



Quick
Shine™

21st Century Products to Enhance Bakery Profits



Custom Baking
products, llc



Quick Shine® Egg Wash Replacement



**YOU'RE NOT REALLY STILL
USING EGG WASH...ARE YOU?**

**Eliminate the Risk of Cross-
Contamination with Quick Shine™**

Increase Safety – No Egg Ingredients, No Risk of Cross-Contamination

Reduce Labor – No Prep, Mixing or Cleanup

Streamline Production – Fast, Even Coverage

Save Money – Costs Less than Egg Wash and Mix-Type Products

Enhance Profits – The “Shine that Sells” with No Sticky Starch Residue

*Ask about our Quick Shine™ Enhanced
and Quick Bake Release™ Products.*

877-455-4938

CustomBakingProducts.com



Custom Baking Product Family



The image shows three aerosol products from the Custom Baking Product Family in a bakery setting. The background features metal racks filled with golden-brown baked goods, likely breads or pastries, and industrial bakery equipment. The products are arranged in the foreground: Quick Shine on the left, Quick Shine Enhanced in the center, and Quick Bake Release on the right. Each product has a white can with a brown label and a white cap. The labels include product names, descriptions, and usage instructions. The Quick Shine Enhanced can has a starburst graphic that says 'For Extra Browning'.

Quick Shine™

- uniform shine
- for a finishing shine, spray items while still warm (200°F) after baking

Quick Shine™ Enhanced

- added browning agent
- shiny, deep golden brown appearance
- spray on before baking

Quick Bake Release™

- fast, easy, economical non-stick spray
- made from a blend of pure vegetable and mineral oil
- alcohol and sodium free
- no calories or cholesterol



Products

Formulated for Use on All Products Requiring a Finish

ALLERGEN-FREE & KOSHER -PAREVE

- Specialty Breads
- Rolls
- Croissants
- Pastries
- Baguettes
- Pot Pies
- Pizza
- Calzones
- Bread Sticks
- Pies
- Crusted Entrée Portions
- And More...

CBP - Associations & Certifications

- All Product are Kosher certified and approved by the Orthodox Union.
- Long standing member of the American Pie Council.
- Member of the IDDBA
- Member of the IBIE



Quick Shine™

Ease of Use

- Hermetically Sealed Aerosol Container *Eliminates* Risk of Bacterial Contamination
- No CFC's (Chlorofluorocarbons)
- Tilt Action Spray Valve & Tip
- Safe for Use Near Gas Ovens/Stoves
- Can-Handlers Make Quick Shine Even Easier to Use



Quick Shine™ & Quick Shine™ Enhanced: 960 Servings Per Can

- 160 one-pound specialty bread loaves



- 80 dozen rolls, criossants or pastries



- 90 baguettes



- 40 dozen food service crusted entrée portions



- 200 pizza crust edges (12" diameter).



Quick Shine™ Products Safety/Labor Comparison

Reduce Labor, Eliminate Cleanup and Enhance Consumer Safety

Unlike other baker's wash products, Quick Shine sprays contain no eggs and require no mixing, but produce the same desirable browning and shine on baked goods – without the added risk of bacterial contamination.

	Quick Shine Baking Glaze	Pre-Mixed/RTU Bakery Wash	Powdered Mix Bakery Wash
Mixing Required	NONE	NONE	YES
Clean Up Required	NONE	YES	YES
Utensils Required	NONE	YES Basting Brush, Bowl, Spray Bottle	YES Bowl, Basting Brush, Whisk
Bacterial Contamination	NONE Direct Product Application	YES Wash Transfer, Utensil Sanitation, Cross Contamination, Limited Use Life	YES Wash Preparation, Utensil Sanitation Cross Contamination, Rapid Spoilage
Refrigeration Required	NONE 3 Year Shelf Life	YES After Opening	YES After Mixing



Cuts Time & Costs

	Liquid, Powder, Mix-Type Egg Wash Products	Quick Shine Products
Eggs	Dozens	None
Utensils	Wisk, Brush Bowl Measuring Cup	None
Prep Time	15-20 Minutes	None
Utensil Cleanup Time	15-20 Minutes	None
Time for Disinfecting Prep Area	15-20 Minutes	None
Waste	6 oz per Batch	None
Time Lost In Prep	1 Hour/Batch	None
Total Cost <i>(Avg Bakery Hourly Wage, U.S. Labor Dept)</i>	\$10 per Batch	\$0.004 per use

Why Quick Shine™

Quick Shine Eliminates:

