

BAKERY SOLUTIONS FOR PROFESSIONALS



GLAZES

High-performance glazes developed for consistent coverage, shine, and bakery appeal.



QUALITY BAKED
INTO EVERY
CREATION

ABOUT QUALITY BAKERY PRODUCTS



YOUR TRUSTED B2B BAKERY MANUFACTURING PARTNER

For more than 30 years, Quality Bakery Products has partnered with commercial bakeries, foodservice operators, retailers, distributors, and manufacturers by delivering premium bakery ingredients and finished bakery products designed for large-scale production.

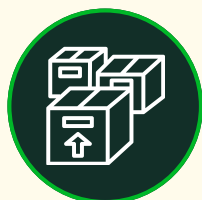
Backed by German baking expertise through the Abel + Schäfer Group, we combine traditional craftsmanship with modern manufacturing to help our customers improve efficiency, maintain consistency, and grow their business.

WHY COMMERCIAL BAKERIES CHOOSE QBP



30+ YEARS EXPERIENCE

Decades of expertise in the bakery industry.



230+ PRODUCTS

A wide portfolio for all your bakery needs.



COMMERCIAL PRODUCTION

Solutions built for consistent results at production scale.



CONSISTENT QUALITY

Reliable quality and supply you can count on.



PRIVATE LABEL MANUFACTURING

Bring your brand to life with our full-service private programs.



R&D SUPPORT

Technical support to help your business grow.



NATIONWIDE DISTRIBUTION

Strong logistics and nationwide coverage you can trust.



OUR SOLUTIONS



PREMIUM FILLINGS

Indulgent flavors and smooth textures for every application.



ICINGS

Versatile and easy to use for consistent performance.



GLAZES

Shiny, stable, and delicious finishes that enhance any product.



CAKE BATTERS

Consistent quality and great taste for efficient production.



VARIETY OF PIES

Premium pies crafted to delight consumers with every slice.



AND MORE BAKERY SOLUTIONS

A wide portfolio of solutions to inspire your innovations.



**BUILT FOR PROFESSIONAL BAKERIES.
DESIGNED TO SCALE PRODUCTION.
DELIVERING RELIABLE PERFORMANCE.**

**QUALITY BAKED
INTO EVERY
CREATION**



APRICOT GLAZE

High-Performance Apricot Glaze for Consistent Production Results.

Enhance the visual appeal, shelf life, and quality of your baked goods with QBP Apricot Glaze — a professional-grade solution designed for high-volume bakery and foodservice operations. Manufactured to meet consistent quality standards for commercial production. Ready-to-use formulation for faster processing and reduced labor.

Usage: Heat to 140°F. Provides a brilliant shine while helping protect fresh fruit from oxidation and maintaining visual appeal.

KEY BENEFITS



VERSATILE APPLICATIONS

Works across a wide range of products—from tarts and pastries to cheesecakes—reducing the need for multiple glazing solutions.



FRESHNESS PROTECTION

Helps preserve freshness and slows oxidation of fruit toppings, reducing product waste and improving inventory turnover.



OPERATIONAL EFFICIENCY

Easy to heat and apply, enabling faster production workflows and consistent results across staff and batches.



RELIABLE PERFORMANCE IN PRODUCTION

Stable under heat and during handling, making it ideal for high-volume bakeries, central kitchens, and production lines.



CONSISTENT PRODUCT QUALITY

Ensures uniform shine, texture, and finish every time, supporting brand standards and customer satisfaction at scale.



OPERACIONAL COST OPTIMIZATION

Protects finished products from drying and spoilage, minimizing returns, shrink, and unnecessary production losses. Built for the demands of commercial bakery production.

