

BAKERY SOLUTIONS FOR PROFESSIONALS



ICINGS

Versatile icings for every creation, from simple to extraordinary.



QUALITY BAKED
INTO EVERY
CREATION

QUALITY BAKERY PRODUCTS

BAKERY SOLUTIONS DESIGNED FOR MODERN BAKING

For over 30 years, Quality Bakery Products has delivered dependable bakery solutions crafted to meet the evolving needs of commercial bakeries, foodservice operators and manufacturers across the country.



PREMIUM INGREDIENTS
Carefully selected for superior tastes and performance.



MADE FOR BAKERY PROFESSIONALS
Solutions created for the demands of your business.



TRUSTED BY BAKERIES NATIONWIDE
A trusted partner you can rely on today, tomorrow, and every season.



BAKERY SOLUTIONS BUILT FOR PERFORMANCE.



Delivering premium ingredients and exceptional service to help your bakery creations come to life.

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Fluffy CRÈME ICINGS



Crafted for professional bakers, our **Fluffy Crème Icings** deliver a luxuriously light texture with rich, creamy flavor and exceptional workability. This ready-to-use **buttercreme** spreads smoothly, pipes cleanly, and holds beautiful definition for borders, swirls, and finishes. Ideal for cakes, cupcakes, pastries, and donuts, it provides consistent performance and an elegant, handcrafted look in every application.



READY TO USE

Smooth, creamy texture with excellent workability.



CLEAN FINISH

Pipes cleanly and holds beautiful definition.



VERSATILE APPLICATIONS

Perfect for a wide range of bakery creations.



CONSISTENT PERFORMANCE

Reliable quality you can count on every time.

IDEAL FOR



Cakes & Layer Cakes

Smooth, coverage and stable piping for artisan finishes.



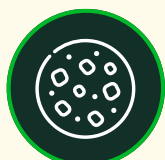
Cupcakes & Muffins

Adds indulgent flavor and decorative flair.



Donuts & Pastries

Ideal for topping, filling, or finishing donuts, Danish, and sweet pastries.



Cookies & Whoopie Pies

Great as a soft and flavorful filling for sandwich-style desserts.



Custom Creations

Ideal base for adding flavors, colors, or inclusions to match seasonal menus.

PRODUCT INFORMATION

SKU	PRODUCT	UNIT. WT. (lb)	TI x HI	PAILS PER PALLET	SHELF LIFE (DAYS)	UPC
20114	Fluffy White Crème Icing	24.0	12 x 03	36	90	701744201141
20115	Fluffy Chocolate Crème Icing	27.0	12 x 03	36	90	701744201158
20117	Chocolate Fudge Crème Icing	31.0	12 x 04	48	180	701744201172

Fluffy Crème Icings are an excellent fit for in-store bakeries, cafés, donut shops, catering companies, and foodservice distributors.

They also serve well for commissaries, hotels, and private label programs seeking consistent quality and artisan appeal in their finished products.

PERFECT FOR EVERY OCCASION

Cafés, Bakeries, In-store bakeries, catering, and more.



WHY BAKERS CHOOSE FLUFFY CRÈME ICINGS

Consistent texture, smooth application, and dependable performance designed to support high-volume bakery production and premium finished presentation.



Pastel CRÈME ICINGS

FOR COMMERCIAL BAKERY PRODUCTION

Designed for commercial bakery operations, our Pastel Crème Icings deliver consistent texture, smooth application, and reliable performance in high-volume production. Ideal for seasonal programs and retail-ready displays, they help streamline production while maintaining uniform quality batch after batch.



Fuchsia

Orange

Yellow

Green

Blue

SEASONAL & PROMOTIONAL PROGRAMS



READY TO USE

Eliminates prep time and ensures consistent application.



VERSATILE APPLICATIONS

Suitable for piping, spreading, and finishing.



CONSISTENT PERFORMANCE

Uniform texture and color batch after batch.



In-Store Finishing



Retail Bakery Displays



Cafés & Bakeries



Foodservice & Catering Events



Special Occasions

PRODUCT INFORMATION

SKU	PRODUCT	UNIT. WT. (lb)	TI x HI	PAILS PER PALLET	SHELF LIFE (DAYS)	UPC
20150	Pastel Fuchsia Fluffy Crème Icing	24.0	12 x 03	36	90	701744201509
20151	Pastel Orange Fluffy Crème Icing	24.0	12 x 03	36	90	701744201516
20152	Pastel Yellow Fluffy Crème Icing	24.0	12 x 03	36	90	701744201523
20153	Pastel Green Fluffy Crème Icing	24.0	12 x 03	36	90	701744201530
20154	Pastel Blue Fluffy Crème Icing	24.0	12 x 03	36	90	701744201547

WHY QBP ICINGS?

