



Ginnic Veggy Coffee Cream


100% Vegetale



A NEW CONCEPT THAT MAKES THE DIFFERENCE. GROW UP YOUR SALES.

Ginnic Veggy Coffee Cream is a new product and a unique concept that makes the difference in your coffeeshop and restaurant. It is a cold coffee cream, very dense, similar to an ice cream, very easy to prepare and serve.

An Italian style amazing cream, for the coolest places.

Suitable for the new cold cream machines, for the best texture and flavour. Ginnic Veggy Coffee Cream is made with the finest ingredients without hydrogenated fats. Let us tempt you with aromas and exquisite flavors of our velvety coffee creams in five different delicious recipes.

9 GOOD REASONS TO CHOOSE GINNIC VEGGY COFFEE CREAM

- 1. It's a 100% vegetal:** the first cold coffee cream completely vegetal, without any ingredient of animal origin, perfect for any kind of diet.
- 2. It's good and healthy:** without milk nor lactose, it is gluten-free, no GMO, no preservatives and additives, no hydrogenated fats, no palm oil.
- 3. It's an energy source:** useful also for those who practice sports as a entirely vegetable supplement for their energies.
- 4. It's probiotic:** regular consumption helps restore the intestinal flora balance.
- 5. Very easy to prepare:** impossible to make mistakes during preparation. Just mix one bag with 600 ml of water.
- 6. Very quick to serve:** don't waste time during the service. Just pour the product from the machine into the glass.
- 7. Only one product = many different tastes:** you can serve it simple or garnish with toppings, grains and decorations to create thousands of different personalized recipes.
- 8. High profit:** very low cost for each serving. Selling price is from 5 to 7 times the buying cost.
- 9. Self selling:** customers see the machine with product in the coffeeshop and ask for Veggy Coffee Cream.



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that makes the
difference and grows
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- Packaging:** 400g Bags (25 bags for each box).
Shelf life: 36 months. Storage at room temperature.
Machine: machine for cold creams.
How to serve: serve in glasses of 130/150 ml.
ADV and POP support: desk panel and table menu.



HOW TO PREPARE:



Pour the product into the machine. Switch on the machine to the maximum power. After 30/40 minutes Ginnic Veggy Coffee Cream is ready to be served. Nr. 17/20 servings for each bag.

Night preservation

If at the end of the day there is some remaining product into the machine, set the machine in preservation mode to preserve the product and save energy. The day after set again the machine to the maximum powder. After 15 minutes the product is ready again to be served.

Machine: cleaning and maintenance

The Ginnic Slush Machine is very economic, easy to use and maintain.
Cleaning: twice a week, take off the transparent bowl from the machine and the mixer and clean directly into the kitchen sink. This operation takes not more than 5/10 minutes.
Maintenance: the machine maintenance is very easy. Once a month, it is enough to clean the small condense on the back of the machine by using a vacuum cleaner.

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