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OUR CLIENTS

WHOLESALE BAKERIES

DISTRIBUTORS & RETAIL

CHAIN **RESTAURANTS**

INDUSTRIAL MANUFACTURERS

IN-STORE SUPERMARKET BAKERIES

WHY EFCO?



QUALITY

13









MOQs

FULL FLAVOR ARRAY

We'll make you feel like you're our only customer!

ACCESSIBLE

TEAM

PRODUCTS 100% SHELF-STABLE

Cake Mixes & Cake Bases

EFCO Products. Inc. 130 Smith St. Poughkeepsie, NY 12601 800.284.3326 info@efcoproducts.com efcoproducts.com

PACKAGING

EFCO provides a variety of convenient, easy-to-use packaging options that improve shelf-life and maximize product yield.

Please note, the below specifications are general guidelines. Please reference the specific item details for exact specifications.

Pouches

Cost-effective industry standard for donut fillings

Available in 4 lb. pouches and 5 lb. pouches

Case Pack: 8 pouches per case

Pallet Quantity: 60 cases per pallet



Easy Pack™ Sleeves

Easy-to-use option for pastry fillings Available in 2 lb. sleeves Case Pack: 12 sleeves per case Pallet Quantity: 60 cases per pallet



Small & Large Pails

Convenient packaging option for pie fillings and more Small Pails: 18 – 24 lb. pails (60 pails per pallet) Large Pails: 36 – 50 lb. pails (24 pails per pallet)



Dry Mix Bags

Bulk packaging option for bakery mixes Available in 40 lb. bags and 50 lb. bags Pallet Quantity: 50 bags per pallet



Drums

Bulk packaging option for industrial manufacturers
Net Weight: 500 – 600 lbs.
Container Size: 55 Gallons or 65 Gallons
Pallet Quantity: 4 drums per pallet



Totes

Bulk packaging option for industrial manufacturers Net Weight: 2,500 – 2,700 lbs. Container Size: 275 Gallons Pallet Quantity: 1 Tote



MORE PACKAGING AVAILABLE!







In 1899, a first-generation immigrant named Samuel Effron came to America. Fresh off the boat in the New York Harbor, the very first thing Sam ate on American soil was a slice of lemon pie. Fitting, as both Sam's grandfather and uncle were in the baking industry in Eastern Europe. But, as he embarked on his journey in America, Sam's priority was to get to Poughkeepsie, New York, where his brother landed just a few years earlier.

With little money in his pocket, Sam intuitively became a peddler of goods, using horse and wagon to deliver food ingredients and supplies along Main Street. After a few detours to New York City, Sam and his new wife returned to Poughkeepsie to earn a living.

Sam's dream, which became reality, was to open a storefront on Main Street. Starting as a feed and grocery store, he began selling seeds, grains, flour, and bakery supplies to local Hudson Valley bakers, eventually adding cornmeal and coarse grains to the list of items during WWI.

It was Sam's son and daughter-in-law, William and Sadie, who ultimately moved the business from Main Street to Smith and Oakley Streets, just a few blocks away. Bill and Sadie took the distribution business to new levels and introduced manufacturing capabilities. With the addition of the third generation of Effrons, Jack, Ira, and Mike, the modern-day version of EFCO Products was born.

Today, EFCO Products has become a global leader in the manufacturing of bakery fillings, mixes, dairy ingredients, beverage syrups, and functional ingredients. Now led by Samuel Effron's great-grandson, Steve Effron, EFCO Products is still found on Smith and Oakley Streets in Poughkeepsie.

It's been more than 120 years since that first slice of lemon pie, but EFCO remains committed to providing extraordinary products and has never lost sight of the importance of exceptional service and personal relationships.



"EFCO's history is a combination of entrepreneurism, agility, and creativity. By honoring each of these facets, we continue to evolve to support the ever-changing needs of our customers. Proudly in our 120th year in business, we are grateful for our longstanding relationships with our valued customers and business partners."

-Steve Effron, President & CEO



PIE FILLINGS

EFCO Pie Fillings feature a high content of whole fruit and sliced fruit for incredible taste and visual appeal. Ready-to-eat and easy-to-use directly out of the pail, these fillings provide excellent quality as pie fillings and signature toppings for cakes and cheesecakes.













Apple

Strawberry

Cherry

Wild Blueberry

Peach

Description	Item #	Weight	Pack
Apple Pie Filling	145	37 lbs.	Pail
Strawberry Pie Filling	182	38 lbs.	Pail
	124	20 lbs.	Pail
Strawberry Tart Filling	187	38 lbs.	Pail
Pineapple Pie Filling	168	40 lbs.	Pail
	129	20 lbs.	Pail
Cherry Pie Filling	156	38 lbs.	Pail
Cherry Fie Filling	159	20 lbs.	Pail
Black Cherry Pie Filling	248	18 lbs.	Pail
Wild Blueberry Pie Filling	154	38 lbs.	Pail
Wild Didebelly Fie Filling	127	20 lbs.	Pail
Peach Pie Filling	166	38 lbs.	Pail
	142	18 lbs.	Pail









JAMS & OVENPROOF FILLINGS

EFCO Jams are a premium product line of fruit jams crafted by delicately heating raspberries and apricots to concentrate their flavors and provide rich textures. These signature jams are used to create amazing petit fours, cookies, and other fine quality baked goods and pastries.



