



Key Blends

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Key
Food Ingredients
Blends

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Yeast Donuts From Concentrate

Key Blends is Your Formula for Success.

We Provide Cost Savings, Extended Shelf Life and Quality!

The Concentrate Advantage

Key Blends Concentrates are designed to produce the finest in extended shelf life donuts while always saving you money. Key Blends Yeast Donut Concentrate is a smart, economical way of producing quality Yeast Raised Donuts.

Why buy off the shelf mixes when your competitor is buying the identical product? 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 quality is compromised. Our goal is to improve the quality and profitability of your product so that your sales soar!

Donuts Made with Key Blends Concentrates

Donuts made with our concentrate have excellent shaping and the highly desired melt in your mouth texture combined with outstanding shelf life. Delicious Donuts made with our innovative concentrate will increase your sales.

Our knowledge and extensive experience allow us to outperform our competitors. Our concentrates can be designed to work with: Table Cut, Pressure Cut or Stamper Production methods. Key Blends has the expertise in all commercial methods of donut production.

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



TYPICAL BAKERY HANDLING

Yeast Donuts with key Blends Concentrate

- 100 Bread Flour
- 8 Key Blends Yeast Donut Concentrate
- 12 Sugar
- 10 Shortening
- 5 Yeast
- 60 Water

Key Blends Adds Science to the Art of Baking