

OUR VISION  
..... IS TO BE YOUR .....  
GO-TO PARTNER  
for value added  
INGREDIENT SOLUTIONS...  
*it's our passion.*



## GLAZED & PRALINE

SEEDS, NUTS & GRAINS:  
UNIQUE, ENTICING, CUSTOMIZABLE



## Why choose us?

- Custom Formulation
- Responsive R&D
- State of the Art Facilities
- Low MOQ Solutions
- Robust Quality Program
- Minimum Lead Times
- Speedy Sample Support

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We have the space and place for you to grow. Our R&D developers can make it happen—from the beginning of your product ideations to scaling and keeping up with consumers' cravings.



# GLAZED AND PRALINE

## NUTS, SEEDS & GRAINS:

Customize your next creation with our praline and glazing process. We expertly praline a selection of nuts, seeds & grains with artisan-inspired caramelized sugar coatings to give you the best array of sweet & savory options.



### LIGHTLY GLAZED OR HEAVY PRALINE?

Enhance your next inclusion with our custom panning capabilities. Adds flavor, texture and even enhances the shelf life!



#### LIGHT SUGAR COATING:

A light sugar glaze, perfect for premium toppings in any bakery or RTE treat.



#### MEDIUM SUGAR COATING:

We can customize the level of glaze to meet your flavor, texture or application needs.



#### HEAVIER SUGAR COATING:

With a heavier sugar coating, pralines are ideal for toppings or inclusions within ice cream, baked goods & more.

## SEEDS, NUTS & GRAINS

Popular Items Include:

- Praline Coconut
- Coated Praline Salted Pretzel
- Orange Almond Cranberry Cluster
- Agave Glazed Quinoa
- Honey Praline Corn Flake
- Glazed Sea Salt Vanilla Pumpkin Seed

## R&D TECHNICAL NOTES

- Customization is available for order 20k. lbs. annually.
- MOQ's vary by product SKU, starting at 1 pallet.
- Pricing of these ingredients depend on the percentage of sugar relative to the nut, seed or grain used.

WHETHER IT'S NON-GMO, DAIRY FREE, ORGANIC OR NUT FREE...

We're ready to collaborate & grow with you.



## APPLICATIONS THAT INTRIGUE:

- ICE CREAM: Chocolate Malt Ice Cream Base, Praline Coated Pretzels, Caramel Variegate.
- YOGURT: Honey Yogurt, Honey Praline Corn Flake Mix In, Dried Strawberries.
- READY TO EAT: Orange Almond Cranberry Cluster, Oatmeal Mega Gem, Dried Cranberries.
- CONFECTIONARY: Milk Chocolate Bar with Agave Glazed Quinoa.
- FS DESSERT: Frozen Mango Yogurt with Praline Coconut Topper.
- BAKERY: Pumpkin Spice Muffin with Glazed Sea Salt Vanilla Pumpkin Seed.

Contact your sales person for more information and request a sample kit.



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