



# HBSF SERVICES + CAPABILITIES

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*Specialty*  
FOODS



## WHAT WE DO

# WE'RE LEADING THE MOVEMENT TOGETHER.

**“We truly think of our customers as partners. Our success hinges on their success, so that is always our focus.”**

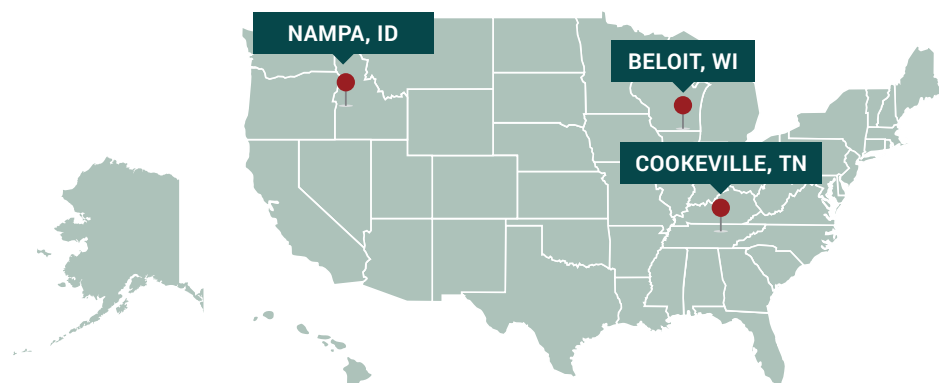
— Mike Guthrie  
Founder

## **Our Tailored Services Are As Unique as Your Product.**

We got our start leading the industry in high performing, high-quality coating systems. That foundation of knowledge and excellence has given us the freedom to create solutions for the way people eat now — smarter, healthier, and with a focus on trusted, natural ingredients.

## **Our Turnkey Solutions Simplify Your Business.**

When you work with us, you can expect quality, customization, and responsiveness focused on your needs. Our services run the gamut: R&D, procurement, co-packing, regulatory and compliance, certification, blending, and shipping. We'll work hand-in-hand with you to troubleshoot problems, offer solutions you haven't considered, and make your product shine in the marketplace.



With three manufacturing facilities across the country and the in-house resources to take your product from research to shelves, we can take a lot off your plate.



# OUR HISTORY

- 1994** — Mike Guthrie started Hydroblend in Caldwell, ID, had 4 employees and created the first “clear coats” for French Fry Industry
- 1997** — Outgrew Caldwell plant and moved to current headquarters in Nampa, ID – 20,000 sq ft facility
- 1999** — Began manufacturing American breadcrumbs  
Had 30 employees
- 2001** — Began manufacturing authentic Japanese-style Panko breadcrumbs
- 2004** — Opened GF facility started making GF loaves of bread out of Teff that HB had grown in Idaho  
Increased to 80,000 sq Ft
- 2006** — Began Organic facility
- 2008** — Opened plant in Beloit, WI
- 2010** — Hydroblend changed its name to HB Specialty Foods.  
Had 70 employees
- 2012** — Opened plant in Cookeville, TN
- 2014** — Started retail packaging
- 2016** — Started contract growing of Specialty grains
- 2018** — Increased plant to current space of 500,000 sq ft and have over 450 employees company wide

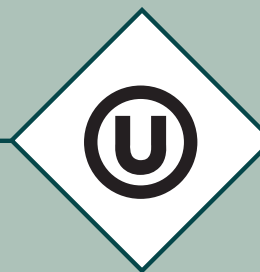
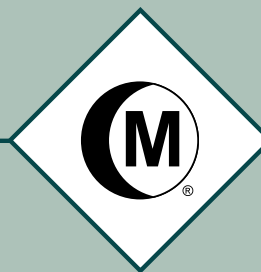
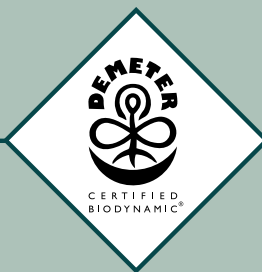
# WHO IS HB SPECIALTY FOODS?

UNIQUE SOLUTIONS  
**BETTER**  
RESULTS

**Whether pursuing a new or innovative product launch or enhancing an existing product line, HB Specialty Foods offers customers a variety of unique solutions.**

Beyond our breadcrumb, dry blending, and gluten free production capabilities, we combine the creativity and passion of chefs with the expertise and knowledge of food scientists. HB Specialty Foods can assist in overcoming production challenges, allowing customers quick and successful delivery of exciting new products to the market.

## HB SPECIALTY FOODS CERTIFICATIONS





# WHO WE WANT TO **PARTNER** WITH

Food manufacturers  
in need of high  
quality ingredients

Companies wanting  
a partnership, not  
just a transaction

Those interested  
in sustainable and  
regenerative products

Companies desiring to  
provide their customers  
with healthier and better  
food options



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“When we work with customers, it’s a true collaboration - we’re focused on creating the best, most successful product possible.”

— Bill Day  
Chief Sales Officer



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## CUSTOM BLENDING

# A HEALTHIER SOLUTION

Delivering superior product performance (taste, texture and appearance) while innovating a healthier solution for our customers is what makes HB Specialty Foods a “Unique Solutions Better Results” supplier.

