

Olde World

All Natural Ice Cream

Ready-to-Serve Desserts

Gourmet desserts made with **Olde World All Natural Ice Cream** are decadent, delicious and consistently praise-worthy. Your customers—foodservice or retail—will love their creamy, old-fashioned taste. Our elegant ice cream desserts are ideal for today's restaurants... they can just pull truffles or pre-sliced pies out of the box and set on plates. Or, let us help upscale your bakery or super-market with our unparalleled 7" uncut ice cream cakes and 3-pack truffles. What's more, with **Olde World** you can breathe easier, knowing that freeze-thaw cycles up to 5°F won't damage your inventory. So easy for you and so rewarding for your customers!

REVOLUTIONARY TECHNOLOGY MAKES EXTRAORDINARY ICE CREAM

A patented process makes Olde World Gourmet Ice Cream more stable than regular ice cream...even though it is stabilizer-free. It is remarkably resistant to heat shock, tolerating 5°F temperatures (compared to -20°F for conventional ice cream) and ice crystallization is completely eliminated. As a result, Olde World desserts can be handled through normal frozen distribution channels and most store freezers, rather than requiring traditional ice cream distribution and storage.

Flavors (call for a complete list)

Cakes: Cookies & Cream, Chocolate Brownie

Truffles: Vanilla Raspberry in White Chocolate, Chocolate Eclair
Chocolate Fudge

Foodservice Packaging

10" Presliced Cakes: individually packed; 168 cakes/pallet

Truffles: 24 truffles/case; 168 cases/pallet

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Alternatives

Desserts are also available in:

- Regular Ice Cream
- Parve, Nondairy, Lactose-Free
- Hydrogenation-Free, 0 trans fat

Easy Handling

While -20°F is still ideal, Olde World

Desserts can be handled up to 0°-5°F, rather than the -20°F required for traditional ice cream desserts.



Flavor Right
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Trust our good taste...and spread it around!

Flavor Right Foods

1-888-464-3734 / www.flavorright.com