



PANCAKE & BELGIAN WAFFLE MIX

INGREDIENTS: ENRICHED BLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE, MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, BAKING POWDER (CORN STARCH, SODIUM BICARBONATE, SODIUM ALUMINUM SULFATE, MONOCALCIUM PHOSPHATE), SPICES, BAKING SODA, SALT. **CONTAINS: WHEAT**

WHOLE WHEAT PANCAKE & WAFFLE MIX

INGREDIENTS: WHOLE GRAIN WHEAT FLOUR, SUGAR, BAKING POWDER (CORN STARCH, SODIUM BICARBONATE, SODIUM ALUMINUM SULFATE, MONOCALCIUM PHOSPHATE), SPICES, BAKING SODA, SALT. **CONTAINS: WHEAT**



PANCAKE & BELGIAN WAFFLE MIX



SPECIFICATIONS:

Pouch Dimension: 5.9" x 8.6" x 2.1"

Storage: Ambient light; Cool & dry location away from heat sources or direct sunlight.

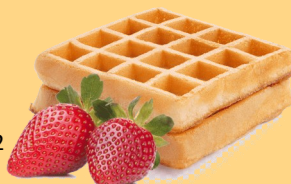
Case Mix Policy: Vendors are permitted to mix a case of 12 using bundles of four (4).

WHOLE WHEAT PANCAKE & WAFFLE MIX



PANCAKE & WAFFLE MIX BENEFITS

- ✓ Heritage-inspired recipe mix made in small batch quantities
- ✓ Wholesome ingredients with MINIMAL food processing
- ✓ No food additives, preservatives, trans-fats or high fructose corn syrup solids
- ✓ Vegan Friendly Recipe
- ✓ Quick preparation with light & fluffy results
- ✓ Highly adaptable to a variety of comfort food recipes



Contact: Lori Smith, Co-Owner **Phone:** (331) 472.0932

Email: custserv@downhomebakery.com

WHOLESALE DETAILS

Wholesale Pricing: Case (12): \$ **FREE SHIPPING OVER \$100**
Minimum order quantity of (1) case = 12 UNITS

Shelf Life: 10 - 12-months; Processed in small batch quantities.

Promotions: Foster's Heritage-Inspired Sweets & Mixes is happy to collaborate creative & strategic promotions that help with store sell-throughs, such as: BOGO deals, holiday promotions and bundle deals.

Target Market: For consumers who want more natural ingredients in the foods they consume; **Consumers who want more wholesome convenience food options.**

Order Processing & Turnaround Times: We pride ourselves on fast 5-day processing and the fastest mail carrier shipping or local delivery.

2024-08-14

Why use Foster's Pastry Mixes ?

Our heritage-inspired pastry mixes are **NATURALLY** crafted just the way a beloved family member would make them & only requires a few key ingredients to make.

5-MIN PREP TIME

A REMINISCENT TASTE OF FAMILY HISTORY IN EVERY BITE !



Craft your favorite family recipes effortlessly with Foster's heritage-inspired mixes, blending tradition with simplicity.



PASTRY MIX BENEFITS

- ✓ Heritage-inspired recipe mix made in small batch quantities
- ✓ Wholesome ingredients with MINIMAL food processing
- ✓ **No unnecessary food additives**
- ✓ Mix & form pastry dough within 5-minutes or less!
- ✓ Quick set-up eliminates long intervals in the kitchen
- ✓ Highly customizable by the consumer
- ✓ Spanish labels available for pie & empanada pastry mixes!

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Order Processing & Turnaround Times: We pride ourselves on fast 4-day processing and the fastest mail carrier shipping or local delivery.

SCAN ME



SPECIFICATIONS:

Pouch Dimension: 5.9" x 8.6" x 2.1"

Storage: Ambient light; Cool & dry location away from heat sources or direct sunlight.

Shelf Life: 10 - 12 months; Contingent on storage & processed in small batch quantities.



Our pastry crust mixes are tender, flaky & the perfect foundation to a variety of recipes!