- Proactive Healthier Ingredient Identification and Integration
- Reduced Sodium Applications
- Fat Reduction Solutions
- Clean Label Formulations
- Project Verified Non-GMO, Regenerative, and Organic Offerings
- Gluten Free Solutions
- Plant-Based, PALEO, VEGAN Formulation Options
- Keto Formulas (non-nut based options)



# COATINGS, BATTERS AND BREADERS

## OUR CAPABILITIES

### Complete Customization Options

- Whole Grain Systems
- Adhesion Solutions
- Moisture Barrier
- Binding Agent/Matrix
- Flour Based Batters
- All Natural Products
- Starch Based Batters
- Clean Label Formulations
- GF Systems
- Tempura
- Reduced Oil Systems
- Organic, PV Non-GMO, and Regenerative Products
- Marinades
- Reduced Salt Applications
- Extended Hold Time Coatings

For a more complete list of ideas,  
visit page 20-22 



## BREAD CRUMB

### OUR CAPABILITIES

**Our ABC and authentic Japanese style Panko breadcrumb achieve superior crispness and texture with better hold time.**

### Creative Options

Creating unique textures with our fresh, semi-fresh, or dry breadcrumb application is just the beginning of what HB Specialty Foods offers our customers.

- Panko Bread Crumb  
Authentic JBC
- Dry
- Semi-Dry
- Nama (fresh)
- Organic, PV Non-Gmo,  
and Regenerative
- Flavored
- Colored
- Gluten Free JBC
- Whole Grain
- White Whole Wheat
- Extra Large Stuffing

# BAKERY MIXES

## OUR CAPABILITIES

Through the creativity of our culinary and product development teams, HB SpecialtyFoods will formulate a product designed specifically for your bakery applications.

- Pancake/Waffle Mixes
- Cake Mixes
- Cookie Mixes
- Muffin Mixes
- Bread/Roll Mixes
- Pizza Crust Mixes
- Ancient Grain Mixes
- Keto Mixes (non-nut based)
- Grain Free Mixes
- Gluten Free Mixes
- Biscuit/Scone Mixes
- Nutritional Fortifications (Omega-3, Gut Health, Vitamins and Minerals, etc.)

For a more complete list of ideas, visit page 20-22 



## DRY BLENDS

### OUR CAPABILITIES

Whether you have a recipe or you want to start from scratch, our creative R&D team is ready to help you make your ideas become reality for your customers.

#### Seasonings

- Dry Sauce Blends
- Glazes
- Gravy Blends
- Dips and Dressings
- Soup Blends
- Grain Blends
- Hot Cereals
- Dry Rubs
- Functional Ingredients
- Drink Mixes
- Protein Shake/Smoothies

For a more complete list of ideas, visit page 23 [↔](#)

# SPECIALTY SUPPLY SOLUTIONS

HEALTHIER,  
**BETTER**

**HB specialty Foods is committed to promoting sustainable practices on the farm to help our grower partners nourish their soils and build a sustainable model for the future.**

We work with a network of growers that practice organic, no-till, and regenerative cropping models and can help you source a variety of ingredients grown on these farms.

## **FARM TO FORK**

Many consumers want to know where their food comes from, and HB Specialty Foods can build “Turn-Key” supply chain solutions for companies looking to connect to growers. As part of this turn-key supply chain model, we can find the key partners you need to turn the crops into the finished products you need.

Whether you are interested in supporting sustainable agriculture, or need to build a direct-to-farm supply model, HB Specialty Foods can collaborate with your team to achieve positive outcomes.



*Photo Courtesy of Teton Valley Quinoa*

## FLAVOR TRENDS

# STAYING AHEAD OF THE CURVE



### OUR CAPABILITIES

As a specialty foods solution developer and supplier, great pride is taken in our proven ability to create unique solutions that achieve better results for our customers.

### Flavor Forecast Trends to Watch:

We keep our finger on the pulse of trends from all over the globe and find ways to incorporate them into our formulations to help your products stand out.

- Peruvian Amarillo Sauce
- Chinese Char Siu
- Chipotle Mango BBQ
- Chimichurri
- Alabama White BBQ
- Vanilla Oolong Tea
- Yuzu Black Pepper
- Pickled Sakura (Cherry Blossom)
- Buddha's Hand Chili Crunch
- Shawarma
- Harissa
- Zaatar
- Dukkah

# CUSTOM PRODUCT DEVELOPMENT, SUPPORT, AND EDUCATION

- World Class R&D Team
- Custom Product Development
- Food Scientist Professionals
- Leader in Batter and Breading Systems
- Culinary Expertise
- Regulatory Professionals

## **ACCESS TO MARKET AND TREND ANALYSIS**

- Mintel

## **SENSORY EVALUATION PROGRAM**

## **ON-SITE TECHNICAL SUPPORT**

## **SPECIALTY INGREDIENT SOURCING SUPPORT**

## **TRAININGS AND EDUCATION**

- Batters and Breadings 101
- Bakery Basics 101



# REGENERATIVE AND SUSTAINABLE

**We are committed to a better future for farmers and our food, that's why we're constantly seeking ways to incorporate regenerative ingredients and regenerative thinking in our business.**

Whether you're knowledgeable about these practices or if you need a 101, our team can help you navigate the strategic partnerships.

## **Maybe you've heard of Natural, Sustainable, and Organic... but what is Regenerative Agriculture?**

While the term has existed for decades, regenerative agriculture has increasingly shown up in academic research since the early to mid 2010s in the fields of environmental science, plant science, and ecology. The principles of regenerative agriculture include building soil health and fertility, increasing water percolation and retention, increasing biodiversity and ecosystem health, and reducing carbon emissions and current atmospheric CO2 levels... but in layman terms, it simply means to leave the land better than when you started. Regenerative farming provides a powerful solution to many modern challenges in our food system and has become a goal of companies both large and small.





Photo Courtesy of Kiss The Ground



This photo is meant to illustrate why “sustainable” methods may simply not be enough. Over a hundred years of extractive methods of farming has led to the degeneration of our soils and watersheds, therefore “sustainable” practices can leave the land in a cycle of survival. The idea? REGENERATE where needed and THEN look at sustaining a level of resilience, health and vitality in our farmlands.

