

icing bases



Lawrence Foods, Inc.
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icing bases



CLASSIC PROFILES

- Produce a consistent product from batch to batch.
- Formulas allow customization at an economical price point.
- Only sustainable cocoa is used for Lawrence Foods products.

PERFORMANCE ATTRIBUTES

BUTTERCRÈME BASES

- Delivers consistency with small crystal size and smooth texture.
- Water can be adjusted to create soft to firm set.
- Make it your own by adding flavors and inclusions.

COCORA®

- 1:1 replacement for tempered chocolate in any recipe, exclusive to Lawrence Foods.
- Perfect substitute for chocolate liquor and baker's unsweetened chocolate.
- Smooth, creamy and 33% stronger in flavor than standard fudge bases.

IMPERIAL CHOCOLATE FUDGE BASE

- Smooth consistency blends well with icings and batters.

PRODUCT INFORMATION

item #	GTIN	Description	NET	Pack	Kosher
137181	0089763371817	Arctic Frost® Icing Base	40	Carton	K-P
146037	00089763460375	Cocora®	38	4.25 GL PL	K-P
145638	00089763456385	Imperial™ Chocolate Fudge Base	38	4.25 GL PL	K-P
145644	00089763456446	Imperial™ Chocolate Fudge Base	10	1 GL PL	K-P
146579	00089763465790	Homestyle Chocolate Buttercrème Base	45	Carton	K-P
146577	00089763465776	Homestyle Vanilla Buttercrème Base	45	Carton	K-P
146589	00089763465899	Blue Ribbon Buttercrème Base	45	Carton	K-P

complements

TRY COMBINING ICING BASES IN CREATIVE COMBINATIONS WITH THE FOLLOWING ITEMS TO CREATE CROWD PLEASING DESSERTS.

- CAKE LAYERS
- CUPCAKES
- COOKIES
- DONUTS
- FRUIT FILLINGS
- BUTTERCRÈME BASES
- BATTERS

CALL TODAY FOR A SAMPLE AND MORE PRODUCT INFORMATION (847) 437-2400 WWW.LAWRENCEFOODS.COM

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