



CREATE MORE

CREATE MORE WITH LESS TIME, EFFORT, AND WEIGHT OF ICING. OUR AERATION PROCESS ALLOWS US TO ACHIEVE LOWER SPECIFIC GRAVITY THAN COMPETITORS, INCREASING YIELD AND MAKING OUR BUTTERCREMES EASIER TO USE.

HIGH-QUALITY INGREDIENTS

OUR FILLINGS ARE MANUFACTURED WITH THE HIGHEST QUALITY INGREDIENTS IN VAST ARRAY OF FLAVORS AND FRUIT CUTS TO ACCOMMODATE A WIDE RANGE OF APPLICATION NEEDS, ENABLING YOU TO CREATE TRULY DELICIOUS BAKERY CREATIONS.

SMOOTHEST MOUTHFEEL

OUR ICING OFFERS THE SMOOTHEST MOUTHFEEL THANKS TO OUR IN-PLANT SUGAR GRINDING PROCESS, WHICH PROVIDES THE FINEST GRANULATION COMMERCIALY AVAILABLE.

BROAD RANGE

BRILL OFFERS A BROAD OF OPTIONS TO FIT JUST ABOUT ANY APPLICATION: FOR PREMIUM APPLICATIONS, THINK CROWN; FOR BAKING WITH SMALLER CUTS, CHOOSE FRUITFUL; FOR COST-EFFECTIVENESS, PICK VARIETY, AND FOR CLEAN INGREDIENTS, ITS ALWAYS SIMPLICIOUS.



ASK YOUR FAVORITE FOODS OR MTFB SALES REP ABOUT STAPLE
ITEMS THAT WILL HELP YOUR BUSY BAKERS!

WWW.FAVORITEFOODS.COM
(603) 692-4990