**Regenerative  
agriculture builds  
and restores  
ecosystems to  
improve the overall  
health of the land.**

### **THE LEADING EDGE: Nutrient Density**

is where we think the science and trends are going and that’s why we co-sponsored the 10th annual [Soil and Nutrition Conference](#) in 2021. The organization behind the event is a non-profit called the [Bionutrient Food Association \(BFA\)](#) and you can check out interesting lab data via their campaign, at [The Bionutrient Institute](#).

As soils and diversity of crops have seen a decline, it is this type of work that interests us in the healthy future of farming and food. We appreciate the BFA’s long standing commitment to keeping all research and data available as an open source platform for public benefit. Our collaboration gives us access to the valuable relationship of working with grower partners that opt-in by submitting their crop samples to BFA’s labs and helping us all understand the metrics behind the best practices in biological farming to bring nutrient density to the forefront of how our food is grown.

# PACKAGING CAPABILITIES

“We have options! From super sacks to retail, HB has the packaging solutions you need.”

—Matt Imlach  
VP of Operations



Super Sacks



10-50 lb.  
Poly-lined kraft bags

## Packaging

We'll work with you to identify the right balance between functionality and price point. Once your product is ready to be packed, it will be produced in one of our segregated, highly regulated production facilities.



**1-10 lb Retail and Food Service Pouches**



**Bag-In-A-Box**



**Resealable Pouches**

## Sizes and Films

We're able to fill a huge variety of sizes — everything from single-serving to large-scale packaging. We can also help you select the proper film for your product, including moisture barrier, light barrier, recyclable, compostable, and beyond.

## Inclusions

Add a little extra to your packaging with our inclusions. With our equipment, you can easily include chocolate chips, dried berries, and other tasty additions as part of the packaging process.

# REFERENCE

## Flours

BROWN RICE FLOUR  
WHITE RICE FLOUR  
LIGHT BUCKWHEAT FLOUR  
MILLET FLOUR  
QUINOA FLOUR  
SORGHUM FLOUR

## Systems

TRI-COLOR TORTILLA CHIP SYSTEM  
ADHESION SYSTEM  
ALL PURPOSE SAVORY SYSTEM  
ALLERGEN FREE SYSTEM  
ANCIENT GRAIN TEMPURA SYSTEM  
ANCHO CHILI LIME SYSTEM  
ANCIENT GRAIN SYSTEM  
BACON & BOURBON SYSTEM  
BACON FLAVORED SYSTEM  
CRACKED PEPPER MELANGE SYSTEM  
BACON TYPE PANKO SYSTEM  
BAKE BACK SYSTEM FOR CHICKEN  
BANGKOK SYSTEM  
BASIC BEER SYSTEM  
BASIC SAVORY SYSTEM  
BBQ SYSTEM  
BEER FLAVORED SYSTEM  
BELL PEPPER TORTILLA SYSTEM  
BUTTERMILK BISCUIT SYSTEM  
BLACK BEAN SYSTEM  
BLACK PEPPER SYSTEM  
BLACKENED TYPE SYSTEM  
BLISTERING EGG ROLL BATTER  
BLUE & YELLOW TORTILLA CHIP SYSTEM  
BLUE CORN CHIP SYSTEM  
BLUEBERRY BATTER  
BONELESS WING BREADER  
BREADED AVOCADO SYSTEM  
BREADED CHICKEN SANDWICH SYSTEM  
BREADED J-CRUMB CHICKEN SYSTEM  
BREADED ONION STRING SYSTEM  
BREADED TENDER SYSTEM  
BRIOCHE SYSTEM  
BROWN RICE GF SYSTEM  
BRUSCHETTA SYSTEM  
BUFFALO PANKO SYSTEM  
BULGOGI SYSTEM  
BUTTERMILK JERK SYSTEM  
BUTTERMILK SYSTEM  
BUTTERY PANKO SYSTEM  
CAJUN SYSTEM  
CAPE COD POTATO CHIP SYSTEM  
CARIBBEAN SYSTEM  
CARNIVAL CHICKEN SYSTEM  
CAULIFLOWER SYSTEM  
CAYENNE KETTLE CORN SYSTEM  
CHEDDAR BISCUIT CHICKEN SYSTEM  
CHEESE AND BUTTER SYSTEM  
CHEESE CURD SYSTEM  
CHEESE STICK SYSTEM  
CHEESY ADHESION SYSTEM  
CHEESY GARLIC SYSTEM  
CHICKEN FRIED CHICKEN SYSTEM  
CHICKEN NUGGET SYSTEM  
CHILI APRICOT MARINADE SYSTEM  
CHILI LIME SYSTEM  
CHILI TORTILLA SYSTEM  
CHIMICHURRI SYSTEM  
CHIP SYSTEM  
CHIPOTLE BACON SYSTEM  
CHIPOTLE KETTLE CORN SYSTEM  
CHIPOTLE LIME SYSTEM  
CHIPOTLE MANGO SYSTEM

