







Creating world-class award-winning products that people love, through a sustainability strategy designed to positively impact our economy, environment, communities and ultimately...the world!







Established 2017 in Tower Isles, St. Mary, **BabyLove's C-G Foods**, **Ltd**, is a pastry and award-winning non-dairy ice cream manufacturing and distribution company. Our plant-based ice cream line is made from coconut milk and has 7-ingredients or less! It is soy-free, dairy-free, non-GMO, no refined sugar, no preservatives, no eggs and has 0g trans fat!

- Our key fundamental principal is to create infused deserts that enthuse.
- We source thoughtful ingredients, to create the best product that will tantalize the most discriminating palate.
- Our team is passionate for quality and work to make life a little sweeter through our non-dairy products!





BabyLove's C-G Foods Limited is proud to present our Sustainability Strategy...Farm-2-Spoon! It is designed to promote our brand exclusively using locally grown produce, because we care for you and our environment. This strategy is further facilitated by partnering with organizations like ITC, CIB, SRC and St. Mary's RADA to support local and island wide farmers, as we strive to make sure that all our fruit-based desserts align with our motto to be: "Individually made from the finest ingredients!"





BLU JAVA ** BOM-11 (BOMBAY & # 11) ** COCO-NUT (GRAPE-NUT) COCONUT BLITZ COCONUT VANILLA **COOKIES & CREAM** DOUBLE FUDGE ** GUAVA PASSION ** **JACKFRUIT JAVA CRUNCH** ** JUL-INDIAN (JULIE & E. INDIAN) ** ** JUNE PLUM ** MINT CHOCOLATE CHIP PERUVIAN CHOCOLATE **PISTACHIO RUM & RAISIN RUM CREAM** **SOURSOP** **STRAWBERRY** STRAWBERY BANANA

** Seasonal **





Let's Eat

We work hard to be successful, but... We strive harder to be of value!

We cater to those customers that are looking for an affordable and healthy alternative to dairy, while creating products that look, feel and taste like traditional ice cream!

