

FOR A REFRESHING BREAK WITH MANY DIFFERENT FLAVORS TO CHOOSE FROM.
A new sensory experience, that gives energy and delights the palate. An original Italian recipe, for: the trendiest places. Natura Mix $n$ 'Shake is the evolution of the milkshake with particular attention to: the health and well-being of the consumer. Easy to prepare with a simple blender; in few minutes; ; with the only addition of cow or vegetable milk and some ice-cubes, you obtain the perfect texture.

Almar Natura Mix ' $n$ Shake preparations are made with the best and carefully selected ingredients; they do not contain gluten and are without hydrogenated fats. Personalize your Natura Mix ' n Shake with decorations as you desire!


## 8 GOOD REASONS TO CHOOSE ALMAR ORIGINAL MIX 'N SHAKE

1. It's unique: the new product that makes the difference between your offer and that of others.
2. It is greedy and healthy: gluten-free, lactose-free - GMO-free - without preservatives and chemical additives - without hydrogenated fats or palm oil.
3. It is easy to prepare: just mix the powder preparation with cow or vegetable milk and add few ice-cubes. Blend for 40 seconds.
4. It is quick to serve: it does not waste time in the restaurant.
5. With a single product many recipes: changing toppings and grains you can create many different recipes, based on the tastes and requests of your customers.
6. High profit margins: the cost per serving is low. The selling price is approximately 5 times the buying cost.
7. A taste for every consumer: many different flavors to satisfy all your consumers' tastes.
8. 100\% recyclable packaging: Almar also pays close attention to respecting the environment.

Packaging: 1 kg bag (Nr. 10 bags per box) or 1 Kg tin (Nr 6 tins for box)- Storage: at room temperature - Shelf life: 36 months - Machine required: Blender.

## MANY DIFFERENT FLAVORS AVAILABLE:



- CHOCOLATE
- COFFEE
- COFFEE TOFFEE
- COFFEE WITH CARAMEL FLAKES
- HAZELNUT
- CREAME BASE
- CARAMEL

- BUENITO
- OREO COOKIES
- STRAWBERRY
- WILD BERRIES
- COCONUT
- RED VELVET
- VANILLA


## PREPARATION:



| nr. scoops | milk | ice | blender | serving |
| :---: | :---: | :---: | :---: | :---: |
| 1.5 | 100 ml | $60 \mathrm{~g} / 8$ ice-cubes | $40 \prime$ | $350 \mathrm{ml} / 12 \mathrm{oZ}$ |
| 2.5 | 140 ml | $80 \mathrm{~g} / 12$ ice-cubes | $40 \prime$ | $480 \mathrm{ml} / 16 \mathrm{oZ}$ |

In the glass of the blender, mix the cow or vegetable milk with Italian Mix ' $n$ Shake powder preparation. Add some ice-cubes. Blend for 40 seconds. Pour Italian Mix'n Shake into a glass and serve.

Machine maintenance and cleaning
Maintenance of the machine is very simple: just clean the steel structure of the blender every end of the day, taking care to unplug it first. After each preparation, carefully wash the glass and the shaker.


