

DRY MIXES:

SHELF STABLE, VERSATILE,
PROFITABLE + SUSTAINABLE.

Deliciously created to make your customers happy while cutting food & labor costs. Compared to Ready-To-Use (RTU) products, dry mixes win every time!



UNLEASH YOUR Dessert Menu

Endless dessert possibilities
begin with Instant
Cheesecake Mix.

53%
OF DESSERTS ARE SOLD
AT RESTAURANTS
WITH/AFTER A MEAL

Source: Datassential,
Dessert's Sweet Spot April 2019



	DRY MIXES	VS	RTU
1 SHELF LIFE	Longer Shelf Life Compact Shelf Space		Shorter Shelf Life After Opened Valuable Refrigeration Space
2 VERSATILITY	Countless Menu Options Made from Scratch Taste		Less Customizable More Off Flavor Notes
3 PROFITABILITY	Stable Costing Cheaper Shipping/Storage		Frequent Price Fluctuations Heavier/Larger, Higher Costs
4 SUSTAINABILITY	Less Trucks for Shipping More Environmentally Friendly		More Trucks for Shipping Less Environmentally Friendly

Find more information & recipes at [FOOTHILLFARMS.COM](https://www.foothillfarms.com)
Contact us at **800.442.5242** | [FOOTHILLFARMS.COM/CONTACT](https://www.foothillfarms.com/contact)

- One Pouch -
**DOES
IT ALL.**

Effortless
Versatility

Made from
Scratch Taste

Shelf Stable

One SKU

Easy to
Prepare

Customizable

35%

OF CONSUMERS ARE
HAVING DESSERT
SEVERAL TIMES
PER WEEK

Source: Datassential,
Dessert's Sweet Spot April 2019

FOOTHILLFARMS.COM



START WITH 1 POUCH OF OUR INSTANT CHEESECAKE MIX AND
Unleash Endless Dessert Menu Options

Take our instant cheesecake mix to a whole new level
with these delicious and inspiring dessert ideas.
Evolve your menu and delight your customers
with effortless desserts that look as good
as they taste in your restaurant or your
customer's home.

Basic
**MIX
RECIPE**

1. Add contents of bag (4.58 pounds) to one gallon of cold whole milk and mix on low speed for one minute. Turn off mixer, scrape sides and continue to mix on medium speed for three minutes.
2. Pour mixture into Graham Cracker Crust lined pie pans.
3. Cover and refrigerate for two hours.

