



# Holton Food Products®

*Texture • Stability • Quality*

## About Us

Since 1946, **Holton Food Products®** has been helping its customers succeed by providing quality ingredients, customized product development and technical support—all fueled by strong food science and applications experience. This dedication and know-how has enabled our customers to build appealing product lines, increase sales and improve margins.

We specialize in texture and stability improvement in many types of baked goods, desserts and prepared foods. Our clean-label ingredient systems work in challenging applications where

freeze-thaw stability, shelf life extension and process tolerance are critical to our customers' success. Developed through extensive research and trials, our products have proven success in the market. In addition, we apply the same disciplined R&D approach to creating custom solutions for our customers.

Ingredients from **Holton Food Products** are cost effective and deliver consistent, superior performance—to prevent and solve both product and production issues. Whatever your current product development or quality challenge is, we would like the opportunity to help you meet your customers' expectations.



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## Total Customer Focus

**Holton Food Products®** develops and manufactures quality ingredient systems to industrial and wholesale bakeries, producers of prepared foods and specialty desserts, bakery supply companies and other food service and wholesale companies.

Our products meet the highest possible standards. Our manufacturing facility is SQF Level 2/FSMA-Compliant. In addition, **Holton's** multi-level Quality Control Program ensures product purity and reliable, consistent performance. We deliver all of our products and technical services with Total Customer Focus: a desire to contribute positively to our customers' business objectives, with complete confidentiality and professionalism.

## Research & Development

At **Holton** we are known for listening to our customers. Our experienced and diverse R&D team collaborates and uses innovation to offer creative solutions to solve problems. Through the years, we have responded to bakers' and manufacturers' challenges by developing products which are suitable for automated processes, freezing, thawing and long distribution channels, all while maintaining excellent quality. We are constantly monitoring current trends to keep our customer and products at the forefront of new technology. Come work side-by-side with our scientists and chefs to achieve timely and effective product development.

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