

Bakery Mix Blending

Let Newly Weds Foods manage your blending needs so you can...

- Spend less time batching ingredients
- Increase throughput
- Reduce labor
- Be assured of consistency between batches



Newly Weds Foods

- Manufacturer of custom & proprietary blends for the food processing industry
- Custom blending capabilities for a wide variety of bakery mixes and bases
- "Superior" AIB audit score
- State of the art technology and equipment
- Quick turns on sample requests and orders
- Packaging in sizes to meet your production needs
- Access to Newly Weds Foods' resources including:
 - Purchasing
 - Regulatory Technical & Information Services
 - Quality Assurance & Quality Control

Bakery & Applied Research Team

- Your resource for product development and technical support
- Highly experienced in formulating breads, English muffins, and dry bakery mixes including both chemically leavened and yeast leavened products
- Trained by the American Institute of Baking
- Active members of the American Association of Cereal Chemists International and Institute of Food Technologists
- Supplied with equipment capabilities for baking, proofing, mixing, sheeting & dough forming, and instrumentation for product analysis and evaluation

Products Featured At Dairy-Deli-Bake 2016



Pumpkin Muffins

A light and airy blend of pumpkin and classic spices.

Pumpkin Cinnamon Roll Blend

A seasonal twist on a favorite comfort food, made with real pumpkin and warm spices.



Pumpkin Spice Blondie

The chewy sweetness of a brownie but with a delightful pumpkin spice flavor.

51% Whole Grain Bread

A whole wheat based bread blend with functional ingredients, whole grains and seeds is formulated for multiple bakery applications.



Gluten Free Pumpkin Cupcake Mix

Rich, velvety and flavorful pumpkin cupcakes with the added benefit of being gluten free.

Gluten Free Cheese Bread

A savory cheese flavor combined with the versatility to prepare as a full loaf or muffins makes this a crowd pleaser for any group.

