



Cremino yogurt

FOR BREAKFAST OR AS A REFRESHING DESSERT

A new sensory experience, that gives energy and delights the palate.
An original Italian recipe, for the trendiest places.

Ideal with modern machines for cold creams, which allow you to get the perfect consistency.
Almar Cremino Yogurt is made with raw materials carefully selected raw and without hydrogenated fats. It can be garnished as desired with Almar decorations and toppings.

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GOOD REASONS TO CHOOSE CREMINO YOGURT ALMAR



- 1. Greedy and healthy:** a good dessert, gluten-free - without GMO - without preservatives, dyes and additives - without hydrogenated fats or palm oil.
- 2. Easy preparation:** just mix the preparation with 600 ml of water and pour it into a cold cream machine.
- 3. Very quick to serve:** don't waste time during the service, just pour the product directly from the machine into the glass.
- 4. One product = many different tastes:** you can serve it simple or garnished with toppings, grains and decorations to create thousands of different customized recipes.
- 5. High profit:** very low cost for each serving. Selling price is from 5 to 7 times the buying cost.
- 6. Trendy:** the perfect product for those customers who care about their wellness.
- 7. Self selling:** customers see the machine with product in the coffee shop and ask for Cremino Yogurt.
- 8. Respect for Nature:** packaging 100% recyclable



Packaging: 400g bag - (25 bags in each box).

Conservazione: 36 months. Store at room temperature, in a cold and dry place.

Suggested machine: machine for cold creams.

How to serve: in a glass or cup.





Yogurt with strawberry



Yogurt with chocolate



Yogurt with kiwi



Yogurt with fresh fruit



Yogurt with wild berries

Cremino Yogurt

Powder for the preparation of Cremino Yogurt for amazing breakfasts to garnish with cereals and fresh fruit

HOW TO PREPARE



1 bag of Cremino Yogurt 400g + 600ml of water



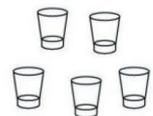
Mix very well the powder with water



Pour the mix into the machine



After 30/40 minutes the product is ready to be served



15 servings

In a separate container, dilute the content of a 400g bag of product with 600ml of water very well with the use of a whisk. Pour the mix into the machine. After 30/40 minutes Cremino Yogurt is ready to be served - N. 15 portions for 400g of preparation.

Night preservation

If at the end of the day the product is left in the machine, simply adjust the machine in the maintenance position to keep the product fresh by consuming very little energy. The next morning the machine is set in the operating position and the product returns creamy in 15 minutes ready to be served.

Machine: cleaning and maintenance

Maintenance of the machine is very simple: just clean, once a month, the small radiator on the back part of the machine just removing the dust that has settled. Once or twice a week dismantle the transparent tank and wash in the sink together with the spiral. This operation takes no more than 5/10 minutes.



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