

# VANILLA BEAN AND CHOCOLATE ICE CREAMS

Lush, smooth texture and sweet, creamy flavor make our premium chocolate and vanilla bean ice creams instant classics









Designed and created for chefs with high standards



The wonderfully rich and delicious homemade taste of real ice cream made with only fresh milk, cream, sugar and other simple, premium, all-natural ingredients.

## **Product Inspiration**

A scoop of luscious ice cream always makes life more enjoyable. Our super-premium quality ice cream is a minimum of 15% butterfat and sweetened with sugar only—no high fructose corn syrup or other artificial ingredients. It also has a lower overrun (less air) than most ice creams for a denser, creamier flavor and texture, but is still easy to scoop. Plus, we use only pure vanilla from the island of Madagascar and real, natural cocoa for the richest taste. Made with care and quality by a thirdgeneration, family-owned ice cream company in the Midwest.

## Suggested Uses

A premium version of a menu favorite:

- Serve alone or as a component of an upscale dessert
- Serve with Chef's Line Rustic Apple Tart
- · Pair with any baked treat
- Milkshakes
- · Frozen desserts

# Features/Benefits

- Made with Distinction: simple, premium, all-natural ingredients including a minimum of 15% butterfat and a lower overrun than most ice creams for richer, creamier flavor and texture. No high fructose corn syrup or other artificial colors, flavors or ingredients.
- Performance: a trendy, luxurious addition to your menu
- Cost Savings: costs about one-third less per serving than other premium ice creams
- Labor Savings: easy to store and scoop from convenient 3-gallon containers

# Ingredients Include

- Madagascar	- Milk
vanilla	- Sugar
– Cocoα	- Egg yolks
- Cream	

# A-Code Product Description Pack Size 6758940 Vanilla Bean Ice Cream 3 gal. 6759039 Chocolate Ice Cream 3 gal.

## **Food Fact**

Americans love ice cream and eat an average of 20 quarts per person each year—the highest per capita consumption in the world according to the International Dairy Foods Association.