CHIPOTLE SYSTEM  
CHIVE SYSTEM  
CHOCOLATE SYSTEM  
CILANTRO MASA SYSTEM  
CILANTRO SYSTEM  
CINNAMON SYSTEM  
CITRUS CHILI SYSTEM  
CITRUS JERK SYSTEM  
SALT AND PEPPER CALAMARI SYSTEM  
CLEARCOAT SYSTEM  
COARSE SEVEN GRAIN SYSTEM  
COLORED CLEARCOAT SYSTEM  
CORN AND CHILE ADOBO SYSTEM  
CORN BREAD SYSTEM  
CORN DOG SYSTEM  
CORNBREAD CRUSTED SYSTEM  
CORNMEAL SYSTEM  
COUNTRY FRIED SYSTEM  
COUNTRY STYLE FRIES SYSTEM  
CRACKLIN CHICKEN SYSTEM  
CRISPY CLEAR COAT SYSTEM  
CRISPY TEMPURA SYSTEM  
CRUNCHY POTATO SYSTEM  
CUBAN MOJO SYSTEM  
CUBAN-STYLE MOJO SYSTEM  
CURLY FRIES SYSTEM  
DARK CHUNK CHICKEN SYSTEM  
DELICATE SYSTEM  
DIJON MUSTARD SYSTEM  
DILL PICKLE FLAVORED SYSTEM  
DILL PICKLE FRY SYSTEM  
DILL SYSTEM  
EGG BASED SYSTEM  
EGG-LESS SYSTEM  
ENRICHED OVENABLE AMBER BEER SYSTEM  
EVERYTHING BAGEL SYSTEM  
FAJITA SYSTEM  
FIRE ROASTED PEPPERS & ONION SYSTEM  
FISH BITES SYSTEM  
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FISH STICK SYSTEM - WHOLE GRAIN  
FISH SYSTEM  
FLOUNDER SYSTEM  
FLOUR SYSTEM  
FRENCH FRIED ONION SYSTEM  
FRENCH TOAST FLAVORED SYSTEM  
FRIED GREEN TOMATO SYSTEM  
FRY BACK CRISPY SYSTEM  
FRY BACK TEMPURA SYSTEM  
FRY BACK TORTILLA CHIP MASA  
GARDEN SYSTEM  
GARLIC BREAD SYSTEM  
GARLIC BUTTER SYSTEM  
GARLIC GINGER SYSTEM  
GARLIC HERB SYSTEM  
GARLIC PARM SYSTEM  
GARLIC SYSTEM  
GF ADHESION SYSTEM  
GF ANCIENT GRAIN SAVORY SYSTEM  
GF ANCIENT GRAIN SYSTEM  
GF BAHN MI SYSTEM  
GF BEER SYSTEM  
GF BISCUIT SYSTEM  
GF BLACKENING TYPE SYSTEM  
GF BUTTERMILK BISCUIT SYSTEM  
GF CHEESE STICK SYSTEM  
GF CHEESY & POTATO SYSTEM  
GF CHICKEN SYSTEM  
GF CITRUS HERB FLAVORED SYSTEM  
GF CORNBREAD SYSTEM - CHIVE  
GF CORNBREAD SYSTEM - CHIVE & GREEN CHILI  
GF CORNBREAD SYSTEM - ONION & GARLIC  
GF CORNBREAD SYSTEM - SMOKY MEDIUM  
GF FISH STICK SYSTEM  
GF FRENCH TOAST SYSTEM  
GF GARLIC PARMESAN SYSTEM  
GF GINGER SYSTEM  
GF GRAINS SYSTEM  
GF HONEY BBQ SYSTEM

GF ITALIAN SYSTEM  
GF LIME SYSTEM SEASONING  
GF NATURAL SYSTEM  
GF NO PARFRY MICROWAVE  
GF PARSLEY SYSTEM  
GF PEPPER SYSTEM  
GF PORK SYSTEM  
GF POTATO STICK SYSTEM  
GF QUINOA SYSTEM  
GF RICE PANKO SYSTEM  
GF SAVORY SYSTEM  
GF SHRIMP SYSTEM  
GF SOUTHWEST SYSTEM  
GF SPICY LEMON HONEY SYSTEM  
GF SYSTEM WITH CHEESE FLAVOR  
GF SYSTEM WITH GRAINS  
GF TORTILLA SYSTEM  
GF TUSCAN ANCIENT GRAIN  
GF TUSCAN SYSTEM  
GF VEGETABLE SYSTEM  
GINGER SOY SYSTEM  
GINGER WASABI SYSTEM  
GOCHUJANG KOREA STLYE CHILLI SYSTEM  
GRAHAM SYSTEM  
GREEN BEAN PREDUST/SYSTEM  
GREEN BEAN SYSTEM  
GREEN SRIRACHA SYSTEM  
GUAVA GUAJILLO SYSTEM  
HABANERO SYSTEM  
HALLOUMI SYSTEM  
HARISSA CHICKPEA SYSTEM  
HARISSA SYSTEM  
OKRA SYSTEM  
CORN MEAL SYSTEM  
NACHO CHEESE TYPE SYSTEM  
HERB CRUSTED SYSTEM  
HERB FLAVORED SYSTEM  
HERBS DE PROVENCE SYSTEM  
HOMINY POZOLE SYSTEM  
HONEY BBQ SYSTEM  
HONEY CHIPOTLE SEASONING SYSTEM  
HONEY CRISP SYSTEM  
HONEY HABANERO CORN DOG SYSTEM  
HORSERADISH PEPPER SYSTEM  
HOT SAUCE COLOR SYSTEM  
HUSHPUDDY SYSTEM  
IPA BEER SYSTEM  
IPA CITRUS BEER SYSTEM  
IPA PUB SYSTEM  
ITALIAN & SUNDRIED TOMATO SYSTEM  
ITALIAN CHICKEN SYSTEM  
ITALIAN SYSTEM  
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JALAPENO SYSTEM  
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MAPLE FLAVORED SWEETENED SYSTEM  
MAPLE FRENCH TOAST SYSTEM

