

# **Food Service Data Sheet**

**WHAT IS IT?** A shelf-stable, all-in-one dirty soda flavoring mix that replaces syrups and creamers. Just one scoop turns regular soda into a creamy, flavorful dirty soda without any mess, refrigeration, or waste.

PRODUCT NAME: Dirty Soda Powder

**FORMAT:** 2.2 lb Food Service Bag **SERVINGS PER BAG:** 48 Servings

COST PER BAG: \$24.99
COST PER SERVING: \$0.52
SHELF LIFE: 24+ Months
(No Refrigeration Required)

# WHY QUICK SERVE BUSINESSES LOVE IT:

- No refrigeration required
- Replaces syrup & cream in one step
- One scoop = one serving
- ✓ Great margins: \$5-\$9 per drink
- Easy to store, scoop, and mix
- ✓ Fast prep = faster lines = more sales



The Original Dirty Soda: Cola with Coconut & Lime

#### **Recipe Card**



### Step 1 Start with Soda

Pour 1/4 of your glass with soda (about 3–4 cz). This creates the base for your creamy layer.

#### **Step 2 Add the Powder**

Add 1 scoop of Dirty Soda Powder directly into the soda. Stir well until the powder is fully dissolved and your soda turns creamy, smooth, and slightly frothy. This takes about 10–15 seconds.

# Step 3 Add Ice

Fill the glass with ice to your desired level. This helps create the separation between layers.

## Step 4 Top It Off

Slowly pour the remaining soda over the ice. Watch as the soda floats over the creamy base for a layered, eye-catching drink.



# 16 EXCITING FLAVORS! Endless recipe ideas

- Banana
- Blue Raspberry
- Bubblegum
- Cherry
- Coconut
- Dulce de Leche
- Grape
- Green Apple

- Lemon
- Lime
- Orange
- Peach
- Pineapple
- Strawberry
- Vanilla
- Watermelon