PRODUCT INFORMATION

SKU	PRODUCT	UNIT. WT. (lb)	TI x HI	PAILS PER PALLET	SHELF LIFE (DAYS)	UPC
26032	Apricot Glaze	20.5	20 x 04	80	180	701744260322

DESIGNED FOR

PROFESSIONAL
BAKING
ENVIRONMENTS



Commercial
Bakery



In Store
Bakery



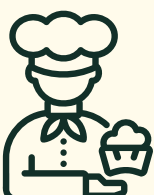
Foodservices &
Catering Operations



Pastry
Manufacturers



Private
Label



WHAT MAKE OUR APRICOT GLAZE SUPERIOR?

Formulated for optimal spreadability, thermal stability, and moisture retention, it produces a uniform, high-shine coating that protects fruit toppings, reduces dehydration, and ensures process consistency under demanding production conditions. Designed for superior coverage with less product per application.

READY TO SCALE YOUR DESSERT PROGRAM?

Request a sample or place an order, and test performance in your production line.



RTU APRICOT GLAZE



Made for Professional Bakeries & Production Operations.

Deliver premium presentation at scale.
Our product helps bakeries and food manufacturers achieve a uniform, high-gloss finish, enhance product appeal, and extend shelf life—without additional labor or prep time.

Designed for high-volume production, this ready-to-use glaze applies easily to danishes and fruit pastries, delivering consistent coverage when used warm after baking—no heating, dilution, or extra training required.

KEY BENEFITS



READY-TO-USE EFFICIENCY

Eliminates heating and dilution, reducing prep time while streamlining operations in busy production environments.



LABOR COST REDUCTION

Simplifies application, lowering labor requirements, reducing training time, and improving overall line efficiency.



CONSISTENT BATCH QUALITY

Ensures uniform shine, flavor, and coverage across every batch for reliable presentation and brand consistency.



EXTENDED SHELF LIFE

Helps seal in moisture and freshness, maintaining product quality longer while reducing shrink and product waste.



ENHANCED PRODUCT APPEAL

Delivers a high-gloss finish that elevates visual appeal, strengthens perceived quality, and drives customer purchases.



FLEXIBLE HIGH-VOLUME APPLICATION

Easily applied by brush or spray equipment, making it ideal for both small-batch production and large-scale bakery operations.

PRODUCT INFORMATION

SKU	PRODUCT	UNIT. WT. (lb)	TI x HI	PAILS PER PALLET	SHELF LIFE (DAYS)	UPC
26085	RTU Apricot Glaze	23.5	20 x 04	80	180	701744260858

DESIGNED FOR

PROFESSIONAL
BAKING
ENVIRONMENTS



Commercial
Bakery



In Store
Bakery



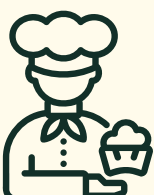
Foodservices &
Catering Operations



Pastry
Manufacturers



Private
Label



PRODUCTION-READY CONVENIENCE AT SCALE

Optimized for high-volume bakery and foodservice operations, this ready-to-use glaze integrates seamlessly into fast-paced production environments. It eliminates the need for heating, mixing, or dilution, reducing prep time and minimizing process variability. Designed for consistent performance across batches, helping bakeries scale production with confidence.

GET STARTED WITH A SAMPLE

Test the performance in your own production line and experience the difference firsthand. Get in touch with our team to take your bakery performance to the next level.



RTU GLAZES

STRAWBERRY & NEUTRAL CLEAR

Scale Production Without Compromising Finish.

Drive efficiency and standout presentation with QBP Ready-to-Use Glazes. No heating, mixing, or dilution required—just consistent, high-gloss results in every batch.

Designed for high-volume production, our glazes enhance color, protect freshness, and streamline operations without added labor.

No prep. No variability. No compromise.



PRODUCT INFORMATION						
SKU	PRODUCT	UNIT. WT. (lb)	TI x HI	PAIS PER PALLET	SHELF LIFE (DAYS)	UPC
26042	RTU Neutral Clear Glaze	20.5	20 x 04	80	180	701744260421
26095	RTU Strawberry Glaze	20.5	20 x 04	80	180	701744260957
26100	RTU Strawberry Pie Glaze (10%)	41.0	12 x 03	36	180	701744261008

KEY BENEFITS

- Ready to use, no heating or preparation needed.
- High-gloss finish that boosts visual appeal and sell-through.
- Perfect consistency for dipping, or piping.
- Helps maintain freshness in fruit desserts.
- Versatile for all decorating styles, from fine details to full-surface applications.
- Built for high-volume production—no additional steps required.

