

A BILLION REASONS WHY™
YOU SHOULD ADD US TO YOUR DAY

PROBIOTIC



THE WORLD'S FIRST LACTOSE FREE, PROBIOTIC COFFEE CREAMER

JoeFroyo Clean Label Creamer™ delivers on functionality with seven probiotics to enhance your day. Oh! Speaking of enhancing your day, we left out the stuff you don't want – lactose, gluten, added sugar and weird, unpronounceable chemical preservatives. Wait! We also formulated this to heighten the inherent notes and flavor profiles of your coffee, rather than wash them out like regular creamer. Whew! We have a lot to say. After all, there is no other product like this in the WORLD. We're pretty excited.

JOEFROYO CLEAN LABEL CREAMER™

Probiotics | Milk | Cream (three's a crowd, SO NO ROOM FOR LACTOSE)

What We Are

The only Cold Pressured, lactose free, probiotic creamer **IN THE UNIVERSE**. Want the details? Well, they're right here:

Nutrition Facts	
32 servings per container	
Serving Size	2 tbsp (30mL)
Amount Per Serving	
Calories	37
	% Daily Value*
Total Fat 3g	5%
Saturated Fat 2g	10%
Trans Fat 0g	
Cholesterol 12mg	4%
Sodium 14mg	1%
Total Carbohydrate 1g	0%
Dietary Fiber 0g	0%
Total Sugars 1g	
Includes 0g Added Sugars	0%
Protein 1g	
Vitamin D 0mcg	0%
Calcium 33mg	3%
Iron 0mg	0%
Potassium 41mg	1%
<small>The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for a general nutrition advice.</small>	

Ingredients: Pasteurized and Lactose Free Cultured Milk & Cream, Lactase Enzyme.

Allergens: Contains Milk. Lactose Free. Gluten Free. Produced in a facility that processes other products that may include soy, wheat, tree nuts, peanuts and eggs.



S. thermophilus, *Bifidobacterium lactis*, *L. acidophilus*, *L. casei*, *L. rhamnosus*, *Lactobacillus delbrueckii ssp. lactis* and *ssp. bulgaricus*



Hey! What the heck does Cold Pressured mean?

This is how we make JoeFroyo safe and preservative-free. Using a Willy Wonka type machine, we apply ridiculously high pressure to smooch all the bad bacteria (kaboom) without damaging the all-so-important nutrients. This means your vitamins are still vital, your nutrients are still nutritious and your creamer doesn't get funkified. All without having to drink chemical soup!

What's the deal with probiotics?

C'mon, it's 2018! Studies have shown positive links between wellness and the consumption of probiotic foods. Namely, balancing good and bad bacteria in your gut, improving immune and digestive health.

Just to really drive it home, here's what we are not all about, nope: **LACTOSE**.

What else?



NO Lactose



NO Gluten



NO Added Sugar



NO Preservatives



NO Soy



NO Trans Fat

There's no creamer depression either!

You know how sometimes you pour creamer into your coffee, then all you taste is this lukewarm, coffee milkshake type situation? Which is fine for some, but not for those with a coffee palate like yours. So, we painstakingly formulated our creamer (involving the translocation of natural occurring sugar present in dairy, we'll chat about it sometime) to brighten, heighten and enlighten your carefully selected roast. Life is too short, you know?

I'm interested! How do you guys package this stuff?

- 32 oz. ready-to-pour bottle
- 1-gallon jug
- half gallon jug
- 16 oz. multi-serve powder shaker
- powder single serve packets

Available in some pretty decadent flavors

- Signature Cream
- **Coming Soon**
 - Vanilla Cream
 - Toffee
 - White Chocolate

