



# Goody

## THE TASTE OF WELL-BEING

### GARNISH AND STUFF WITH THE TASTE YOU WANT.

Almar Goody is the ideal system to offer the widest range of flavours with the minimum investment eliminating waste. Choose the best croissants and fill them just before serving with the favourite tastes of your customers. Goody is also ideal for filling krapfen, crepes and waffles and for garnishing yogurt and cold creams; Goody is a simple and at the same time innovative system, also for the hotels that want to give their customers a high-quality breakfast without having the usual waste. Raise the average receipt by enriching your products with Goody and make a difference! Packaged only in glass jars, Goody creams and jams are served with practical stainless steel dispensers to avoid any waste.



### 10 GOOD REASONS TO CHOOSE GOODY

- 1. High quality:** stuff the croissants "cold", just before serving, with one or two flavours and offer a product of the highest level, much tastier than a croissant already stuffed.
- 2. Zero waste = savings:** Buy only empty croissants without risking making wrong choices and being out of stock of the taste that the customer is looking for.
- 3. Easier handling:** Every day you order only empty croissants. Much simpler and less risky than ordering already stuffed products.
- 4. Less space:** Storing only empty croissants takes up less space.
- 5. Extra Fruit:** Goody jams contain 75% fruit for an unforgettable taste.
- 6. Glass jars:** Glass is the best and healthiest container. It does not release bad smell and substances, is recyclable and is beautiful to see and exhibit. We don't use plastic.
- 7. Multi-purpose:** you can use Goody to stuff croissants, krapfen, waffles, crepes, but it is also useful for garnishing yogurt, cold creams and to give a touch of creativity to your desserts and creations.
- 8. Reliable and economical:** Stainless steel dispensers are robust and reliable. They dispense the right amount without waste and are easy to clean.
- 9. A taste for every consumer:** 6 different tastes to satisfy even the most demanding consumers.
- 10. 100% recyclable packaging:** Almar also pays close attention to the respect for the environment.

**Packaging:** Glass jar 1,9 Kg (Nr. 2 jars for box).

**Yield:** 135 brioches/jar (14g/serving).

**How soon should I use them?:** Once the jar is opened, 20 days for jams and custard (6 croissants a day), at least one year, until the natural expiration of the product, for other creams.



# 6 TASTES AVAILABLE:

APRICOT JAM 75%



MIXED BERRY JAM 75%



PASTRY CREAM



BUENITO - WHITE HAZELNUT CREAM



PISTACHIO CREAM



GOLOSA - COCOA AND HAZELNUT CREAM



# WHY GOODY?:

BREAKFAST IN THE HOTEL



FILLING CROISSANTS AND KRAPFEN



SINGLE SERVINGS FOR BREAKFAST



STUFFING CREPES



STUFFING WAFFEL



[www.almar.it](http://www.almar.it)

# MAKE THE DIFFERENCE! INCREASE YOUR SALES AND SAVE MONEY



On average, every day in a coffee shop and in a hotel 9% of the croissants already stuffed are thrown away.

Nr croissants sold daily	Nr unsold stuffed croissants	daily loss (0,56€ a brioches)	yearly loss (based on 320 working days)
50	4	2,24€	716,80€
75	6	3,36€	1.075,20€
100	9	5,04€	1.612,80€

If you stuff the croissants with GOODY, you can sell them with an extra price of € 0.20, because they are not industrial, cold and just in time stuffed, with 75% fruit jam, even with double filling.



Nr croissants sold daily	Daily extra profit	yearly extra profit (based on 320 working days)
50	10,00€	3.200,00€
75	15,00€	4.800,00€
100	20,00€	6.400,00€

With GOODY not only you save money by eliminating waste, but you have an extra profit. In addition a fresh and superior quality product attracts customers and increases your sales



Nr croissants sold daily	Daily extra profit+non loss	total yearly extra profit (based on 320 working days)
50	12,24€	3.916,80€
75	18,36€	5.875,20€
100	25,04€	8.012,80€



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