain the flavor without producing typical off flavors that make many low sodium items un-palatable.

Producing a healthier item for the school lunches does not help if the children do not eat it. Our low sodium whole grain muffins are delicious.

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

Concentrates are the ideal way to make products to meet the new guidelines for the school lunch program. Less is purchased from the mix manufacturer and more ingredients are purchased locally. Commodity ingredients can be used as well.

Our low sodium concentrates allows the end user to modify the formula to tweak things such as fat levels and actual whole grain content. For example the whole grain content can be varied from 51% to 100% of the flour being whole grain. In addition the fat content can be lowered slightly to meet local requirements.

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.

The most important thing is to produce a product the kids want to eat. Our products are delicious and kids will want to eat these products.

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