- ❑ Bacterial Contamination From Egg Products That Can Be Found in Traditional, Pre-mix and Powdered Washes.
 - ❑ Food Borne Illness One of Major Food Industry Concerns
- ❑ High Costs of Mixing, Cleaning, Disinfecting in “Brush & Bowl” Methods
- ❑ Open Bowls of Pre-mix and Powdered Egg Wash Must Be Discarded at the End of the Work Day
- ❑ Basting Brushes That Often Leave Brush “Bristles” on Baked Goods, Giving Appearance of Having “Human Hair” (*or Animal Hair*) on Finished Product



is ECO-Friendly

- We use Nitrogen (N₂) Propellant which is an inert gas and has no impact on the environment / ozone layer.
- Nitrogen (N₂) is also Non-Flammable, making it ideal for kitchen and bakery use.
- Our steel aerosol container is made from 25% post consumer product.
- Plastic aerosol cap is made from recyclable PP # 5 Polypropylene and contains 25% post consumer product.
- Corrugated box supplier used for Quick Shne is among the largest producers of 100 percent recycled container board products. Our shipping carton is Recyclable, Biodegradable, and is a Renewable Resource.



Hazardous Declaration Details

- Compressed Gases N.O.S., 2.2
- UN # 1956
- Non-Flammable Gases (*Nitrogen Mixture*)



Enhanced formula

- Product Specifications
- Nutritional Facts
- MSDS Data



EnhancedTM Product Specifications

Code No: 7624 Quick Shine EnhancedTM

Ingredients: Water, Vegetable Protein, Canola Oil, Dextrose, DATEM, Methylparaben & Propylparaben (preservatives), Modified Cellulose Gum, Disodium Phosphate, and Mixed Natural Tocopherols Concentrate, Nitrogen (propellant) (no chlorofluorocarbons).

Finished Product Specifications:

Colour: Opaque
Odour: Bakery aroma enhancement
Non-Volatiles: 99.6 ± 0.5%
Pressure: 140 ± 5 psig @ 70° F.
Spray Rate: 1.8 ± 0.2 grams / second
Spray Geometry: 3.5" ± 1" diameter at 10"
Flammability: Non-flammable aqueous solution
Flash back: None
Shelf Life: 3 Years from manufacture date
Kosher Certified: Yes – OU-Pareve

Product Shipping and Warehouse Information:

Case Pack/Size:	6/16oz.	Pallet Size & Gross Weight:	40" x 48"	1238 lbs.
Gross case weight:	7.71 lbs.			
Case Dimensions:	8.25" x 5.625" x 11.5"			
Case Cube:	0.31 Cu Ft.			
Pallet TI x HI:	40 x 4 = 160 cases			
UPC Numbers:	<u>Unit / Can:</u> 8 04140 07624-2	<u>Shipping Carton / Outer Case:</u>	1 08 04140 07624-9	
D.O.T. CLASSIFICATION:	Consumer Commodity ORM-D	-	Level I Aerosol	





EnhancedTM Nutrition Facts - #7624

Serving Size 1/3sec. Spray(0.5g)

Servings Per Container about 960

Amount Per Serving

Calories 0g

Calories from Fat 0g

% Daily Value*

Total Fat less than

1g

0%

Saturated Fat

0g

0%

Trans Fat

0g

Cholesterol

0mg

0%

Sodium

0mg

0%

Total Carbohydrate

0g

0%

Protein

0g

0%

Not a significant source of dietary fiber, sugars, vitamin A, vitamin C, calcium, and iron.

*Percent Daily Values are based on a 2,000 calorie diet.

In the amount normally used, Quick ShineTM spray will not significantly alter the nutritional profile of a baked portion, and therefore does not require a change to the Nutritional Facts panel previously prepared for the baked product.





