



Ginnic Red Velvet Cream



Chocolate, strawberry and a vanilla: one of the most popular cakes made in the USA, served in your cup. It is Red Velvet Cream, the new coloured and tasty Ginnic cream. Enjoy its flavour either hot or cold. We are here to delight you! Ginnic Red Velvet is the new product that makes the difference in your business. It is very **flexible**: you can prepare it **hot or cold**, with the blender or with a cream machine, using a chocolate machine or just with the steamer of the coffee machine.

8 GOOD REASONS TO CHOOSE GINNIC RED VELVET CREAM

- 1. Unique:** It is a new product that makes the difference between your business and the other ones.
- 2. Very easy to prepare:** Impossible to make a mistakes during preparation. Just mix one bag with milk (cold version) or water (hot version).
- 3. Very quick to serve:** Don't waste time during the service. Just pour the product from the machine into the glass.
- 4. One product = different ways of consumption:** You can serve it hot or cold, with whipped cream or without.
- 5. High profit:** Very low cost for each serving. Selling price is from 5 to 7 times the buying cost.
- 6. Self selling:** Customers see the machine with product in the coffee shop and ask for Ginnic.
- 7. It's good and healthy:** It is gluten-free, no GMO, no preservatives and additives, no hydrogenated fats, nor palm oil.
- 8. Direct support on site:** Ginnic assists you on site during introduction of Ginnic Red Velvet Cream to your customers.

Packaging:	500g Bags (25 bags for each box).
Shelf life:	36 months. Storage at room temperature.
Machine:	Ginnic machine for hot&cold creams, blender.
How to serve:	Serve in glasses of 200 ml
ADV and POP support:	Desk panel.



**Ginnic
Red Velvet Cream**
The new product
that makes the
difference and grows
up your sales!



Ginnic Red Velvet Cream



HOW TO PREPARE:

• Hot - Using the chocolate machine or the Hot & Cold Ginnic machine

In a bowl mix 500g of powder with 1.5 liter of water. Pour the product into the machine. Switch on the machine to 45°C. After 15 minutes Ginnic Red Velvet Cream is ready to be served. Nr 20 servings for each bag



hot chocolate machine

+



500g bag

+



1.5 litri of water

=



15 servings

• Cold - Using Ginnic Machine

In a bowl mix 500g of powder with 1 liter of semi-skimmed milk. Pour the product into the machine. Switch on the machine to the maximum power. After 30/40 minutes Ginnic Red Velvet Cream is ready to be served. Nr. 20 servings for each bag.



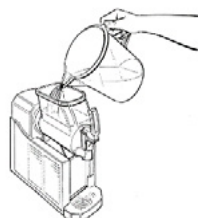
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1 Bag of GINNIC Red Velvet Cream powder + 1 liter of milk



Mix very well the content of 1 bag with milk



Pour the mix into the machine



after 30/40 minutes the product is ready to be served

• Cold - Using a blender or a shaker

Mix 40g of Ginnic Red Velvet Cream powder with 160 ml of cold milk. Pour the mix into the blender adding 3 ice cubes. Switch on the blender for 2 minutes. Pour the cream into a glass and garnish with whipped cream or dark chocolate flakes.



+



40g of GINNIC Red Velvet Cream powder + 160 ml of milk



Mix very well



Pour the mix into the blander



one serving

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