PREMIUM BAKED INCLUSIONS FOR EXCEPTIONAL FROZEN DESSERTS

PROVEN IN ICE CREAM

Our brownies have been part of iconic ice cream flavors for decades

BUILT FOR YOUR APPLICATION

We can develop custom baked inclusions to meet your requirements for size, formulation, texture and dietary specifications

A SUPPLIER WITH A DIFFERENCE

We combine commercial-scale bakery production with a social mission that creates employment opportunities

CORE VARIETIES

Core Classic - Traditional

- Brownie*
- Blondie

Core Classic - Vegan

- Vegan Brownie
- Vegan Blondie

*two brownie formulations available

ADDITIONAL SPECIALTY FLAVOR OPTIONS

Brownies

Gluten Free | Cherry | Mint
Mexican Hot Chocolate

Blondies

Matcha* | Nutmeg | Maple
Birthday Cake* | Gingerbread
Warm Spice | Basil & Black Pepper*

*indicates vegan flavor

Cake & Soft-Baked Cookies

Vanilla Cake | Pound Cake
Shortcake | Devil's Food Cake
Brown Sugar Soft-Baked Cookie

Cornbread

Original | Hot Pepper & Honey
Hot Pepper

OUR INGREDIENTS & CERTIFICATIONS

- Made with high-quality, non-GMO ingredients and no artificial preservatives, colors, or flavors
- Simple, recognizable ingredients that support clean-label product development
- Fairtrade certified cocoa, sugars, and vanilla extract
  - All Fairtrade cocoa & sugar may be replaced or mixed with non-certified sugar & cocoa (mass balance). Total % varies by product. info.fairtrade.net/sourcing
- Kof-K Kosher D.E. certified (Parve and Mehadrin available)
- SQF Certified – Food Manufacturing & Quality, Edition 9
- Proud Certified B Corporation since 2008

INNOVATION, EXPERTISE AND EXPERIENCE FROM OUR MISSION-DRIVEN BAKERY

Our CIA- and Cornell-trained **R&D team blends culinary creativity with food science expertise** to develop baked inclusions designed specifically for frozen dessert applications. From our classic chewy, fudgy brownies and sweet cakey blondies to fully customized concepts, **we work alongside your team** to deliver the flavor, texture, and indulgent eating experience that your premium frozen application requires. **Our inclusions are designed to maintain flavor, structure, and a soft, indulgent bite even at frozen temperatures.**

A FEW OF OUR AWESOMELY GOOD BAKERS

For over 35 years, we've produced the brownie inclusions used in Ben & Jerry's® ice cream, along with inclusions for other leading premium brands. Our bakers craft decadently rich brownie and blondie inclusions using high-quality, thoughtfully sourced ingredients.

Beyond quality baking, Greyston Bakery is known for our pioneering Open Hiring policy that creates job opportunities for people facing barriers to employment, regardless of their background.

Contact us to learn more about our capabilities and how we can support your next frozen dessert innovation with your product development team.

SUPERIOR TASTE | SIMPLE INGREDIENTS | MISSION DRIVEN

When you taste our brownies, you'll know why leading frozen dessert manufacturers choose Greyston Bakery for baked inclusions

AWESOMELY GOOD MISSION & TASTE

REQUEST SAMPLES | CONTACT US

EMAIL: foodservice@greystonbakery.com
VISIT: greystonbakeryfoodservice.com | **CALL:** 914.375.1510 #2

GREYSTON BAKERY
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