



 **BROLITE**

the perfect blend

Bases, Mixes & Concentrates



the perfect blend

FOR BASES, MIXES & CONCENTRATES

Here at Brolite Products, we pride ourselves in staying grounded in the traditional baking methods while facing challenges with the newest technologies and innovation. We work closely with our customers to find a product that works perfectly with their bakeries and their formulas. We even offer custom and unique blends.

Since 1928, Brolite has been solving problems the baking industry sees daily. We know the dough needs to have fantastic handling characteristics and great consistency. The final product also needs to taste delicious, to have excellent customer appeal, and to stand out on the shelves. Brolite's bases, concentrates and mixes work with you to reach these goals.





Baking Blends Customized to Your Needs

Bakers are challenged with finding the perfect ingredients to add to their formulas. They are constantly combining the art of old world baking with the latest trends in food science. They need to have top-notch ingredients that improve their dough and their final product.

Brolite offers a wide variety of baking blends to add to your formulas. We use the highest quality ingredients, the greatest customer service and the expertise of our staff to find the best match to your formulas.

Together, we'll create the perfect blend.



POPULAR PRODUCTS

Pane Bucato

A base used for ciabatta bread. The texture is very open with a chewy crust.

PB Base

A no-time bread base used in soft rolls, hamburger and hotdog buns.

BR Pumpernickel

A great tasting base that produces pumpernickel breads and rolls.

CL Pan Bread Base

A clean label no-time bread base used in soft rolls, hamburger and hotdog buns.

Variety Grain Base

A grain and seed blend used in the production of breads, rolls and bagels.

Indy 5

A bromate free all-purpose bread base used in breads, buns, rolls and bread sticks.

Roma 5

A no-time base for European style variety breads including Italian, French, Vienna, Kaiser Rolls, etc.

Rye Plus

A 12% base used to produce old world type rye breads and rolls.

Grinder 5

A no-time base for grinders, sub rolls, hoagies, Italian, French, Vienna, Kaiser Rolls, etc.

7 Grain Bread Mix

A complete mix for European 7-grain bread with a coarse texture and a hint of natural sour.

Yellow Bun Concentrate

A concentrate used in the preparation of soft rolls, hamburger buns, dinner rolls, and egg bread.

EMC

A 6% dough conditioner designed for the production of English muffins.

Maya Tortilla

A 7.5% tortilla base used to produce a flour tortilla with an extended shelf-life.

Big 20

A gourmet bromate free soft dinner roll and bun base that has excellent volume and handling characteristics.

Call Brolite for more information on our current products or about our customized products!

Brolite provides the perfect blend of ingredients customized to your specific needs so that you can produce the highest quality products with the help of our bases, concentrates and mixes that have consistent and outstanding customer appeal while still controlling costs.

Brolite also offers:

- > CULTURES & SOURS
- > CLEAN LABEL
- > ORGANIC
- > NON GMO
- > DOUGH IMPROVERS
- > CONDITIONERS
- > STABILIZERS
- > FLATBREADS
- > PIZZA CRUSTS
- > PITAS
- > TORTILLAS
- > GRAIN BLENDS
- > SPECIALTY ITEMS
- > SWEET GOODS
- > CUSTOMIZED ITEMS



1900 S. Park Ave. | Streamwood, IL 60107
Toll Free (888) 276-5483 | (630) 830-0340
Fax (630) 830-0356 | www.bakewithbrolite.com

Brolite is an SQF Level 3 Corporation
with Certified Organic Products