

Shake Base

Dairy Essentials Platform

A rich and simple shake base that requires equal parts ice & base to deliver consistently delicious shakes, every time.

Features & Benefits

- 100% yield vs. ice cream scoop and tub loss
- Reduces labor and food safety risks
- Replaces pricey, high maintenance equipment
- Flavor possibilities are endless with just one base
- Freeze-thaw stable
- Compatible with various blender technologies*

*Developed with our preferred technology, Blendtec.



75% of consumers are interested in seeing more milkshake LTOs from restaurants and c-stores.
- Datassential, 2022





Rubix
FOODS

Shake Base Usage Instructions:



Fill cup with ice.*



Add equal parts Shake Base
to cup, covering ice.



Blend until smooth.**

*Frozen fruit can be used in place of ice.

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technologies and was developed with our preferred
technology, Blendtec.