

# BAKERY SOLUTIONS FOR PROFESSIONALS



## CREAMS & CRÈME FILLINGS

Smooth, creamy fillings  
designed for professional  
bakery applications.



QUALITY BAKED  
INTO EVERY  
CREATION

# BUILT FOR PROFESSIONAL BAKERY PERFORMANCE

For over 30 years, Quality Bakery Products has delivered reliable, high-performance solutions for commercial bakeries and foodservice operations nationwide. Our Creams & Crème Fillings are developed to provide consistent texture, stable performance, and efficient production—helping operators maintain quality, streamline processes, and scale with confidence.



## QUALITY INGREDIENTS

Carefully selected to ensure consistent flavor, texture, and performance in every batch.



## BUILT FOR PRODUCTION

Developed to meet the demands of high-volume bakery and foodservice operations.



## PROVEN PERFORMANCE

Reliable results across batches, products, and production environments.



**CONSISTENT RESULTS. EFFICIENT PRODUCTION.  
RELIABLE PERFORMANCE.**



Delivering consistent, high-performance solutions to support efficient bakery production and scalable operations.



# HIGH-PERFORMANCE CREAMS & CRÈME FILLINGS FOR COMMERCIAL BAKERIES

**Consistent Texture. Reliable  
Performance. Built for Scale.**

Designed for commercial bakeries, our Creams & Crème Fillings deliver consistent texture, reliable performance, and efficient, high-volume production.



## KEY BENEFITS



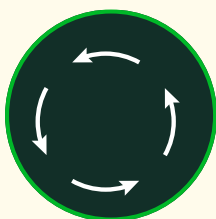
### READY TO USE

Eliminates prep time, reduces labor, and ensures consistent application across production lines.



### SMOOTH & CREAMY TEXTURE

Delivers uniform, stable texture with excellent eating quality and processing performance.



### CONSISTENT PERFORMANCE

Controlled viscosity and texture deliver reliable, repeatable results across batches and locations.



### VERSATILE APPLICATIONS

Ideal for donuts, pastries, cakes, danishes, dessert bars, and more versatile bakery creations.



### STABLE HOLD

Maintains structure, texture, and visual appeal during display, transport, and handling.



### OPERATIONAL EFFICIENCY

Supports high-throughput production by reducing handling time and improving workflow efficiency.



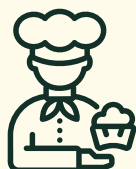
### PREMIUM FINISHED PRESENTATION

Enhances product appearance with smooth texture and consistent fill for retail-ready quality.



### PROFESSIONAL BAKERY PERFORMANCE

Engineered for retail bakeries, commissaries, and industrial-scale production environments.



**WHY OUR CREAMS &  
CRÈME FILLINGS ARE  
TRUSTED BY BAKERIES**

Delivering smooth texture, reliable performance, and operational efficiency—helping you produce high-quality baked goods consistently and at scale.

**CONSISTENT QUALITY.  
PROFESSIONAL RESULTS.  
EVERY TIME.**

# OUR CREAMS & CRÈME FILLINGS

PREMIUM FLAVORS. SMOOTH TEXTURE. RELIABLE PERFORMANCE.

Crafted with high-quality ingredients and formulated for consistency, our Creams & Crème Fillings deliver rich flavor, smooth texture, and dependable performance across a wide range of bakery applications.



**BANANA CREAM**



**LEMON CRÈME**



**BAVARIAN CRÈME**



**CHOCOLATE CRÈME**



**COCONUT CRÈME**



**ROYAL CREAM CHEESE**



**CREAM CHEESE**



**BAVARIAN CRÈME BASE**

**TRUSTED BY BAKERIES.  
PREFERRED FOR PERFORMANCE.**



**Retail  
Bakeries**



**In-Store  
Bakeries**



**Foodservice  
Operations**



**Commisaries**



**Private Label  
Applications**



**Delivering  
Premium Bakery  
Solutions**



## READY TO ELEVATE YOUR BAKERY PROGRAM?

Partner with QBP for premium Creams & Crème Fillings that deliver the quality, performance, and flavor your customers expect.

## THE CRAFT BEHIND EVERY BATCH

- ✓ Rich, natural texture for premium desserts.
- ✓ Consistent Batch-to-Batch Quality.
- ✓ Smooth, Deposit-Friendly Texture.
- ✓ Formulated for Efficiency, Trusted for Results.

# OUR CREAMS & CRÈME FILLINGS

PRODUCT INFORMATION						
SKU	PRODUCT	UNIT. WT. (lb)	TI x HI	PAILS PER PALLET	SHELF LIFE (DAYS)	UPC
22054	Banana Cream Filling	37.0	12 x 03	36	21	701744220548
22062	Lemon Crème Filling	19.5	20 x 04	80	90	701744220623
22064	Lemon Crème Filling	37.0	12 x 03	36	90	701744220647
22074	Bavarian Crème Filling	37.0	12 x 03	36	90	701744220746
22084	Chocolate Crème Filling	37.0	12 x 03	36	90	701744220845
22094	Coconut Crème Filling	37.0	12 x 03	36	90	701744220944
23020	Cream Cheese Filling	19.5	20 x 04	80	180	701744230202
23021	Royal Cream Cheese Filling	15.5	20 x 04	80	180	701744230219
20809	Bavarian Crème Base	30.0	12 x 05	60	180	701744208096

## IDEAL FOR A WIDE RANGE OF BAKERY APPLICATIONS



Pastries



Cream Puff



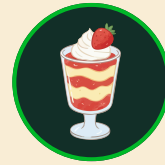
Cakes



Danishes



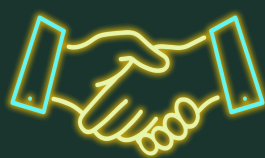
Donuts



Parfaits

## ENDLESS POSSIBILITIES WITH CREAMS & CRÈME FILLINGS

Designed for commercial bakery operations, our Creams & Crème Fillings provide consistent texture, dependable performance, and ready-to-use convenience. They help streamline production, reduce labor, and ensure uniform results across high-volume environments.



**YOUR SUCCESS IS OUR PRIORITY**

Dependable products.  
Consistent performance.  
Dedicated support.

## TRUSTED. CONSISTENT. QUALITY.

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.



## BUILT FOR GROWTH

Solutions designed to support your business and your customers.

**LET'S CONNECT WITH OUR SALES TEAM TODAY!**