

Edition 35 Spring / Summer 2020

# SUNSHINE SIPPING

*The ultimate guide to a fabulously  
refreshing Spring / Summer 2020*



**NEW**

**Hot trends and inspiration: Pink Guava & Lime Lemonade and Sugar-free Strawberry syrups, White Chocolate and Liquid frappés from Sweetbird plus endless flavourful ideas and recipes**

For illustrative purposes





# 2020

*...and so much more*

# FLAVOUR

**Here comes the sun...**

**Ready for a summer adventure? Drinking Thinking edition 35 has everything you need to help plan for another fun-filled summer of drinks.**

**We've packed in all the essentials; from tantalising new products to recipes that sparkle, sizzle and sooth, with top tips, useful information and industry insight thrown in for good measure. Here's to a very tasty and profitable summer 2020.**



# CONTENTS

*...the what, where and how...*



<b>Summer with Sweetbird</b> Our creative, versatile collection	<b>1</b>
<b>Sugar-free sweetness <u>NEW!</u></b> All the flavour sans la sucre	<b>7</b>
<b>Fuss-free iced tea refreshment</b> So easy, so profitable	<b>9</b>
<b>A taste of the tropics <u>NEW!</u></b> Introducing the newest lemonade syrup	<b>11</b>
<b>Classic flavours</b> Make the most of everyday syrups	<b>13</b>
<b>Get creative</b> Add a seasonal spin to summer menus	<b>15</b>
<b>Our ideas in practise</b> How customers make recipes work	<b>17</b>
<b>Frappé+ <u>NEW!</u></b> New frappé flavour, new recipes	<b>19</b>
<b>Liquid innovation <u>NEW!</u></b> An exciting introduction for Sweetbird frappés	<b>21</b>
<b>Smooth moves</b> Classic Sweetbird Fruit Smoothies	<b>23</b>
<b>All organic</b> Cosy teas for Spring/Summer 2020	<b>29</b>
<b>The business of blending</b> Blending made easy with Blendtec	<b>31</b>
<b>Do the twist</b> More than just smoothies	<b>35</b>
<b>Beyond beans</b> Iced, blended and flavoured coffees	<b>37</b>
<b>Cocktails &amp; Mocktails</b> The Bristol Syrup Company collection	<b>39</b>
<b>Chocolate or chai?</b> Welcome to the world of Zuma	<b>41</b>
<b>Drinks for 'gramming</b> Rainbow bright powders	<b>43</b>
<b>Chocolate all ways</b> Making the most of hot chocolate	<b>47</b>
<b>Summer spice</b> Vegan chai from Zuma	<b>51</b>
<b>Embrace the drizzle</b> Rich and thick sauces	<b>53</b>
<b>Sparkle and shine</b> Professional cleaning for your business	<b>55</b>
<b>Over the top</b> Add some theatre with fun toppings	<b>57</b>





On this page: Top Banana Milkshake, Sugar-free Salted Caramel Iced Latte, Black Forest Frappé, Pink Guava & Lime Lemonade, Mango & Passionfruit Smoothie



# FLAVOUR FOCUS

**Introducing the Sweetbird collection, where creativity meets versatility and simplicity.**

The summer months are a busy time for anywhere serving drinks so Sweetbird syrups, smoothies, frappés and purées are on-hand to help keep customers smiling and service smooth. We take the time to travel the globe to discover new flavours and trends, developing a range of excellent ingredients to make deliciously refreshing drinks. The Sweetbird collection is well equipped to satisfy the desire for thirst quenching and ice-blended beverages that the warmer weather brings. Everything we do is designed around versatility, simplicity and most of all, flavour – helping deliver great tasting, profitable drinks to all your customers.

## Recipes

### Banana Milkshake

- Ice / milk
  - 30ml Banana smoothie
  - ½ scoop Vanilla Bean frappé
1. Half fill cup with ice
  2. Pour smoothie over the ice
  3. Top up with milk (to 1cm below the top)
  4. Pour contents of cup into blender jug
  5. Add frappé
  6. Put the lid on tightly then blend until smooth

Swap banana smoothie for strawberry or peach as an alternative - or make with non-dairy milks for vegan milkshakes.

### Sugar-free Salted Caramel Iced Latte

- Cold milk / ice
  - Double espresso
  - 2 pumps Sugar-free Salted Caramel syrup
1. Add espresso to cup
  2. Add syrup
  3. Top to ¾ with cold milk
  4. Stir, then add ice cubes to fill

Use this method to make flavoured iced lattes with any Sweetbird syrup, our favourites are speculoos, hazelnut, or honeycomb...

## Easy flavour at your fingertips

Our products are designed to work wonderfully on their own, or mix and match to create mouth-watering combinations. Use Sweetbird smoothies, frappés or syrups as suggested, then try adding another Sweetbird ingredient.

### Vanilla Bean Frappé - the perfect base

Delicious and vegan, this versatile frappé can be enjoyed on its own (made with fresh milk or non-dairy alternatives), or as the perfect base to create custom milkshakes and smoothies. Try with peach or strawberry smoothie for an 'and cream' frappé, or banana or raspberry purée for super easy milkshakes. All these Sweetbird products are approved by The Vegan Society so choose a milk alternative for your vegan customers to enjoy.

### One syrup, hundreds of uses

Sweetbird Caramel syrup is consistently in the top three sellers (along with vanilla and hazelnut) so make the most of its popularity by adding it to more than just a latte. This sweet, smooth syrup can be added to coffees, mochas, frappés, shakes, steamers and hot chocolates. Be sure to offer these as named drinks on your menu - not just 'add a shot of syrup'!



# SUMMER SIPPING



**On this page: Mocha Freddo,  
Toffee Nut Frappé, Traditional Lemonade**



**Made in Bristol and bursting with taste, Sweetbird syrups are the easy way to get creative with summer menus.**

With over fifty syrups in the collection creating new and innovative drinks is easy with Sweetbird. From classic caramel, vanilla and hazelnut, to luscious strawberry, iced teas, and lemonades - there's a syrup for every serve. We're proud to say that all of our syrups are made in Bristol and taste better than ever before. Whether it's adding flavour to iced coffees, hugely profitable lemonades and iced teas or your own creation for holidays and events, there's a Sweetbird syrup to suit. Give customers a sweet summer of flavour, with as little as one pump transforming your classic drinks.

## **Why choose Sweetbird syrups?**

- Made in Bristol, UK
- Made using real British Sugar\*
- GMO free
- Gluten free
- Vegan Society approved
- Free from artificial colours
- Free from preservatives^
- Fruit syrups made with real fruit juice
- Sugar-free syrups sweetened with sucralose and natural sweetener Stevia
- Made with nut free ingredients - even the nut flavours
- Made using ingredients that do not contain any allergens

## **Easy recipes with Sweetbird syrups**

### **Iced Tea (ve)**

1. Add 3 pumps syrup to cup
2. Fill to ¾ with still or sparkling water
3. Stir and add ice cubes to fill
4. Garnish and serve

### **Lemonade (ve)**

1. Add 4 pumps syrup to cup
2. Fill to ¾ with still or sparkling water
3. Stir and add ice cubes to fill
4. Garnish and serve

### **Flavoured Frappé**

1. Fill cup with ice, level to the top of the cup
2. Pour milk over ice (to 1cm below the top)
3. Pour contents of cup into blender jug
4. Add scoop of frappé and 2 pumps of syrup
5. Blend until smooth

### **Fruit Soda (ve)**

1. Add 3 pumps syrup to cup
2. Fill to ¾ with sparkling water
3. Stir and add ice cubes to fill
4. Garnish and serve

### **Flavoured Latte**

1. Combine a double espresso with 2 pumps syrup in the cup
2. Top up with steamed milk

### **Flavoured Iced Latte**

1. Add double espresso into cup
2. Add 2 pumps syrup
3. Top to ¾ with cold milk
4. Stir then add ice cubes

### **Flavoured Hot Chocolate**

1. Combine 1 scoop hot chocolate with a splash of hot water
2. Add 2 pumps syrups then mix to a smooth paste
3. Add steamed milk, stirring as you pour
4. Decorate with whipped cream and toppings then dust with chocolate

\*Excluding cane sugar syrup

^ Excluding sugar-free, hazelnut and toffee nut syrups



## **Classic syrups**

Give customers a taste of nostalgia with these syrups. Available in timeless flavours, use them to create traditional flavoured coffees or add an extra depth to hot chocolates and frappés.

## **Creative syrups**

Add these specialist flavours to menus all year round or introduce them as guest flavours to generate a limited edition, seasonal buzz.

## **Sugar-free syrups**

We've created a range of our most popular syrup flavours minus the sugar, so you can give customers all the taste and sweetness they crave, without the calories.

## **Iced Tea syrups**

We've created our iced tea range to help you create speciality iced teas in an instant with still or sparkling water.

## **Fruit syrups**

Made with real fruit juice these syrups are perfect whether you're quenching thirsts with ice-cold sodas or fruity milkshakes on a hot summer's day.

## **Lemonade syrups**

Easy to make, simply add a few pumps to chilled still or sparkling water and the perfect, cool refreshment is ready to serve.





# FULL ON FRUIT



On this page: Peach Soda, Banoffee Milkshake, Sugar-free Strawberry Granita



**From top banana to sweet strawberry, our fruit syrup range has everything to keep you summer-satisfied.**

## Introducing NEW Sugar free Strawberry Syrup

With juice from succulent strawberries, our new Sugar-free Strawberry syrup packs a deliciously fruity punch. Add a berry burst to milkshakes and frappés, or in luxuriously smooth white hot chocolates. This sugar-free syrup has all the taste of summer in a cup without the sugar.

Sweetbird Strawberry Sugar-free syrup is so wonderfully versatile. Perfect to use in a simple soda with sparkling water and ice for a highly profitable and refreshing fizz, or added to hot chocolate or frappés for an authentic berry burst.

We've created our colourful range of fruit syrups so you can add a punch of real fruit flavour to your drinks – instantly. Made with real fruit juice they're perfect whether quenching thirsts with ice-cold sodas, making fruity milkshakes or adding an extra boost of fruit to your smoothies and frappés. At Sweetbird we make syrups for all seasons, so these fruit syrups aren't just for cold drinks. They're perfect on cooler summer days too, enjoyed in hot drinks such as delicious orange or raspberry hot chocolates or combined with smoothies to make hot fruit soothies™.

## Sweetbird Fruit syrups:

**Banana, Cherry, Lime, Orange, Peach, Raspberry, Strawberry (sf)**

- **Made in Bristol, UK**
- **Made with real fruit juice**
- **Free from artificial colours and flavours**
- **Free from GMOs**
- **Vegan Society approved**

## Great Granitas!

**Blendtec blenders have a granita setting used to make highly profitable, vegan friendly drinks. Use this method with any Sweetbird Fruit syrup:**

1. Fill cup with ice
2. Add 4 pumps syrup
3. Fill with water to 1cm below the top
4. Add contents to blender jar
5. Blend on 'Granita' setting then serve.



**NEW**



## Recipes

### Sugar-free Strawberry Soda (ve)

- 3 pumps Sugar-free Strawberry syrup
  - Sparkling water
  - Ice
1. Add syrup to cup
  2. Fill to ¾ with sparkling water
  3. Stir and add ice cubes to fill

### Strawberry Lemonade (ve)

- Lemon smoothie
  - 2 pumps Sugar-free Strawberry syrup
  - Sparkling water
  - Ice
1. Fill cup to ½ with smoothie
  2. Add syrup
  3. Top to ¾ full with sparkling water
  4. Stir and add ice cubes to fill

### Strawberry & Mint Soda (ve)

- 1 pump Mint syrup
  - 2 pumps Sugar-free Strawberry syrup
  - Sparkling water
  - Ice
  - Mint sprig
1. Add syrup to cup
  2. Fill to ¾ with sparkling water
  3. Stir and add ice cubes to fill
  4. Garnish with mint

### Strawberry Hot Chocolate

- 1 scoop Original hot chocolate
  - 2 pumps Sugar-free Strawberry syrup
  - Steamed milk
  - Whipped cream
1. Combine hot chocolate and syrup in a cup, add a splash of hot water and mix to a smooth paste
  2. Add steamed milk, stirring as you pour
  3. Top with whipped cream and dust with chocolate

### Strawberry Crumble Frappé

- Ice / milk
  - 1 pump Cinnamon syrup
  - 1 pump Sugar-free Strawberry syrup
  - 1 scoop Vanilla Bean frappé
1. Fill cup with ice, level to the top of the cup
  2. Pour milk over ice (to 1cm below the top)
  3. Pour contents of cup into blender jug
  4. Add syrups and frappé powder
  5. Blend until smooth



# SWEET NOT SUGAR



On this page: Skinny Salted Caramel Iced Americano, Iced Vanilla Latte, Iced Cappuccino with hazelnut cold foam



**Even those with a sweeter tooth can still enjoy a taste of Sweetbird with our range of excellent sugar-free syrups. You'll enjoy the same delicious flavour, made with absolutely no sugar.**

Deliciously sweet yet sugar free, we've created this syrup range so you can give customers all the taste and sweetness they crave, without the sugar. Available in nine flavours, from rich caramel to refreshing peach iced tea, we've broadened the appeal so you can offer more choice to more customers, whether they're watching what they eat or counting the calories. The newest addition to the range, strawberry is our first sugar-free fruit syrup and is sure to be a hit due to its versatility and strong fruit punch.

