



SPACE ICE



INNOVATIVE DESSERTS.  
Revolution on the dessert market of Ukraine.

## ABOUT COMPANY

SpaceFood is a Ukrainian company and innovative dessert producer which produces 2 types of products today:

- Space ICE™ innovative ice cream
- Space ICE™ cottage cheese bars

Company's main principles in creating its products:

- Only natural quality ingredients.
- An innovative approach to cooking.
- Designer unique forms of desserts.
- Positive wow-emotions from the taste.



SpaceICE ice cream is made using innovative nitrogen freezing technology, which is considered the best way to freeze products nowadays. This is the only stick ice cream in Ukraine which is cooked with the use of this technology.

SpaceICE cottage cheese bars are a new approach to longtime favorite glazed cottage cheese bars. For convenience we have designed stick cottage cheese bars which are covered only in real natural chocolates. We made them not just tasty, but very tasty, beautiful and on a stick.

TRY OUR DESSERTS AND THEY WILL SPEAK FOR THEMSELVES!

**SPACE ICE** \* The company's production capacity is located in Ukraine, Kyiv region.



PRODUCTS



Ice cream



Cottage cheese bars

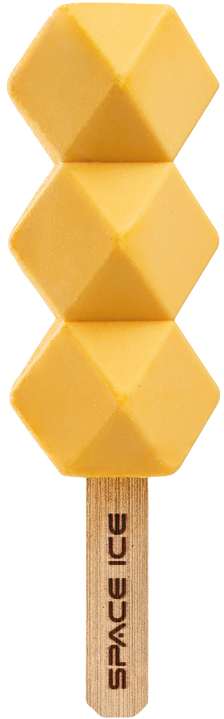


# 6 UNIQUE FLAVORS

2 coconut milk-based flavors

4 regular milk-based flavors





Mango



Raspberry



Blueberry  
Philadelphia



Chocolate



Eskimo Pie  
(chocolate-covered vanilla  
ice cream bar)



Salted  
caramel



## PECULIARITIES

### INNOVATIVE FREEZING TECHNOLOGY

The only stick ice cream in Ukraine, which is cooked using nitrogen freezing technology.

### BEST NATURAL INGREDIENTS

We use only natural products of the best world manufacturers to make our ice cream.

### UNIQUE ICE CREAM DESIGN

A unique shape of ice cream, and with some flavors, a unique marble color combination that cannot be found in any other ice cream in the world.

**SPACE ICE**



# INNOVATIVE FREEZING TECHNOLOGY

Ice cream is cooked using an innovative nitrogen freezing technology that allows freezing ingredients at a temperature of  $-196^{\circ}$  Celsius in a matter of seconds and preserve all the nutrients and vitamins at the molecular level.





COMPOSITIONS

## BLUEBERRY PHILADELPHIA



Organic blueberry,  
Organic passion fruit,  
Milk,  
Cream,  
Cream cheese (Philadelphia),  
Yogurt,  
Sugar syrup.

Proteins - 1.8 gr

Fats - 6.3 gr

Carbohydrates - 13.5 gr

118 kcal / 529 kJ

Weight: 60 gr

## ESKIMO PIE



Milk,  
Cream,  
Mascarpone cheese,  
Condensed milk,  
Vanilla pods,  
Sugar,  
Belgian milk chocolate.

Proteins - 2.23 gr

Fats - 15.79 gr

Carbohydrates - 13.81 gr

208 kcal / 870 kJ

Weight: 60 gr

## CHOCOLATE COFFEE



Milk,  
Cream,  
Mascarpone cheese,  
Sugar syrup,  
Arabica coffee,  
Dark Chocolate, Cocoa beans,  
Cocoa, Sea Salt.

Proteins - 1.92 gr

Fats - 12.68 gr

Carbohydrates - 7.86 gr

153 kcal / 641 kJ

Weight: 60 gr

## SALTED CARAMEL



Milk, Cream,  
Mascarpone Cheese,  
Salted caramel,  
Madagascar Vanilla,  
Sea salt,  
Sugar.

Proteins - 2.16 gr

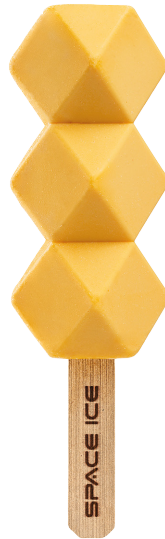
Fats - 9.6 gr

Carbohydrates - 11.95 gr

143 kcal / 597 kJ

Weight: 60 gr

## MANGO PASSION FRUIT



Organic mango,  
Organic passion fruit,  
Coconut milk,  
Dry glucose,  
Sugar.

Proteins - 0.55 gr

Fats - 1.94 gr

Carbohydrates - 17.56 gr

90 kcal / 376 kJ

Weight: 60 gr

## RASPBERRY STRAWBERRY



Organic raspberry,  
Organic strawberry,  
Organic passion fruit,  
Coconut milk,  
Dry glucose,  
Sugar.

Proteins - 1.51 gr

Fats - 8.0 gr

Carbohydrates - 10.66 gr

119 kcal / 500 kJ

Weight: 60 gr.



## ICE CREAM STORAGE

- Products remain frozen at  $t -18-24^{\circ}\text{C}$ .
- Products are sold from SpacelCE freezers or partner freezers.
- If necessary, a branded SpacelCE chest freezer is provided.

# EXAMPLES OF ICE CREAM IN PARTNER FREEZERS

