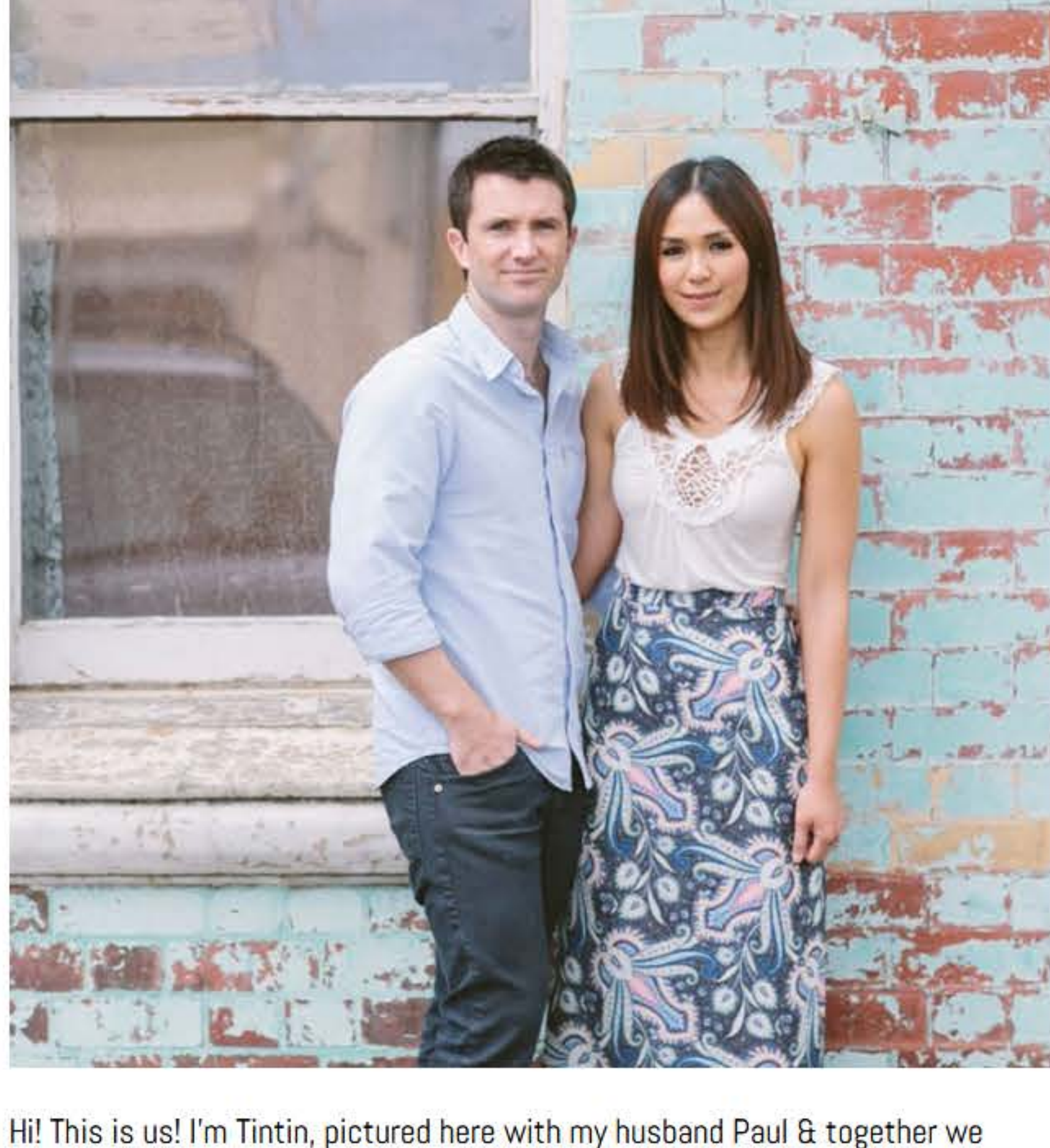


COCOFRIO

Naturally Healthy



Hi! This is us! I'm Tintin, pictured here with my husband Paul & together we founded Cocofrio 8 years ago. I wanted to share with you a little about why I was inspired to start this company, & what we hope it can mean for you.

In short, Cocofrio was created to fill a void. Everyone likes ice cream, but increasingly I was noticing family & friends with food sensitivities now unable to enjoy such a simple pleasure. It bothered me that they were not able to enjoy a cup of ice cream like most people, and after much taste testing of what was on the market at the time, I realised why they weren't excited about any of the ice cream substitutes either! The dairy free, allergy friendly, 'healthy' ice creams 8 years ago were not great at all! Taste & nutrition wise they were really sub par.

I realised there was opportunity to create a dairy free, gluten free, allergy friendly ice cream that was not only as good as regular dairy ice cream, but better (and by better we mean HEALTHIER and TASTIER!) And so we did.

Cocofrio is simply the result of this desire to create a better ice cream that everyone can enjoy. For those that love a healthy life but don't want to compromise on enjoyment or flavour.

We hope you enjoy Cocofrio as much as we do. If at any time you have any questions about the nutritional profile or how it can work into your own healthy lifestyle, just ask.

With love (and coconuts!) 🥥🌱🥥

Tintin. x



IBS AWARENESS MONTH

April was IBS Awareness Month and the FODMAP Friendly Food Program does an amazing job providing consumers an educational platform to assist people on this specific diet in identifying suitable food products. Cocofrio is featured in their latest campaign and we are proud our product complies with these standards and that we can offer our consumers a natural, healthy and delicious tasting ice cream.

For further information on IBS Awareness and to see Cocofrio featured in FODMAP Friendly's campaign [click here](#)



COCOFRIO HEALTHY ICE MAGIC

Who says you should only eat chocolate at Easter? Try this delicious Cocofrio Healthy Ice Magic Recipe:

You will need:

- 1/2 cup cold pressed coconut oil
 - 1/2 cup raw cacao
 - 1/4 cup rice malt syrup or maple syrup
 - 2 tablespoons hazelnut butter (or nut butter of choice)
- Over a low heat, melt all ingredients in a small saucepan, stirring to ensure all lumps are dissolved.

Pour into a clean jar (with a lid) and leave on the kitchen bench to cool to room temperature. From here, either pour directly onto your icecream, or store in the fridge. Ice magic can be kept in a sealed jar in the fridge for a month.



WANT TO BECOME A STOCKIST



If you are wanting to provide Cocofrio to your customers please [click here](#) and contact us. A member of the Cocofrio team will be in touch to assist you with your requirements.



[unsubscribe from this list](#)