## Sugar-free syrups:

- Hazelnut
  - Caramel
  - Vanilla
  - Salted Caramel
  - Gingerbread (seasonal)
  - Peach Iced Tea
  - Raspberry Iced Tea
  - Strawberry NEW!
  - Unflavoured
- 
- No artificial colours
  - Sweetened with a combination of Sucralose and Stevia
  - Vegan Society approved

## Recipes

### Caramel Latte (ve)

- 2 pumps Sugar-free Caramel syrup
  - Double espresso
  - Steamed oat milk
1. Combine the syrup and espresso in a cup
  2. Top up with steamed oat milk

### Raspberry & Peach Iced Tea (ve)

- 2 pumps Sugar-free Raspberry Iced Tea syrup
  - 1 pump Sugar-free Peach Iced Tea syrup
  - Sparkling water
  - Ice
1. Combine the syrups in a cup
  2. Top to ¾ full with sparkling water
  3. Add ice to fill

### Iced Choconut Mocha

- Cold milk / ice
  - Double espresso
  - 1 scoop Original hot chocolate
  - 2 pumps sugar-free Hazelnut syrup
1. Combine espresso, hot chocolate and syrup in a cup and mix to a smooth paste
  2. Top up with cold milk, stirring as you pour
  3. Add ice to fill

### Hazelnut Iced Latte

- Cold milk / ice
  - Double espresso
  - 2 pumps Sugar-free Hazelnut syrup
1. Combine espresso and syrup in a cup
  2. Top up with cold milk, stirring as you pour
  3. Add ice to fill

### Skinny Salted Caramel Latte

- 2 pumps Sugar-free Salted Caramel syrup
  - Double espresso
  - Steamed skimmed milk
1. Add syrup and double espresso to cup
  2. Top with steamed skimmed milk

### Raspberry & Vanilla Iced Tea (ve)

- 2 pumps Sugar-free Raspberry Iced Tea
  - 1 pump Sugar-free Vanilla syrup
  - Sparkling water
  - Ice
1. Combine the syrups in a cup
  2. Top to ¾ full with sparkling water
  3. Add ice to fill

### Bakewell Tart Iced Latte (ve)

- 1 mini scoop Organic Beetroot Powder
  - 1 pump Sugar-free Vanilla syrup
  - Single espresso
  - Ice
  - Almond milk
1. Combine beetroot powder, syrup and espresso in a cup
  2. Pour into cocktail shaker with ice cubes
  3. Add 200ml of almond milk and shake
  4. Pour into cup to serve and top with fresh ice





# ULTIMATE REFRESHMENT



On this page: Cucumber & Mint Iced Green Tea, Passionfruit Lime Iced Tea



## We've created our iced tea syrup collection to create speciality iced teas in an instant.

From traditional teas to syrups with added exotic fruits, green tea and fragrant botanicals, the Sweetbird Iced Tea syrup collection delivers sophistication in a syrup. It delivers simplicity too. No more brewing hot tea and waiting for it to cool (hoping it's the right strength). Simply add a few pumps to a pitcher of still water, chill, and you have the perfect iced tea that's ready to pour when you are. Or stir up spontaneous sales with a pitcher of cool iced tea on the counter – there's nothing more quaffable on a hot summer's day. Make any of these teas in an instant with sparkling water for extra refreshment.

Sweetbird iced teas syrups are available in two green tea variants too. Delightfully delicate, and lighter in colour than the black tea syrups, the watermelon and cucumber & mint green tea syrups have the look of champagne when made with sparkling water.

If you need any further reason to stock these rather than ready to drink single serve iced teas, think about the environment. When buying bottles of ready to drink iced tea the bulk of the cost is for shipping an awful lot of water. With syrups, we're only shipping the concentrate; we're guessing you already have lots of water already! A one litre bottle of syrup takes up much less space than 44 single bottles of premixed iced tea and with a higher perceived value than RTD bottled iced teas they are great for your profits too.

### Recipes

#### Any Sweetbird Iced Tea (ve)

1. Add 3 pumps syrup to cup
2. Fill to  $\frac{3}{4}$  with still or sparkling water
3. Stir and add ice cubes to fill
4. Garnish and serve

#### Raspberry Iced Tea with Vanilla Cold Foam

- 3 pumps Sugar-free Raspberry Iced Tea syrup
- Still water

For the cold foam:

- 100ml cold skimmed milk
- 1 pump Sugar-free Vanilla syrup

1. Add iced tea syrup to cup
2. Fill to  $\frac{3}{4}$  with water
3. Stir and add ice cubes to fill
4. Make the cold foam: add skimmed milk and syrup to cold foam blender jug
5. Blend on 'small milkshake' setting for 18 seconds
6. Top iced tea with the cold foam

#### Jasmine & Passionfruit Iced Tea (ve)

- 2 pumps Jasmine and Lime Iced Tea syrup
- 1 pump Passionfruit purée
- Still water
- Ice

1. Combine the syrup and purée in a cup
2. Top up to  $\frac{3}{4}$  full
3. Stir and add ice to fill

#### Watermelon & Strawberry Iced Tea (ve)

- 2 pumps Watermelon Iced Green Tea syrup
- 1 pump Sugar-free Strawberry syrup
- Sparkling water
- Ice

1. Combine the syrups in a cup
2. Top up to  $\frac{3}{4}$  full
3. Stir and add ice to fill

#### Peach & Cherry Iced Tea (ve)

- 2 pumps Peach Iced Tea syrup
- 1 pump Cherry syrup
- Sparkling water
- Ice

1. Combine the syrups in a cup
2. Top up to  $\frac{3}{4}$  full
3. Stir and add ice to fill



9

## Iced Tea Syrups

- Iced Tea
- Jasmine Lime Iced Tea
- Passionfruit & Lemon Iced Tea
- Peach Iced Tea (*also sugar-free*)
- Raspberry Iced Tea (*also sugar-free*)
- Watermelon Iced Green Tea
- Cucumber & Mint Iced Green Tea

44

## All the profits...

12oz drinks per 1 litre bottle

7

## Reasons to love

1. Made in Bristol, UK
2. Made with real tea extract
3. One bottle makes 44 12oz iced teas
4. Free from artificial colours
5. Free from high fructose corn syrup
6. Free from GMOs
7. Vegan Society approved





# A TWIST OF CITRUS



On this page: Raspberry & Pomegranate, Pink Guava & Lime, Traditional Lemonades



## We've squeezed the refreshing taste of summer into our three thirst quenching lemonade syrups.

Add some on-trend millennial pink to your menu with our newest Sweetbird Pink Guava & Lime Lemonade syrup. The exotic pink guava fruit is a sensation for the mouth; similar to the flavours of strawberry, apple and pear with notes of mango and pineapple. We've created our latest lemonade by pairing pink guava flavours with a twist of lemon and lime to create a lemonade syrup ready for summer and bursting with refreshment.

Offering traditional and modern twists on much-loved classics, our lemonade syrup range is available in three fresh flavours that your customers will love – new pink guava & lime, raspberry & pomegranate and traditional lemonade. You'll love the simplicity of the range too.

Easy to make, simply add a few dashes to chilled still or sparkling water and the perfect, cool refreshment is ready to serve.

- **Made in Bristol, UK**
- **Made with real fruit juice**
- **Free from artificial colours and preservatives**
- **Free from GMOs**
- **Vegan Society approved**



### Lemonade

Our traditional recipe tastes just like homemade, there's no better refresher on a summer's day.

### Raspberry & Pomegranate

We've mixed two brilliant flavours to create this fruity and exotic blend, sunshine in a glass.

### Pink Guava & Lime

Flavours of pink guava with a twist of lemon and lime to create a lemonade syrup ready for summer and bursting with refreshment.

### Recipes (ve)

#### Any Sweetbird Lemonade

1. Add 4 pumps of syrup to cup
2. Fill to ¾ with still or sparkling water
3. Stir and add ice to fill
4. Garnish and serve

#### For a 1 litre jug use 16 pumps of syrup

#### Pink Guava, Lime & Raspberry Lemonade

- 2 pumps Pink Guava & Lime lemonade syrup
- 1 pump Raspberry purée
- Still or sparkling water

1. Add syrup and purée to cup
2. Fill to ¾ with still or sparkling water
3. Stir and add ice to fill
4. Garnish and serve

#### Rhubarb Lemonade

- 2 pumps Lemonade syrup
- 2 pumps Rhubarb syrup
- Sparkling water
- Ice

1. Add syrups to cup
2. Fill to ¾ with still or sparkling water
3. Stir and add ice to fill
4. Garnish and serve

#### Strawberry & Mint Lemonade

- 2 pumps Lemonade syrup
- 1 pump Strawberry purée
- 1 pump Mint syrup
- Mint leaves, to garnish
- Still or sparkling water
- Ice

1. Add syrups and purée to cup
2. Fill to ¾ with still or sparkling water
3. Stir and add ice to fill
4. Garnish with mint leaves

#### Beetroot & Pomegranate Lemonade

- 3 pumps Raspberry & Pomegranate Lemonade syrup
- 1 mini scoop Beetroot powder
- Still or sparkling water
- Ice

1. Add syrup and beetroot powder to cup
2. Fill to ¾ with still or sparkling water
3. Stir and add ice to fill
4. Garnish and serve



/hellosweetbird

## Great profits!

# 33

12oz drinks  
per 1ltr bottle





# CLASSIC STYLE

## Look no further than the Sweetbird Classic syrup collection to introduce syrups to summer menus

From traditional flavours like vanilla, hazelnut and caramel to dessert-inspired confections, we mix creativity with versatility so our syrups can be used to make hot and cold drinks that your customers will love. They are full of taste, and little else; you'll find no artificial colours and definitely no GMO's.

All Sweetbird syrups are approved by The Vegan Society so are the perfect ingredient to use with milk alternatives for hundreds of tasty vegan-friendly recipes from lattes to milkshakes and frappés.

Visit [sweetbird.com](https://sweetbird.com) for hundreds of recipes and flavour inspiration using the entire Sweetbird collection of syrups, smoothies, frappés and purées.

### Recipes

#### Irish Cream Cheesecake Frappé

- Milk / ice
  - 2 pumps Irish Cream syrup
  - 1 scoop Yogurt frappé
  - Dark chocolate sauce, to drizzle
1. Fill cup with ice, level to top of cup
  2. Pour over milk, leaving 1cm at the top
  3. Pour ice and milk into blender jug
  4. Add frappé and syrup and blend until smooth
  5. Top with whipped cream and drizzle with chocolate sauce

#### Orange & Cinnamon Americano Tonic (ve)

- Double espresso
  - 1 pump Cinnamon syrup
  - 1 pump Orange syrup
  - Tonic/Ice
1. Combine the espresso and syrups in a cup
  2. Top up with tonic water
  3. Stir and add ice to fill

#### Toffee White Hot Chocolate

- 2 pumps English Toffee syrup
  - 1 scoop White hot chocolate
  - Steamed milk
1. Combine the syrup and hot chocolate in a cup with a splash of hot water and mix to a smooth paste
  2. Top up with steamed milk, stirring as you pour

#### Spiced Rhubarb Milkshake (ve)

- Coconut milk / ice
  - 1 pump Rhubarb syrup
  - 1 pump Speculoos syrup
  - ½ scoop Vanilla Bean frappé
1. Half fill cup with ice
  2. Fill cup with milk, to 1cm below the top
  3. Pour contents of cup into blender jug
  4. Add frappé powder and syrup
  5. Blend until smooth

### Sweetbird Classic syrups:

Almond  
Amaretto  
Cane Sugar  
Caramel (sf)  
Chocolate  
Cinnamon  
English Toffee  
French Vanilla  
Gingerbread (sf)  
Hazelnut (sf)  
Irish Cream  
Mint  
Speculoos  
Chai  
Vanilla (sf)  
White Chocolate

(sf) = also available as sugar-free



- Made in Bristol, UK
- Free from artificial colours
- Free from GMOs
- Vegan Society approved



On this page: Irish Cream Cheesecake Frappé, Iced Caramel Cappuccino, Orange & Cinnamon Americano Tonic



# GET CREATIVE



On this page: Honeycomb Caffè Freddo, Rhubarb Soda, Coconut Chocolate Frappé



## Keep menus fresh by developing your own unique recipes with Sweetbird Creative syrups.

The Sweetbird Creative syrup collection of 14 syrups allows you to be just that, creative. Add these specialist flavours to menus all year round or introduce them as guest flavours to generate a limited edition buzz. Create your own seasonal drinks such as fudge sundae frappé for Easter; summer sparkles with tart rhubarb sodas or add another dimension to your house frappés with peanut butter and honeycomb. Two pumps of coconut into a chocolate frappé or hot chocolate turns the everyday into an event.

