

# DELICIOUS DAIRY RANGE

AVAILABLE IN 5 LITRES



NAME	FLAVOUR	COLOUR
 AMERICAN CHOCOLATE	Based on the chocolate bar, this flavour has all the same qualities guaranteed to leave you satisfied.	Light brown with nuts/chocolate streaks
 AMERICAN COOKIES & CREAM	Inspired by the classic oreo combination of creamy vanilla mixed with chocolate wafer biscuit.	Cream with cookie streaks
 BANANA (BANANA)	Made from freshly peeled bananas with a thick creamy texture and deep banana flavour.	White/cream with banana pulp streaks
 BERRY CHEESECAKE	Plump sweet berries swirled together with traditional cheesecake flavours.	Creamy white with deep berry swirls
 BERRY PAVLOVA	The sweetness of pavlova with a fresh berry tang.	Pink
 BISCOTTINO (ITALIAN COOKIES & CREAM)	Italian biscuit-flavoured base, layered with cookie ripple.	Light yellow with chocolate cookie streaks
 BLACK SESAME	A unique Italian version of the Asian delicacy.	Deep grey with black sesame streaks
 CARAMELISED FIG (FICO CARAMELLATO)	A truly stylish flavour. Real fig pieces infused with a rich caramel syrup rippled through a fior di latte base.	White with dark caramel streaks
 CHOCOLATE BROWNIE WITH CARAMEL FUDGE (BROWNIE AL CIOCCOLATO CON FUDGE AL CARAMELLO)	Delectable chunks of chocolate brownie and rich caramel fudge combined in one seriously indulgent flavour.	Brown
 CHOCOLATE CARAMEL FUDGE WITH PEANUT BUTTER (FUDGE DI CIOCCOLATO AL CARAMELLO CON BURRO DI NOCCIOLINE)	Peanut butter blended together with a rich caramel fudge and crunchy chocolate bits.	Cream with choc bits
 CHOC CHIP (STRACCIATELLA)	Thousands of chocolate specks on a white base, layered with melted chocolate.	White with chocolate streaks
 CHOC HAZELNUT (BACIO)	Bacio - Italian for kiss. Equally chocolate and hazelnut flavoured, layered with ground hazelnuts.	Light chocolate
 CHOC MINT (CIOCCOMENTA)	Intense mint flavour, layered with melted chocolate.	Light green with chocolate specks
 CHOCOLATE (CIOCCOLATO)	Made from dutch cocoa, rich and full of flavour.	Chocolate
 CHERRY BITE	A smooth creamy cherry base.	Creamy pink
 COCONUT (COCCO)	No essences here, just pure coconut.	White, layered with coconut shavings
 COFFEE (CAFFÈ)	A subtle sweet espresso flavour, appeals to coffee aficionados and non-coffee drinkers alike.	Caramel brown with faint ground coffee specks
 CRÈME BRULÉE (CRÈME BRULÉE)	Inspired by the French dessert and characterised by a sweet toffee flavour with crunchy bits of toffee.	White with toffee bits
 CRÈME CARAMEL (CARAMELLO)	Wickedly rich, smooth and creamy.	Golden caramel
 GREEN TEA	From the Chinese tradition, the properties of this remedial tea blended in a unique flavour.	Light green
 HAZELNUT (NOCCIOLA)	Made from 100% pure ground Piemonte hazelnuts. An Italian classic.	Light brown
 HONEY TOFFEE AND MALT (MIELE, CARAMELLO E MALTO)	One of our signature flavours. Contains crunchy toffee pieces with a malt and honey flavoured base.	White with toffee pieces
 MACADAMIA AND CARAMEL (MACADAMIA E CARAMELLO)	Made from pure ground QLD macadamias and layered with caramel and whole honey roasted macadamias.	White with caramel streaks & chunks of macadamia nut
 PISTACHIO (PISTACCHIO)	Made from 100% pure ground Sicilian pistachio nuts.	Light green
 RUM AND RAISIN (MALAGA)	The base contains the actual liqueur and is layered with juicy raisins.	Light yellow with raisins
 TARO	A sweet savoury flavour, from the tropical root vegetable.	Creamy pale brown
 TIRAMISU	Based on the Italian dessert of liqueur-flavoured.	Light brown with dusted cocoa
 VANILLA (VANIGLIA)	Classic super premium vanilla, rich and smooth.	Cream with vanilla bean specks
 VERONESE CHOCOLATE (CIOCCOLATO VERONESE)	Chocolate, hazelnut and wafer combined to create one of our most popular flavours.	Light chocolate with wafer streaks
 WHITE CHOCOLATE WITH PISTACHIO NUTS (CIOCCOLATO BIANCO E PISTACCHIO)	Silky white chocolate mixed with ground pistachio nuts.	White

ALL 90% TO 97% FAT FREE