



BROLITE

the perfect blend

Sweet Goods & Stabilizers



We know baking like no other because we started as bakers. Our expertise spreads from our sales team to our lab directors to our customer service. We create partnerships with our customers to make sure the best products gets to their bakeries. By adding one of Brolite's stabilizers to your formula, your frostings, icings and meringues will continue to look fresh. Our bases give wonderful flavor that stay moist and crumble beautifully. We'll make sure you and your bakeries find exactly the product you need.

Together, we'll create the perfect blend.

*Baking Blends Customized to
Your Needs*

To have the best sweet goods, Brolite knows that the finished good has to be full of flavor, have excellent texture and fantastic eye appeal. Brolite works directly with you to ensure you have the best product we offer to fit into your formula and your bakery.

We even offer customized blends to better suit your needs.





the perfect blend

FOR SWEET GOODS & STABILIZERS

Grounded in tradition, Brolite continues to take pride in combining the art of old world baking and the advances of modern baking technology. This combination has helped us provide the highest quality ingredients and baking blends since 1928. We also value partnering with our customers to find the perfect products for them and for their bakeries.

Popular Products

ABC 7 A special blend of emulsifiers and stabilizers designed to increase aeration, volume and stability of cream icings and fillings. It also eliminates greasy shortening taste and large air holes.

DCR 12 A concentrated base used for the production of danish and cinnamon rolls.

Jen Tex II An icing and glaze stabilizer that uses a gum blend to control moisture in frozen products.

New Stabl Cool An icing and glaze stabilizer that controls moisture in frozen products using a starch and gum blend.

OB Stabilizer A carefully balanced blend of gums in a dextrose and starch carrier to facilitate weighing, distribution and hydration. It acts as a thickener and stabilizer in butter creams, cream fillings, pie fillings, meringues, icings and glazes.

Bueno 4:1 A yeast raised donut base

Variety Cookie Base A base designed to produce a variety of cookies including Chocolate Chip, Oatmeal Raisin, and Peanut Butter.

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



Brolite offers the perfect blend for any formula. We customize the product to your specific needs so that you can create the best bakery goods with great taste and appeal while keeping costs controlled.

Brolite also offers:

- > CULTURES & SOURS
- > CLEAN LABEL & ORGANIC
- > NON GMO
- > DOUGH IMPROVERS
- > CONDITIONERS
- > FLATBREADS
- > CONCENTRATES
- > TORTILLAS
- > GRAIN BLENDS
- > SPECIALTY ITEMS
- > CUSTOMIZED ITEMS
- > PIZZA CRUSTS
- > PITAS
- > BASES & MIXES



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Brolite is an SQF Level 3 Corporation
with Certified Organic Products