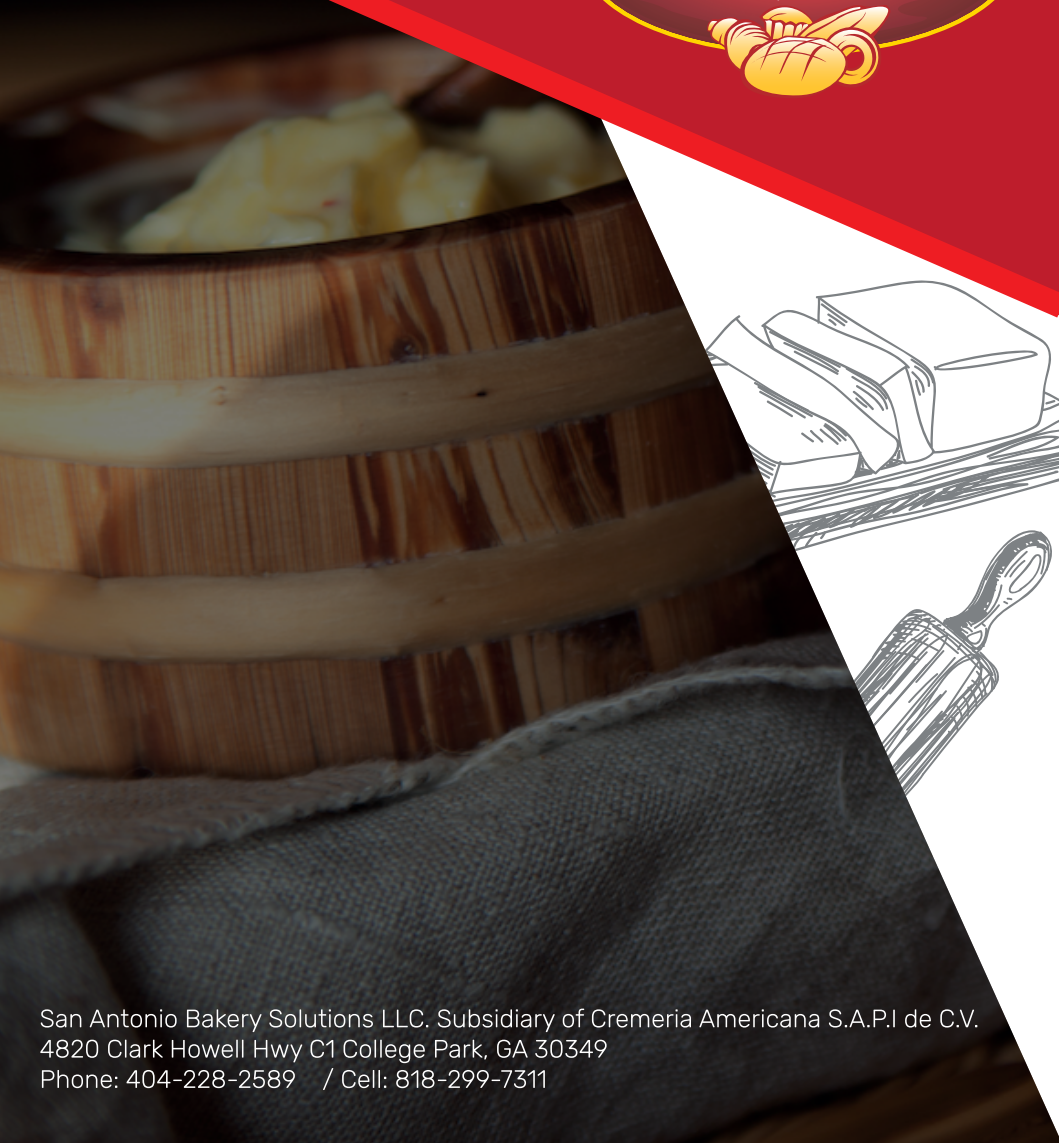


[www.cremeria-americana.com](http://www.cremeria-americana.com)

# OUR PRODUCTS



San Antonio Bakery Solutions LLC. Subsidiary of Cremeria Americana S.A.P.I de C.V.  
4820 Clark Howell Hwy C1 College Park, GA 30349  
Phone: 404-228-2589 / Cell: 818-299-7311

## GLORIA UNSALTED BUTTER

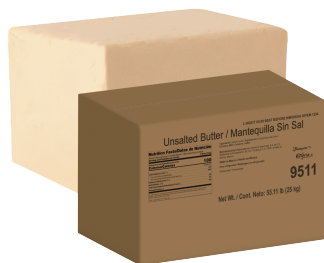
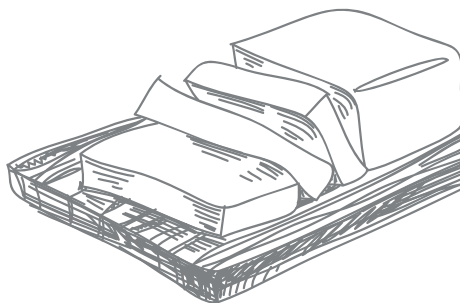


Unsalted butter derived exclusively from cream.