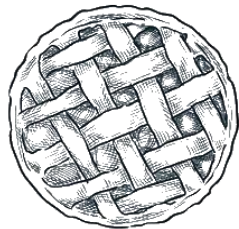


PREMIUM FLAKY PIE CRUST MIX

Our own original heritage-inspired pastry mix is the perfect foundation to a myriad of short-flake crust recipes.

INGREDIENTS: ENRICHED BLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE, MONONITRATE, RIBOFLAVIN, FOLIC ACID), VEGETABLE SHORTENING BLEND (WITH MONO & DIGLYCERIDES ADDED; TBHQ & CITRIC ACID ADDED TO HELP PROTECT FLAVOR), SUGAR, NONFAT MILK, SALT.
CONTAINS: WHEAT, SOYBEAN OIL & MILK

PREMIUM FLAKY PIE CRUST MIX



MEZCLA DE MASA DE PASTEL HOJALDRADA PREMIUM

Nuestra mezcla de pastelería original inspirada en el patrimonio es la base perfecta para una gran variedad de recetas de masa de hojuelas cortas.

INGREDIENTES: HARINA DE TRIGO BLANQUEADA ENRIQUECIDA (HARINA DE TRIGO, NIACINA, HIERRO REDUCIDO, TIAMINA, MONONITRATO, RIBOFLAVINA, ÁCIDO FÓLICO), MANTEQUILLA VEGETAL (CON MONO Y DIGLICÉRIDOS AÑADIDOS; BHA, BHT AÑADIDOS PARA AYUDAR A PROTEGER EL SABOR), AZÚCAR, SABORIZANTE NATURAL, SIN GRASA LECHE, SAL.
CONTIENE: TRIGO, SOJA Y LECHE

MEZCLA DE MASA DE PASTEL HOJALDRADA PREMIUM

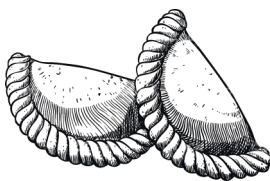


PREMIUM TART SHELL CRUST MIX

This French pastry crust, known as Pâte Sucrée, is a hybrid of cookie dough & a short-flake pastry crust and we've made it deliciously simple to make.

INGREDIENTS: ENRICHED BLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE, MONONITRATE, RIBOFLAVIN, FOLIC ACID), VEGETABLE SHORTENING BLEND (WITH MONO & DIGLYCERIDES ADDED; TBHQ & CITRIC ACID ADDED TO HELP PROTECT FLAVOR), SUGAR, NATURAL FLAVORING, NONFAT MILK, SALT. **CONTAINS: WHEAT, SOYBEAN & MILK**

PREMIUM TART SHELL CRUST MIX



PREMIUM EMPANADA DOUGH MIX

Our Spanish heritage pastry mix always has a tender bite. Enhance the flavor with orange juice, chicken or beef stock for a bold, authentic flavor.

INGREDIENTS: ENRICHED BLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE, MONONITRATE, RIBOFLAVIN, FOLIC ACID), VEGETABLE SHORTENING BLEND (WITH MONO & DIGLYCERIDES ADDED; TBHQ & CITRIC ACID ADDED TO HELP PROTECT FLAVOR), SUGAR, NATURAL FLAVORING, NONFAT MILK, SALT. **CONTAINS: WHEAT, SOYBEAN & MILK**

PREMIUM EMPANADA DOUGH MIX



MEZCLA DE MASA DE PARA EMPANADAS PREMIUM

La mezcla de masa de pastelería de herencia española se puede mejorar con jugo de naranja o caldo de pollo para obtener un sabor audaz.