MAPLE WAFFLE FLAVORED CHICKEN SYSTEM  
 MARSHMALLOW SYSTEM  
 MASA SYSTEM  
 MASA TORTILLA CHIP SYSTEM  
 MEDITERRANEAN SYSTEM  
 MICHELADA SYSTEM  
 MICROWAVEABLE ITALIAN SYSTEM  
 MICROWAVEABLE SYSTEM  
 MUSTARD PRETZEL FLAVORED SYSTEM  
 MUSTARD SYSTEM  
 NATURAL ASIAN CHICKEN SYSTEM  
 NATURAL CHICKEN NUGGET SYSTEM  
 NATURAL CRISPY SYSTEM  
 NATURAL KETTLECORN SYSTEM  
 NATURAL POTATO SYSTEM  
 NATURAL SRIRACHA SYSTEM  
 NATURAL SYSTEM  
 NATURALLY FLAVORED AMBER SYSTEM  
 NO PAR-FRY SYSTEM  
 NO PARFRY BLACK BEAN BURGER SYSTEM  
 NO PARFRY BUTTER SYSTEM  
 NO PARFRY CHILI LIME SYSTEM  
 NO PARFRY LEMON GARLIC SYSTEM  
 NO PARFRY LEMON PEPPER SYSTEM  
 NO PARFRY MICROWAVE CHICKEN  
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 ONION SYSTEM  
 ORANGE CORIANDER BEER SYSTEM  
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 RANCH TYPE SYSTEM  
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 RED QUINOA TEMPURA WITH RED QUINOA  
 RED SPICED SYSTEM  
 RED SYSTEM  
 REDUCED MOISTURE SYSTEM  
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REDUCED SODIUM GF SYSTEM  
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 SALTY PUB SYSTEM  
 SAMBAL PINEAPPLE SYSTEM  
 SASAME SYSTEM  
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 SUNDRIED TOMATO PANKO SYSTEM  
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 SUNWEST SYSTEM  
 SWEET & SPICY SYSTEM  
 SWEET BBQ MICROWAVE SYSTEM  
 SWEET BEER SYSTEM  
 SWEET BISCUIT TYPE SYSTEM  
 SWEET CHILI ROOT BEER MARINADE

SWEET CHILI SYSTEM  
 SWEET CHIPOTLE SYSTEM  
 SWEET CINNAMON SYSTEM  
 SWEET GRAIN SYSTEM  
 SWEET HABANERO SYSTEM  
 SWEET MANGO CHILI SYSTEM  
 SWEET POTATO SYSTEM  
 SWEET POTATO SYSTEM W/ PINEAPPLE  
 SWEET SZECHUAN SYSTEM  
 SWEET VANILLA SYSTEM  
 SYSTEM FOR HIGH MOISTURE  
 TACO FLAVORED SYSTEM  
 TACO LIME SYSTEM  
 TACO SYSTEM  
 TACO TORTILLA CHIP SYSTEM  
 TAMARIND GINGER SYSTEM  
 TAVERN SYSTEM  
 TEMPURA BEER SYSTEM  
 TEMPURA DARK MEAT CHICKEN SYSTEM  
 TEMPURA SYSTEM  
 TEQUILA GUAJILLO LIME MARINADE  
 TERIYAKI SYSTEM  
 TERIYAKI SYSTEM GF  
 TEX MEX WG SYSTEM  
 THAI SWEET CHILI SYSTEM  
 TIKKA MASALA SYSTEM  
 TOASTED SYSTEM  
 TOFU NUGGET SYSTEM MIX NON GMO  
 TORTILLA CHIP MASA SYSTEM  
 TORTILLA CHIP SYSTEM  
 TORTILLA LIME SYSTEM  
 TORTILLA RICE SYSTEM  
 TORTILLA SYSTEM  
 TRI COLOR TORTILLA CHIP SYSTEM  
 TROPICAL MANGO SYSTEM  
 UNENRICHED NON-GMO SEVEN GRAIN  
 URBAN ALE ONION RING SYSTEM  
 URBAN ALE SYSTEM  
 VEGAN CORN DOG SYSTEM  
 VEGGIE TEMPURA SYSTEM  
 VERDE SYSTEM  
 WAFFLE CHICKEN SYSTEM  
 WAFFLE FLAVORED SYSTEM  
 WAFFLE FLAVORED SYSTEM WITH MAPLE PELLETS  
 WAFFLE FLAVORED SYSTEM/SYSTEM WITH MAPLE  
 WASABI SYSTEM  
 WHEAT BASED TEMPURA SYSTEM  
 WHEAT SYSTEM  
 WHOLE GRAIN CORN DOG SYSTEM  
 WHOLE GRAIN CORN MEAL SYSTEM  
 WHOLE GRAIN GF SYSTEM  
 WHOLE GRAIN POTATO STICK SYSTEM  
 WHOLE GRAIN RICH CITRUS SYSTEM  
 WHOLE GRAIN RICH TORTILLA CHIP SYSTEM  
 WHOLE GRAIN SAVORY SYSTEM  
 WHOLE GRAIN SEED SYSTEM  
 WHOLE GRAIN SYSTEM  
 WHOLE WHEAT ANCIENT GRAIN SYSTEM  
 WHOLE WHEAT MICROWAVE SYSTEM  
 WHOLE WHEAT SYSTEM  
 WHOLE WHEAT SYSTEM W/ SPICE  
 YELLOW ADHESION SYSTEM  
 YELLOW BUTTERY SYSTEM  
 YELLOW MUSTARD SYSTEM  
 YELLOW SYSTEM  
 YOGURT SYSTEM  
 ZAATAR SYSTEM

## ABC Breadcrumbs

TRADITIONAL  
ITALIAN  
CORN  
ORGANIC  
NON-GMO  
GLUTEN FREE

## Panko Breadcrumbs

TRADITIONAL JAPANESE  
FRESH-NAMA  
SEMI-DRY  
CORN  
RICE  
JBC  
GLUTEN FREE JBC  
ORGANIC  
NON-GMO  
ORANGE  
BLACK

## Cake Mixes

ANGEL FOOD CAKE MIX  
CHOCOLATE CAKE MIX  
CHOCOLATE HI-RATIO CAKE MIX  
CLASSIC MOIST WHITE CAKE MIX  
FUNNEL CAKE MIX  
WHITE HI-RATIO CAKE MIX  
YELLOW HI-RATIO CAKE MIX  
CARROT CAKE BASE MIX  
CHOCOLATE CREME CAKE  
DEVILS FOOD CAKE MIX  
GERMAN CHOCOLATE CAKE MIX  
GF LOAF CAKE MIX  
GF CHOCOLATE CAKE MIX  
GF RED VELVET CAKE MIX  
GF SPICE CAKE MIX  
GF WHITE VANILLA CAKE MIX  
GF YELLOW CAKE MIX  
HB CHOCOLATE CREME CAKE MIX  
HB RED VELVET CAKE  
HB SPONGE CAKE MIX  
HB WHITE CAKE MIX  
OTS GLUTEN FREE CHOCOLATE CAKE MIX  
DREAMIE BATTER

