

ALL OF THE  
INDULGENCE  
OF DAIRY.

NONE OF THE  
ALLERGENS.

**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



**FLORA**  
PROFESSIONAL™

**NEW  
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100% PLANT BASED  
ICE CREAM MIX.**

Finally, the soft serve ice cream everyone's been screaming for — new Flora Professional 100% plant based soft serve ice cream mix. The liquid vanilla base delivers a delicious, rich soft serve ice cream that tastes and performs like traditional dairy ice cream mix — but all the better.

- 100% plant-based and dairy-free
- Rich, creamy texture with a delicious vanilla flavor
- Versatile usage for soft serve and gelato
- Easy to use—no mixing required
- Ideal for foodservice operations



#### KEY INGREDIENTS

- Lentil Protein preparation (water, lentil flour 1.1%)
- Sugar
- Coconut oil (7.2%)
- Glucose syrup
- Emulsifier (mono- and diglycerides of fatty acids)
- Stabilizers (locust bean gum, guar gum, carrageenan)
- Salt
- Color (carotenes)
- Flavoring

#### USE PREPARATION

- Suitable for soft serve and Gelato (Italian ice cream).
- Use like dairy ice cream mix.
- Ready-to-use mix; no preparation required.
- Compatible with all types of ice cream machines (refer to machine operating instructions).

#### STORAGE & SHELF LIFE

• **Storage Conditions:** Maintain temperature between 35.6-44.6°F (2-7°C) for distribution and storage. Do not freeze.



FREE FROM  
PRESERVATIVES

VEGAN

DAIRY  
FREE

LACTOSE  
FREE

GLUTEN  
FREE

FREE FROM  
PALM OIL