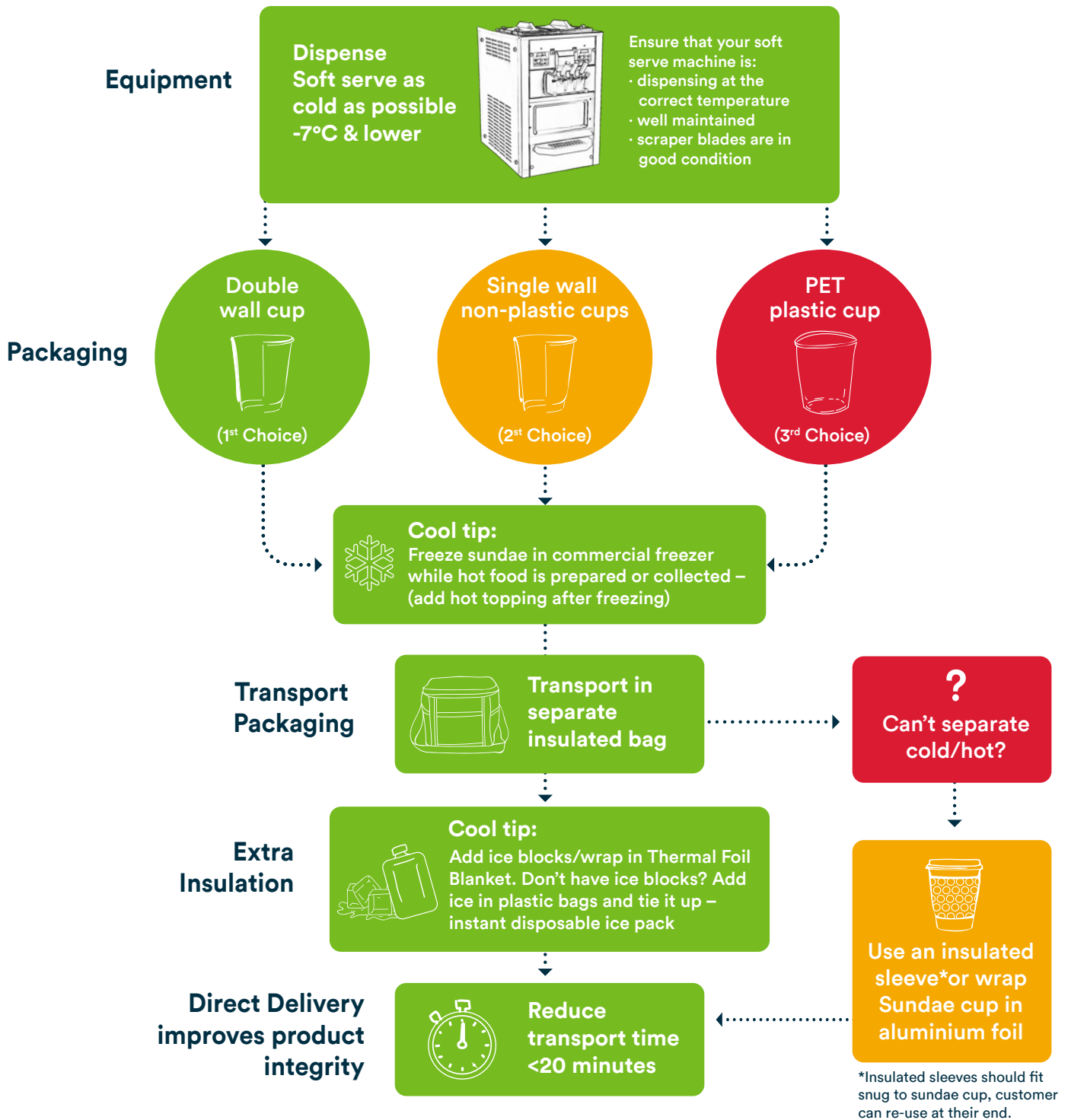


Increase your sales **with** **Thickshake and Soft Serve** **Sundae deliveries**




**ASK US ABOUT
SOFT SERVE
FORMULATIONS
TAILORED FOR
DELIVERY**





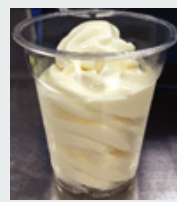
✓ Characteristics of good soft serve sundae before it leaves the store.


- - 7.0°C and colder
- Light in colour (compared to the liquid mix colour)
- Firm in appearance
- Dry, matt surface with no sign of moisture
- Sharp peaks and valleys



✓ Characteristics of good soft serve product at delivery:


- -5.0°C to -7.5 °C
- Firm in appearance
- Visible peaks and valleys





✗ Characteristics of bad soft serve product at delivery:

- Warmer than -5.0°C
- Wet and sloppy
- Zero Visible peaks and valleys





Thickshake

1

Pour Soft Serve liquid into cup (approx. 1/3 cup).



2

Top up with Frozen Soft Serve (approx. 3/4 cup).



3

Mix using a "razzle" for approx. 30 sec or until Frozen Soft Serve and Liquid is mixed together.



4

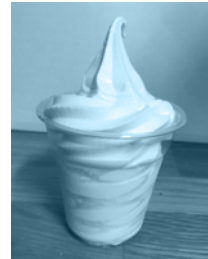
Top off Shake with Soft Serve swirl and add lid.



Sundae with Choc Top

1

Pour Sundae into cup.



2

Tap cup a couple of times to get the Soft Serve as flat as possible.



3

Pour Choc Tops over the top until the Soft Serve is covered.



4

Add lid.