- Free from artificial colours
- Free from GMOs
- Vegan Society approved

### Recipes

#### Honeycomb Latte

- Double espresso
- 2 pumps Honeycomb syrup
- Steamed milk

1. Combine the espresso and syrup in a cup
2. Top up with steamed milk

#### Marshmallow Iced White Chocolate

- 2 pumps Toasted Marshmallow syrup
- 1 scoop White hot chocolate
- Cold milk / ice

1. Combine the white chocolate and syrup together in a cup with a splash of hot water and mix to a smooth paste
2. Fill ¾ full with milk, then top up with ice

#### Toffee Nut Mocha (ve)

- Double espresso
- 2 pumps Toffee Nut syrup
- 1 scoop Original hot chocolate
- Steamed oat milk

1. Combine the espresso, syrup and hot chocolate in a cup and mix to a smooth paste
2. Top up with steamed oat milk, stirring as you pour

#### Butterscotch Blondie Milkshake

- Milk / ice
- 1 pump Butterscotch syrup
- 1 pump White chocolate sauce
- ½ scoop Sticky Toffee frappé
- Whipped cream
- Caramel sauce, to drizzle

1. Fill cup with ice, level to top of cup
2. Fill cup with milk (to 1cm below the top)
3. Pour contents of cup into blender jug
4. Add syrup, sauce and frappé
5. Blend until smooth
6. Pour into cup then, top with whipped cream and caramel sauce

#### Cocolate Frappé (ve)

- Coconut milk / ice
- 2 pumps Coconut syrup
- 1 scoop Vanilla Bean frappé
- 1 pump Dark chocolate sauce, plus extra to drizzle
- Vegan whipped cream

1. Fill cup with ice, level to top of cup
2. Pour over coconut milk
3. Pour ice and milk into blender jug
4. Add frappé and syrup and blend until smooth
5. Pour into cup then top with vegan whipped cream and drizzle with chocolate sauce

## Creative syrups

**Butterscotch**

**Coconut**

**Eggnog**

**Fudge**

**Honeycomb**

**Peanut Butter**

**Pumpkin Spice**

**Rhubarb**

**S'mores**

**Salted Caramel (sf)**

**Toffee Nut**

**Toasted Marshmallow**

**Toffee Apple**

(sf) = also available as sugar-free

## 'tis the season

Some of our Creative syrups are truly seasonal, there is very little demand for Pumpkin Spice in June! We therefore make a few flavours just once a year at our plant in Bristol which means they're made just when you need them, but once they're gone, that's it for another year. Be sure to plan ahead and get your orders in early!

## Shout about it!

Be sure to sell your drinks as whole offers, such as a Coconut Chocolate Frappé, or Rhubarb Hot Chocolate, otherwise customers won't know what is on offer, or what to do with 'add syrup for 50p'!



/hellosweetbird



# DRINKING THINKING IN ACTION

**We love sharing our ideas and recipes with you as much as we love seeing our products in action. Here 200 Degrees talk about the benefits of using our products in their shops.**

200 Degrees Coffee operate eleven coffee shops in the UK. This means they not only stock and sell Sweetbird, Zuma and Blendtec they show just how well the products work in practise.

We caught up with Brand Manager Emma Woodcock to find out how they make our products work for them.



**“Using Sweetbird has given us some unique and different products that differentiate us from our competitors, giving us our own unique twist.**

Last year we moved to the Sweetbird range of syrups on recommendation from our account manager. Before we were pre-brewing tea then cooling down and home-making syrups and it was a long, inconsistent process. Now its quick, easy and consistent for both our teams and the customer, who at the end of the day just want to enjoy a refreshing drink, never compromised on flavour. One of our team members in Lincoln said she loved the products and she likes that we do things that taste great, not just that follow trends.

We can now also offer milkshakes, iced teas and lemonades all as vegan options, further broadening the appeal and options for our growing customer base.

Not to forget winter season, we also worked on hot drinks like our spiced apple cider and spiced orange hot chocolate, both of which we created with Sweetbird and Zuma as part of a product innovation process.

The Blendtec blender has also reduced down time, increased speed and ensured consistency with the quality of our drinks. As we grow these elements become increasingly important, customers want to know the drink they enjoy in Nottingham is going to be the same when they visit Cardiff or any of our eleven sites.”



## 200° COFFEE

### Recipes

#### Strawberry Milkshake

- Chilled milk / ice
  - 2 pumps Strawberry purée
  - ½ scoop Vanilla Bean frappé
  - Whipped cream
  - Strawberry purée, to drizzle
1. Fill cup with ice, level to top of cup
  2. Fill cup with milk (to 1cm below the top)
  3. Pour contents of cup into blender jug
  4. Add purée and frappé
  5. Blend until smooth
  6. Pour into cup then, top with whipped cream and purée

#### Spiced Orange Hot Chocolate (ve)

- 1 mini scoop Turmeric Chai
  - 1 scoop Dark hot chocolate
  - 1 pump Orange syrup
  - Steamed soya milk
1. Combine powders and syrup with a splash of hot water
  2. Mix to a smooth paste
  3. Add steamed milk, stirring as you pour

#### Sugar-free Raspberry Iced Tea (ve)

- 3 pumps Sugar-free Raspberry Iced Tea
  - Still or sparkling water
  - Ice
1. Add syrup to cup
  2. Fill to ¾ with still or sparkling water
  3. Stir and add ice cubes to fill
  4. Garnish and serve

#### Rhubarb Lemonade (ve)

- 2 pumps Lemonade syrup
  - 2 pumps Rhubarb syrup
  - Sparkling water
  - Ice
1. Add syrups to cup
  2. Fill to ¾ with still or sparkling water
  3. Stir and add ice cubes to fill
  4. Garnish and serve

**It's all about the taste with Sweetbird and Zuma**

Easy ideas  
**40**  
products,  
100's of recipes



# WELCOME WHITE CHOCOLATE



On this page: White Chocolate & Strawberry Frappé



## Treat customers to smooth and indulgent Sweetbird frappés - from yogurt to new white chocolate and vegan friendly vanilla or caffè...

Sweetbird White Chocolate frappé is the newest addition to the Sweetbird Frappé collection of nine frappés. Made with 10% real white chocolate the frappé is just the right side of sweet with a wonderfully smooth texture. Add any number of flavours for further recipe creations. Our favourites include two pumps of Sweetbird Raspberry purée for a Raspberry Ripple frappé or mint syrup for a dessert like treat.

This new frappé is packaged in a reusable, recyclable plastic tub. We are trialling this as an alternative to our existing frappé tins. Whilst we do love the tins, and know they look great on counters and shelves, they are sadly not widely recyclable. We are therefore trialling this new tub, which has hundreds of uses once they have served all their frappé contents. We would love to hear your feedback on the new tubs, so please email [hello@sweetbird.com](mailto:hello@sweetbird.com) to let us know what you think.

- **Made with 10% real white chocolate**
- **Approx 50 12oz drinks per 2kg container**
- **Free from artificial colours and flavourings**
- **Free from preservatives**
- **Free from hydrogenated fat**
- **Free from GMOs**
- **Approved by The Vegetarian Society**
- **Widely recyclable white plastic container and lid**

The new White Chocolate frappé is from the Sweetbird frappé collection which allows you to create consistently delicious drinks every time. Perfect to simply make on their own or blend with other Sweetbird products for hundreds of new and inspired recipes. From fine Brazilian coffee to West African cocoa, we have hand-selected a range of premium ingredients to bring you a frappé range that blends confection with convenience.

Available in nine delicious flavours, our frappés are easy-to-prepare so you can create luxuriously thick and smooth drinks in minutes. They're versatile too. Mix the caffeine-free, vegan-approved vanilla bean with your own blend of espresso, or take our yogurt frappé, add ice, milk and any Sweetbird fruit smoothie for a deliciously thick and fruity treat.

### Recipes

#### White Chocolate & Raspberry Frappé

- Milk / ice
- 2 pumps Raspberry purée
- 1 scoop White Chocolate frappé

1. Fill cup with ice, level to top of cup
2. Pour over milk, leaving 1cm at the top
3. Pour ice and milk into blender jug
4. Add purée and frappé then blend until smooth

#### Passionfruit Cheesecake Frappé

- Milk / ice
- 2 pumps Passionfruit purée
- 1 scoop Yogurt frappé

1. Fill cup with ice, level to top of cup
2. Pour over milk, leaving 1cm at the top
3. Pour ice and milk into blender jug
4. Add frappé and purée then blend until smooth



/hellosweetbird

NEW

## Sweetbird Frappés

- **Vanilla Bean (ve)**
- **Caffè (ve)**
- **Liquid Frappé Base (ve) NEW!**
- **Cookies & Cream**
- **Sticky Toffee**
- **Chocolate**
- **White Chocolate NEW!**
- **Yogurt**
- **Mocha**

Our frappés are quick and easy to make, so once you have that down, up your frappé game by adding other ingredients from Sweetbird or Zuma. Here are some of our favourite frappé partners to get you started:

**Vanilla Bean (ve)** your own espresso for vegan friendly house frappés

**Caffè (ve)** speculoos, salted caramel

**Liquid Frappé Base (ve)** with a neutral flavour this is a blank canvas to create any number of recipes!

**Chocolate** coconut, mint or any berry

**Cookies & Cream** go nuts!

**Mocha** fudge, peanut butter

**Sticky Toffee** banana for banoffee!

**Yogurt** fruit smoothie and purées

**White Chocolate** mint, honeycomb

**New!**

We are trialling a new reusable, recyclable tub for the first time...





NEW



# FRESH FRAPPÉS

**Innovation is at the heart of Sweetbird, so we are very excited to introduce our new liquid frappé base to create endless vegan friendly blends all summer long.**

## Recipes

### Nuts about Coffee Frappé (ve)

- Soya milk / ice
  - 2 pumps Peanut Butter syrup
  - 2 pumps Frappé base
  - Double espresso
1. Fill cup with ice, level to top of cup
  2. Pour over milk to top
  3. Pour ice and milk into blender jug
  4. Add syrup, espresso and frappé base then blend until smooth

### Chocolate Cookie Frappé

- Milk / ice
  - 1 pump Speculoos syrup
  - 1 pump Chocolate syrup
  - 2 pumps Frappé base
1. Fill cup with ice, level to top of cup
  2. Pour over milk
  3. Pour ice and milk into blender jug
  4. Add syrups and frappé base then blend until smooth

### Strawberry & Mango Milkshake

- Milk / ice
  - 1 pump sugar-free Strawberry syrup
  - 1 pump Mango purée
  - 2 pumps Frappé base
1. Half fill cup with ice
  2. Fill cup with milk (to 1cm below the top)
  3. Pour contents of cup into blender jug
  4. Add purée, syrup and frappé base
  5. Blend until smooth

### Spiced Orange Mocha Frappé

- Milk / ice
  - Double espresso
  - 1 pump Cinnamon syrup
  - 1 pump Orange syrup
  - 2 pumps Frappé base
1. Fill cup with ice, level to top of cup
  2. Add espresso.
  3. Pour over milk, leaving 1cm at the top
  4. Pour ice and milk into blender jug
  5. Add syrups and frappé then blend until smooth

## Stay true vegan

**Be sure to keep a can of vegan whipped cream in the fridge to serve on top of vegan frappés. Drizzle with Zuma Chocolate sauce or a Sweetbird fruit purée for a decadent, yet still 100% vegan, treat.**




  
 /hellosweetbird

Creating endless combinations of thick, smooth frappés is made easy with our new Sweetbird Liquid Frappé Base. Developed by the experts at Sweetbird the base blends perfectly with any number of other Sweetbird products, from fruit filled purées and smoothies to the creative and classic flavours of Sweetbird syrups. The neutral base allows other ingredients to burst through while giving frappés a silky smooth consistency. With only two pumps needed for a 12oz drink, Sweetbird Frappé base adds a little sweetness, and in true Sweetbird fashion, is approved by The Vegan Society, making it perfect to use with non-dairy milk and espresso for a house frappé. It also offers a 25% less sugar in 1 portion of Sweetbird Frappé Base (20ml), compared to Sweetbird Vanilla Bean Frappé (40g), meaning you can go all out on other ingredients without adding extra sweetness.

