



# BROLITE

*the perfect blend*

Dough Improvers & Conditioners

## *Improving Your Dough Quality*

### *An Easy Way to Better Your Formulas*

Bakers are faced with difficult challenges everyday. They are constantly in search for the perfect ingredients to make a dough that will produce the best bakery goods. A baker needs the dough to have good volume and excellent handling characteristics.

Since 1928, Brolite Products has been finding solutions to these difficult challenges. We combine our expertise, high quality ingredients and excellent customer service.



*Together, we'll always create the perfect blend.*

# Popular Products

**Bro Dough** Bro Dough is a no-time dough conditioner used for the production of bread, rolls, bagels and sweet goods.

**Bro String 167** Bro String 167 is a no-time dough conditioner for use in yeast raised bakery products.

**Brolite So Soft** Brolite So-Soft is designed to make baked goods have a softer crumb and stay fresh longer.

**N I Natural Mold Inhibitor** N I Natural Mold Inhibitor is a cultured product that naturally produces propionic acid.

**Natural 1** Natural 1 is a natural no-time dough conditioner.

**Natural 2** Natural 2 is a natural no-time dough conditioner.

**Natural Relaxer** Natural Relaxer is designed to reduce mix time and eliminate “snap back” of tortillas, pizza crust, pies, pastries and flatbreads.

**Vital 2** Vital 2 is a natural no-time dough conditioner used for the production of bread, rolls, bagels and sweet goods.

**XCell** XCell is a natural no-time dough conditioner.



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



## *Baking Blends Customized to Your Needs*

Here at Brolite Products, we take pride in our traditional baking skills while also seeking out the newest innovations and advanced technologies in the industry. We know what it takes to create the best products that will be consistently reliable. We custom create our dough improvers to suit your bakery perfectly.

Our dough conditioners and improvers will be able to solve even the most difficult of baking challenges.

*the perfect blend*

FOR DOUGH IMPROVERS & CONDITIONERS

Brolite provides the perfect blend of ingredients customized to your specific needs so that you can produce the highest quality bakery products with consistently outstanding customer appeal - and still control costs.

### **Brolite also offers:**

- > CULTURES & SOURS
- > CLEAN LABEL & ORGANIC
- > NON GMO
- > BASES & MIXES
- > CONCENTRATES
- > STABILIZERS
- > FLATBREADS
- > TORTILLAS
- > GRAIN BLENDS
- > SPECIALTY ITEMS
- > SWEET GOODS
- > CUSTOMIZED ITEMS
- > PIZZA CRUSTS
- > PITAS



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*Brolite is an SQF Level 3 Corporation  
with Certified Organic Products*