- Consistent viscosity for repeatable results
- Ready-to-use to reduce labor and downtime
- Reliable color uniformity across batches
- Designed for high-volume bakery production

STREAMLINE YOUR PRODUCTION WITH CONSISTENT PERFORMANCE

Request samples, product specifications, and pricing to support your next production and seasonal programs.





Specialty ICINGS

Crafted for professional bakers, our specialty icings deliver exceptional performance, rich flavor, and consistent results across every application. From smooth cream cheese to indulgent German chocolate, they're designed to elevate your products and satisfy your customers every time.



GERMAN CHOCOLATE ICING

Delivers a rich, coconut-pecan flavor with a smooth, delectable texture. Perfect for German Chocolate Cakes and indulgent desserts.

GOURMET CREAM CHEESE ICING

Offers a smooth, tangy-sweet flavor that complements a wide range of cakes and pastries, especially red velvet and carrot creations.



READY TO USE

Reduces prep time and labor costs. Consistent, and ready to apply.



CLEAN FINISH

Smooth application with defined peaks and consistent hold.



FLAVOR THAT INSPIRES

Carefully crafted flavors that keep customers coming back.



VERSATILE APPLICATIONS

Perfect solutions for cakes, cupcakes, fillings and more.



CONSISTENT PERFORMANCE

Reliable quality that performs consistently every time.



MADE FOR PROFESSIONALS

Designed for commercial bakeries and foodservice operations.

IDEAL FOR

- Carrot Cake with cream cheese icing.
- Red Velvet Cake & Cupcakes topped with cream cheese icing.
- German Chocolate Cake.
- Chocolate brownies topped with German chocolate icing.
- More bakery creations.

PRODUCT INFORMATION

SKU	PRODUCT	UNIT. WT. (lb)	TI x HI	PAILS PER PALLET	SHELF LIFE (DAYS)	UPC
20122	Gourmet Cream Cheese Icing	33.0	12 x 03	36	90	701744201226
20524	O'Fashion German Chocolate Icing	37.0	12 x 03	36	90	701744205248
20525	O'Fashion German Chocolate Icing	19.5	20 x 04	80	90	701744205255



WHY OUR SPECIALTY ICINGS ARE A BAKER FAVORITE

Exceptional flavor, consistent quality, and high-yield formulas that reduce waste and maximize bakery margins. Elevate your products and talk to our sales team.



O'FASHION ROLL ICINGS



Designed to streamline professional production, O'Fashion Roll Icing provides a silky texture, strong elasticity, and dependable workability. Its clean flavor and refined finish elevate everything from classic cakes to modern pastries.

Perfect for smooth coverings, detailed molding, and elegant decorations, it delivers versatile performance that supports both creativity and efficiency.



READY TO USE
Smooth, pliable icings that roll easily and deliver consistent handling.



FLAWLESS DECORATIVE FINISH
Creates flawless surfaces and refined decorative details.



FLAVOR THAT DEFINES
Available in White, Strawberry, Maple, Chocolate, and Royal Silky Chocolate.



CONSISTENT WORKABILITY
Reliable elasticity and performance across production environments.

IDEAL FOR



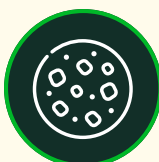
Cakes & Sheet Cakes
Smooth coverage and clean edges for professional finishes.



Cupcakes & Muffins
Easy cut-outs and molded toppers for creative presentations.



Donuts & Pastries
Smooth dips, refined drizzles, and decorative accents for artisan-quality finishes.



Cookies & Whoopie Pies
Uniform layers and precise decorative shapes for professional decorated cookies.



Custom Creations
Ideal base for adding flavors, colors, or inclusions to match seasonal menus.