**Order the Sweetbird Frappé Base pump for a consistent 10ml dose each time.**

## NEW! Sweetbird Liquid Frappé Base

- **Neutral flavour**
- **25% less sugar in 1 portion of Sweetbird Frappé Base (20ml), compared to Sweetbird Vanilla Bean Frappé (40g)**
- **Only 20ml needed to make 12oz frappé**
- **Base ingredient to add purées and syrups to make frappés**
- **Free from artificial colours and flavours**
- **Free from GMOs**
- **Vegan Society approved**

## No. 3

Joining Caffé and Vanilla Bean our new Liquid Frappé Base is the third vegan friendly frappé in the Sweetbird collection



**On this page: Vegan house blend Caffé Frappé, vegan Strawberry Frappé**



# FRUIT FAVOURITES

**Launched in 2007 Sweetbird Smoothies continue to offer the easiest, quickest way to add fruit smoothies to your menu.**

Created in eight mouth-watering flavours, every Sweetbird Smoothie has been blended using real fruit and juice. Easy to store and even easier to make, no fruit to wash, peel or waste, just 100% convenience in a carton. Simply pour over ice and blend for delicious smoothies every time. We've created the range to complement our syrups and purées too, so you can get inventive with your own menu too.

The versatility of Sweetbird Smoothies makes them great for using with frappés too. Half fill a 12oz cup with ice, add 30ml smoothie then top with milk (to 1cm below the top). Add to blender with ½ scoop Vanilla Bean frappé and blend until smooth for a delicious fruity milkshake.

## Recipes

### All Sweetbird Smoothies (ve)

1. Fill cup with ice, level to the top of the cup, then fill with water to ½ full
2. Pour smoothie over water and ice to the top
3. Pour contents of cup into blender jug
4. Blend until smooth

### Lemon Meringue Pie Smoothie

For the smoothie:

- Ice
- Lemon smoothie
- 1 pump Speculoos syrup

For the cold foam:

- 100ml skimmed milk
- 1 pump Toasted Marshmallow syrup

1. Fill cup with ice, level with the top of the cup
2. Pour water over ice to ½ full
3. Pour smoothie over water and ice to the top
4. Pour contents of cup into blender jug
5. Add Speculoos syrup
6. Blend until smooth
7. Make the cold foam: add skimmed milk and Toasted Marshmallow syrup to cold foam blender jug
8. Blend on 'small milkshake' setting for 18 seconds
9. Pour smoothie into cup then top with the cold foam



## The same sweet smoothies, 5% less sugar

These smoothies have been a much-loved part of our collection for over 10 years. We constantly review

the blend so are happy to have reduced the sugar content by 5%\* without affecting the taste. We are working our way through the existing smoothies before we switch to the new version so keep your eyes peeled.

- **Fat free**
- **Made with real fruit**
- **Gluten and dairy free**
- **Vegan Society approved**
- **Free from artificial colours, flavours and preservatives**



\*excluding peach smoothie



**On this page: Lemon, Mango & Passionfruit, Strawberry Smoothies**





On this page: Raspberry Granita, Passionfruit Soda, Very Berry Milkshake



# PUMP UP THE JAM

**Bursting with fruit Sweetbird Purées are the go-to ingredients for barista and bartenders looking for an instant fruit fix.**

Bursting with real fruit and packed with versatility, we've created our purées so you can make many drinks in an instant. Available in five, vegan-approved flavours, they're perfect for creating super-speedy shakes, sodas, cocktails, mocktails, and smoothies too. Deliciously thick and rich, our purées are also great for drizzling over drinks for a hand-crafted finish. And because we know chiller space can be a premium, we've made the range for ambient storage, so you can stock up your shelves without filling up your fridge.

**Our premium pump delivers a 15ml dose with each pump. It can be taken apart, cleaned and reused between bottles.**

## Shake up your summer

- Free from artificial colours and flavourings
- Made with real fruit
- Gluten and dairy free
- Free from high fructose corn syrup
- Vegan Society approved
- 4 weeks ambient shelf life once open
- GMO free

### *Recipes (ve)*

#### **Any fruit soda**

- 2 pumps Sweetbird purée
  - Sparkling water / ice
1. Add purée to cup
  2. Fill to  $\frac{3}{4}$  with sparkling water
  3. Stir and add ice cubes to fill
  4. Garnish and serve

#### **Spiced Strawberry Sparkler**

- 2 pumps Strawberry purée
  - 1 pump Speculoos syrup
  - Sparkling water / ice
1. Combine the syrup and purée in a cup
  2. Top up with sparkling water, then stir and add ice to fill

#### **Raspberry & Mango Soda**

- 1 pump Raspberry purée
  - 1 pump Mango purée
  - Sparkling water / ice
1. Combine the purées in a cup
  2. Top up with sparkling water, then stir and add ice to fill

*no chill*

No need to keep these purées in the fridge so great for sites short of space but still love milkshakes!

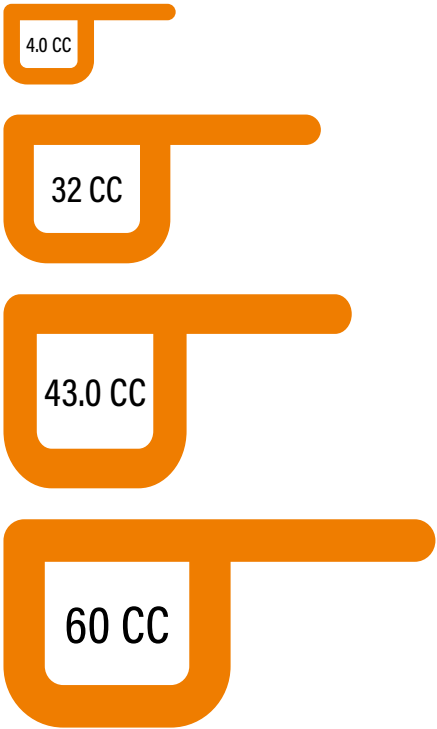




# THE GOOD SCOOP GUIDE

All powdered Zuma, Sweetbird and Cosy products have been developed to use with accurate portion scoops for good measures. This means customers are guaranteed the same taste every time they order, staff consistently and easily make the drinks, and, most importantly, the cost to your business for each serve can be calculated and maintained. There are four scoops, all with their size embossed on the base for easy identification. All recipes are 12oz drinks unless stated otherwise. Make instructions, along with the scoop size, can be found on all product packaging.

SCOOP	PRODUCT
MINI (4.0CC)	Zuma Beetroot Powder (x 1)
	Zuma Matcha Powder (x1)
	Zuma Protein Powder (x 3)
	Zuma Rooibos Powder (x 2)
	Zuma Turmeric Chai (x 2)
SMALL (32 CC)	Zuma Dark Hot Chocolate
	Zuma Fairtrade Dark Hot Chocolate
	Zuma Original Hot Chocolate
	Zuma 100% Cocoa
	Zuma Spiced Chai (non-dairy)
	Zuma Vanilla Chai (non-dairy)
MEDIUM (43.0 CC)	Zuma Thick Hot Chocolate (6oz drink)
	Zuma White Hot Chocolate
	Zuma Organic Hot Chocolate
LARGE (60 CC)	Sweetbird Frappés



## CARE FOR YOUR SWEETBIRD SYRUP PUMP



Sweetbird syrups are free from artificial preservatives\*, and are heat pasteurised at point of production to ensure their unopened shelf life. This means they need some extra care for the best results.

1. To keep the syrup in good condition and to minimise the risk of contamination keep the bottle sealed at all times. You can do this using the lid or a Sweetbird pump.
2. Pumps can be switched between finished bottles to a new one of the same flavour, but the pump should be replaced after being used on 6 bottles (1 case).
3. Whilst the pumps can be washed between switching this is not recommended as even when thoroughly dried as there is a risk of contamination.
4. Keep Sweetbird syrups away from sources of heat such as espresso machines, panini grills and radiators

\*excluding sugar-free, hazelnut and toffee nut syrups

# THE GOOD BLENDING GUIDE

## HOW TO USE AND LOAD YOUR JAR

1. First, fill your cup with ice
2. Pour your liquids (milk, smoothie, water) into the cup
3. Pour all of this into the blender jar
4. Add your flavours - syrups, purée, sauce
5. Then add any solids - frappé powder, fruit
6. Blend on the setting best suited to the drink

## GENERAL CARE AND CLEANING TIPS

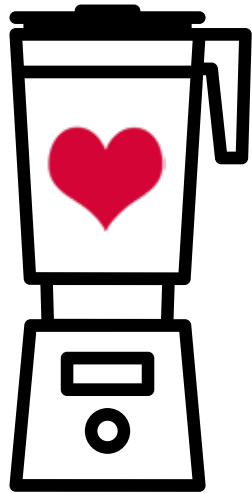
- Do not use abrasives to clean the blender motor base, jar, or sound enclosure as this will dull or scratch the surface.
- NEVER submerge the blender motor base in water – THIS WILL VOID THE WARRANTY.
- Do not place or remove jar onto motor base when the motor is spinning. This causes the drive shaft on to the jar to wear prematurely.

## HOW TO CLEAN YOUR BLENDER JAR

1. Add 1 scoop/tsp of Cafetto Polar Clean to 500ml water in a blender jar. Stir well to dissolve
2. Run a blend cycle for 30 seconds
3. Leave to soak for 10 minutes
4. For heaving soiling, increase soak time
5. For sanitation, ensure a 1 hour soak time
6. Empty & rinse well to ensure all product is removed

## ALSO...

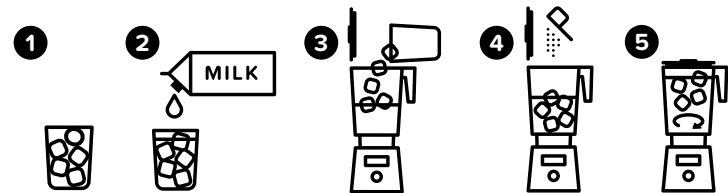
- Make sure the lid is on securely.
- The lids are designed for a very snug fit. Give the corners an extra press.
- Place the blender jar on the blender base, making sure the drive shaft is seated completely in the drive socket of motor base.



**We like to keep our products simple and clean, using as few ingredients as possible whilst delivering maximum flavour and profitability. This mindset is at the heart of Drinking Thinking™ and applies to how we make our drinks too. We understand the operational challenges you face. We don't want to add to those with overcomplicated processes and recipes. This guide shows our most popular MAKES from Sweetbird, Zuma and Cosy. These can be used with the recipes found on the brand websites or to create your own signature drinks. Keep it on hand to help your team make consistent recipes every time.**



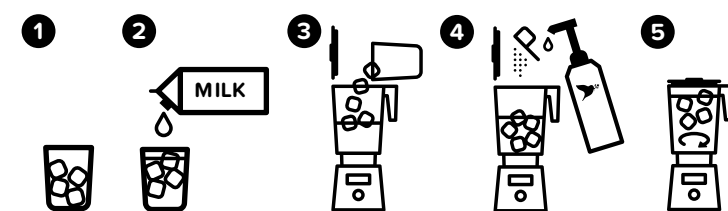
## HOW TO MAKE FRAPPÉ



1. Fill cup with ice, level to the top of the cup.
2. Pour milk over ice (to 1cm below top)
3. Pour contents of cup into blender jug
4. Add 1 scoop of frappé
5. Put the lid on tightly then blend until smooth

*Add 2 pumps of syrup here for a flavoured frappé*

## HOW TO MAKE MILKSHAKE WITH PURÉE



1. Half fill cup with ice
2. Fill cup with milk (to 1cm below the top)
3. Pour contents of cup into blender jug
4. Add 2 pumps purée and ½ scoop of vanilla bean frappé
5. Put the lid on tightly then blend until smooth

*This is just one of many ways to make a Sweetbird milkshake, visit [sweetbird.com](http://sweetbird.com) for the other methods*

