

CREMA LUSSO



SIMPLY CREATE UNIQUE DESSERTS

Crema Lusso is truly the better way. Our ready-to-use, liquid, shelf-stable, frozen dessert mix is a cost-saving solution for food service operations. It was designed to help maximize efficiency in the kitchen, streamline processes, minimize labor, reduce waste, and save space in your walk-ins.



Profit Potential



On Trend

Labor Saving



Better For You

Versatility



UNLOCK THE POSSIBILITIES

Crema Lusso is easy to use, versatile, and multi-functional. Offer your guests unlimited frozen treats, baked goods, and beverages that rival 'from scratch' desserts. *Scan the QR code to access Crema Lusso recipes and more.*



START CREATING FROZEN DESSERTS GELATO, SOFT SERVE, ICE CREAM



Open and mix with desired flavoring or additions



Pour mix into a batch freezer, soft serve machine or shake machine



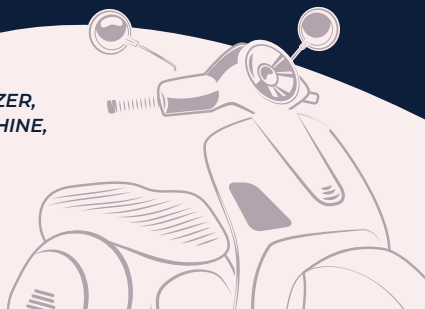
Finished dessert ready to serve in as little as 10 minutes

Enjoy!

FUNCTIONAL IN A RANGE OF EQUIPMENT: BATCH FREEZER, SOFT SERVE MACHINE, SHAKE MACHINE, GRANITA MACHINE, HOT BEVERAGES DISPENSER.

STORE CARTONS UNOPENED AT ROOM TEMPERATURE. REFRIGERATE AFTER OPENING.

NUT-FREE, CONTAINS MILK. (U)D



TWIN HEART FOODS

We are excited for you to integrate Crema Lusso into your kitchen!

We are California-raised, Italian American twin sisters and the founders of Twin Heart Foods. We originally crafted the concept of Crema Lusso in honor of our grandpa Luigi, whose deep-rooted love affair with gelato ignited our passion for the authentic Italian dessert experience. It is our desire to share this with the rest of the world.

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We believe that the flavor and quality of desserts should be of the highest level, whether they are created in small batches or mass produced. Our product is OUD Kosher Certified, contains less sugar than most commercial ice creams, and consists of only a handful of simple, cleaner ingredients, contained within a renewable package that lives in the pantry, not the refrigerator. It's so easy to use that a child can make it and a chef can't live without it. Just open, mix in any desired flavoring or additions, and pour into your professional batch freezer, soft serve machine, or shake machine. Within minutes your finished dessert is ready to serve.

We want to thank our customers for waiting patiently through the pandemic to receive our product. Over this past year, our focus has been on optimizing our recipe so it can withstand the tests of time and so we can safeguard against any potential delays in production and supply. Our ultimate vision is to supply professional kitchens with not only our original recipe, but also with a future suite of artisan-crafted solutions developed to elevate the value of their dessert offerings.

We know you want to create an unforgettable and indulgent dessert experience for your guests, and to keep them craving more. We look forward to supporting you towards this end goal.

Alla Dolce Vita!

*Sarah Ray &
Jennifer Lynch*

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