DESIGNED FOR

PROFESSIONAL
BAKING
ENVIRONMENTS



Commercial
Bakery



In Store
Bakery



Foodservices &
Catering Operations



Pastry
Manufacturers



Private
Label

Trusted by professional bakeries for consistent performance at scale



WHY LEADING BAKERIES CHOOSE OUR RTU GLAZES

Engineered for high-volume operations, our ready-to-use glazes deliver unmatched efficiency by eliminating prep steps while ensuring consistent performance across every batch. Achieve labor savings, a premium high-gloss finish, and reliable, uniform results that elevate product presentation and keep your production line running smoothly.

PUT OUR GLAZES TO THE TEST

Upgrade your production performance with a solution built for scale. Act now, contact us today and put your operation ahead.



RTU SPECIAL DONUT GLAZE



PRECISION GLAZE FOR HIGH-PERFORMANCE BAKERIES

Achieve reliable, uniform results with greater efficiency.

Our ready-to-use (RTU) Special Donut Glaze delivers consistent performance with every batch—no mixing or prep required.

It creates a smooth, even coating on warm donuts while helping you save time, reduce labor, and maintain premium quality.

KEY BENEFITS



READY-TO-USE EFFICIENCY

Eliminates mixing, heating, and prep time, helping streamline operations and reduce labor requirements.



SMOOTH, EVEN COVERAGE

Flows easily over warm donuts to create a flawless, even glaze layer with minimal rework.



CONSISTENT BATCH PERFORMANCE

Delivers uniform viscosity and coating results, ensuring product consistency across every production run.



RELIABLE SET & FINISH

Sets consistently to a stable, glossy finish that maintains appearance from production to display.



OPTIMIZED FOR HIGH-VOLUME PRODUCTION

Designed to support continuous production environments without compromising quality or efficiency.



COST & LABOR SAVINGS

Simplifies processes and reduces handling steps, helping lower operational costs while maintaining premium results.

PRODUCT INFORMATION						
SKU	PRODUCT	UNIT. WT. (lb)	TI x HI	PAILS PER PALLET	SHELF LIFE (DAYS)	UPC
20304	RTU Special DonutGlaze	44.0	12 x 03	36	180	701744203046



SUGGESTED MARKET



Commercial Bakery
& Donuts Producers



In-Store Bakeries
& Bakery Chains



Cafés &
Donuts Shop



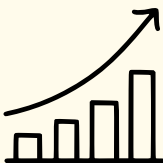
Foodservices &
Catering Operations



Commissaries &
Central Kitchen



Private
Label



WHAT SETS OUR RTU GLAZE APART?

Deliver consistent, smooth coverage with zero prep using our ready-to-use donut glaze—helping you save time, reduce labor, and achieve flawless results every batch.

GET PERFECT GLAZE—STARTING TODAY

Request a sample today and experience consistent, ready-to-use performance in your bakery.

QUALITY BAKERY PRODUCTS

CONSISTENT RESULTS. EVERY PRODUCT. EVERY BATCH.

Our professional glaze portfolio is engineered to help commercial bakeries deliver outstanding product appearance, operational efficiency, and consistent quality across every production run.

From fruit pastries and danishes to donuts and specialty desserts, QBP provide glazing solutions designed for today's production environments.



REQUEST A SAMPLE

Contact our team to get started.



SPEAK WITH OUR TEAM

We're here to help.



VISIT QBPUS.COM

Explore our portfolio.

Let's find the right glaze for your production.



**A PARTNER FOR PROFESSIONAL
BAKERIES.**



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

www.qbpus.com | (281) 449-4977 | sales@qbpus.com