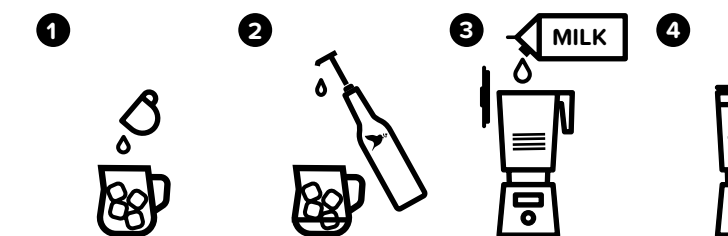
## HOW TO MAKE ICED TEA / LEMONADE



1. Add pumps of syrup to cup
2. Fill to ¾ with still or sparkling water
3. Stir and add ice cubes to fill
4. Garnish and serve

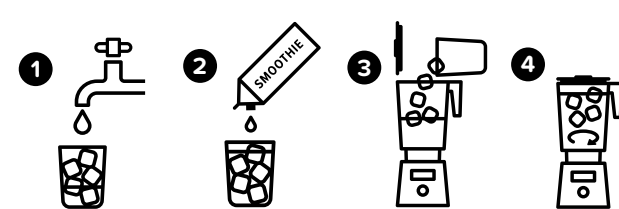
*4 x lemonade syrup  
3 x iced tea syrup*

## HOW TO MAKE CAFFE FREDDO



1. Pour espresso over ice in a small jug
2. Add 2 pumps cane sugar syrup (or chosen flavour), set aside to cool
3. Add 150ml skimmed milk to Blendtec cold foam jug
4. Blend on 'small milkshake' setting for 18 seconds
5. Add 2 ice cubes to cup. Pour cold foam over ice
6. Strain chilled espresso over cold foam
7. Add straw and serve

## HOW TO MAKE ICE-BLENDED SMOOTHIE



1. Fill cup with ice, level to the top of the cup, then fill with water to ⅓ full
2. Pour smoothie over water and ice to the top
3. Pour contents of cup into blender jug
4. Put the lid on tightly, blend until smooth

*Add 2 pumps of syrup here for a flavoured smoothie*

## HOW TO MAKE FRUIT SODA



1. Add 30ml (2 pumps) purée to cup
2. Fill to ¾ with sparkling water
3. Stir and add ice cubes to fill
4. Garnish and serve

*This method also works with 3 pumps of fruit syrup or 50ml of fruit smoothie*

## HOW TO MAKE FLAVOURED ICED LATTE



1. Half fill cup with ice
2. Add double espresso
3. Add 2 pumps syrup
4. ¾ fill cup with milk
5. Stir and top with extra ice cubes to fill

## HOW TO MAKE ZUMA HOT CHOCOLATE



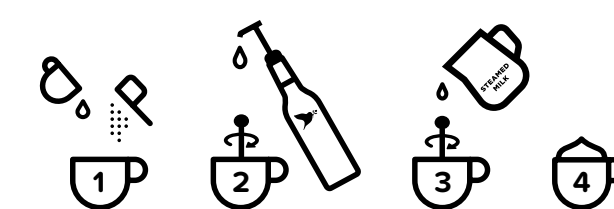
1. Put 1 scoop Zuma Hot Chocolate into a cup
2. Add a splash of hot water and mix into a smooth paste
3. Add steamed milk, stirring as you pour

## HOW TO MAKE FLAVOURED LATTE



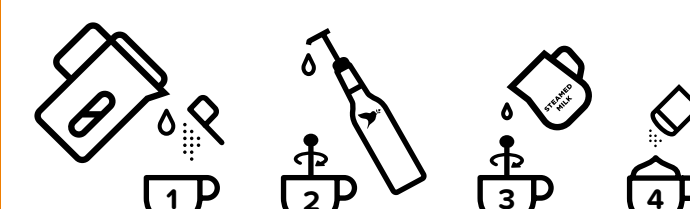
1. Pour double espresso into cup
2. Add 2 pumps of syrup
3. Add steamed milk

## HOW TO MAKE FLAVOURED MOCHA



1. Combine 1 scoop hot chocolate with double espresso
2. Add 2 pumps of syrup, mix to a smooth paste
3. Add steamed milk, stirring as you pour
4. Decorate with whipped cream and toppings, then dust with chocolate

## HOW TO MAKE FLAVOURED HOT CHOCOLATE



1. Combine 1 scoop hot chocolate with a splash of hot water
2. Add 2 pumps of syrup then mix into a smooth paste
3. Add steamed milk, stirring as you pour
4. Decorate with whipped cream and toppings then dust with chocolate

*Purée can be used instead of syrup*

## HOW TO MAKE TURMERIC CHAI, MATCHA, ROOIBOS, PROTEIN, OR BEETROOT LATTE



1. Take correct number of mini scoops of chosen powder (see scoop guide on back page)
2. Add 30ml warm water and whisk vigorously
3. Top up with steamed milk

*You may wish to add more powder to suit your taste.*

## HOW TO MAKE ZUMA THICK CHOCOLATE (60Z)

*The hotter you steam the thicker the chocolate will get!*



1. Pour 100ml milk into steaming pitcher
2. Add one scoop of Zuma Thick Hot Chocolate powder
3. Stir well
4. Heat using a steam wand until it thickens
5. Pour and serve

## ZUMA THICK DIPPING SAUCE

To make a super thick dipping sauce mix one scoop of Zuma Thick Chocolate with 1oz (30ml) hot water.

## HAPPÉ™

Add ½ scoop of frappé powder to a cup with a splash of hot water. Mix to a paste. Add steamed milk, stirring as you pour.

## FRUIT SOOTHIES™

Add hot water to 50ml smoothie mix and stir. Add two pumps of syrup for added flavour.

ALL THESE METHODS ARE FOR 12OZ DRINKS. FOR SMALLER OR LARGER SERVES ADJUST TO TASTE.

## HOW TO MAKE SPICED OR VANILLA CHAI



1. Put 1 scoop chai powder into a 12oz cup
2. Add ⅓ hot water and mix into a smooth paste
3. Top up with steamed milk
4. Dust with cinnamon and serve



# ON TREND

**Using your existing ingredients in new ways can add theatre and profits to your menu. Here are some of our favourite examples of adding extra...**

## **Recipes**

### **Coconut Thai Iced Tea (ve)**

- 3 pumps Jasmine Lime Iced Tea syrup
  - 2 pumps Coconut syrup
  - Coconut milk
  - Ice
1. Fill cup with ice
  2. Top with coconut milk then pour into cocktail shaker
  3. Add syrup, put on lid, shake vigorously
  4. Pour back into cup to serve

### **Raspberry Milkshake with White Chocolate Cream**

- Milk / ice
  - 2 pumps Raspberry purée
  - ½ scoop Vanilla Bean frappé
  - Whipping cream
  - 3 pumps White Chocolate syrup
1. Half fill cup with ice
  2. Fill cup with milk (to 1cm below the top)
  3. Pour contents of cup into blender jug
  4. Add purée and frappé
  5. Blend until smooth
  6. Put the whipping cream and syrup in a cream whipper, charge with a canister then dispense on to top of drink

### **Shaken Mint Espresso (ve)**

- Ice
  - Double espresso
  - 1 pump Mint syrup
  - 2 pumps Caramel syrup
1. Half fill cup of ice
  2. Add all ingredients and ice to a cocktail shaker and shake
  3. Pour back into glass to serve

### **Boosted Banana Smoothie (ve)**

- Banana smoothie
  - Ice
  - 1 mini scoop Protein powder
1. Fill cup with ice, level with the top of the cup
  2. Pour water over ice to ½ full
  3. Pour smoothie over water and ice to the top
  4. Pour contents of cup into blender jug
  5. Add protein powder
  6. Blend until smooth

### **Peach Iced Tea with Yogurt Frappé topping**

- 3 pumps sugar-free Peach Iced Tea syrup
  - Still water
- For the frappé
- ½ scoop Yogurt frappé
  - Ice/ milk
1. Add iced tea syrup to cup
  2. Fill to ¾ with water
  3. Stir and add ice cubes to fill
  4. Half fill a new cup with ice
  5. Pour over milk to cover ice
  6. Pour ice and milk into blender jug
  7. Add frappé then blend until smooth
  8. Gently spoon the frappé on top of the iced tea and serve

## **Keep it fresh**

Updating menus each season is the best way to keep regular customers coming back, and attract new ones

### **Irish Cream Nitro (ve)**

(makes 3 x 8oz drinks)

- 3 chilled double espresso
  - 9 pumps Irish Cream syrup
  - 18oz chilled water
  - 1 nitro canister
1. Combine syrup, espresso and water in the Nitro whipper
  2. Charge with a canister and dispense into a glass.

## **Cheese tea?**

Yep, that's right there is a trend called Cheese Tea which originated in China. It's actually cream cheese with whipping cream, milk and a little bit of salt to give it the sweet and savoury taste. The taste of cheese is actually really subtle, so our iced tea with yogurt is an easy alternative. For the original, have a look on YouTube where there are lots of videos for the original craze.

## **Team effort**

**Drinks development isn't difficult, it's fun too. Ask your team to come up with new recipes, offer an incentive for anyone who creates a drink which makes it to the menu.**

**On this page: Peach Iced Tea with Yogurt Frappé topping**





**On this page: Jasmine Green Tea, Blueberry Tea**

# Cosy®

## TEA FUSION

**A cup of tea can be as refreshing on a hot day as it is warming on a cold day. The Cosy collection of eight organic teas offer variety no matter what the weather.**

For us, a cup of tea is more than just a beverage but then we are a British company. It provides moments in which you can relax and unwind, and is an essential part of the day. That's why creating the perfect blend is so important to us. Cosy is our delightful range of organic teas in award-winning knit effect packaging. All organic certified and vegan approved, the black teas are also Fairtrade. Cosy Teas come in boxes of 20 individually enveloped tea bags with tags.

At Cosy every detail has been carefully considered, from the best flavour combinations and organic ingredients, right down to the packaging. Inspired by the renaissance in knitting, we worked with local knitters to create personalised exclusive patterns for all our boxes, giving you the full Cosy experience.

Our collection of organic tea features a variety of flavours including vibrant fruity infusions and delicious classics. We know what matters most to tea drinkers and have created a range that's loved by all. So, pop the kettle on, unwrap our teas, brew, and relax.

### Breakfast

A blend of Assam and Nilgiri teas – a classic tea for all day drinking

### Earl Grey

Our breakfast tea with fragrant bergamot

### Rooibos

Naturally caffeine-free South African Redbush tea with aromatic vanilla

### Blueberry

With hibiscus, rosehips, apple peel, lemongrass & limeflower – very fruity!

### Jasmine Green

Chunmee green tea with jasmine

### Chamomile

Naturally sweetened with liquorice

### Lemon Green

Sencha green tea with lemon

### Peppermint

100% Egyptian peppermint – crisp, fresh and clean

**And the award goes to...**

**Our Cosy Tea packs designs won Best Packaging plus The Chairman's Award at the Cream Design Awards!**

**8 teas**  
All organic, all  
vegan approved





# BLENDER PERFECTION

**Innovation is key when it comes to blended drink sales; the new in-cup blender, the Stealth 895 NBS is just one example of how blending boundaries are pushed by Blendtec.**

Blendtec offer everything from the entry level EZ 600 through to the revolutionary in-cup blending of the Stealth 895. With warranties included on all blenders and jars you can be assured your investment will last the distance and keep you blending well into the future.

Choosing the right blender for your business is important as they can be a significant investment. Ask your Blendtec supplier for guidance on which model is right for you.

## **EZ 600**

The EZ 600 is the ideal solution for businesses that want to launch a basic drink programme. The EZ 600 provides entry-level pricing without compromising the power and quality Blendtec is famous for.

## **Chef 600™**

The Chef 600 meets the unique needs of culinary chefs with its one-touch kitchen controls specifically designed for food prep. Each setting runs at a consistent speed without the varying speeds of blend cycles and can be shut off manually or automatically after 90 seconds.

## **Connoisseur 825 SpaceSaver**

The Connoisseur 825 SpaceSaver is a workhorse built with longevity in mind. It's powerful and durable enough to stand up to heavy daily use, making it perfect for high-volume shops. With the same motor and programmes as the Connoisseur, the SpaceSaver does just that by having a smaller footprint, and comes without the sound enclosure, making it more suitable to back bars or where workspace is limited.

## **Connoisseur 825**

The Connoisseur 825 boasts industry-leading power and a wide range of state-of-the-art features designed to ensure speed, consistency, and quality with each and every order.

## **Stealth 885**

The Stealth 885 combines durability, power and a wealth of exciting features. Simply put, it's the quietest and most advanced commercial blender on the planet, with an easy to clean tactile touch pad.

## **Stealth NBS 895**

The Stealth 895 NBS combines durability, power, a tactile touch pad, and sound enclosure with innovative in-cup blending technology. Saving time, resource and money, this is the perfect blender for takeaway or mobile sites.

