

IMAGINE YOU'RE BITING INTO A
FRENCH TOAST DONUT.

CRUNCH, CHEW,
RELISH

THE PRALINE PECANS;
SAVOR THE MAPLE GLAZE.

**THAT'S NO
ORDINARY DONUT.**

WITHOUT PARKER PRODUCTS, IT WOULD BE.



OUR R&D TEAM WORKS
CONTINUOUSLY TO

DEVELOP
ON-TREND PRODUCTS

AND ENSURE THAT WE
MEET CUSTOMER SPECIFICATIONS.

MANY OF OUR
PRODUCTS CAN BE MADE

ALL-NATURAL,
ORGANIC, GMO-FREE,
— OR FREE OF —
COMMON ALLERGENS.

WE OPERATE A

**PEANUT-FREE
FACILITY**
AND ARE
100% PHO-FREE



CAPABILITIES



BAKING

Our line of ingredients includes everything that adds value to a baked good: inclusions, coatings, icings, toppings, and fillings.



DAIRY

We offer ingredients targeted at the needs of dairy brands: inclusions, grinds, coatings, fruit preps, flavor bases, swirls, ribbons, and variegates.



BEVERAGE

We provide beverage mix-ins, flavor bases, drizzles, toppings, and grinds that help drinks move from intriguing line extensions to essential parts of consumer lifestyles.



CONFECTIONERY

Our inclusions, fillings, toppings, and grinds help confectioners build their product lines and create delicious, exciting candies.



RTE & SNACK

We support many leading brands in the ready-to-eat and snack industries with sweet and savory inclusions, ready-to-eat items, dressings, toppings, and grinds.



FOODSERVICE

Parker can pack any of our ingredients in a variety of formats to meet the needs of foodservice brands, whether you order from our Dot Foods list or our expanded inventory for clients ordering at larger minimums.



Parker's food safety programs include kill step validation studies, environmental pathogen monitoring, and external kill step validation of inbound materials.

IMAGINE SCOOPING INTO A MILKSHAKE
TOPPED WITH BROWNIE CHUNKS
LAYERED WITH SWIRLS OF FUDGE

DELIGHT IN EACH BITE OF CHEWY BROWNIE

SAVOR EACH DECADENT SIP

CREATE AN INDULGENT
EXPERIENCE
WITH PARKER PRODUCTS
BAKED INCLUSIONS

BAKED INCLUSIONS: ENDLESS POSSIBILITIES TO INTRIGUE



WHY BAKED INCLUSIONS?
Ice Cream, Cake, Cookies, and Pie
LEAD DESSERT MENUS
AS DISH FAVORITES

#1 ICE CREAM

#2 CAKE (+8% menu incidence)

#3 COOKIES (+7% menu incidence)

#4 PIE

CONSUMERS SEEK
INDULGENT
LOADED — AND —
LAYERED
WITH THEIR DESSERTS

Source: Mintel Menu Insights, Q3 2015-Q3 2017



AT PARKER PRODUCTS:

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OUR R&D TEAM
CONTINUOUSLY
DEVELOPS
ON-TREND PRODUCTS
— AND MEETS —
CUSTOMER SPECIFICATIONS.



OUR MARKETING DEPARTMENT
PROVIDES INSIGHTFUL
MARKET RESEARCH
— AND IDENTIFIES —
**BUSINESS GROWTH
OPPORTUNITIES**
FOR OUR CUSTOMERS.

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MANY BAKED INCLUSIONS CAN BE
MADE KOSHER,
ALL-NATURAL,
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BAKED INCLUSIONS

From rich brownie to chewy cookie pieces, baked inclusions add delightful texture and delectable flavors to foods and beverages.

VARIETIES:

- Brownie pieces
- Cookie pieces
- Cake pieces
- Pie crust pieces and more

APPLICATIONS THAT INTRIGUE

FOODSERVICE QSR

Vanilla milkshake mixed with strawberries and pound cake pieces

CONFECTIONERY

Milk chocolate bark with chocolate chip cookie pieces



BEVERAGE

Cinnamon spiced latte, whipped topping, caramel drizzle, and snickerdoodle crumble

BAKING

Vanilla cupcake with raspberry filling and vanilla buttercream icing, garnished with sugar cookie pieces

DAIRY

Chocolate ice cream mixed with chocolate cake pieces, praline pecans, and swirls of chocolate frosting

A variety of packaging options are available, and sizing varies depending upon customer need.

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Food safety programs include kill step validation, environmental pathogen monitoring, and a SQF Level 2 certified facility.

IMAGINE YOU'RE BITING INTO A
STRAWBERRY TOPPED DONUT.

CRUNCH, CHEW,
RELISH

THE VANILLA GLAZE;
SAVOR THE STRAWBERRY TOPPING.

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BAKING INGREDIENT SYSTEMS



INCLUSIONS

Our inclusions work in both pre-bake and post-bake applications. We offer proprietary bake-in ingredients that perform very well, maintaining piece identity and contributing texture, color, and flavor.



