

FROZEN DESSERT MANUFACTURING OPERATIONS

Freezer faults can stop output.

You blend, freeze and pack desserts using temperature-sensitive ingredients. Machinery repair, contaminated lots and cold-stock values need distinct accepted processing and storage terms.

RISKS WORTH DISCUSSING

- 01 Refrigeration breakdown and spoilage
- 02 Product contamination recall events
- 03 Ingredient allergen mislabeling exposure

Scan to get a
quote today

Or call
800-777-1872



Coverage worth discussing



Commercial property

Insured freezing assets after covered physical damage.



Products liability

Covered resulting harm from supplied frozen desserts.



Equipment breakdown

Covered internal failures of accepted refrigeration machinery.



Workers compensation

Work-injury benefits for eligible dessert-production employees.

Coverage is subject to policy terms and exclusions.

Why The Southern Agency

01 Listen

We review your operations, coverage and past claims.

02 Assess

We look at hazards and ways to reduce risk.

03 Build

We compare carriers, premiums and audit terms.

04 Support

We revisit coverage as your work changes.



SCAN TO

Read the full
guide

800-777-1872

TheSouthernAgency.com