

# PELL-ETTES™

**Description:** Pell-ettes are uniformly sized and can be used as a delivery system that can transport flavor, visual and textural appeal including fruits, jams, berries, brown sugar, syrups, icing, etc. and for unique ingredients like omega-3s, fiber, fruit content, nutraceuticals and proteins.

**Applications:** Pell-ettes are inclusions and particulates designed for bakery applications. Pell-ettes add taste and color easily to cakes, donuts, pancakes and novelties in a simple cost-effective way.

**Packaging:** Available in 50 lb. corrugated containers with a poly liner. Custom pack sizes available upon request.

**Storage:** Shelf life of 1 year if unopened. Keep cool and dry.

**Flavors:** Pell-ettes are available in a range of flavors, colors, and sizes. QualiTech can also formulate a specific Pell-ette for your unique product applications.

**Typical Usage:** Dry mixes, cakes, muffins, pancakes, waffles, cookies, breads, novelty items, bagels, toppings or any other applications you can create.

**Certifications:** Kosher OU, Organic, Gluten Free capable.



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**PELL-ETTES™ Size Chart**  
 (In fractions of one-inch)