Our Butter is the leading brand since 1926 in Mexico. From savory sauces to baked goods, Gloria Butter adds pure, rich flavor to a variety of menu applications. Our butter starts with fresh cream, which gives a pleasing buttery flavor in all of your recipes.

### *Suggested uses:*

Our butter is suitable for meeting the requirements of the food industry. It is the perfect choice for baking and confectionery: flour tortillas, doughs, cookies, cakes, Viennese pastries, and even ice cream production.



#### **Gloria Butter**

**Product Code:** 9511



Contains: **Net. Wt. 55.11 lb**



Shelf life: **6 months**



#### **Gloria Process Butter**

**Product Code:** 1231



Contains: **Net. Wt. 22 lb**  
**(10 pieces of 2.2 lb)**



Shelf life: **10 months**

#### **Gloria Unsalted Butter**

**Product Code:** 9512



Contains: **Net. Wt. 10 lb**  
**(10 pieces of 1 lb)**



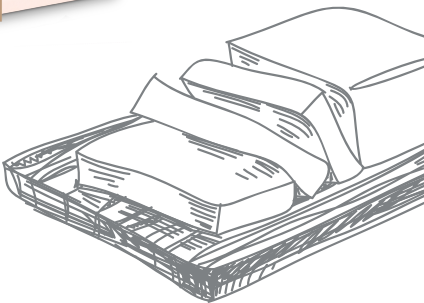
Shelf life: **6 months**

# NONNA BAKERY BLEND



## Bakery Blend

Our Nonna Bakery Blend is made with milk fat blended with vegetable oil to provide a smooth, creamy textured butter alternative. It has been made to meet the requirements of the applications as well as our customers individual needs.



### Product Code: 2257



Contains: **Net. Wt. 10 lb (10 pieces of 1 lb)**  
Shelf life: **6 months**



Keep refrigerated (35.6°F to 44.6°F),  
away from foreign odors and other  
contaminants.

# SAN ANTONIO BAKERY MARGARINE

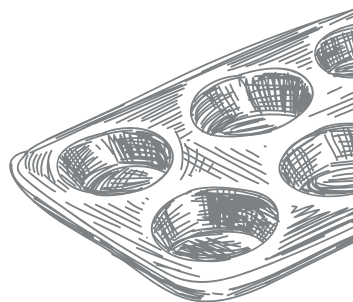


Margarine with a buttery flavor and yellow color.

Our margarine has the highest quality you can find on the market. We are a leading supplier of laminating margarines and fats with high plasticity for Viennoiserie, Danish, and Puff Pastry.

## Suggested uses:

Especially suitable for the production of danish pastries and other pastry products.  
No trans fat.



### San Antonio Bakery Margarine

**Product Code: 2225**



Contains: **Net. Wt. 22.05 lb**  
**(10 pieces of 2.205 lb)**



Shelf life: **6 months**



### San Antonio Bakery Margarine

**Product Code: 2231**



Contains: **Net. Wt. 50 lb**  
**(1 block of 50 lb)**



Shelf life: **6 months**



### San Antonio Puff Pastry Margarine

**Product Code: 2227**



Contains: **Net. Wt. 22 lb**  
**(10 pieces of 2.2 lb)**



Shelf life: **6 months**



# GLORIA CREAM CHEESE



Our richly flavored Gloria Cream Cheese with subtle tart notes, is perfect to utilize in both sweet and savory dishes. Its smooth creamy texture make it the kitchen, cake shop, and bakery's best option on the market.

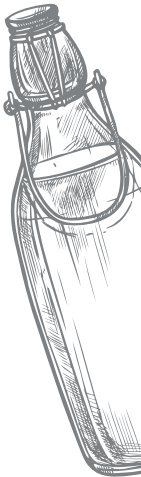
***Suggested uses:***

Sushi	Cakes
Crepes	Bagels
Cheesecake	Buns



Shelf life: **8 months**

Keep refrigerated (34°F to 39°F).  
Once opened, consume within 10 days.



**Product Code:** 7407 |



Contains: **Net. Wt. 3 lb**



**Product Code:** 7404 |



Contains: **Net. Wt. 15 lb**

## LECHEF VANILLA FILLING PUDDING FOR PASTRY



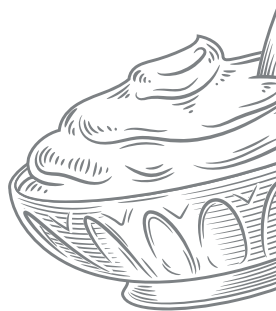
Our LeChef Vanilla Filling Pudding for Pastry has an intense vanilla flavor, and a smooth homogenous texture that will give your creations a clean presentation and stability in all applications, which makes it ideal for baked goods, pastries, and confectioneries.

It is ideal for applying and decorating directly on finished products.

It is designed to withstand baking temperatures up to 428°F, without affecting its functionality or flavor.

### *Suggested uses:*

Decorating breads, cakes, and desserts.  
Filling for breads, cakes, and desserts, before or after baking.



Shelf life: **6 months**

Keep refrigerated once opened.

**Product Code: 7104**



Contains: **Net. Wt. 12.23 lb**  
**(6 pieces of 2.205 lb)**

