

OWN BRANDS CANDY CORN FRUIT CUPS RECIPE

Pineapple and mandarin layers topped with whipped topping and candy corn

DEMO PLAN: Prepare chilled Candy Corn Fruit Cups with pineapple, mandarin oranges and whipped topping. Add candy corn just before serving.

Featured Products and UPCs

Featured Product	Size	UPC
Signature SELECT Pineapple Chunks in 100% Pineapple Juice	20 oz	021130327218
Signature SELECT Mandarin Oranges in Light Syrup	11 oz	021130328109
Lucerne Original Whipped Topping	13 oz	021130079384
Signature SELECT Candy Corn	24 oz	021130558131

Recipe Flavor Profile

- Overall flavor: Sweet pineapple and mandarin oranges with light whipped topping and a candy-corn finish.
- Texture: Juicy fruit, airy topping and a chewy candy garnish.
- Serving style: A chilled, no-cook Halloween treat served in individual cups.

Approach

- “Would you like to try a Candy Corn Fruit Cup made with United Own Brands products?”
- “It layers pineapple chunks and mandarin oranges with a swirl of whipped topping and candy corn.”
- “It is a simple, colorful idea for Halloween weekend and takes just a few ingredients.”
- After the guest samples, ask which layer they enjoyed most: pineapple, mandarin oranges or whipped topping.
- Point out the featured products on the table and where guests can find them in the store.

Product Talking Points

- This recipe features three United Own Brands ingredients, plus Lucerne whipped topping.
- Pineapple chunks and mandarin oranges create bright, distinct fruit layers in a clear cup.
- Whipped topping adds a light finish; dispense it just before serving for the best appearance.
- A few pieces of candy corn add a recognizable Halloween garnish and echo the name of the recipe.
- The fruit cups require no cooking and can be assembled in small batches during the demo.
- Use the recipe sign to show guests the simple layers and featured products.

Check In

- At check-in, purchase one featured product using the BILL Divvy card to document your arrival time. Photograph the receipt and save it for the demo report.
- Upload the check-in receipt to the BILL Spend & Expense app.
- Check in with store management and/or the appropriate department manager. Confirm the approved demo location and ask where whipped topping may be refrigerated.
- Locate all four featured products. Take a wide shelf photo showing as much of the products and available inventory as possible; no close-up is needed.
- Count and record the beginning inventory for all four featured products.
- Send Karen the required selfie in front of the product shelf, with the shelf visible. Do not upload the selfie to the report. If any product is unavailable, notify Karen; do not substitute without approval.

Demo Supplies

DFW stores have a supply area with tables, equipment and disposable supplies. For all other stores, bring all supplies from home.

- Current food handler card and allergen sign
- Table and clean tablecloth
- Apron, hat and clean food-safe gloves
- Can opener
- Clean food-safe serving spoon for fruit
- 2 oz portion cups and sample spoons
- Ice Bucket for Whipped Topping

DO NOT PURCHASE ANY SUPPLIES IN STORE (FOR EXAMPLE, CAN OPENER). IF YOU DO NOT HAVE THE NECESSARY SUPPLIES, PLEASE NOTIFY KAREN VIA TEXT BEFORE YOUR DEMO DATE.

Demo Set Up

- Set up the table in the location approved by store management, near the featured products when possible.
- Display the recipe sign and the featured product packages so guests can identify the ingredients and read the labels. If you are not able to print the sign, direct guests to the FourStarDemos.com website's Recipe Gallery.
- Display the required allergen sign. The whipped topping contains milk. Check the current candy corn package for egg and other allergen statements before the demo.
- Keep personal items out of sight and store extra product and supplies neatly beneath or behind the table.
- Before opening any product, count and record the beginning inventory for all four featured products.
- Take a clear picture of the completed demo table before food preparation begins.
- **Keep the whipped topping refrigerated until needed. Write on a log the date/time Whipped Topping was removed from refrigeration. Keep on bagged ice throughout demo.**
- Wash hands at a designated handwashing sink and put on clean gloves before handling ready-to-eat food.

Prepare the Recipe

- **Prepare the fruit.** Open the pineapple and mandarin oranges with a can opener. Drain each fruit separately into the trash can.
- **Layer the cups.** Spoon 2-3 pineapple chunks into the bottom of a portion cup.
- **Add the mandarins.** Layer mandarin oranges above the pineapple, leaving room at the top for whipped topping. Add 2-3 pieces.
- **Top and garnish.** Dispense whipped topping just before serving and finish with 2-3 pieces of candy corn. See photo to the right.
- **Make for each guest, describing how if making at home, can create layers as pictured here.**



Sampling Procedure

- Wear clean gloves and change them whenever they become contaminated or after touching a phone, hair, face, money or any non-food surface.
- As guests approach, invite them to try a Candy Corn Fruit Cup using the suggested Approach.
- Place one sample portion in a 2 oz portion cup with a clean sample spoon. Do not overfill the cup.
- Set the sample at the front of the station for the guest to pick up. Do not allow guests to serve themselves.
- Share the recipe and point out the featured products. If handing a sample directly to a guest, change your gloves before handling food again.

Clean Up and Wrap Up

- Stop sampling at the scheduled end time. Return unopened, products to their correct shelf locations.
- Count and record the ending inventory for all four featured products.
- At the end of the demo, purchase all remaining featured products using the BILL Divvy card. Photograph the receipt. Upload every receipt to the BILL Spend & Expense app and save the images for the demo report.
- Complete the online demo report with check-in and ending receipts, shelf and table photos, ending inventory, sales information and customer feedback.
- Report out-of-stock products, approved substitutions and any food-safety issue in the demo report.

IMPORTANT: If a product is out of stock, you have any question about substitutions, or questions about food safety, stop and contact Karen.