

OUR CAPABILITIES

- a Division of <u>AliWayConfections</u> -



OUR STORY

Long Grove Confectionery Company started as a retail business in the quaint, picturesque village of Long Grove, Illinois in 1975. After ten years, we had outgrown the kitchen, and moved production to a 25,000 sq ft facility in nearby Buffalo Grove, IL. In 2001, another 60,000 sq ft was added in order to meet the rising demand from our customers.

As a manufacturer of specialty bulk & gourmet chocolates, our fully staffed kitchens are outfitted for cooking, depositing, extruding, molding, enrobing, panning and drizzling chocolates, cookies, pretzels, popcorn, nuts & novelty snack items.

We pride ourselves as a recognized leader in the specialty industry for our quality products, attention to detail, and creative packaging. Long Grove Confectionery offers a full line of chocolates, barks, brittles, caramels, coated pretzels, peanut butter cups, meltaways, rich creams, assorted panned items, chocolate molded creations, and unique seasonal packaging designed by in-house artists.

Today, Long Grove Confectionery Company is owned and operated by Arway Confections, Inc., a Chicago based family business which was established in 1950, specializing in bulk packed confections, chocolate panned and enrobed specialties, copper kettle cooked products, roasted and salted nuts, and trail mixes.



OUR MISSION

Our confectioners using time honored traditions & fine quality ingredients make handcrafted chocolates that are simply delicious.











OUR MANUFACTURING CAPABILITIES



ENROBING

Eight enrobing lines - with cooling tunnels & varying lengths are available to accomodate multiple products and chocolates types.

- Various Chocolates + Coatings
- Stringer Decoration
- Drizzling and bottoming
- Custom coverages
- Frozen Products
- Hand decorating

DEPOSITING

Our depositors are available in widths up to 48" and production outputs of up to 30 deposits per minute.

- Various Chocolates
- Caramels
- Marshmallow
- Creams
- Custom Blend recipes





PANNING

Our eighteen engrossing pans can handle bulk & custom runs.

- Dried fruits
- Tree Nuts
- Peanuts
- Caramels
- Malt Balls

EXTRUDING

Extruding caramels or soft cream centers, in a variety of shapes & diameters.

- Marshmallow
- Fondant
- Creams
- Custom dough recipes
- Caramels



COPPER KETTLE COOKING

The old-fashioned way of making candy, with precise timing and temperatures to adhere to customer needs.

- Toffees
- Praline
- Caramel
- Brittles



PACKAGING

Packaging abilities allow for flexible assembly, bulk wrapping, flow wrapping & bagging.

- Gift boxes
- Tins & Inserts
- Special shapes
- Ribbons, bells, & labeling
- POS & Shipper Displays
- Retail Club Packs





ROASTING

Batch roasting over 300 lbs. with custom oils available.

- Tree Nuts
- Peanuts
- Honey Roasting
- Savory Flavors
- Specialty Oils

MOLDING

Custom mold design and fabrication department with a current catalog of over 3,000 unique & exclusive molds.

- Holiday specific
- Solid 2D or 3D
- Chocolate Pops
- Logo or branding designs
- Minimum order on custom





OUR CERTIFICATIONS









ASK US ABOUT OUR ADDITIONAL CAPABILITIES..... CO-PACKING & MANUFACTURING • PRIVATE LABEL GLUTEN FREE • GMO FREE • CUSTOM



Arway Confections, Inc.

3425 N. Kimball Avenue, Chicago, Illinois 60618 773.267.5770 / Fax 773.267.0610 / 800.695.0612 www.arwayconfections.com

Long Grove Confectionery Co.

333 Lexington Drive, Buffalo Grove, Illinois 60089 847.459.3100 / Fax 847.459.4871 / 800.373.3102 www.longgrove.com

OUR CATALOGS

Seasonal & Everyday Collections



CORPORATE OFFICE • CANDY KITCHEN • TOUR FACILITY 333 LEXINGTON DRIVE, BUFFALO GROVE, IL 60089 • 1-800-373-3102 • WWW.LONGROVE.COM

- a Division of <u>Aliwayconfections</u> -