QUALITY INGREDIENTS. HIGHLY FLEXIBLE. TECHNICAL EXPERTISE. WITH INNOVATION BAKERS WE CAN FULFILL YOUR SWEETEST NEEDS, TOGETHER.



TALK TO US ABOUT YOUR BAKERY NEEDS

☐ (714) 446-9470 ▼ info@InnovationBakers.com



Let's Innovate Together

we would be a delicious pair

Innovation Bakers, LLC was founded in 2021, with the goal of being the premier fresh bakery in Southern California. We are committed to providing fresh and



innovative products to all our customers. As an SQF certified bakery, our products conform to the highest quality standards in the industry.

Our focus on our flexible manufacturing capabilities allow us to continuously meet our current and future customers' most demanding bakery needs.

CONTACT INFORMATION:

Address:1910 W. Malvern Ave, Fullerton, CA 92833Phone:(714) 446-9470Email:info@InnovationBakers.comWebsite:www.InnovationBakers.com

Innovation Bakers

PRODUCTS & CAPABILITIES OVERVIEW











Our Product Categories

the variety and flexibility you need

DONUTS

- Cake
- Donut Holes
- Glazed
- Enrobed • 1/2 lced
- Filled • Shapes
 - (Rings, Rounds, Bars, Hearts, Stars, etc.)

• Topicals

COOKIES

- Fresh baked
- Frozen pucks

 Inclusions • Topicals

BROWNIES & MUFFINS

- Fresh
- Frozen

- Inclusions
- Toppings

Rounds

• lcings

• Inclusions Pound Cakes

Coffee Cakes

(8", 10", 12")

CAKES

- Sheet Cakes (1/4, 1/2, Full)
- Whole or Sliced





PASTRIES

- Apple Fritters
- Cinnamon Rolls
- Babkas

HISPANIC

- Conchas
- Salvadorian Quesadilla
- Empanadas

Roulades

Rugalach

• Mini-Pies

BREADS

- Pretzels o Classic
 - o Rings

PACKAGING

- Fresh
- Individual Flow Wrapped
- Bulk pack

INNOVATION

We would love to make anything your business requires in our flexible bakery. Reach out to discuss your product needs (714) 446-9470.

Our Production Capabilities

- Automated sheeting line 🔹 Freezers
 - Automated Pretzel
- line with dual twisters
- High capacity
 - automated donut line
- Racks ovens
- Proofers
- Mixers (Horizonal, Spiral, Planetary)
- Flow Wrappers

Innovation

Our new product development capabilities are perhaps our strongest asset at Innovation Bakers.

Our unique process enables us to deliver turnkey solutions for any customer. Within our organization we bring experienced chefs,



bakers, food scientists, procurement specialists, engineers, and consumer insights resources to any new product. Bring us your recipe, source one of our internally created products, or develop something great with us from scratch.

Markets Served

- Grocery
- Convenience Stores
- Food Service

- Distributors
- Hospitality
- Institutional



Refrigeration

Blast Freezing

SQF Certified

• Allergen capable

including Peanuts

LEVEL 3

• Depositors

- Jelly Rolls
 - - Churros
- - Filled
 - Twists
 - Knots
 - Bread Sticks

o Bites

Clamshells

- Trays
- Tubs