EnhancedTM - MSDS

MATERIAL SAFETY DATA SHEET

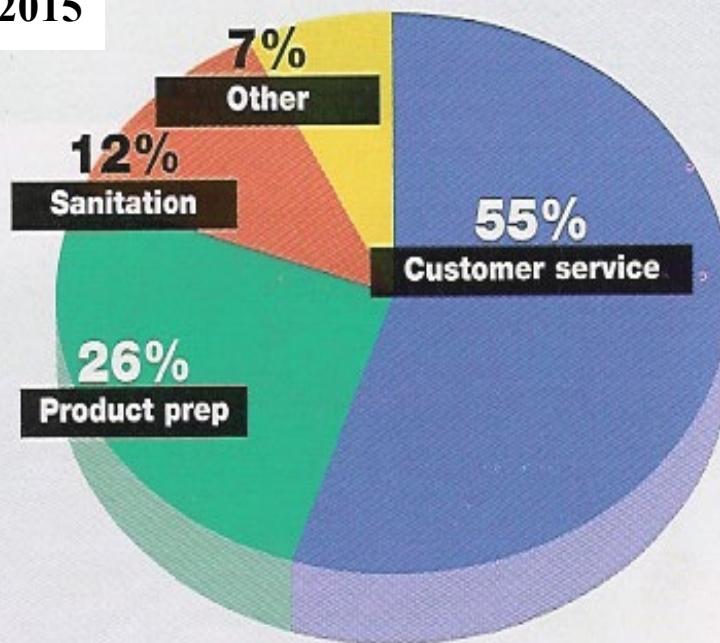
SECTION I - CHEMICAL PRODUCT AND COMPANY IDENTIFICATION

Product Name:	16oz. QUICK SHINETM Enhanced
Chemical Name:	Bakery Product Surface Shine, RTU aerosol
Identification No:	QUICK SHINE TM Enhanced and other P/L labels
Formula: Ingredients:	Water, Vegetable Protein, Canola Oil, Dextrose, DATEM, Methylparaben & Propylparaben (preservatives), Modified Cellulose Gum, Disodium Phosphate, and Mixed Natural Tocopherols Concentrate, Nitrogen (propellant) (no chlorofluorocarbons).
Manufacture:	Custom Baking Products, LLC; Milford, OH 45150
Emergency Telephone:	1 (877) 455-4938
Information effective as of:	01/01/18



How labor time is used

2015



SOURCE: PROGRESSIVE GROCER MARKET RESEARCH, INC.



Quick Shine™ Egg Wash Replacement

Is A Labor Saver!

Based on this pie chart, 38% of your current method of Egg-Washing is spent on Prep and Sanitization alone. Not to mention the time/labor it takes to apply traditional “Wash” with a Brush & Bowl. *Quick Shine is Fast – Easy – Effective.*

Custom Baking
products, llc



Feature Summary

- ❑ ***NO EGGS - Replaces Egg Wash & Egg Wash Substitutes***
- ❑ ***No*** Bacterial Contamination
- ❑ ***No*** Mixing Required
- ❑ ***No*** Messy Clean-up
- ❑ ***No*** Refrigeration Required
- ❑ ***No*** Shaking Required
- ❑ 3-Year Shelf Life
- ❑ Fast Uniform Application
- ❑ ***OU-Pareve Formula***



U.S. Patent 6,020,011 & International Patent Pending

Quick Bake Pan Coating Sprays™



- Convenient 6 pack cases
- A wide variety of unique formulas that cover all pan coating applications in the Deli/Bakery department.
- Non-Stick, Fast, Economical, Clean Release of Baked Goods
- No Calories, Cholesterol