Description	Item #	Weight	Pack
Raspberry Jam	200	50 lbs.	Pail
	134	20 lbs.	Pail
Seedless Raspberry Jam	135	20 lbs.	Pail
Apricot Jam	447	20 lbs.	Pail

EFCO Ovenproof Fillings are rich fruit blends to complement cookies, rugelach, and danishes of all sizes. The Raspberry Ovenproof and Apricot Ovenproof Fillings are specifically designed for high oven temperatures where additional bake stability is required.



Description	Item#	Weight	Pack
Raspberry Ovenproof	229	50 lbs.	Pail
	449	22 lbs.	Pail
Raspberry Peach Shortspread	249	50 lbs.	Pail
Pineapple Orange Danish	180	50 lbs.	Pail
Apricot Ovenproof	228	50 lbs.	Pail





CREAM CHEESE FILLINGS

EFCO Cream Cheese Fillings feature real cream cheese with the added benefits of being shelfstable, ready-to-eat, and no tempering or advance preparation required. EFCO Cream Cheese Fillings are bake-stable and freeze-thaw-stable in finished baked goods, and perfect for filling donuts, danishes, pies, and cakes.



Sweet Cream



Plain Cream Cheese



Description	ltem#	Weight	Pack
Cream Cheese Filling – Sweet	112	18 lbs.	Pail
	3112	40 lbs.	8/5# Pouches
Cream Cheese Filling – Plain	557	40 lbs.	8/5# Pouches







BAVARIAN CREME FILLINGS

EFCO Bavarian Creme Fillings are smooth fillings available in a variety of delicious flavors including vanilla, lemon, and chocolate. These fillings are shelf-stable, no refrigeration required, and ready-to-eat with no advance preparation required. Perfect for filling napoleons, eclairs, bismarcks, cakes, pies, and donuts, EFCO Bavarian Creme Fillings are versatile bakery staples.











Bavarian

Gourmet Bavarian

Description

Swiss Vanilla

Golden Lemon

Weight

Item#

Chocolate
Bavarian Creme

Pack

	Description	iteili #	Weight	racn
	Davasian Crama Filling	197	40 lbs.	Pail
	Bavarian Creme Filling	3192	40 lbs.	8/5# Pouches
		196	38 lbs.	Pail
	Gourmet Bavarian Creme Filling	191	20 lbs.	Pail
		3193	24 lbs.	12/2# Sleeves
	Swiss Vanilla Creme Filling	3101	40 lbs.	Pail
	Lemon Pie Filling	163	40 lbs.	Pail
		210	38 lbs.	Pail
	Golden Lemon Filling	139	20 lbs.	Pail
Ch	Golden Lemon Filling	3210	40 lbs.	8/5# Pouches
		3162	24 lbs.	12/2# Sleeves
	Chocolate Bavarian Creme Filling	452	40 lbs.	8/5# Pouches
and both				





DONUT JELLIES & TURNOVER FILLINGS

EFCO Donut Jellies have rich, deep colors and flavors that are perfect for donuts or other desserts. Available in Red Raspberry, Black Raspberry, and Apple Raspberry, EFCO is sure to have the donut jelly that is perfect for you.

Description	Item#	Weight	Pack
Imitation Red Raspberry - Pectin	209	42 lbs.	Pail
Imitation Black Raspberry - Pectin	211	42 lbs.	Pail
Black Raspberry - Pectin	219	42 lbs.	Pail
Apple Raspberry - Pectin	215	42 lbs.	Pail
Apple Raspberry - Starch	227	40 lbs.	Pail
Imitation Red Raspberry – Pectin	209	42 lbs.	Pail



Apple Donut



Just Right Apple

EFCO Apple Turnover Fillings are made with firm, plump apples and the perfect combination of spices. These fillings are specifically designed to be bake-stable, fry-stable, and freeze-thaw stable for application in turnovers, danish, donuts, fritters, and more.

