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**The FLAVOR(LAB) FLAVOR STATION GUIDE**

The Flavor Lab® best practices guide to maximizing your flavor station

**STARTER KIT INCLUDES**

- Display base and board with colorful graphics
- 6 stainless steel shakers and dissolvable flavor labels
- 3 posters in various sizes
- PA announcements and social media content
- Production Record and Carry Forward Inventory Sheets

Small footprint fits anywhere

11.2”L x 8.1”W x 15.5”H

**TIPS FOR SUCCESS**

Experiment with new tastes at

The FLAVOR(LAB) FLAVOR STATION

1. Choose a flavor to test
2. Add 2 shakes
3. Enjoy the result

#GetYourFlavorOn

THEORY: FOOD TASTES BETTER AT THE FLAVOR LAB
SET UP

ASSEMBLE

Follow these easy instructions to get started.

To assemble display: Slide board into the grooves on the back of the base with printed board facing towards the shakers.

To fill shakers: Remove lid, portion 1 cup of seasoning into the shaker using a measuring cup. Replace lid and put filled shaker on display.

DISPLAY

Position in high-traffic areas: Place at every condiment station next to the ketchup and ranch dispensers and at the end of the serving line.

Offer 3-6 flavors per station every day. Offer customers variety to encourage trial.

The Flavor Lab® now has 14 flavors to choose from.

REPLENISH

FLAVOR LABELS & SUPPORT MATERIALS

Shelf life of dissolving flavor labels is 6 months from purchase date. Do not over order or stockpile. To order additional flavor labels, posters or production record sheets, visit www.GetYourFlavorOn.com

Expect two weeks for delivery.

MAINTAIN

WIPE DOWN DAILY

Ensure the flavor station and shakers are clean after peak usage times.

POSITION LABELS FORWARD

Make sure the flavor labels can be seen.

RECORD DAILY USAGE

Remove lids from shakers and measure or weigh remaining seasoning. Record results to track for future ordering.

REFILL SHAKERS AS NEEDED

Never leave shakers empty.

CLEANING

To clean lids: Remove lids from shakers and wash in dishwasher daily. While lids are off, cover open shakers with plastic wrap. Allow lids to dry completely before putting them back on the shakers.

To clean shakers: Place empty shakers in the dishwasher to clean. Flavor labels are made of a water dissolvable adhesive and will completely disappear in the dishwasher.

To clean display: Wipe down display with warm soapy water daily following health department regulation for your state. Display is not dishwasher safe.
PROMOTE POSTERS
Hang posters in hallways, near the tray line, cash register and flavor station or other highly visible areas. Remind customers to try the flavor station while they are going through the line.

SAMPLE POST OR ANNOUNCEMENT:
Experiment with new tastes at The Flavor Lab®. Choose a bold flavor and just shake it on to your meal. #GetYourFlavorOn and test our theory that food always tastes better at The Flavor Lab®.

#GETYOURFLAVORON
Include #GetYourFlavorOn on all of your communications to ignite a social media conversation about your flavor station and monitor the success others are having across the nation.

SAMPLE TWITTER POST:
Meet your friends at the school cafeteria’s Flavor Lab and #GetYourFlavorOn
### POPULAR PRODUCT OFFERINGS

Mix and match from our listing of popular seasonings to create the ultimate flavor station. The Flavor Lab® is only to be used with Foothill Farms and Mrs. Dash products. We recommend using 3 Foothill Farms products and 3 Mrs. Dash products on the display unit at all times to offer customers variety.

<table>
<thead>
<tr>
<th>Brand</th>
<th>Product Name</th>
<th>Flavor Label</th>
<th>Manuf. Code</th>
<th>Case Pack</th>
<th>Dot Code</th>
<th>Cups Per Case</th>
<th>Serving Size</th>
<th>Weight (g)</th>
<th>Cal</th>
<th>Fat (g)</th>
<th>Sat Fat (g)</th>
<th>Trans Fat (g)</th>
<th>Chol (mg)</th>
<th>Sodium (mg)</th>
<th>Sugars (g)</th>
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<tr>
<td><strong>Foothill Farms</strong></td>
<td>SRIRACHA FLAVOR STATION &amp; FRIES SEASONING</td>
<td>SRIRACHA</td>
<td>V487-02190</td>
<td>1/2.2 lb</td>
<td>656187</td>
<td>8</td>
<td>1/4 tsp</td>
<td>0.8</td>
<td>5</td>
<td>0</td>
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<td>0</td>
<td>35</td>
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<td>Buffalo Style Wings Flavor Station &amp; Fries Seasoning</td>
<td>Buffalo Wings</td>
<td>V486-02190</td>
<td>1/2.1 lb</td>
<td>656426</td>
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<td>1/4 tsp</td>
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<td>0</td>
<td>0</td>
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<td>70</td>
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<td>V480-02190</td>
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<td>632255</td>
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<td>1/4 tsp</td>
<td>0.9</td>
<td>0</td>
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<td>0</td>
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<td>Fiesta Lime Flavor Station &amp; Fries Seasoning</td>
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<td>V483-02190</td>
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<td>632257</td>
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<td><strong>Foothill Farms</strong></td>
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<td><strong>Mrs. Dash</strong></td>
<td>Original Salt Free Seasoning Blend</td>
<td>All Purpose</td>
<td>J017-S6900</td>
<td>3/21 oz</td>
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<td>Smokey Chipotle</td>
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