6

## **Take your pick**

Blendtec Commercial offer blenders for every type of business, whether you blend 5, 50 or 500 drinks a day, there is a blender that's just right for you.

## **A star is born**

### **In 2006 Will It Blend? debuted on YouTube.**

With just a \$50 budget, five videos were created and posted online. Six days and six million views later, Tom Dickson was thrust into stardom. Today *Will It Blend?* is considered one of the most successful viral marketing campaigns of all time.

44

**years...  
of innovation since  
Blendtec launched**



On this page: Blendtec Stealth NBS 895





On this page: Crème Brûlée Caffè Freddo,  
Coconut Cold Foam

# FLUFF & NONSENSE

**If you've not invested in a Blendtec Cold Foam jar you are missing out on the craze that keeps growing and will be everywhere in 2020.**

The specialists at Blendtec have developed a blender jar which turns 200ml of cold skimmed milk into silky smooth, mousse-like thick foam in only 18 seconds. It really is like magic. Whether used on its own to top iced coffees, or flavoured with any number of other ingredients. Cold foam can at present only be made with skimmed cows milk - we are waiting to see who will be the first manufacturer of dairy-free milk to develop the first dairy free cold foam solution - game on!

## To make cold foam

1. Pour 200ml of cold skimmed milk into a Blendtec cold foam jar
2. Blend on 'small milkshake' setting for 18 seconds
3. Pour foam into cup or to top your latest creation

**200ml will give you enough foam for a whole 12oz drink. For a toppings use 100ml skimmed milk.**

## Recipes

### Crème Brûlée Caffè Freddo

- 150ml cold skimmed milk
- 2 pumps Sweetbird French Vanilla syrup
- Double espresso
- Ice

1. Combine double espresso with ice in a jug
2. Put the skimmed milk and syrup in a cold foam jar and blend on 'small milkshake' setting for 18 seconds
3. Half fill glass with ice then pour over cold foam
4. Strain over the espresso

### Beetroot & Strawberry Cold Foam

- 200ml cold skimmed milk
- ½ mini scoop Beetroot powder
- 2 pumps Strawberry syrup

1. Put the skimmed milk, syrup and beetroot in a cold foam jar
2. Blend on 'small milkshake' setting for 18 seconds then serve

### Salted Caramel Mocha Frappé

- Milk / ice
- 1 scoop Mocha frappé

For the cold foam:

- 100ml cold skimmed milk
- 1 pump sugar-free Salted Caramel syrup
- Hot chocolate shaker, to dust

1. Fill glass with ice, level to the top of the cup
2. Pour milk over ice to 1cm below the top
3. Pour contents of cup into blender jug
4. Add frappé powder
5. Put the lid on tightly then blend until smooth
6. To make the cold foam, put the skimmed milk and syrup in a cold foam jar and blend on 'small milkshake' setting for 18 seconds
7. Pour the frappé into a cup, then top with cold foam

## How to flavour cold foam

- Syrup - 2 pumps
- Smoothie - 30ml
- Purée - 30ml
- Pure Powders - ½ mini scoop
- 100% Cocoa - ½ scoop

## Hot & Cold

Cold foam isn't just for cold drinks, we love it to top hot chocolate as a low fat alternative to whipped cream.

Be sure to keep your milk really cold - if you're not sure it's cold enough, pop an ice cube in the jug while you blend.







On this page: Blendtec Chef 600 with Twister Jar

**blendtec**  
COMMERCIAL

# DO THE TWIST

## Look beyond smoothies this summer to see what else Blendtec can blend.

Blendtec offer a range of jars and accessories to support businesses. The coloured jars help with allergen control - avoid using dairy jars for dairy free milks by having different colours. The Rapid Rinse Station saves space whilst keeping jars and lids clean during busy shifts - it works equally well for steaming pitchers and shot glasses!

### Twister Jar

The Twister Jar lets you expand your menu offerings, blending the world's thickest recipes. Nut butters, hummus, thick shakes, dressings and more, the thicker the better! Simply add ingredients and twist the lid while blending.

### Coloured Jars

(available as Fourside and Wildside+) Coloured jars and lids make it easy for you and your employees to quickly select the right jar every time to prevent cross-contamination of allergens. Choose from yellow, blue or pink.

### Fourside Jar

The FourSide Jar's square shape and patented single-prong wingtip blade create a better blending vortex to micronise ingredients. This smaller jar is perfect for eateries that sell lower volumes of blended product.

### Cold Foam Jar

Creating cold foam has never been easier. Select the Small Milkshake cycle on your blender and in just 18 seconds this circular bladed jar delivers creamy smooth cold milk for hundreds of uses.

### WildSide+ Jar

An exclusive, patented square design with a fifth side and large capacity produces thicker, faster blending and shorter customer wait times. Its extra-wide base, along with a more aggressive blade, nearly 4-inches long, has helped the WildSide+ jar to raise the bar in the commercial blending category.

### Rebel+ Jar

The same features that make Blendtec blenders the safest blenders in the world are now available for Vitamix owners. The Rebel+ jar is safer, faster, more reliable and allows for tamper-free blending. The patented blade is 80% thicker and 30 times stronger than any blade on the market. Please note this jar is NOT compatible with Blendtec blenders.

### Rapid Rinse Station

Not a jar but perfect for keeping them clean. The Rapid Rinse Station reclaims valuable counter space with its minimal form factor, and is perfect for stacking multiple Blendtec jars. Best of all, it can reduce exposure to harmful sanitisers that irritate skin and cause lost time on the job.

## Recipes

### Hummus (Twister jar)

- 2 tbsp olive oil
- 2 tbsp fresh lemon juice
- 2 tbsp tahini
- 1 clove garlic, quartered
- ½ tsp salt
- 15 oz can chickpeas, drained and ½ liquid reserved

Add ingredients, including reserved chickpea liquid, to Twister jar in order listed. Place Twister lid on jar. Hold lid with one hand, and blend until consistency is reached. Turn lid counterclockwise during blending.

### Mint Chocolate Chip Ice Cream

- ¼ cup half and half (half milk/half cream)
- 3 oz. sweetened condensed milk
- ½ tsp. vanilla extract
- ¼ tsp. fresh lemon juice
- 2 cups whole milk cubes (about 1 tray of frozen milk)
- ¼ cup chocolate chips
- 1 tsp. peppermint extract
- ¼ cup baby spinach

Add first eight ingredients to jar in order listed and secure lid. Select "Ice Cream" cycle. **Note:** If your Blendtec doesn't feature an Ice Cream/Frozen Yogurt button, blend on a Low speed for 15 seconds, then blend on a Medium High speed for 30 seconds. If more blending is required, press pulse several times until desired texture is achieved.

### Exfoliating Face Mask Recipe

- ½ cup almond or soya milk
- 2 tbsp. rolled oats
- 2 tbsp. avocado
- ½ cup almonds

Add ingredients to FourSide jar in order listed. Secure lid, blend on a low speed until pasty (approximately 30 seconds). Makes two masks.

### Lemon Blueberry Energy Bites (Twister jar)

- 1 ½ cups raw cashews unsalted
- 3 Medjool dates
- 1 tsp. vanilla extract
- 1 tbsp. fresh lemon juice
- ½ tbsp. lemon zest approximately ½ lemon
- 2 tbsp. dried blueberries

Add half of cashews to, then the dates and then the rest of the cashews to the Twister jar. "Pulse" 10-15 times. Turn Twister lid counter-clockwise during blending. Add vanilla, lemon juice, lemon zest and dried blueberries to mixture. "Pulse" 8-10 times. Turn Twister lid counter-clockwise during blending. Shape into 1" balls and store in an airtight container in the fridge.



# COFFEE PLUS

**Summer is the perfect time to grow your coffee offer by offering cold foam top iced cappuccinos or adding flavours which complement your beans.**

These are just a selection of our favourite coffee based recipes but the possibilities with Sweetbird and Zuma are never-ending. Two pumps of any Sweetbird syrup is all that's needed to flavour any 12oz coffee, or add a scoop of your favourite Zuma chocolate for rich mochas. Choose your chocolate for mochas with the same care as you choose your beans; test and taste to find the perfect match for your own blend.

## Recipes

### Cherry Macaroon Latte

- 1 pump Cherry syrup
  - 1 pump Coconut syrup
  - Double espresso
  - Steamed milk
1. Combine the syrups and double espresso in a cup
  2. Add steamed milk

### Crème Brûlée Caffè Freddo

- 150ml cold skimmed milk
  - 1 pump French Vanilla syrup
  - Double espresso
  - Ice
1. Combine double espresso with ice in a jug
  2. Put the skimmed milk and syrup in a cold foam jar and blend on 'small milkshake' setting for 18 seconds
  3. Half fill glass with ice then pour over cold foam
  4. Strain over the espresso

### Toffee Nut Iced Latte

- Ice / chilled milk
  - Chilled double espresso
  - 2 pumps Toffee Nut syrup
1. Add ice to cup to ½ full
  2. Pour double espresso and syrup over ice then stir well
  3. Top with milk, stir and serve

### Tiramisu Mocha Latte

- 1 scoop Fairtrade Dark hot chocolate
  - 1 pump Caramel sauce (plus extra)
  - Double espresso
  - Steamed milk
  - Whipped cream
  - Triple Chocolate Crispies topping
1. Mix chocolate with espresso to form a paste
  2. Add sauce, stir together and top up with steamed milk
  3. Top with cream, crispies and an extra drizzle of sauce

### Spiced Cookie Latte

- ½ scoop Cookies & Cream frappé
  - 2 pumps Gingerbread syrup
  - Double espresso
  - Steamed milk
  - Toffee Crunch topping
1. Mix frappé with espresso to form a paste
  2. Add syrup, stir together then top with steamed milk
  3. Serve with a sprinkle of topping

### Peanut Butter Cup Mocha (ve)

- 2 pumps Peanut Butter syrup
  - Double espresso
  - 1 scoop Original hot chocolate
  - Steamed oat milk
1. Combine the syrup, espresso and hot chocolate in a cup with a splash of hot water and mix to a smooth paste
  2. Top up with steamed oat milk, stirring as you pour

## No sugar? No problem

Adding flavour to coffee doesn't have to mean adding sugar. Our Organic 100% cocoa from Bolivia is just that, 100% cocoa; no sugar, no flavourings, just pure cocoa as nature intended! Use for mochas, then add two pumps of sugar-free syrup for a sin-free treat.



**On this page: Sugar-free Gingerbread Latte, Butterscotch Iced Latte, Almond Caffè Freddo**





**Did you know? Aquafaba is chickpea water! It has a similar structure to egg whites which are often used in cocktails to give drinks a lovely light foam. Aquafaba means you can achieve the classic cocktail foam, entirely vegan-friendly!**

# SHAKEN OR STIRRED?

**However you prefer yours, Bristol Syrup Company's range of seventeen syrups are the perfect ingredient for cocktails and mocktails.**

From classic fruit flavours to complex shrubs, there's something to suit all establishments. While the syrups are aimed at the bar industry, you don't need to know your Martinis from your Mai Tai's to benefit. Customers will naturally want to enjoy the long summer evenings, so try transitioning from day-to-night by introducing a few simple serves. Just 20ml of Bristol Syrup Company syrup can transform a spirit + mixer into something extra special, or use as a base for so many delicious alcohol-free options. Try the recipes on this page for some summer cocktail inspiration. They range in simplicity from being shaken, blended to built in the glass, meaning there's an option to suit all capabilities. Cheers to that!

