



GINSENG COFFEE

A new Italian tasty and energizing coffee

Feel the **strength of nature** in coffee and ginseng on a journey of flavours from around the world. No hydrogenated fats, Gluten free, no GMO and no palm oil.

Almar **ginseng coffee** is an hot mix to boost you up during the day from Ginseng root extract.

8 GOOD REASONS TO CHOOSE GINSENG COFFEE

ginseng "adds taste" to your business :



1. Unique: It is a new product that makes the difference between your business and all the others.

2. Very easy to prepare: Impossible to make a mistakes during preparation. Just mix the water with the soluble powder

3. Very quick to serve: don't waste time during the service. Choose the cup dimension and the machine will fill the glass with the ginseng coffee ready to be served.

4. Different flavours: one flavour for each taste.

5. High profit: Very low cost for each serving. Selling price is from 3 to 4 times the buying cost.

6. It's Cool: the right product for your customers looking for health and well-being.

7. It's good and healthy: it is gluten-free, no GMO, no preservatives and additives, no hydrogenated fats, no palm oil.

8. Increase your business revenues: Drinking one or more Ginseng Coffee a day becomes a necessity for the consumer who will come back every day to enjoy his favourite ginseng.

You can drink cold shakered

The new product that makes the difference and grows up your sales!

Four different flavours:

- Amabile
- Lactose free
- Ginger
- Standard Cream

Description of the product: powder preparation for ginseng coffee – gluten free.

Packaging: 500g Bags (25 bags for each box).

Shelf life: 36 months. Storage at room temperature

Suggested machine: machine for soluble product

Glass: two walls glass.

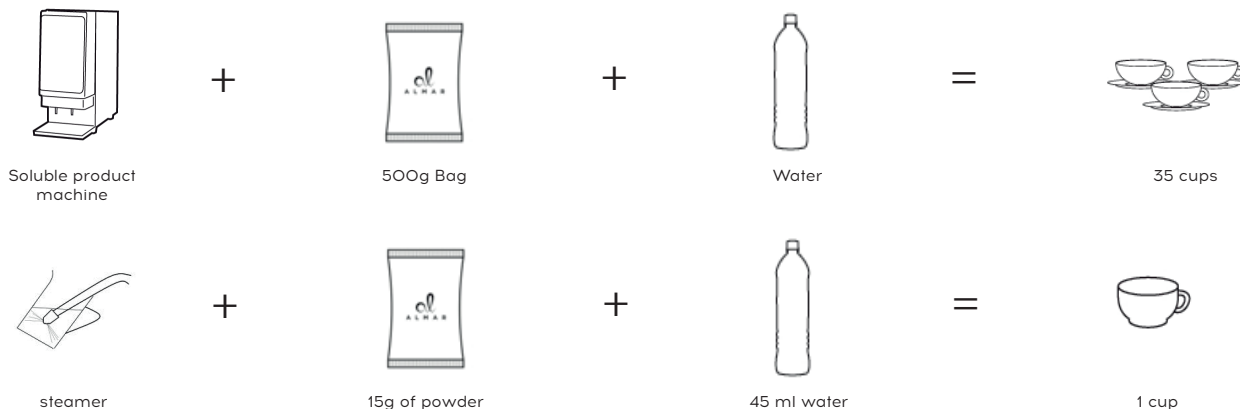
ADV material: desk panel.



HOW TO PREPARE:

With the machine for soluble products:

Pour the powder into the tank of the machine and select the cup dimension: large or regular



Without machine:

Pour in a cup 45 ml of hot water and mix with 15g of ginseng coffee powder. Mix very well. For a more creamy coffee, use a shaker or a frother.



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