COATINGS

Our coatings contribute flavor, texture, and visual appeal to donuts, cake pops, cookies, and more. We offer coatings in flavors both traditional and trendy, from chocolate and caramel to yogurt and a number of fruit flavors.



ICINGS

Baked goods like doughnuts and cakes receive a pleasing crunch and additional layer of flavor and color with our icings. All our icing products perform well in a variety of uses, and we offer ingredients in a full spectrum of flavors.



TOPPINGS

Whether you want to add a splash of color or a layer of natural ingredients to your baked products, Parker can help. Our toppings for baked goods range from flavored sprinkles and sanding sugars to several flavors of granola and a variety of pralined nuts and seeds.



FILLINGS

Our fillings provide a burst of flavor and consumer appeal to doughnuts, cupcakes, and more. We offer fruit flavors as well as chocolate and other confections to support your desired application.

CAPABILITIES

- Pre-bake and post-bake
- Batter and dough
- Moisture barrier
- Shelf stable and freeze/thaw
- Non-GMO, organic, preservative-free



Parker's food safety programs include kill step validation studies, environmental pathogen monitoring, and external kill step validation of inbound materials.

IMAGINE YOU'RE SIPPING AN
ICED S'MORES LATTE.

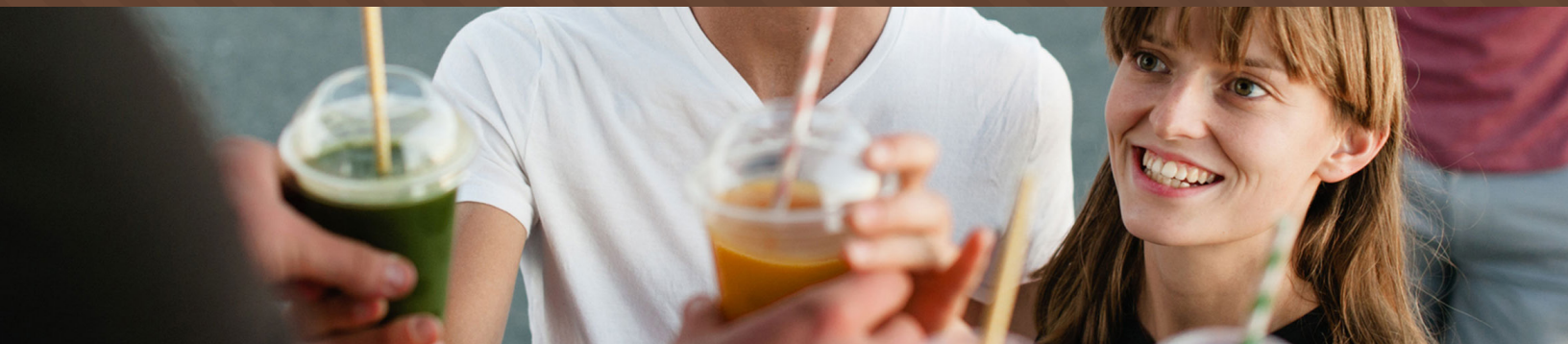
.....
**RELISH, SWIRL,
SWALLOW**

THE CHOCOLATE SYRUP;
CHEW THE GRAHAM CRACKER GRIND.

.....
**THAT'S NO
ORDINARY DRINK.**



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BEVERAGE INGREDIENT SYSTEMS



MIX-INS

Our mix-ins contribute texture and flavor to specialty beverages. From adding a ribbon of syrup in coffee drinks to suspending fruit-flavored ingredients in smoothies, we add value to beverages of all types.



DRIZZLES

Drizzles from Parker add dimension, color, and flavor to hot beverages. Our offerings include chocolate, red velvet, caramel, and more—giving your applications an extra layer of consumer appeal.



TOPPINGS

Exciting, delicious toppings are a key element of making specialty beverages appealing to the consumer's palate, eye, and smartphone lens. Our toppings add value to both hot and cold beverages. Add sprinkles to a cappuccino or suspend inclusions in a smoothie for enhanced flavor and texture.



FLAVOR BASES

From seasonal lattes to flavored ice teas, Parker provides flavor systems that support leading specialty beverages across the industry. Our beverage flavor systems include traditional favorites like vanilla, raspberry, and peppermint as well as more unusual beverage flavors like Irish cream, macadamia, and mango.



GRINDS

Our grinds serve as an indulgent, exciting topping on specialty beverages. Top your coffee beverages with our candy cane or shortbread cookie grind with seasonal flavors for an exciting LTO, or use our pretzel grind to give a drink a compelling sweet and salty flavor profile.

CAPABILITIES

- Various viscosity and pH levels
- Dissolved and suspended ingredients
- Moisture barrier
- Non-GMO, organic, preservative-free
- Portion packs, bulk packs, retail shakers, shaker lids

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IMAGINE YOU'RE BITING INTO A
SALTED TOFFEE TRUFFLE.

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CRUNCH, CHEW,
RELISH

THE HANDMADE CANDY;
SAVOR THE CHEWY CENTER.

.....