## Cookie Mixes

SUGAR COOKIE BASE MIX  
OTS GLUTEN FREE COOKIE MIX W/ CHOCOLATE CHIPS  
OTS GLUTEN FREE COOKIE MIX  
ORGANIC, GLUTEN FREE SUGAR COOKIE MIX  
ORGANIC, GLUTEN FREE COOKIE MIX  
GF SUGAR COOKIE MIX  
GF SNICKER DOODLES COOKIEMIX  
GF CHOCOLATE CHIP COOKIE MIX  
GF CHOCOLATE CHIP COOKIE MIX  
GF CC COOKIE BROWNIE MIX  
GF COOKIE BROWNIE MIX  
BROWNIE MIX  
FUDGE BROWNIE MIX  
GF BROWNIE MIX  
GF BROWNIE MIX W/ CHOCOLATE CHIPS  
ORGANIC, GLUTEN FREE BROWNIE MIX  
GLUTEN FREE FUDGE BROWNIE MIX  
RED VELVET BROWNIE MIX W/ PEPPERMINT  
OTS GLUTEN FREE BROWNIE MIX

## Muffin Mixes

APPLE CINNAMON & BROWN BUTTER MUFFIN MIX  
HB PUMPKIN MUFFIN MIX  
VANILLA MUFFIN MIX  
LEMON CHIA MUFFIN MIX  
ANCIENT GRAIN POMEGRANATE MUFFIN MIX  
GF MUFFIN MIX  
APPLE CINNAMON MUFFIN MIX  
WHOLE WHEAT APPLE CINNAMON MUFFIN MIX

## Pancake/Waffle Mixes

BUTTERMILK  
EGGNOG TYPE  
PUMPKIN SPICE

WHOLE GRAIN  
GLUTEN FREE WHOLE GRAIN  
ANCIENT GRAIN  
GLUTEN FREE ANCIENT GRAIN  
HIGH PROTEIN  
GLUTEN FREE HIGH PROTEIN  
GLUTEN FREE

## Donut Mixes

OLD FASHIONED SOUR CREAM CAKE  
OLD FASHIONED CAKE  
CAKE  
GLUTEN FREE CAKE  
CINNAMON CAKE  
GLUTEN FREE CINNAMON CAKE  
RAISED  
FRITTER

## Glazes/Marinades/Seasonings

AL PASTOR GLAZE  
CHIMICHURRI SEASONING GLAZE  
WATERMELON TEQUILA GLAZE  
WATERMELON MARGARITA GLAZE  
HONEY GINGER SZECHUAN PEPPER GLAZE  
PINEAPPLE CHIPOTLE GLAZE  
LEMON HERB GLAZE  
BALINESE TYPE GLAZE  
BALSAMIC SALT & PEPPER GLAZE  
BALSAMIC SEASONING GLAZE  
BBQ SEASONING GLAZE GLUTEN FREE  
BÉARNAISE TYPE SEASONING GLAZE  
BLACK TEA SEASONING GLAZE  
BOURBON SEASONING GLAZE  
BROWN SUGAR MAPLE GLAZE  
BUFFALO SEASONING GLAZE GF  
BULGOGI GLAZE  
CARAMEL POPCORN GLAZE  
CHIMICHURRI GLAZE  
CHIPOTLE GLAZE  
CRACKED PEPPER AND BALSAMIC GLAZE  
CRANBERRY GLAZE  
CREAMY DILL GLAZE  
CUBAN-STYLE MOJO SEASONING GLAZE  
GARLIC HERB GLAZE  
GLUTEN FREE BBQ GLAZE  
GLUTEN FREE ORANGE MISO GLAZE  
GLUTEN FREE SWEET CHILI GLAZE  
GOCHUJANG GLAZE  
GUAJILLO GLAZE  
GUAVA GUAJILLO GLAZE  
HARISSA GLAZE  
HONEY BBQ SEASONING GLAZE  
HONEY MISO GLAZE  
HONEY MUSTARD SEASONING GLAZE  
HONEY PONZU GLAZE  
LEMON DILL GLAZE SEASONING  
LEMON GARLIC SEASONING GLAZE  
LEMON HERB GLAZE SEASONING  
MANGO ANCHO LIME GLAZE  
MAPLE BROWN SUGAR GLAZE  
MAPLE CHIPOTLE GLAZE  
MOJITO GLAZE  
MOJO DE AJO GLAZE  
MOLE GLAZE  
MOROCCAN GLAZE  
ORANGE CHICKEN SEASONING NATURAL GLAZE  
ORANGE GINGER GLAZE  
ORANGE JERK GLAZE  
ORANGE MISO GLAZE  
OTS SRIRACHA GLAZE  
PICCATA TYPE GLAZE  
PINEAPPLE CHIPOTLE GLAZE  
PINEAPPLE TERIYAKI GLAZE  
PONZU GLAZE SEASONING  
POUTINE GLAZE  
RED SOY SEASONING GLAZE  
ROASTED GARIC GLAZE  
SALSA VERDE GLAZE  
SAVORY SEASONING GLAZE  
SCAMPI GLAZE  
SMOKEY BBQ GLAZE