Description	Item#	Weight	Pack
Apple Turnover Filling	152	36 lbs.	Pail
	137	18 lbs.	Pail
	7026	32 lbs.	8/5# Pouches
Just Right Apple Turnover Filling	146	38 lbs.	Pail
Homestyle Apple Turnover Filling	205	38 lbs.	Pail
Chopped Apple Donut Filling	190	38 lbs.	Pail
	3189	40 lbs.	8/5# Pouches





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PASTRY FILLINGS

and easy-to-use 2 lb. sleeves

Diced Peach



Strawberry Pastry



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Caribbean Guava



Pineapple Pie



Mango



Gourmet Banana

		A CONTRACTOR OF THE PARTY OF TH	FREE STREET
Description	Item #	Weight	Pack
Strawberry Fruit Filling	244	40 lbs.	Pail
Ct	116	20 lbs.	Pail
Strawberry Pastry Filling	3240	24 lbs.	12/2# Sleeves
Guava Pastry Filling	115	45 lbs.	Pail
	119	22 lbs.	Pail
Caribbean Guava Filling	3117	24 lbs.	12/2# Sleeves
Raspberry Pastry Filling	3114	24 lbs.	12/2# Sleeves
Pineapple Pie Filling	3168	24 lbs.	12/2# Sleeves
Gourmet Bavarian Creme Filling	3193	24 lbs.	12/2# Sleeves
Golden Lemon Filling	3162	24 lbs.	12/2# Sleeves
Mango Filling	3130	24 lbs.	12/2# Sleeves
Gourmet Banana Creme Filling	3132	24 lbs.	12/2# Sleeves
Gourmet Coconut Creme Filling	3133	24 lbs.	12/2# Sleeves

3137

24 lbs.

12/2# Sleeves

EFCO Pastry Fillings are a featured product line of fruit fillings and crème fillings. Perfect for a wide variety of baked goods and pastries, EFCO Pastry Fillings are available in traditional pails



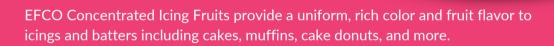
GLAZES & CONCENTRATED ICING FRUITS

EFCO Glazes provide a rich shine for pastries and a sweet coating for fresh fruit. No heating or advance preparation is required, EFCO Glazes can be used straight from the container for fruit tarts, danish, and signature toppings for cakes and cheesecakes.



Description	Item#	Weight	Pack
Strawberry Glaze	263	20 lbs.	Pail
Honey Glaze	451	22 lbs.	Pail
Apricot Glaze	446	20 lbs.	Pail





Description	Item#	Weight	Pack
Lemon Concentrated Icing Fruit	3773	20 lbs.	Pail
Orange Concentrated Icing Fruit	3771	20 lbs.	Pail
Banana Concentrated Icing Fruit	3772	20 lbs.	Pail
Strawberry Concentrated Icing Fruit	3770	20 lbs.	Pail





O DONUT MIXES & DONUT SUGARS

EFCO Donut Mixes yield donuts with outstanding flavor, uniform appearance, and excellent eating qualities. The traditional cake donut mixes are perfect when prepared on their own, but can also be combined with the additions of Apple Cider or EFCO Concentrated Icing Fruits during the mixing process for additional variety.



Description	Item #	Weight	Pack
French Cruller Donut Mix	307	40 lbs.	Bag
New England Fluff Spice Donut Mix	343	50 lbs.	Bag
Handcut Donut Mix	286	50 lbs.	Bag
Make a Million Donut Mix	267	50 lbs.	Bag
Vanilla Cake Donut Mix	275	50 lbs.	Bag
Fluff Donut Mix	294	50 lbs.	Bag
Chocolate Donut Mix	270	50 lbs.	Bag
Old Fashioned Donut Mix	279	50 lbs.	Bag

EFCO Wholesale Donut Sugars provide excellent sugar coatings and toppings for donuts, cake rolls, cookies, and more. These sugars are designed to provide excellent shelf-life with added stability for high heat and humid environments.

Description	Item #	Weight	Pack
Wholesale Donut Sugar	8912	45 lbs.	Bag
Deluxe Cinnamon Sugar	8754	45 lbs.	Bag
Donut Sugar	289	45 lbs.	Bag







CAKE MIXES & CAKE BASES

EFCO Cake Mixes are a signature line of cake mixes that make outstanding sheet cakes and round cakes with exceptional eating qualities. These cake mixes achieve a consistent baking process and finished cakes with ideal handling tolerance and excellent shelf-life.



Description	Item #	Weight	Pack
Supreme Yellow Cake Mix Add Eggs	9321	50 lbs.	Bag
Superior Moist Yellow Cake Mix Add Oil	304	50 lbs.	Bag
Superior Moist White Cake Mix Add Oil	300	50 lbs.	Bag
Superior Moist Devil's Food Cake Mix Add Oil	502	50 lbs.	Bag
Superior Moist Brownie Mix	336	50 lbs.	Bag

EFCO Cake Bases are economical bases and concentrates used to make cupcakes, ring cakes, loaf cakes, and more. Known for their exceptional yield, EFCO Cake Bases provide consistent quality and performance with excellent shelf-life.

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Description	Item#	Weight	Pack
Creme Cake Base	9313	50 lbs.	Bag
Creme Cake Base – Sugarless	NEW	50 lbs.	Bag
Dark Chocolate Creme Cake Base	503	50 lbs.	Bag
Pudding Cake Base	303	50 lbs.	Bag
Pudding Cake Concentrate	519	50 lbs.	Bag