Find more information and recipes at [bristolsyrupcompany.com](http://bristolsyrupcompany.com)

## Recipes

### Passion Frozé

- 20ml Bristol Syrup Co Passionfruit syrup
- 10ml lemon juice
- 60ml rosé wine

1. Blend all ingredients with scoop of ice
2. Pour into a wine glass and garnish with half a passionfruit

### One-eighty

- 15ml Bristol Syrup Co Cherry & Vanilla syrup
- 40ml gin
- 20ml lemon juice

1. Build gin and lemon juice in a rocks glass of crushed ice
2. Crown with more ice then pour over the syrup
3. Add a cherry to garnish

### Fresh Prince

- 30ml Bristol Syrup Co Falernum syrup
- 20ml lime juice
- 50ml cachaca
- 50ml pink grapefruit juice

1. Add a chilli-salt rim to highball glass then build ingredients
2. Add ice cubes in glass to fill and garnish with a lime slice

### Indian Summer

- 30ml Bristol Syrup Co Pineapple & Coconut syrup
- 50ml mango juice
- 30ml lemon juice
- 3 dash saline solution

1. Add all ingredients to a cocktail shaker with ice
2. Shake well and then pour contents into a hurricane glass (also known as a dirty pour)
3. Garnish with mango wedge and pineapple leaf

### Wimm

- 15ml Bristol Syrup Co Raspberry Shrub syrup
- 50ml white rum
- 10ml lime juice
- 15ml aquafaba

1. Shake ingredients in a cocktail shaker with ice, then strain into a chilled coupe glass
2. Garnish with a sprinkling of freeze-dried raspberries

**Available in 750ml Glass bottles**

- **No.1 Simple 1:1**
- **No.2 Simple 2:1**
- **No.3 Demerara**
- **No.4 Raspberry**
- **No.5 Passionfruit**
- **No.6 Grenadine**
- **No.7 Orgeat**
- **No.8 Elderflower**
- **No.9 Falernum**
- **No.10 Coconut**
- **No.11 Pineapple & Coconut**
- **No.12 Fruit Cup**
- **No.13 Raspberry Shrub**
- **No.14 Cherry & Vanilla**
- **No.15 Vanilla**
- **No.16 Strawberry Shrub**
- **No.17 Watermelon**





# TEMPTING TASTES



On this page: (clockwise) Spiced Chai, Organic Hot Chocolate, Mint Matcha Latte, White Hot Chocolate, Iced Turmeric Latte

## ZUMA®

**The Zuma collection of hot chocolate, chai, sauce and powders offer never-ending combinations of hot and cold drinks all year.**

From hot chocolate powders and cocoa for milkshakes through to rich sauces for drizzling over indulgent frappés, Zuma is as versatile in summer as in winter. We keep the ingredients in Zuma products simple with the majority of the collection vegan approved too. Simply swap out dairy milk for any milk alternatives for customers following vegan diets.

Introduce a few key Zuma products to your range and you'll be amazed at how many new recipes can be created.

For full details of the entire range visit [zumadrinks.com](http://zumadrinks.com)

### Recipes

#### Banana & Turmeric Yogurt Frappé

- Milk / ice
- 2 pumps Banana purée
- 1 scoop Yogurt frappé
- 1 mini scoop Turmeric chai

1. Fill glass with ice
2. Add purée and top with milk to 1cm from the top
3. Add to blender with the frappé and chai
4. Blend until smooth then pour back into cup and serve

#### Hazelnut Super Hot Chocolate

- 1 scoop Organic hot chocolate
- 2 pumps sugar-free Hazelnut syrup
- Skimmed milk
- 2 mini scoops Protein powder

1. Combine powders and syrup with a splash of hot water
2. Mix to a smooth paste
3. Add steamed milk, stirring as you pour

#### White Chocolate & Raspberry Milkshake

- Ice / milk
- 2 pumps White Chocolate sauce
- 1 pump Raspberry purée
- ½ scoop Vanilla Bean frappé

1. Half fill cup with ice
2. Fill cup with milk (to 1cm below the top)
3. Pour contents of cup into blender jug
4. Add sauce, purée and frappé powder
5. Blend until smooth

#### Coconut Matcha Latte (ve)

- 1 mini scoop Matcha
- Steamed coconut milk

1. Whisk matcha with a splash of warm water or milk to form a paste
2. Top with steamed milk and serve

#### Banoffee Milkshake

- Ice / milk
- 2 pumps Banana syrup
- 1 pump Caramel sauce
- ½ scoop Vanilla Bean frappé

1. Half fill cup with ice
2. Fill cup with milk (to 1cm below the top)
3. Pour contents of cup into blender jug
4. Add syrup, sauce and frappé
5. Blend until smooth

#### Spiced Chai (ve)

- 1 scoop Spiced chai
- Steamed soya milk

1. Add chai powder into a cup
2. Fill ¾ with hot water and mix into a smooth paste
3. Top up with steamed milk

### Quality assured

All Zuma products are vegan or vegetarian approved. Ingredients we use are as simple as possible offering peace of mind for our customers and yours.

16

### Vegan products

The Zuma collection of 20 products only has four which are not vegan; White hot Chocolate, White Chocolate sauce, Hot Chocolate shaker and Caramel sauce - and these are all approved by The Vegetarian Society.

### Launched in 1997

We first launched Zuma 23 years ago, and it's been a joy to see the collection grow from just hot chocolate to now include chai, sauces and powders. We have some exciting plans afoot for the next couple of years - so watch this space!







**On this page: Raspberry, Pomegranate & Beetroot Lemonade, Spiced Mango Lassi, Chocolate Malt Frappé**

# ZUMA®

## ROOT RECIPES

**Add some plant goodness to your menu with Zuma Plant based powders\* - just one mini scoop makes the everyday extraordinary.**

With vibrant hues and rich flavours, our adaptogens are incredibly versatile and work in a wide range of recipes. Not only do they taste great they are so very Instagram ready too. Add a scoop of beetroot powder to hot chocolates or a scoop of protein powder for an organic protein boost. Award-winning turmeric chai adds a warming spice to everything from smoothies to frappés - or on its own for a simple golden milk - where our inspiration came from for the chai.

### Make it malty

Protein powder is great for making maltshakes - just add one mini scoop to your favourite milkshake recipe - is delicious with oat milk for an oaty, malty shake.

### Recipes

#### Orange & Beetroot Hot Chocolate (ve)

- 2 pumps Orange syrup
- 1 mini scoop Beetroot powder
- 1 scoop Fairtrade Dark hot chocolate
- Steamed almond milk

1. Combine the syrup, beetroot powder and hot chocolate in a cup with a splash of hot water and mix to a smooth paste
2. Top up with steamed almond milk, stirring as you pour

#### Spiced Passionfruit Frappé (ve)

- Coconut milk / ice
- 2 pumps Passionfruit purée
- 1 mini scoop Turmeric chai
- 2 pumps liquid frappé base

1. Fill cup with ice, level with the top of the cup
2. Fill up with milk to top
3. Pour contents of cup into blender jug
4. Add frappé, purée and chai
5. Blend until smooth

#### Caramelised Almond Caffé Frappé (ve)

- Almond milk / ice
- 1 scoop Caffé frappé
- 1 pump Almond syrup
- 1 pump Caramel syrup
- 2 mini scoops Protein powder
- Vegan whipped cream

1. Fill cup with ice, level to the top
2. Pour milk over ice to the top
3. Pour contents of cup into blender jug
4. Add frappé powder, protein powder and syrups
5. Blend until smooth
6. Pour into cup and top with vegan whipped cream

**Established in 1986**  
**The Organic Food Federation is now one of the UK's leading certification bodies operating nationally in all areas of organics.**



#### Protein Powder

- A carefully blended mix of just cocoa, maca and hemp
- 100% organic
- High in fibre
- No added sugar
- No artificial colours, flavours, additives or preservatives
- Vegan Society approved
- Contains 32g protein per 100g



#### Beetroot Powder

- Vegan Society approved
- Each 100g pouch is made from 810g of fresh beetroot
- 100% Organic
- Pesticide free
- No added sugar



#### Turmeric Chai

- Winner of SCA Best New Product - Specialty Beverage Stand-alone 2018
- No artificial colours, flavours or preservatives
- Approved by The Vegan Society
- No added sugar
- Pesticide free



**SPECIALTY BEVERAGE STAND-ALONE**



\*Turmeric chai also includes natural flavourings that are not plant based.



# ZUMA®

## TEA WITH BENEFITS

**Zuma Matcha and Rooibos powders are 100% organic, and 100% plant based - add them to dairy-free milks and blends for a vegan friendly boost.**

Our powders come in resealable pouches and need less than 5g to make a 12oz drink. This means they are not only organic and vegan they are also hugely profitable for businesses. With just a small portion size these powders have so many uses too. Add them to makes, bakes, hot and cold drinks throughout the year.

### **Any Pure Powder Latte**

1. Add mini scoop(s) of powder as listed below to cup with a splash of hot water
2. Mix into a paste
3. Top with steamed milk of your choice, stirring as you pour

<b>Beetroot</b>	<b>1</b>
<b>Matcha</b>	<b>1</b>
<b>Protein</b>	<b>3</b>
<b>Rooibos</b>	<b>2</b>
<b>Turmeric</b>	<b>2</b>

### **Iced Matcha Latte (ve)**

- 1 scoop Matcha powder
- 1 pump Vanilla syrup
- Coconut milk / ice

1. Combine the matcha powder and syrup in a cup with a splash of warm water or milk then mix to a smooth paste
2. Top up to ¾ with coconut milk then add ice to fill

### **Matcha & White Chocolate Frappé**

- Ice / milk
- 1 mini scoop Matcha powder
- 1 scoop White Chocolate frappé

1. Fill cup with ice, level to the top of the cup
2. Pour milk over ice (to 1cm below the top)
3. Pour contents of cup into blender jug
4. Add matcha and frappé powder
5. Blend until smooth

### **Rooibos Lemonade (ve)**

- 1 mini scoop Rooibos powder
- 3 pumps Lemonade syrup
- Sparkling water

1. Combine the rooibos powder and lemonade syrup in a cup
2. Top up to ¾ with sparkling water
3. Stir and add ice to fill

### **Iced Rooibos & Amaretto Latte (ve)**

- 1 mini scoop Rooibos powder
- 1 pump Amaretto syrup
- Oat milk

1. Combine the rooibos powder and syrup together in a cup with a splash of hot water and mix to a smooth paste
2. Top up to ¾ with oat milk, stirring as you pour
3. Add ice to fill



**On this page: Matcha Latte with Matcha cold foam, Caramel Rooibos Frappé**

### **Rooibos**

Zuma 100% organic South African Rooibos powder is naturally caffeine and sugar free, and high in fibre. Known to be high in antioxidants, it may also decrease blood pressure, reduce stress levels, lower cholesterol, aids digestion and boost immune system.



### **Matcha**

Zuma finely ground Matcha powder is made from specially grown and processed green tea. High in fibre and protein, it is also 100% organic meaning nothing has been added in or taken away. It has a fresh, grassy flavour and is the purest way to get your green tea boost.





# CHOCOLATE CHOICE



On this page: Thick, Original, White Hot Chocolates

# ZUMA®

**The world of Zuma is full of rich, luxurious chocolates to suit every taste.**

As with coffee, customers now expect quality when they order a hot chocolate; Take as much care choosing chocolate as you do coffee beans and your customers will thank you for it.

Decisions about your menu should always centre around your business. If your customer base is mainly families with young children, hot chocolates made with 80% cocoa are probably not for you. We would recommend offering Zuma Original, our every day milk chocolate as your go-to hot chocolate. Add to this the deliciously different Zuma White or even Thick hot chocolate and you'll keep most customers happy. If however your customers are mainly students, or the business is in a particularly urban location consider Zuma Organic, with its 40% cocoa content. Offer this along with a Super Hot Chocolate, made with a combination of our 100% cocoa and Zuma Protein powder for added interest.

Zuma Hot Chocolates are available in a mixture of 2kg tins and 1kgs flat bottomed resealable bags. Most are approved by The Vegan Society, whilst the remainder are approved by The Vegetarian Society.

For full details of the entire range visit [zumadrinks.com](http://zumadrinks.com)

## Recipes

### Basic Hot Chocolate

- 1 scoop Dark, Fairtrade, Original, Organic, or White hot chocolate
  - Steamed milk
1. Combine 1 scoop hot chocolate with a splash of water
  2. Mix into a smooth paste
  3. Add steamed milk, stirring as you pour

### Thick Hot Chocolate

- 100ml milk
  - 1 scoop Thick hot chocolate
1. Pour milk into steaming pitcher
  2. Add hot chocolate powder and whisk well
  3. Heat using a steam wand until it thickens
  4. Pour and serve

### Mocha / White Choc Mocha

- 1 scoop Dark, Fairtrade, Original, Organic, or White hot chocolate
  - Double espresso
  - Steamed milk
1. Combine 1 scoop of hot chocolate with espresso
  2. Mix to a smooth paste
  3. Add steamed milk, stirring as you pour

### Super Hot Chocolate (ve)

- 1 scoop 100% cocoa
  - Steamed oat milk
  - 2 mini scoops Protein powder
1. Combine powders with a splash of hot water
  2. Mix to a smooth paste
  3. Add steamed milk, stirring as you pour

### Dark Chocolate Milkshake

- Ice / milk
  - 1 scoop Dark hot chocolate
1. Half fill cup with ice
  2. Fill cup with milk (to 1cm below the top)
  3. Pour contents of cup into blender jug
  4. Add chocolate powder
  5. Blend until smooth

## Think further...

Any of these recipes work with additional flavours, using syrup, sauce or purées – try nuts and berry flavours for a start then see what else works for your customers.