SMOKY HOT MUSTARD GLAZE  
SOY SEASONING GLAZE  
SUNDRIED TOMATO GLAZE  
TERIYAKI GLAZE  
ZAATAR SEASONING GLAZE  
GOCHUJANG MARINADE  
ZAATAR MARINADE  
AMARILLO MARINADE  
BAKED CHICKEN MARINADE  
BALINESE TYPE MARINADE  
BASIC CHICKEN MARINADE  
BASIC MARINADE  
BBQ MARINADE  
BEEF SLICE MARINADE  
BEER MARINADE  
BLACK TEA SEASONING MARINADE  
BON BON MARINADE  
BONE IN MARINADE  
BONE IN WING MARINADE  
BRAZILIAN FRANGO CHUASSCO MARINADE  
BUFFALO MARINADE  
BUFFALO WING MARINADE  
BUTTERY AND BASTED TYPE MARINADE  
CARIBBEAN MARINADE  
CARNE ASADA MARINADE  
RED CHAR SIU MARINADE  
CHEESY MARINADE  
CHICKEN MARINADE  
CHILI LIME MARINADE  
CILANTRO TEQUILA MARINADE  
CUBAN-STYLE MOJO SEASONING NATURAL MARINADE  
DARK CHUNK CHICKEN MARINADE  
DUKKAH MARINADE  
FAJITA MARINADE  
GARLIC GINGER MARINADE  
GARLIC MARINADE  
GARLIC PARM MARINADE  
GLUTEN FREE MARINADE  
GRILLED BEEF MARINADE  
GRILLED CHICKEN STRIPS MARINADE  
GRILLED PORK MARINADE  
HABENARO MARINADE  
HARISSA SEASONED MARINADE  
HEBS DE PROVENCE ORANGE MARINADE  
HONEY BBQ SEASONING MARINADE  
HONEY MISO MARINADE  
INDIAN CHICKEN MARINADE  
ITALIAN CHICKEN MARINADE  
KARA'AGE MARINADE  
LEMON HARISSA MARINADE  
LEMON PEPPER MARINADE  
MANGO HABANERO MARINADE  
MAPLE CHIPOTLE MARINADE  
MAPLE TERIYAKI MARINADE  
MARINADE FOR WHOLE GRAIN CHICKEN  
MEDITERRANEAN SEASONING-MARINADE  
MONGOLIAN BEEF MARINADE  
NUGGET MARINADE  
ORANGE CHICKEN SEASONING NATURAL MARINADE  
ORANGE GINGER MARINADE  
ORANGE JERK MARINADE  
PAKORA CHICKEN MARINADE  
PEPPER MARINADE  
PHILLY STEAK MARINADE  
PICKLE MARINADE SEASONING  
PRIME RIB MARINADE  
ROASTED GARLIC SEASONING/MARINADE  
SAVORY CHICKEN MARINADE  
SAVORY MARINADE  
SHAWARMA MARINADE  
SPICE MARINADE  
SPICY CILANTRO LIME MARINADE  
SMOKED PAPRIKA AND GARLIC MARINADE  
SPICY PAKORA CHICKEN MARINADE  
SRIRACHA MARINADE  
SWEET GARLIC MARINADE  
SZECHUAN MARINADE  
TEMPURA DARK MEAT CHICKEN MARINADE

TEQUILA AJI PANCA LIME MARINADE  
TERIYAKI MARINADE  
TIKKA MASALA MARINADE  
TURKEY MARINADE  
WHITE CHICKEN SLICE MARINADE  
ZAATAR SEASONING MARINADE

### Seasonings

JERK SEASONING  
CITRUS BASIL SEASONING  
HONEY HABANERO SEASONING  
VERDE SEASONING  
PAPAYA VERDE SEASONING  
LEMONGRASS SWEET THAI CHILI SEASONING  
MEYER LEMON TYPE ADOBO SEASONING  
SMOKED GOUDA AND GHOST CHILI SEASONING  
ITALIAN SEASONING  
BRUCHETTA SEASONING  
BUFFALO SEASONING  
BULGOGI BEEF SEASONING  
CAJUN SEASONING  
CHIPOTLE RANCH TYPE SEASONING  
CUBAN STYLE MOJO SEASONING  
GARLIC HERB SEASONING  
GARLIC DILL SEASONING  
SRIRACHA SEASONING  
JALAPENO RANCH SEASONING  
MONTREAL SEASONING  
TAJIN TYPE SEASONING  
HARISSA SEASONING  
LYCHEE RED CURRY SEASONING  
APPLE SEASONING  
BASIL PARMESAN TYPE SEASONING  
CILANTRO LIME SEASONING  
PIRI PIRI SEASONING  
BBQ SEASONING  
ADOBO SEASONING  
AMARILLO SEASONING  
ASIAN DRESSING SEASONING  
AUTUMN BERRY SEASONING  
BACON CHEESE TYPE SEASONING  
BACON SWEET ONION TYPE SEASONING  
BASIL MINT PISTOU SEASONING  
BLACK PEPPER SEASONING  
BLACKBERRY BBQ SEASONING  
BLOODY MARY SEASONING  
BLUE CHEESE SEASONING  
BOLD GARLIC HERB SEASONING  
BRAVA TOT SEASONING  
BREAKFAST SAUSAGE HASHBROWN SEASONING  
BREAKFAST TATER ROLLER SEASONING  
BRUSCHETTA FRIES SEASONING  
BRUSCHETTA SEASONING  
BUFFALO RANCH SEASONING  
BUFFALO SEASONING  
BUFFALO WING SEASONING  
BULGOGI BEEF SEASONING  
BULGOGI CHICKEN SEASONING  
BULGOGI SEASONING  
BUTTERMILK SEASONING  
CAJUN PEPPER SEASONING  
CHEDDAR CHEESE-TYPE SEASONING  
CHEESE PIZZA SEASONING  
CHESAPEAKE SEASONING  
CHIMICHURRI SEASONING  
CN BREAKFAST TOT SEASONING  
CN SAUSAGE SEASONING  
COUNTRY SEASONING  
CUBAN-STYLE SEASONING  
DORITOS NACHO CHEESE SEASONING  
EVERYTHING BAGEL SEASONING  
FAJITA SEASONING  
FOCACCIA SEASONING  
GARLIC BASIL SEASONING  
GARLIC DILL SEASONING  
GARLIC HERB SEASONING  
GARLIC PARMESAN TYPE SEASONING  
GOCHUJANG SEASONING

