

ICE CREAM SPONSORSHIP



Do you love classic ice cream flavours? No problem! Do you like unusual combinations? Go wild!

How does it work?

The sponsoring company may create its own flavours, including name on site. Ice cream is served in cones or cups. A total of 2.700 ice cream portions are planned for all three days.

Ice cream base

(Flavours: Milk based ice cream, yogurt based ice cream, vegan ice cream, chocolate based ice cream)

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Ingredients (max. 3 ingredients)

(different fruit, sweets, sprinkles, herbs, spices, nuts, oils, etc.)

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Mix-EiZ

(Examples: Strawberry-basil, raspberry-lavender, coffee-nut, cherry-marzipan, sea buckthorn-walnut)



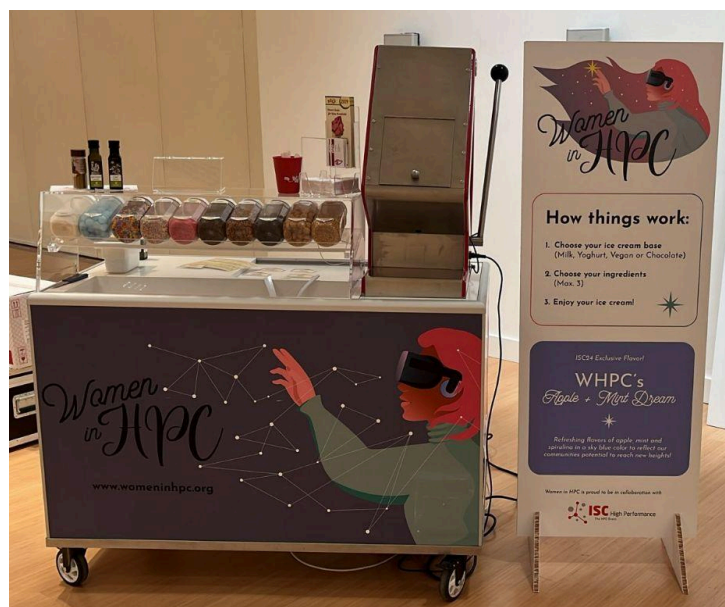
GRAPHIC FILE DEADLINE - May 5, 2025 (see below for further details)

Branding opportunities

The two ice cream stands can be branded from all four sides. Your own ice cream flavour can be displayed next to the ice cream booths in a DIN A4 display or as a high stand (160 x 60 cm).

Graphic deadline - May 5, 2025 - Feel free to create your own sign and send us the print file.

Branding examples from ISC 2024:



Location and times

One ice cream booth will be located in the ***catering area of the exhibition hall (Hall H)***. The other ice cream booth will be located in the adjoining ***Foyer 3+H***. The foyer is located on the ground floor between the exhibition hall, entrance hall and hall 4.

The ice cream booths are open at the following days (exact times to be announced):

June 10, 2025 - Tuesday

June 11, 2025 - Wednesday

June 12, 2025 - Thursday

Dietary Restrictions

All basic ice cream varieties are made from natural ingredients, are certified organic and are produced according to our own recipe. They contain little sugar and fat and are therefore low in calories. In addition to milk ice cream, yoghurt ice cream and chocolate ice cream, we also have our vegan and lactose-free rice drink ice cream for you.

Diabetics, people with a gluten intolerance and allergy sufferers will enjoy our delicious fruit sorbets.