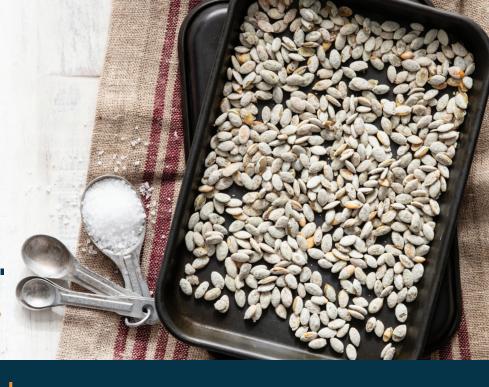
OUR VISION

····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 MOO Solutions
- Robust Quality Program
- Minimum Lead Times
- Speedy Sample Support

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 I 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.

