



 **BROLITE**

the perfect blend

Sours & Cultures

Bakers are challenged each day to find the highest quality ingredients that provide the perfect flavor. They need flawless flavor, aroma and zest for their products. They need consistency, excellent handling characteristics and fantastic overall flavor.

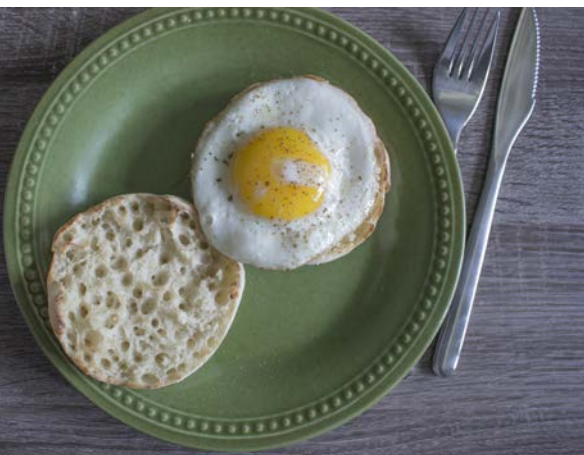
Brolite Products has been helping bakers with these challenges since 1928. With our specially fermented sours and cultured flavors, bakers are able to find great additions to their formulas. We work closely with our customers by providing wonderful customer service and the expertise of everyone here at Brolite.

Together, we'll create the perfect blend.



the perfect blend

FOR SOURS & CULTURES



At Brolite, we root ourselves in the traditional values of old world baking while we meet challenges with innovation and modern technologies. We know what it takes to create bakery products that are both delicious and reliable. We create unique custom blends that can take any formula to the next step. Our sours and cultures provide excellent taste, aromas and flavor.

Popular Products

San Francisco Concentrate

A powerful, double strength sour that produces tangy flavorful breads, rolls, muffins and snack foods.

Bro Rye Sour

A label friendly naturally fermented rye sour flavor that produces richly flavored breads and buns.

Deli Rye Flavor

A dry concentrate of natural oils and other flavors which, when used in conjunction with our sour, imparts the ultimate flavor.

Butter Burst

A butter culture flavor which brings back a true flavor of butter in any baked goods, icings or mixes.

Bro White Sour

A truly fermented dough under a controlled bacterial process that produces flavor, aroma and tang.

Golden Gate Sour

An extremely concentrated powdered sour flavor for San Francisco style sour breads.

Artisan Sour

A bromate free sour flavor which imparts the zesty tang of authentic San Francisco sour dough French Bread.

NS Sour

A bromate free sour flavor which provides an extended shelf-life and acts as a mold inhibitor.

Sour Starter

A dry, label friendly, free flowing natural sour flavor prepared by a controlled fermentation process.

Flavorful Rye

Produces a rich, tangy fermentation taste to round out flavor profiles. It adds desirable "age" to rye doughs.

Bread Flavor R

A dry, label friendly, concentrated all natural bread flavor and no-time dough conditioner.

Natural Sour-Do

A natural sour flavor which imparts the tang of authentic San Francisco sour dough when used at full strength.

Heidelberg Rye Sour

Produces a mellow fermentation flavor in all types of rye breads, buns, party or cocktail loaves and pumpernickel.

Frisco White Sour

Produces a smooth, zesty fermentation flavor in specialty white breads and rolls with accelerated fermentation.



Brolite provides the perfect blend of ingredients customized to your specific needs so that you can produce the highest quality products with excellent sour and cultured flavor while maintaining outstanding customer appeal - and still control costs.

Brolite also offers:

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

*Baking Blends
Customized
to Your Needs*

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



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Brolite is an SQF Level 3 Corporation
with Certified Organic Products