

eclipse Plain Dessert Mix FAQs

About Eclipse Plain Dessert Mix:

- Top 9 Allergen-Friendly
- Gluten, Nut & Soy Free
- Vegan
- Kosher (Certified, OU-DE)
- Non-GMO
- Non-Dairy

What is Eclipse Plain Dessert Mix?

Eclipse Plain Mix is an unflavored, non-dairy frozen dessert base designed to give operators the flexibility to create their own flavors. Simply thaw, re-emulsify, flavor, freeze, and serve.

What's it made out of?

It's made from a blend of non-GMO plant ingredients including fava, cassava, potato, and corn.

Why does the mix separate after thawing?

Some separation after thawing is normal. Before using, thoroughly re-emulsify the mix with a hand blender or similar equipment.

How do I flavor Eclipse Plain Dessert Mix?

Flavor to taste using your preferred ingredients. As a starting point, you can use similar amounts to what you would typically use in a dairy mix and adjust as needed.

Is it Kosher?

Yes, it's OU-DE Kosher Certified. The "DE" indicates the product was made on equipment also used for dairy.

Why is there rapeseed/canola oil?

It gives the soft serve the fat content it needs to create a rich and creamy texture and mouthfeel.

Isn't canola oil bad for you?

Canola oil is one of the healthier oil options available – it's low in saturated fat and high in healthy fats.

Made for Menu Creativity

Flavor Ideas: Chocolate, Strawberry, Coffee, Cookies & Cream, Pistachio, Salted Caramel, Matcha, Birthday Cake.

Create a signature flavor: Add swirls, inclusions, or seasonal ingredients to make it your own.

Eclipse Plain Dessert Mix is Top 9 Allergen-Friendly. While it is manufactured on shared equipment that also processes milk, egg, and peanut, thorough cleaning protocols and allergen testing are in place to minimize the risk of cross-contact.





Plain Dessert Mix

**One Creamy Base.
Endless Possibilities.**



**Allergen
Friendly**



Vegan



Chef-Crafted