PRODUCT INFORMATION

SKU	PRODUCT	UNIT. WT. (lb)	TI x HI	PAILS PER PALLET	SHELF LIFE (DAYS)	UPC
20214	O'Fashion Fondant Roll Icing	21.5	20 x 04	80	180	701744202148
20216	O'Fashion Fondant Roll Icing	44.0	12 x 03	36	180	701744202162
20217	Ready to Use Roll Icing	21.5	20 x 04	80	180	701744202179
20219	Ready to Use Roll Icing	44.0	12 x 03	36	180	701744202193
20220	Royal Silky Chocolate Icing	41.0	12 x 03	36	180	701744202209
20225	Ready to Use Chocolate Icing	41.0	12 x 03	36	180	701744202254
20229	Chocolate Fudge Icing	41.0	13 x 03	36	180	701744202292
20515	Maple Icing	21.5	20 x 04	80	180	701744205156
20530	Strawberry Roll Icing	21.5	20 x 04	80	180	701744205309
50301	Pink Icing	44.0	12 x 03	36	180	701744503016

DESIGNED FOR

PROFESSIONAL BAKING ENVIRONMENTS



Cake Studios



Donut Shop



Cafés & Bakeries



Event & Catering Bakers



In Store Bakery

THE PERFORMANCE YOUR BAKERY COUNTS ON

Partner with us — contact our team today



O'FASHION FONDANT ROLL ICING TITANIUM DIOXIDE FREE

As the bakery industry moves toward cleaner labels and more naturally inspired formulations, Titanium Dioxide Free (TDF) solutions are becoming the new standard for modern bakery innovation.

“Premium fondant icing engineered for modern dessert production.”



TITANIUM DIOXIDE FREE

made with natural colors, supporting cleaner-label preferences while maintaining consistent quality, vibrant appearance, and reliable performance for professional bakery applications.



READY TO USE

Ready-to-use formulation that saves preparation time while delivering greater convenience, consistent quality, and reliable performance for bakery operations.



SMOOTH FINISH

Delivers a clean, elegant finish with vibrant visual appeal, enhancing cakes, donuts, and desserts with smooth, consistent coverage and color intensity.



CONSISTENT QUALITY & PERFORMANCE

reliable performance designed to meet the demands of professional bakery applications, ensuring dependable results in every use across high-volume and artisan production environments.



PRODUCT INFORMATION

SKU	PRODUCT	UNIT. WT. (lb)	TI x HI	PAILS PER PALLET	SHELF LIFE (DAYS)	UPC
20215	O'Fashion Fondant Roll Icing TDF	21.5	20 x 04	80	180	701744202152

PROFESSIONAL BAKERY APPLICATIONS & DAILY PRODUCTION



Cakes & Celebration Cakes

Smooth rolling, clean edges, and flawless finishes for premium dessert presentations.



Donut & Artisan Pastries

Polished dips, refined drizzles, and decorative overlays that elevate dessert cases.



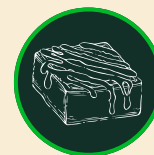
Cupcakes & Gourmet Muffins

Molded toppers, themed cut-outs, and decorative caps for high-impact displays.



Cookies & Sandwich Treats

Uniform layers and precise shapes ideal for decorated cookies and filled desserts.



Brownies, Bars & Dessert Squares

Sleek top coatings and customizable finishes for premium dessert bars.



Custom Dessert Creations

A versatile base for adding colors, flavors, or inclusions to craft signature desserts.



CLEANER-LABEL PERFORMANCE FOR MODERN BAKERIES

Formulated for speed, stability, and repeatable performance in fast-paced production; all with a **cleaner-label** solution your bakery can trust. Ready to elevate your dessert program? Contact our sales team today.



Pastel Colors O'FASHION ICINGS

“Increase production efficiency with ready-to-use icings”

Designed for premium dessert programs, our O'Fashion Pastel Roll Icings deliver a delicate palette and flawless workability that meet the expectations of top-tier bakery operations.



Fuchsia



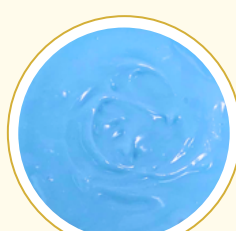
Orange



Yellow



Green



Blue

VERSATILE FOR ANY OCCASION



Seasonal Celebrations



Retail Bakery Displays



Cafés & Bakeries



Catering Events



Special Occasions

Conveniently packed in 4-gallon pails — ideal for commercial bakeries, caterers, and high-volume production lines.

PRODUCT INFORMATION						
SKU	PRODUCT	UNIT. WT. (lb)	TI x HI	PAILS PER PALLET	SHELF LIFE (DAYS)	UPC
20160	Pastel Fuchsia O'Fashion Icing	21.5	20 x 04	80	180	701744201608
20161	Pastel Orange O'Fashion Icing	21.5	20 x 04	80	180	701744201615
20162	Pastel Yellow O'Fashion Icing	21.5	20 x 04	80	180	701744201622
20163	Pastel Green O'Fashion Icing	21.5	20 x 04	80	180	701744201639
20164	Pastel Blue O'Fashion Icing	21.5	20 x 04	80	180	701744201646



READY TO USE

Perfect consistency to elevate your bakery creations.



