



Ginnic Golden Coffee Cream



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

Ginnic Golden Coffee Cream is a new product and a unique concept that makes the difference in your coffee shop 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 coffeecream, for the coolest places.

Suitable for the new cold cream machines, for the best texture and flavour. Ginnic Golden 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.

8 GOOD REASONS TO CHOOSE GINNIC GOLDEN COFFEE CREAM

- 1. Unique:** It is a new product that make the difference between your business and the other ones
- 2. Very easy to prepare:** Impossible to make mistakes during preparation. Just mix one bag with 1200 ml of water.
- 3. Very quick to serve:** Don't waste time during the service. Just pour the product from the machine into the glass.
- 4. 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.
- 5. Hight 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 Golden Coffee Cream.
- 7. It's good and healthy:** it is gluten-free, no GMO, no preservatives and additives, no hydrogenated fats, no palm oil.
- 8. Direct support on site:** Ginnic assists you on site during introduction of Ginnic Golden Coffee Cream to your customers



**Ginnic
Coffee Cream
100% arabica**

The new product that
makes the difference and
grows up your sales!

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Ginnic Golden Coffee Cream



- Packaging:** 900g Bags (25 bags for each box).
- Shelflife:** 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:



+



One bag of Ginnic Golden Coffee Cream + 1200 ml of water



Mix very well the content of one bag with water



Pour the mix into the machine



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



35/40 servings

Pour the product into the machine. Switch on the machine to the maximum power. After 30/40 minutes Ginnic Golden Coffee Cream is ready to be served. Nr. 35/40 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 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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