GREEN CURRY SEASONING  
GRILLED LEMON CAPER BUTTER SEASONING  
GUAVA GUAJILLO SEASONING  
HARISSA CHICKPEA SEASONING  
HARISSA ROASTED GARLIC SEASONING  
HB NACHO CHEESE TYPE SEASONING  
HB SRIRACHA SEASONING  
HB THAI SWEET CHILI SEASONING  
HEBS DE PROVENCE SEASONING  
HERB CAJUN SEASONING  
HONEY DIJON SEASONING  
HONEY HABANERO SEASONING  
HONEY MUSTARD AND TARRAGON SEASONING  
HOT DOG SEASONING  
JALAPENO CHEESE TYPE SEASONING  
JALAPENO POPPER TYPE TOT SEASONING  
JALAPENO RANCH SEASONING  
KENTUCKY SEASONING  
KOREAN BBQ SEASONING  
LATINO SEASONING  
LOW SALT CHEESE SEASONING  
LYCHEE RED CURRY SEASONING  
MANGO HABANERO SEASONING  
MANGO SALSA SEASONING  
MANGO SWEET & TANGY BBQ SEASONING  
MAPLE CHIPOTLE SEASONING  
MAPLE ORANGE SEASONING  
MAPLE TERIYAKI SEASONING  
MEATLESS MEATBALL SEASONING  
NATURAL FAJITA SEASONING  
MUSTARD HERB SEASONING  
NATURAL HERB SEASONING  
NATURAL STUFFING SEASONING  
ORANGE MISO HONEY SEASONING  
ORANGE MISO SEASONING  
ORGANIC APPLE SEASONING  
ORGANIC BASIL PARMESAN TYPE SEASONING  
ORGANIC BBQ SEASONING  
ORGANIC CILANTRO LIME SEASONING  
ORGANIC ITALIAN SEASONING  
ORGANIC MEXICAN SEASONING  
ORGANIC MEXICAN SEASONING W/ CHIPOTLE  
ORGANIC ROSEMARY SEASONING  
ORGANIC SAVORY SEASONING  
ORGANIC SWEET CHILI THAI SEASONING  
ORGANIC TERIYAKI SEASONING  
PAELLA SEASONING BLEND  
PAPAYA VERDE SEASONING  
PARMESAN HERB SEASONING  
PERUVIAN STYLE SEASONING  
PESTO SEASONING  
PINEAPPLE SAMBAL SEASONING  
PIRI PIRI SEASONING  
PIZZA SEASONING  
PONZU SEASONING  
POTATO SEASONING  
POULTRY SEASONING  
POUTINE SEASONING  
RANCH DRESSING SEASONING MIX  
RANCH SEASONING  
REUBEN SEASONING  
RED CURRY SEASONING  
RENDEZVOUS RIB SEASONING BLEND  
ROASTED GARLIC PARMESAN SEASONING  
ROASTED RED PEPPER BALSAMIC  
ROCKEFELLER SEASONING  
ROSEMARY OLIVE SEASONING  
ROSEMARY CITRUS SEASONING  
ROSEMARY GARLIC PEPPER SEASONING  
ROSEMARY HONEY MUSTARD DIP  
ROSEMARY SEASONING  
ROSEMARY STEAKHOUSE SEASONING  
SAVORY HERB SEASONING  
SAUSAGE SEASONING  
SEASALT AND VINEGAR SEASONING  
SEA SALT BLACK PEPPER TOT SEASONING  
SHAWAMA SEASONING  
SMOKED GOUDA AND GHOST CHILI SEASONING  
SMOKED PAPRIKA SEASONING  
SMOKEHOUSE MAPLE SEASONING

SMOKEY BBQ SEASONING  
SMOKEY MANGO BBQ SEASONING  
SMOKEY, SWEET AND SPICY BBQ SEASONING  
SOFRITO SEASONING  
SOUR CREAM AND CHEESE TYPE SEASONING  
SOUR CREAM AND CHIVE TYPE SEASONING  
SOUR CREAM AND ONION FLAVORED SEASONING  
SOUR CREAM TYPE SEASONING  
SOUTHWEST SEASONING  
SOUTHWEST CHIPOTLE SEASONING  
SPICY CHICKEN SEASONING  
SPICY GARLIC BUTTER SEASONING  
SPICY LEMON SEASONING  
SPICY ORANGE SEASONING  
SPICY SMOKE PAPRIKA PINEAPPLE SEASONING  
SPINACH ARTICHOKE DIP BASE SEASONING  
SRIRACHA BREAD STICK SEASONING  
SRIRACHA NUT MIX SEASONING  
SRIRACHA SEASONING  
SWEET BBQ SEASONING NATURAL  
SWEET & TANGY BBQ SEASONING  
SWEET BREAKFAST HASHBROWN SEASONING  
SWEET CORN & JALAPENO SEASONING  
SWEET ONION SEASONING  
TACO SEASONING  
TAJIN TYPE SEASONING  
TEX MEX TYPE SEASONING  
THAI CHILI TOT SEASONING  
TOMATILLO & ROASTED GARLIC SEASONING  
TOMATO BASIL SEASONING  
WHITE HONEY BBQ SEASONING  
ZESTY LIME & CILANTRO SEASONING



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