

foodNess[®]

Free to feel good!

SOFT ICE CREAM



SOFT ICE CREAM



A simple system that allows you to offer **SOFT ICE CREAM** without having to make substantial investments or purchase complex equipment. Soluble powdered products made to be mixed with water alone and used with a special small and easy-to-use machine.

All of these products have been developed using **highly select ingredients**, in order to satisfy all of the **consumers' latest needs**.



Now cafés as well as ice cream shops can offer a selection of Soft Ice Cream, thanks to a system developed by Foodness.



YOGURT SOFT ICE CREAM

Cool and delicious, excellent served plain, but equally ideal for personalisation with fruit and toppings.



HOW TO USE IT



+



40
PORTIONS



VANILLA SOFT ICE CREAM

A simple flavour, but one of the most popular in the world. A trend that never fades!



HOW TO USE IT



+



40
PORTIONS



PISTACHIO SOFT ICE CREAM

A white ice-cream base, to enrich with 100% pure pastes made with fine pistachios from Sicily. A soft ice cream with the typical bright green colour of pistachios and an enveloping creaminess!

GLUTEN

FREE

LACTOSE

FREE

foodness®

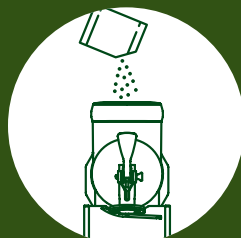
HOW TO USE IT



1 - MIX 1.5 L OF WATER
WITH 1 KG OF NEUTRAL
WHITE ICE-CREAM BASE



2 - POUR THE
MIXTURE INTO THE
MACHINE



3 - ADD 200 G
(4 PACKETS) OF
PISTACHIO PASTE

HAZELNUT SOFT ICE CREAM

A white ice-cream base, to enrich with 100% pure pastes. The new Hazelnut soft ice cream is delicious and sophisticated, thanks to its fine Piedmont hazelnuts. A taste everyone loves and a unique, enveloping creaminess!

GLUTEN

FREE

LACTOSE

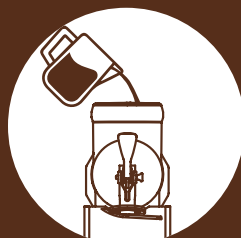
FREE

foodness®

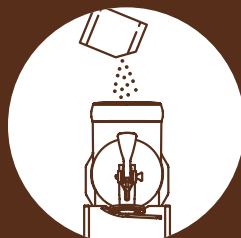
HOW TO USE IT



1 - MIX 1.5 L OF WATER
WITH 1 KG OF NEUTRAL
WHITE ICE-CREAM BASE



2 - POUR THE
MIXTURE INTO THE
MACHINE



3 - ADD 200 G
(4 PACKETS) OF
HAZELNUT PASTE



BUSINESS ADVICES

Not only for specialised ice cream shops! The Foodness Soft Ice Cream System allows different types of businesses to offer high-quality Soft Ice Cream.

BUSINESS TYPES:



CAFETERIAS



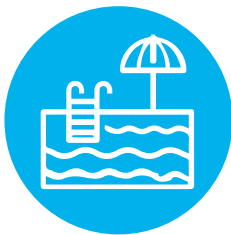
COFFEE SHOPS



HOTELS



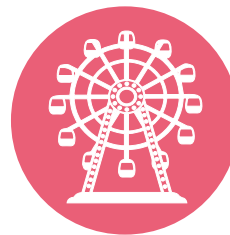
WATER PARKS



POOL BARS

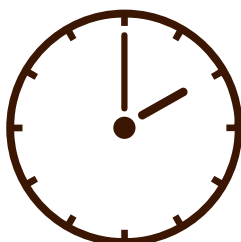


BEACH BARS

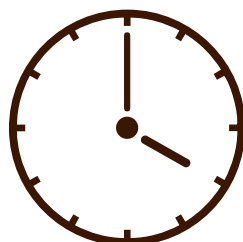


AMUSEMENT PARKS

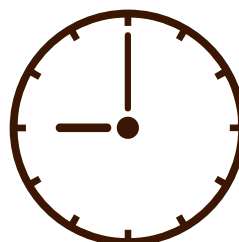
CONSUMPTION OCCASIONS:



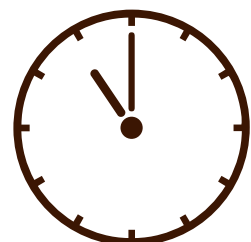
AFTER LUNCH



IN THE AFTERNOON



AFTER DINNER



IN THE EVENING

PACKAGE DETAILS

SOFT ICE CREAM

Chocolate Soft Ice Cream - Code 10600027

Yogurt Soft Ice Cream - Code 10600038

Vanilla Soft Ice Cream - Code 10600034



1 KILOGRAM
BAG



16 BAGS PER
MASTER CARTON

SOFT ICE CREAM BASE

Ice Cream Base - Code 10600066



1 KILOGRAM
BAG



16 BAGS PER
MASTER CARTON

Pistachio Paste - Code 11900028

Hazelnut Paste - Code 11900027



200 GRAM
BAG



16 BAGS PER
MASTER CARTON

MACHINE

ugolini

SOFT ICE CREAM MINIGEL

6lt



A compact and advanced machine, ideal for those who wish to satisfy their Customers with Soft Ice Cream that are always above par. Designed for ease of use, created to be noticed and to provide the best presentation for the ice cream.

Code 60200022



Capacity: 6 lt



Weight: 25 kg



Size: 20x48x62 cm



Input: 460 W

P.O.S. MATERIAL



Pistachio Soft Ice Cream
COUNTER CROWNER
Code 50300093



Hazelnut Soft Ice Cream
COUNTER CROWNER
Code 50300092



Yogurt Soft Ice Cream
COUNTER CROWNER
Code 50300065



Big glass cup
Code 50900014



Small glass cup
Code 50900013



Cardboard take-away cup
Code 50800019



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FOLLOW US AND BE SURPRISED!

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