

**FLORA**  
PROFESSIONAL

“I want my menu to  
be inclusive of dietary  
requests, but not at the  
expense of operations  
or efficiency”

**NEW  
FLORA PROFESSIONAL  
100% PLANT-BASED  
ICE CREAM MIX**

A soft serve experience more customers  
can enjoy and better for the planet



**DAIRY  
FREE**



**LACTOSE  
FREE**



**GLUTEN  
FREE**



**VEGAN**

**SERVE EVERYONE.**

**COMING  
SOON**







## DAIRY CAN'T SERVE:

Vegan



Dairy free



Lactose intolerant



No dietary request



## FLORA PROFESSIONAL SERVES EVERYONE:

Vegan



Dairy free



Lactose intolerant



No dietary request



# SERVE EVERY CUSTOMER AN INDULGENT EXPERIENCE WITHOUT CHANGING HOW YOU OPERATE

## BENEFITS:

- 1:1 swap to dairy ice cream mix
- Can be used for soft serve and gelato preparation
- A ready to use UHT ice cream mix, doesn't require pasteurisation
- Can be used across all types of ice cream machines
- Great taste with smooth, creamy texture
- 100% plant-based
- No declarable allergens, suitable for most
- Free from preservatives and palm oil



## PRODUCT CHARACTERISTICS

Order Unit	10L
SKU Code	91307560
Shelf Life	9 months (3 days after opening)
Storage	2°C - 7°C
Dish Application	Soft serve Gelato/Italian ice cream



DAIRY FREE



LACTOSE FREE



GLUTEN FREE



VEGAN



COMING SOON

### For product enquires, please contact:

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