

SALTED CARAMEL ICE CREAM WITH SEA SALT





CHEF'S LINE® SALTED CARAMEL ICE CREAM WITH SEA SALT

It's the same great quality as Chef's Line Vanilla Bean and Chocolate Ice Creams. Our Salted Caramel Ice Cream with Sea Salt lends itself beautifully to the creation of even more astonishing gourmet desserts and leverages the hottest dessert flavors.

The unique flavor is a great accompaniment to baked desserts and outstanding at breakfast with crêpes or waffles. Oh yes, and the 3-gallon tub costs less than the 2.5-gallon offerings of other premium brands.

Product Attributes

- 15% butterfat
- 60% overrun
- No preservatives or artificial ingredients
- Made with real sea-salted caramel

Benefits

- High-profit add-on to desserts, breakfast items
- 3-gallon tub costs less than 2.5-gallon of other premium brands
- Meets consumer demand for cleaner-ingredient food

Insights

- Salted caramel has gained major popularity, having grown by 817% in menu penetration
- 18% of salted caramel on menus is used for frozen treats

Menu It/Uses

- Ice cream shop dipping cabinet
- Alone or in enhanced desserts
- Add-on to breakfast crêpes or waffles
- Great complement to pies and cakes
- Unique homemade ice cream sandwiches

Ingredients

- Sea-salted caramel
- Butter
- Cream
- Milk
- Sugar
- Eggs

Preparation

Frozen; ready to use.



Use our mobile app for nutritionals and more information on this product.

A-Code	Product Description	Pack Size	Serving Size	Servings Per Case
7962442	Salted Caramel Ice Cream with Sea Salt	3 gal.	1/2 cup	96



For further details, visit www.usfoods.com or contact your local US Foods representative.

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