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CONFECTIONERY INGREDIENT SYSTEMS



INCLUSIONS

Parker adds value to truffles and barks with a variety of creative inclusions. Our core line of candy pieces complements dark, milk, and white chocolate with flavors like maple, prickly pear, and mint. Any of our praline nuts can also contribute to confections.



GRINDS

Our specialty praline nuts and seeds are ground to appropriate sizes for truffles and barks, including hazelnut, pecan, and others. We also provide pretzel grinds and small candy pieces in a range of flavors designed for confectionery.



TOPPINGS

We provide nut and candy toppings for candy applications including truffles, bars, candy apples, and more. Ranging from candy cane grind to hazelnut pieces to lemon flakes, our products give your chosen applications an extra layer of flavor, texture, and color.



FILLINGS

We offer a variety of fillings for confectionery, helping you surprise consumers with culinary flavors inside creative truffles. Filling flavors range from traditional chocolate and marshmallow bases to orange and key lime.

CAPABILITIES

- Controlled water activity
- Manufacturing or retail
- Variety of viscosity levels
- Non-GMO, organic, preservative-free
- Shelf life requirements



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IMAGINE YOU'RE BITING INTO A
SOUR CHERRY ICE CREAM CONE.

.....

**RELISH, SMACK,
SWALLOW**

THE CHERRY RIBBON;
SAVOR THE TANGY FLAVOR.

.....

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DAIRY INGREDIENT SYSTEMS



INCLUSIONS

Parker was founded to provide inclusions to the dairy industry, and we have maintained our expertise in this area ever since. We offer inclusions for dairy products, from colorful candy pieces to nuts and granola, allowing you to create new, specialty flavors, keeping your customers engaged and building your brand.



SWIRLS, RIBBONS, AND VARIEGATES

Ice cream gets some of its greatest appeal from our swirls, ribbons, and variegates. We provide flavors ranging from candy and spice flavors like fleur de sel caramel, black licorice, and cinnamon to fruit like key lime, strawberry, and coconut to more unusual ingredients like our unique pretzel and molasses variegates.



FLAVOR BASES

Our flavor bases contribute to intriguing, successful products throughout the dairy industry. From egg custard ice cream to watermelon sorbet, we offer flavors both indulgent and culinary with modest usage rates and consistent quality.



COATINGS

We provide chocolate, caramel, yogurt, and other coatings for dairy applications. Our ingredients can coat inclusions or be used on the outside of an application.



FRUIT PREPS

Parker's creative fruit preps support line extensions and seasonal flavors. Fruit flavors are among the most trendy directions for indulgent dairy products like ice cream and frozen custard, and Parker supports these trends with preps like our pear apple tarragon and others.



GRINDS

We grind popular baked items and candies like chocolate cookies or peppermints to your desired size, contributing texture, flavor, and consumer appeal to dairy items as a topping or inclusion.

CAPABILITIES

- Hard pack, novelty, soft serve, refrigerated
- Manufacturing or retail
- Moisture barrier
- Various viscosity levels
- Non-GMO, organic, preservative-free



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YOU'RE DIGGING INTO A
BAG OF SPICED NUTS.

CRUNCH, CHEW,
RELISH

THE PECANS & CASHEWS;
SAVOR THE HOT PEPPER GLAZE.

**THAT'S NO
ORDINARY SNACK.**



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SNACK INGREDIENT SYSTEMS



SWEET INCLUSIONS

We contribute sweet inclusions to indulgent snack products, including bits of chocolate, marshmallow, and a range of fruit and other flavors. Whether it's a chocolate and nut bar or ready-to-eat cookie, Parker adds value through a delicious feature ingredient.



TOPPINGS

Parker Products provides numerous ingredients that serve as excellent toppings for ready-to-eat and snack items, including nuts, candy pieces, and flavor bases. Most notably, we offer many different flavors of small-batch granola and granola clusters, all of which serve as excellent toppers for on-the-go yogurt packs.



READY-TO-EAT

Our premium coated nuts and seeds can be packaged in your choice of size and format for sale as a ready-to-eat snack item. We offer sweet, savory, and spicy coated items that allow you to add an exciting flavor to your snack product line, including walnuts, cashews, and pecans coated in everything from maple sugar to sriracha.



SAVORY INCLUSIONS

Our savory inclusions include toasted coconut, rice crisps, and a variety of spiced nuts. Whether you're creating a new snack blend or a savory snack bar, our products support exciting, all-natural applications.



DRESSINGS

Our sweet variegates and syrups serve as dressings and dips for ready-to-eat items like prepared salads or fruit slices. They can also contribute as an ingredient in such applications.



GRINDS

Our grinds serve as an indulgent, exciting topping on ready-to-eat and snack items, from bars and snack cakes to yogurt parfaits. Whether it's a praline hazelnut or a pretzel grind, these ingredients add texture and flavor to increase the value of your applications.

CAPABILITIES

- Stand-alone or blended
- Moisture barrier
- Label claims
- Non-GMO, organic, preservative-free
- Variety of packaging options

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