VERSATILE APPLICATIONS

Perfect for a wide range of bakery creations.



CONSISTENT PERFORMANCE

Reliable texture and color batch after batch.

WHY CHOOSE QBP ICINGS?

Made with premium ingredients, more vibrant pastel shades, Smoother finish, developed for bakery efficiency and production consistency. Experience the difference of true ready-to-use performance that streamlines workflows and enhances every finished product —

CONNECT WITH SALES TODAY



DIPPING ICINGS

CONSISTENT RESULTS FOR MODERN BAKERIES.

Our Dipping Icings are designed for speed and consistency without compromising on artisan quality. With just a dip, your desserts get a professional finish that elevates both flavor and visual appeal.

Built for high-volume bakery production, our Dipping Icings deliver optimal flow, fast setting, and uniform coverage. Ready-to-use and designed for demanding operations, they reduce labor, minimize waste, and ensure consistent results at scale.



READY TO USE

Save time with a smooth, ready-to-dip icing.



SMOOTH FINISH

Creates smooth, even coverage with premium visual appeal.



VERSATILE APPLICATIONS

Perfect for a wide variety of bakery and fruit applications.



CONSISTENT PERFORMANCE

Reliable results across batches and applications, scalable production.

PRODUCT INFORMATION

SKU	PRODUCT	UNIT. WT. (lb)	TI x HI	PAILS PER PALLET	SHELF LIFE (DAYS)	UPC
20227	Chocolate Dipping Icing	21.5	20 x 04	80	180	701744202278
20230	White Dipping Icing	21.5	20 x 04	80	180	701744202308

IDEAL FOR



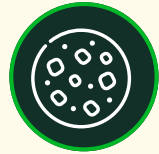
Donuts

Creates a glossy, indulgent finish that boosts visual appeal and consumer satisfaction.



Eclairs & Pastries

Provide smooth coverage and clean definition for classic and modern creations.



Cookies, Bars & Snack Desserts

Perfect for quick dips, drizzles, or decorative coatings that add richness and value.



Dipped Fruits & Seasonal Dessert

Ideal for dipping strawberries, bananas, and more for an elegant, better-for-you indulgence.

BUILT FOR BAKERIES. MADE FOR PERFORMANCE

Whether you operate a donut shop, in-store-bakery, café, commissaries, foodservice distributors, or large production facility, our Dipping Icings help you streamline operations without sacrificing quality.



TIME-SAVING

Ready-to-use for faster production and reduced labor during daily bakery operations.



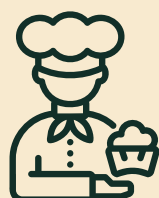
COST-EFFECTIVE

Consistent coverage helps reduce waste and improve profitability.



RELIABLE QUALITY

Developed for high-volume environments with stable performance and excellent shelf life.



WHY CHOOSE QBP DIPPING ICINGS?

Developed for high-volume bakery production, our Dipping Icings deliver consistent coverage, and excellent coating performance.

READY TO SCALE YOUR DESSERT PROGRAM?

Contact our sales team today to learn more, request samples, or place an order.

SMOOTH. VERSATILE. CONSISTENT. EVERY TIME.



Our Premium icings are crafted to deliver exceptional taste, smooth texture and brilliant appearance. Perfect for a wide range of bakery applications.



VERSATILE ICING SOLUTIONS

Perfect for cakes, cupcakes, cookies, and more. Our icings provide excellent workability for a variety of bakery needs.



SUPERIOR TEXTURE AND FLAVOR

Smooth, creamy and delicious icings made with high quality ingredients for outstanding taste and performance.



CONSISTENT QUALITY YOU CAN TRUST

Delivering consistent results batch after batch, so you can create with confidence and delight every time.



RELIABLE. VERSATILE. PROFESSIONAL.

For over 30 years, Quality Bakery Products has provided dependable bakery solutions trusted by bakeries, foodservice operators and manufacturers across the country.

We are committed to delivering premium fillings with consistent flavor, vibrant appearance and reliable performance to help bring your bakery creations to life.



QUALITY BAKED
INTO EVERY
CREATION