INGREDIENTES: HARINA DE TRIGO BLANQUEADA ENRIQUECIDA (HARINA DE TRIGO, NIACINA, HIERRO REDUCIDO, TIAMINA, MONONITRATO, RIBOFLAVINA, ÁCIDO FÓLICO), MANTEQUILLA VEGETAL (CON MONO Y DIGLICÉRIDOS AÑADIDOS; BHA, BHT AÑADIDOS PARA AYUDAR A PROTEGER EL SABOR), AZÚCAR, SABORIZANTE NATURAL, SIN GRASA LECHE, SAL.
CONTIENE: TRIGO, SOJA Y LECHE

MEZCLA DE MASA DE PARA EMPANADAS PREMIUM

Get Back to the Basics!™

2024-08-04



Get Back to the Basics!™

OLD FASHIONED WHITE & WHOLE WHEAT BREAD MIXES

Bake your homemade breads faster with our **one-time, quick proofing yeast bread mixes**. Our mixes are easy to handle, easy to customize and streamlined for a quick set-up with a couple of key ingredients for preparation.



OLD FASHIONED WHITE BREAD MIX



SPECIFICATIONS:

Pouch Dimension: 5.9" x 8.6" x 2.1"

Storage: Ambient light; Cool & dry location away from heat sources or direct sunlight.

Shelf Life: 10 - 12 months; Processed in small batch quantities

Case Mix Policy: Vendors are permitted to mix a case of 12 using bundles of four (4).



OLD FASHIONED WHOLE WHEAT BREAD MIX



INGREDIENTS: ENRICHED BLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE, MONONITRATE, RIBOFLAVIN, FOLIC ACID), SUGAR, YEAST (SORBITAN MONOSTEARATE, ASCORBIC ACID), SALT.
CONTAINS: WHEAT

INGREDIENTS: WHOLE GRAIN WHEAT FLOUR, SUGAR, YEAST (SORBITAN MONOSTEARATE, ASCORBIC ACID), SALT.
CONTAINS: WHEAT

HOMEMADE BREAD MIX BENEFITS

- ✓ Heritage-inspired recipe mix made in small batch quantities
- ✓ Wholesome ingredients with MINIMAL food processing
- ✓ No food additives, preservatives, trans-fats or high fructose corn syrup solids
- ✓ Vegan Friendly Recipe
- ✓ Mix & form bread dough within 10-minutes!
- ✓ Works perfectly in a 2-lb. bread machine
- ✓ Highly customizable by the consumer



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WHOLESALE DETAILS

Wholesale Pricing: Case (12): \$ **FREE SHIPPING OVER \$100**
Minimum order quantity of (1) case = 12 UNITS

Promotions: Foster's Heritage-Inspired Sweets & Mixes is happy to collaborate creative & strategic promotions that help with store sell-throughs, such as: BOGO deals, holiday promotions and bundle deals.

Target Market: For consumers who want more natural ingredients in the foods they consume; **Consumers who want more wholesome convenience food options.**

Order Processing & Turnaround Times: We pride ourselves on fast 4-day processing and the fastest mail carrier shipping or local delivery.



Get Back to the Basics!

VINTAGE CANDY BENEFITS

✓ Heritage-inspired recipes made in small batch quantities to preserve the authenticity of flavor

✓ Made with high-quality, wholesome ingredients with MINIMAL food processing & **NO FOOD ADDITIVES or PRESERVATIVES**

Case Mix Policy: Vendors are permitted to mix a case of 12 using bundles of four (4).

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WHOLESALE DETAILS

Minimum order quantity of 12 pouches = (1) case

Wholesale Pricing: Peanut Brittle (7 oz. per pouch) - \$ /case,
 Cinnamon Candied Pecans (8 oz. per pouch) - \$ /case,
 Southern-Style Pecan Pralines (6.25 oz. per pouch - \$ /case

Shelf Life: 10-months **WITH THE EXCEPTION OF THE PECAN PRALINES** that have a 3-week shelf life; Pralines will start to recrystallize, making them less creamy but still enjoyable. Pralines freshness can be preserved by REFRIGERATION UP TO 3-MONTHS or FROZEN UP TO 6-MONTHS. **KEEP CANDIES AWAY FROM DIRECT SUN OR HEAT SOURCE AND STORE IN A COOL & DRY LOCATION.**

Order Processing & Turnaround Times: We pride ourselves on fast 5-day processing and the fastest mail carrier shipping or local delivery.