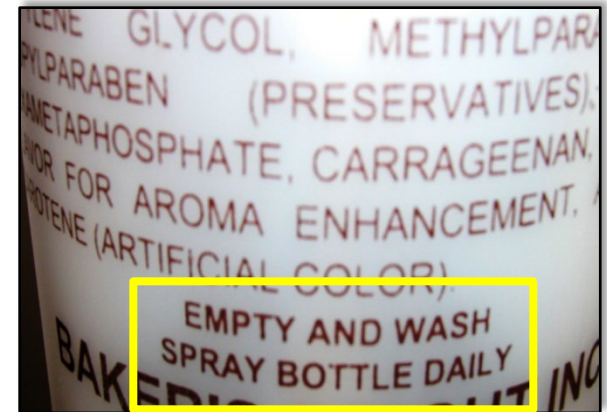
Quick Shine™ R&D Heritage

- Our Shine formula first started out as a bulk liquid using a plastic pump bottle sprayer in the early 1980's, with the goal of eliminating egg product from the shine process for health reasons related to bacterial cross contamination. This liquid version of our formula used basically the same ingredients contained in our current aerosol package. The product sold very well, but we were concerned with the very short shelf life of bulk liquid, plus other bacterial issues related to the plastic pump bottle, so we began researching using an aseptic aerosol package.
- In the early 1990's we hit upon our Baker's Shine™ formula, which uses Maltodextrin as a key ingredient to promote shine, as well as a version containing Modified Food Starch. Both ingredients were able to be aerosolized, but the shine results were not what we had hoped when compared to our original liquid formula. We did find this formula (*as well as a similar product called Bake-sheen®*) to be what is know as a “*Hygroscopic*” formula, meaning it is “water loving”. This means as soon as a Modified Food Starch shine dried in the oven it immediately began absorbing moisture/water from the atmosphere, which resulted in a stick or tacky feel to finished baked goods. This issue was particularly concerning when bagging breads & rolls, as the plastic bag stuck to the bread giving is a poor quality look, plus when handling baked goods for consumption, it had a sticking/gummy feel, which was found to be a negative by consumers. The increase in moisture also promoted faster formation of mold.
- In the late 1990's, we hit upon a modification to our original liquid shine, that allowed it to be aerosolized and we soon began marketing this product under the QUICK SHINE™ banner. The rest is history and to date we have converted over 10,000 in-store bakeries to using this new and innovative product.

What To Consider When Testing?

Liquid Wash Considerations:

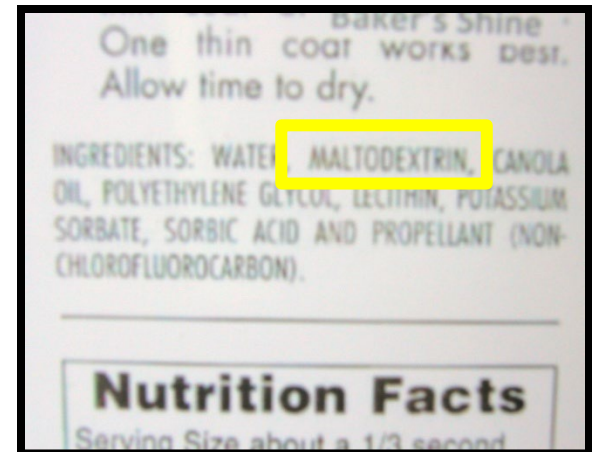
- A. If you are considering a bulk liquid Plastic Pump Bottle, note the picture to the right taken from a pump spray shine product that requires the end user to “*Empty and Wash Spray Bottle Daily*”. This is to avoid bacterial contamination. Please stop to consider that the last person to turn out the lights in the bakery does not always have this task on their mind and could potentially have negative results.
- B. Liquid Shine left at room temperature needs to be disposed of frequently or after each shift. This results in huge waste.
- C. The cost of cleaning and waste goes largely uncalculated in the real cost of goods. Intangible costs need to be considered.
- D. Pump Sprayers require refilling from gallon size jugs, which is a cumbersome process and the open jug requires space in the refrigerator to keep it from spoiling
- E. Unopened liquid shelf life in a refrigerated environment is 9 month, which is reduced to 4 weeks upon opening. Liquid wash at room temperature breaks down in just an hour.
- F. Pump sprays have an inconsistent and sloppy spray pattern, which results in brown streaks and spots on finished goods. Not to mention the fact that this pumping action has a negative affect on employees, which may result in Carpal Tunnel Syndrome.
- G. All the reasons listed above are why we chose to develop Quick Shine™ in a tamper resistant, shelf stable, consistent / uniform spray pattern, and hermetically sealed aerosol container.



What To Consider When Testing?

Starch Based Spray Shines -

- A. When testing aerosol bakery shine sprays, check to see if the product contains Modified Food Starch or Maltodextrin as the key ingredient to a bakery shine. These two ingredients are hygroscopic (*meaning they are moisture/water-loving by chemical nature*) and become sticky & tacky in post bake store and home environments. This is due to the Starch absorption of moisture/humidity from the air.
- B. This sticky and tacky feel is accelerated when the consumer brings baked goods outside of the controlled environment of your store. Hot cars and home humidity all play a factor in the quick break down of a Starch Shine.
- C. Products such as this are used limitedly for baked goods that are consumer immediately, such as a restaurant.
- D. Starch aerosol formulas also has a tendency to cake/clump while in storage, which form tiny clots that become lodged in the spray tip, which renders the spray unusable.
- E. Custom Baking Products has a formula such as this under our Baker's Shine™ banner, but we do not actively sell this product due to the inherent functional problems mentioned.



Order Today

USA and North America

- Will Feeney - President
15 Mallard Cove; West Islip, NY 11795
Cell: 201-805-8724
E-Mail: wfeeney@ahfbrands.com
- Mark Lofthouse - Sr. Vice President
3 Corporate Drive – Suite #205; Shelton, CT 06484
Mobile: 203-538-8871
Fax: 203-732-4485
E-Mail: mark.lofthouse@custombakingproducts.com