

LYONS

Designer Dessert Sauce™



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A red squeeze bottle of Lyons Designer Dessert Sauce is shown at an angle, dispensing a red sauce. The bottle has a white flip-top cap and a white nozzle. The label on the bottle is red and white, with the word 'LYONS' in large white letters on a red background. Above it, 'Designer Dessert Sauce' is written in a script font. The bottle is positioned over a white plate containing a round, white, ruffled dessert. The red sauce is being used to create a decorative pattern on the plate, consisting of a circular border of small hearts and teardrop shapes around the dessert, and larger heart shapes on the outer edge of the plate.

Let It FlowSM

Lyons Designer Dessert SaucesTM are an exciting new line of premium toppings packed in convenient squeeze bottles. This unique concept allows foodservice operators to simply and easily add merchandising flair to the dessert menu - a quick squeeze on the bottle is all that you'll need to "finish" a signature dessert item.

Let The Creativity Flow

Lyons Designer Dessert SaucesTM are packed in easy-to-use round bottles designed specifically for foodservice applications. It's ideal for foodservice since the special round shape is more comfortable to use than flat, retail-oriented bottles. Your creativity will also be enhanced by our dispensing tip options - the products come packed with flip-top caps featuring a wider opening that is great for using the products as a topping. We've also included a supply of designer tips in each case - tips that will be ideal for use in more intricate designs.

Let The Quality Flow

Lyons Designer Dessert SaucesTM are made from only the finest ingredients available - premium fruit purees, imported cocoa, and fresh dairy products. We've formulated them especially for plate merchandising - featuring the appropriate viscosity for plating desserts without masking the great flavor of the sauce.

Lyons Designer Dessert SaucesTM are available in six flavors, giving foodservice operators flexibility on flavor and color selection in their menu. Also available is an assorted pack with two bottles of each flavor so that operators can serve multiple flavors easily.

Let The Profits Flow

"Finishing," or merchandising the plate, allows the operator to add significant value to a dessert item. The end result is a more satisfying experience for the patron and the chance to build dessert sales and profits for the operator. Lyons Designer Dessert SaucesTM are the ideal way to take advantage of this concept - add maximum value with minimum effort.

Fountain Supreme Chocolate Syrup

Also available in a larger 24-oz. squeeze bottle is Lyons Fountain Supreme Chocolate Syrup. Fountain Supreme is our highest-quality syrup, featuring a high content of imported natural cocoas for bold chocolate flavor and color - its high cocoa content results in a syrup that performs exceptionally well vs. national brands.

Fountain Supreme has a formulation that is slightly thinner than Designer Dessert Chocolate, making it ideal in beverage menu concepts - shakes, sodas, mochas, and specialty ice cream cocktails. It's also great for use in dessert menu items when a chocolate pool is needed in the bottom of a plate well.



Formal or Informal, Make a Memorable Impression

The foodservice landscape has changed - today's consumer demands quality, value, and a unique dining experience. With Lyons Designer Dessert Sauces™, you can take advantage of these trends. You'll be able to offer rich, indulgent desserts that please the eye as well as the palate.

The beauty of Lyons Designer Dessert Sauces™ is that this

can be done without changing your "look" or back-of-the-house procedures. Does your pastry chef prepare classical, formal dessert presentations? Great, Lyons Designer Dessert Sauces™ have the viscosity to hold up from design to the table - even when hundreds of desserts are being prepared in a banquet setting. Does your wait staff prepare desserts in a casual dining

environment? No problem, a simple squeeze on the bottle and a fast striping effect will add value and a memorable dessert experience in a matter of seconds.



Product List

ITEM	FLAVORS	PACK	SHIP WT.
2661	Caramel	12/17 oz.	14.0
2662	Raspberry	12/15 oz.	13.0
2663	Chocolate	12/16 oz.	13.5
2664	Mango	12/15 oz.	13.0
2665	Kiwi Lime	12/16 oz.	13.5
2666	White Chocolate	12/16 oz.	13.5
2667	Assorted Pack (2 bottles of each)	12 Bottles	13.5
2061	Fountain Supreme Chocolate Syrup	24/24 oz.	40.12



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