



Product Specification

Case Contents	6 / 2.72kg																				
Net Case Weight	16.33 kg																				
Case Dimensions (LxDxH)	40 x 30 x 19 cm																				
Pallet (Tie x Tier)	56 Cases (7x8)																				
Country of Origin	United States																				
Shelf Life	12 months																				
Notes	<ul style="list-style-type: none"> • Store in a cool, dry place • Kosher • Halal • NON-GMO • Lactose Free • Gluten Free • Vegan 																				
Allergens	None – Based on Annex II “Substances or products causing allergies or intolerances” of Food Information to Consumer Regulation (EU) No 1169/2011																				
Nutritional Information Vanilla	<table border="1"> <thead> <tr> <th colspan="2">Nutrition Information</th> </tr> <tr> <th></th> <th>Per 100 g (%Reference Intake RI)</th> </tr> </thead> <tbody> <tr> <td>Energy</td> <td>496 kJ / 118 kcal (6% RI)</td> </tr> <tr> <td>Fat</td> <td>3.3 g (5% RI)</td> </tr> <tr> <td>Of which Saturates</td> <td>3 g (15% RI)</td> </tr> <tr> <td>Carbohydrate</td> <td>22 g (8% RI)</td> </tr> <tr> <td>Of which Sugars</td> <td>16 g (18% RI)</td> </tr> <tr> <td>Protein</td> <td>0 g (0% RI)</td> </tr> <tr> <td>Salt</td> <td>0.21 g (4% RI)</td> </tr> <tr> <td colspan="2">Reference intake of an average adult (8,400 kJ / 2,000 kcal)</td> </tr> </tbody> </table>	Nutrition Information			Per 100 g (%Reference Intake RI)	Energy	496 kJ / 118 kcal (6% RI)	Fat	3.3 g (5% RI)	Of which Saturates	3 g (15% RI)	Carbohydrate	22 g (8% RI)	Of which Sugars	16 g (18% RI)	Protein	0 g (0% RI)	Salt	0.21 g (4% RI)	Reference intake of an average adult (8,400 kJ / 2,000 kcal)	
Nutrition Information																					
	Per 100 g (%Reference Intake RI)																				
Energy	496 kJ / 118 kcal (6% RI)																				
Fat	3.3 g (5% RI)																				
Of which Saturates	3 g (15% RI)																				
Carbohydrate	22 g (8% RI)																				
Of which Sugars	16 g (18% RI)																				
Protein	0 g (0% RI)																				
Salt	0.21 g (4% RI)																				
Reference intake of an average adult (8,400 kJ / 2,000 kcal)																					
Nutritional Information Chocolate	<table border="1"> <thead> <tr> <th colspan="2">Nutrition Information</th> </tr> <tr> <th></th> <th>Per 100 g (%Reference Intake RI)</th> </tr> </thead> <tbody> <tr> <td>Energy</td> <td>464 kJ / 110 kcal (6% RI)</td> </tr> <tr> <td>Fat</td> <td>2.3 g (3% RI)</td> </tr> <tr> <td>Of which Saturates</td> <td>2 g (10% RI)</td> </tr> <tr> <td>Carbohydrate</td> <td>22 g (8% RI)</td> </tr> <tr> <td>Of which Sugars</td> <td>19 g (21% RI)</td> </tr> <tr> <td>Protein</td> <td>0 g (0% RI)</td> </tr> <tr> <td>Salt</td> <td>0.21 g (4% RI)</td> </tr> <tr> <td colspan="2">Reference intake of an average adult (8,400 kJ / 2,000 kcal)</td> </tr> </tbody> </table>	Nutrition Information			Per 100 g (%Reference Intake RI)	Energy	464 kJ / 110 kcal (6% RI)	Fat	2.3 g (3% RI)	Of which Saturates	2 g (10% RI)	Carbohydrate	22 g (8% RI)	Of which Sugars	19 g (21% RI)	Protein	0 g (0% RI)	Salt	0.21 g (4% RI)	Reference intake of an average adult (8,400 kJ / 2,000 kcal)	
Nutrition Information																					
	Per 100 g (%Reference Intake RI)																				
Energy	464 kJ / 110 kcal (6% RI)																				
Fat	2.3 g (3% RI)																				
Of which Saturates	2 g (10% RI)																				
Carbohydrate	22 g (8% RI)																				
Of which Sugars	19 g (21% RI)																				
Protein	0 g (0% RI)																				
Salt	0.21 g (4% RI)																				
Reference intake of an average adult (8,400 kJ / 2,000 kcal)																					

<p>GREATER PROFIT POTENTIAL, LOWER COST</p> <p>Stable costing</p> <p>More affordable to store and ship</p> <p>Dry storage provides ease of handling and reduces cost</p> <p>Greater yield per case—delivering up to 3x the servings of a case of ready-to-use product</p> <p>Dry mix virtually eliminates potential for leakers, limiting the likelihood of wasted product and time-consuming cleanup due to leaks</p>	<p>VOLATILE PRICING, HIGHER HANDLING COSTS</p> <p>Frequent price fluctuations</p> <p>Higher costs due to weight, mass, and refrigeration/freezer needs</p> <p>Costs more to handle and store, cutting into profits</p> <p>Lower yield per case</p> <p>Leakers result in time-consuming cleanup and wasted product</p>
<p>UP TO 18 MONTHS FOR DRY MIX</p> <p>Eliminates the need for regular product rotation, for greater operational efficiency</p> <p>Bags of dry mix can be stored for up to 18 months, allowing product to carry over from one soft serve season to another and requiring less frequent deliveries</p> <p>Shelf stable and compact for easy storage</p>	<p>APPROXIMATELY 14-20 DAYS FOR FRESH DAIRY</p> <p>Requires regular, operationally intensive product rotation to reduce spoilage</p> <p>Product has limited shelf life, requiring more frequent deliveries</p> <p>Occupies valuable refrigeration space</p>
<p>LESS PACKAGING AND PRODUCT WASTE</p> <p>Lower ratio of packaging waste compared to ready-to-use; one case of dry mix delivers the same number of servings as three cases of ready-to-use</p> <p>Requires less energy to produce, ship, and store and remains shelf stable until mixed</p>	<p>MORE PACKAGING AND PRODUCT WASTE</p> <p>Higher ratio of packaging waste—up to 3x corrugated waste compared to dry mixes</p> <p>Requires more energy to produce, ship, and store, with need for constant cold storage</p>



UK distributor:
 Americandy-Imports
 Shrewsbury, Shropshire
 E: info@americandyimports.co.uk
 W: www.americandyimports.co.uk

