

APRIL 2024

# The Upcycled Foods Series



Ready to reach new heights of absolute ice cream goodness? Say hi to our uniquely delicious flavors created by saving incredible foods from going to waste—from nutrient-dense whey rescued from Greek yogurt production to bananas too ripe to sell at a grocery store. This is a menu unlike any other, entirely certified by the Upcycled Foods Association, and carefully crafted to reduce food waste in the most decadent way. Indulge in provocative flavors and experience innovation in unbelievably uplifting ice creams—for a very, very good cause.



## **Salted Caramel Chocolate Brownies (v)**

Goopy chocolate brownies made with soy flour upcycled from plant-based milk production from Renewal Mill are generously frosted with a vegan caramel and tossed in oat milk.



## **Chocolate Caramel Potato Chip Banana Bread**

Irresistibly jammy banana bread ice cream made with bananas rescued from grocery stores by Urban Gleaners is flecked with chocolate-coated potato chips and a rich homemade caramel ribbon.



## **Passionfruit Yuzu Mochi Donuts & Whey Curd**

Bright whey-infused frozen yogurt is swirled with a passionfruit-spiked lemon curd using upcycled yogurt whey from Spare Food Co.'s sparkling tonic, then tossed with bits of butter mochi cake slathered in yuzu frosting.



## **Malted Chocolate Barley Milk (v)**

A malty, fudgy, ooey-goey vegan dream. Decadent chocolate barley milk made using brewer's spent grain from our friends at EverGrain is swirled with a rich vegan fig chocolate fudge.