

DIGITAL BROCHURE

Your name on the box. Our bakery behind it.

Co-packing from our Irwindale wholesale bakery — tart shells, filled programs, fillo, cakes, and pastry. SQF certified. You keep the brand, the recipe, and the customer. We mix, deposit, form, bake, freeze, and pack.



IN-HOUSE

Capabilities

Mixing — dough and batter to spec

Depositing — accurate fill weights

Forming — shells, shapes, laminated formats

Baking — even color across the lot

Freezing — stable finish and ship

Packing — retail and foodservice, your label

ON THE LINE

What we run

Butter tart shells — custom or catalog

Filled tarts: custard, fruit, chocolate

Frozen cakes for foodservice and retail

Fillo dough, kataifi, and baklava

Puff pastry shells

Private label on SKUs we already bake

PROCESS

Six simple steps

Consultation — volume, format, allergens, pack

Proposal — scope, MOQ, cost, confidentiality

Samples — crust, fill, bake, and pack locked

Production — scheduled frozen runs in Irwindale

Quality — checks and the certificates buyers ask for

Delivery — frozen freight and reorder support

START A BRIEF

**Product must
sit in SQF scope.
Recipes stay yours.**

Volume, format, timeline, and brand requirements. We assess fit, quote, sample, and run. Confidentiality in writing. Spec sheets and certificates travel with the load.