## Pick & Mix

Zuma offers seven chocolates to choose from. Starting with Zuma Original with a 25% cocoa content, the range goes all the way up to a 100% cocoa to be used in any number of drinks including your own house blend of hot chocolate.



25% Original



25% Thick



33% Fairtrade



White



40% Organic



100% Cocoa



Shaker



33% Dark







On this page: Organic Chocolate Milkshake, Organic Hot Chocolate

# ZUMA®

# HOLA CHOCOLATE

**We are proud of our partnership with the El Ceibo co-operative in Bolivia, and the Zuma Organic Hot Chocolate Collection.**

When looking to source our organic hot chocolate we ensure the cocoa is not only grown by the co-operative, but processed in origin too, meaning more of the profit stays in the country.

We are so happy to work with El Ceibo, who are committed to protecting their native rainforest and became the first certified organic cocoa co-operative in the world in 1988. They are also the first to have processed its own cocoa into powder form. All the cocoa is grown without using chemical pesticides or fertilisers. El Ceibo farmers share their knowledge from farmer to farmer to increase productivity and improve quality, much in the same way we share our knowledge with our own customers.

- Just organic cocoa and sugar, nothing else in the hot chocolate
- No artificial colours, flavours or preservatives
- Vegan Society approved

## Recipes

### Speculoos Hot Chocolate

- 2 pumps Speculoos syrup
  - 1 scoop Organic hot chocolate
  - Steamed milk
1. Combine the syrup and hot chocolate in a cup with a splash of hot water and mix to a smooth paste
  2. Top up with steamed milk, stirring as you pour

### Triple Choc Hot Chocolate

- 1 scoop Organic hot chocolate
  - 1 pump White Hot chocolate sauce
  - Steamed milk
  - Whipped cream
  - Chocolate sauce, to drizzle
  - Triple chocolate crispies to finish
1. Combine hot chocolate with sauce and a splash of hot water
  2. Mix to a smooth paste
  3. Top with steamed, stirring as you pour
  4. Finish with whipped cream, a drizzle of sauce and a sprinkle of crispies

### Caramel Mocha

- 2 pumps sugar-free Caramel syrup
  - 1 scoop Organic hot chocolate
  - Double espresso
  - Steamed milk
  - Hot chocolate shaker, to dust
1. Combine the syrup and hot chocolate in a cup with espresso and mix to a smooth paste
  2. Top up with steamed milk, stirring as you pour
  3. Dust with chocolate shaker

## The El Ceibo Co-operative

El Ceibo work to protect against the degradation of their lands using natural and organic methods and today grow an estimated 70 percent of the total organic cocoa cultivated in Bolivia.

### Go organic!

Be sure to use **ALL** organic ingredients, including the milk, - just because some of the ingredients are organic, doesn't mean the whole drink is!

## No. 2

This is the second time we have sourced our cocoa from South America, the first was from Peru



40% Organic

100% Cocoa



/zumadrinks





# ZUMA®

## THE SPICE OF LIFE

**Zuma Chai is available in three blends; Spiced, Vanilla and Turmeric - all delicious and so very easily made into many hot or cold drinks.**

We have developed our chai recipes over many years to make sure the balance between the spices is just so. Blending black tea extract with natural ginger and cinnamon, our vegan approved Spiced chai can be enjoyed as an indulgent chai latte with steamed milk alternative and a dust of cinnamon.

For the days when tea or coffee isn't so appealing our Vanilla chai combines black tea extract with vanilla, ginger and cinnamon. While a scoop of vanilla chai in a frappé offers a change from the every day too.

Zuma Turmeric chai is an incredibly versatile ingredient. Use it to make a straight up mellow yellow latte, a golden hot chocolate, or even add to any number of smoothies and frappés for a warming taste of the exotic.

### Recipes

#### Spiced Mango Frappé

- Ice / cold milk
- 1 pump Mango purée
- 1 scoop Vanilla chai
- ½ scoop Vanilla Bean frappé

1. Fill cup with ice, level with the top of the cup
2. Fill up with milk to 1cm below top
3. Pour contents of cup into blender jug
4. Add frappé powder, purée and chai
5. Blend until smooth

#### White Chocolate Chai (ve)

- 2 pumps White Chocolate syrup
- 1 scoop Spiced chai
- Steamed coconut milk

1. Combine the chai and syrup in a cup with a splash of hot water and mix to a smooth paste
2. Top up with steamed coconut milk, stirring as you pour

#### Spiced Chai

##### Hot Chocolate (ve)

- ½ scoop Spiced chai
- ½ scoop Dark hot chocolate
- Steamed soya milk

1. Add chai and hot chocolate to cup and mix to a smooth paste with a splash of hot water
2. Add steamed milk, stirring as you pour

#### • Vegan Society approved

#### • No artificial colours or preservatives

#### • Made with real spices

#### • Use in hot and cold drinks

### Zuma Chai



Vanilla



Spiced



Organic  
Turmeric



SPECIALTY  
BEVERAGE  
STAND-ALONE



/zumadrinks



On this page: Turmeric Chai,  
Spiced Iced Chai, Vanilla Chai Latte



# ZUMA®

## GOOD DRIZZLE

**Make your makes great and your drinks dreamy with Zuma Sauces - rich and gooey they can go on or in hundreds of drinks throughout the warmer season.**

Zuma's trio of sauces, Dark Chocolate, Caramel and White Chocolate, can be added to hot and cold drinks to add an extra depth of flavour, or used to dress drinks for the perfect Instagram ready finish. Just two pumps of dark or white chocolate sauce into milk make a super simple chocolate milkshake, while adding a pump of caramel to either makes a delicious Millionaires milkshake.

Rich, dark and very versatile Zuma Dark Chocolate Sauce is thick and delicious in all kinds of drinks – from hot chocolates and mochas, to frappés and milkshakes. With no artificial colours it can be used in all your vegan serves too as it is approved by The Vegan Society. Add two pumps to your iced lattes and americanos for instant moorish iced mochas.

For a buttery toffee taste Zuma's rich and golden Caramel Sauce makes all sorts of drinks delicious. Approved by The Vegetarian Society it is free from artificial colours or flavours too. Add two pumps to a Sweetbird Vanilla Bean frappé, top with whipped cream and golden balls for a festival favourite frappe.

Zuma's White Chocolate Sauce makes a great white hot chocolate. Needing just two pumps for a 12oz drink this is a highly profitable serve too. Approved by The Vegetarian Society this sauce, as with the others, can be stored on the counter ready to use as needed.

- **No artificial colours**
- **No high fructose corn syrup**
- **Caramel and White Chocolate approved by The Vegetarian Society**
- **Dark Chocolate sauce approved by The Vegan Society**

Each of the Zuma Sauces come in 1.9ltr bottles, giving 63 servings, based on 2 pumps in a 12oz drink.

**Our premium pumps are completely reusable as they can be easily dismantled for cleaning.**

### Recipes

#### Iced Caramel Chocolate

- 2 pumps Dark Chocolate sauce
  - 1 pump sugar-free Caramel syrup
  - Ice / chilled milk
1. Combine the chocolate sauce and syrup in a cup
  2. Top up with chilled milk to ¾ stirring as you pour
  3. Add ice to fill

#### Raspberry White Hot Chocolate

- 2 pumps White Chocolate sauce
  - 1 pump Raspberry syrup
  - Steamed milk
1. Combine the sauce and syrup in a cup
  2. Top up with steamed milk, stirring as you pour

#### Gingerbread Hot Chocolate

- 2 pumps Gingerbread syrup
  - 2 pumps Dark Chocolate sauce
  - Steamed milk
  - Whipped cream
  - Caramel sauce, to drizzle
1. Combine the syrup and hot chocolate with a splash of hot water and mix to a smooth paste
  2. Top up with steamed milk, stirring as you pour
  3. Top with whipped cream and drizzle with caramel sauce

#### Tiramisu Mocha

- 2 pumps Dark chocolate sauce
  - 1 pump Irish Cream syrup
  - Double espresso
  - Steamed milk
  - Whipped cream
  - Chocolate shaker, to dust
1. Combine the chocolate sauce and double espresso in a cup
  2. Top up with steamed milk, stirring as you pour
  3. Top with whipped cream and a dusting of chocolate



**On this page: Caramel Speculoos Frappé, Dark Hot Chocolate**



/zumadrinks





# SPRING CLEAN

**Cafetto is the industry leader in effective eco-friendly and organic solutions, offering cleaning products to improve equipment performance and simplify cleaning processes.**

## **Polar Clean (500g)**

The solution to perfectly clean blender jars and serving pumps too. The chlorine-free solution will not taint the flavour of anything it cleans, and successfully cleans anything left to soak for an hour. Cafetto Polar Clean cleans and de-stains in one easy step meaning no more cloudy blender jars. The odourless formulation that eliminates smells and leaves no residue.

## **Inverso Milk Jug Cleaner (750g)**

The unique Inverso formula targets and removes dried on milk residues from stainless steel milk jugs, pitchers and steam wands. Easy to use, simply soak and wipe away.

## **Grinder Clean (450g)**

Cafetto Grinder Clean effectively removes coffee oils, deposits and coffee odours from grinder burrs and casings.

## **Evo Machine Cleaner (1kg)**

Cafetto Evo® was the first espresso machine cleaner to be certified by an organic certification body. It's the safe, high performance cleaner for professional espresso machines using organic coffee.

## **MFC Blue (1 ltr)**

This unique 3-in-1 product cleans, de-scales and sanitises. Use daily to remove milk residues from milk lines, frothers and parts on automatic espresso machines.

## **TEVO Maxi Tablets (150 tablets)**

These are the go-to, high performance, safe cleaning tablets for professional espresso machines. Cafetto TEVO is the first espresso machine cleaning tablet to be certified by an organic certification body. It's designed for all commercial espresso machines with a 3 way solenoid valve

## **Cafetto® Barista Cloth Set**

Premium quality microfibre cloths designed to assist the barista in maintaining complete cleanliness of the espresso machine and its surrounds. Premium microfibre cloths designed to outperform and outlast the conventional kitchen cleaning cloths.

**It's not just cleaning products that help your business stay spotless, we also have a range of cleaning tools such as the world famous Pallo Coffeetool, Grinder Minder and Steamy Wandas - which get in places other brushes just can't reach!**





# ZUMA®

## FINISHING TOUCH

**Flip, flop or pop them on top - delicious, fun toppings to add a fabulous finish to hot and cold drinks all summer long.**

A sprinkle of any of our toppings is a wonderful way to top off delicious drinks. They add value to seasonal drinks - a frappé is made so much more when topped with whipped cream, drizzled with sauce and sprinkled with something fun.

Kids will love the mini rainbow beans on their milkshakes too. Don't forget about sauces as toppings too. Zuma Dark and Caramel sauces are perfect for drizzling, as are Sweetbird Raspberry or Strawberry purées. Order a reusable bottle for easy squeezing.

### *Tip top toppings*

#### **Triple Chocolate Crispies**

White, milk and plain chocolate coated balls for your hot chocolates, or any other delicious chocolate or coffee creations.

#### **Golden Balls (seasonal)**

Gold and chocolate coated crunchy, malty balls of fun; the crown jewels of our toppings collection.

#### **Toffee Crunch**

Deliciously crunchy toffee pieces; work perfectly with caramel or toffee recipes, hot or cold. Perfect on top of a Millionaires frappé!

#### **Mini Rainbow Chocolate Beans**

Add some fun to your drinks with these bright colourful rainbow beans, or serve on the side of a babyccino.

#### **Mini Marshmallows**

Little clouds of soft white marshmallows, loved by kids and adults (150g bag not shown). Keep in a jar on the counter to encourage sales.

#### **Zuma Gold Dust**

The tinsel of toppings, is a simple blend of sugar, cocoa and edible gold powder, adding a golden sheen to any steamed milk drink. Free from any artificial flavours or preservatives it's registered by The Vegan Society so can happily be used on any hot drinks with steamed milk of any kind.

#### **Zuma Hot Chocolate Shaker**

This simple blend of sugar and cocoa powder is the perfect combination, and has been developed for better sprinkibility. Use to decorate cappuccinos, mochas and hot chocolates or with stencils to create a signature style for your drinks.

**On this page: Ultimate White Chocolate Frappé with ALL the toppings!**







**kent&fraser**  
LIVING GLUTEN FREE

# SMART COOKIES

**The delicious range of gluten & wheat free biscuits, cookies and shortbread from Kent & Fraser.**

It can be hard to find tasty gluten-free treats. Fortunately, Kent & Fraser's range of gluten-free cookies and biscuits are delightfully delicious. They're the perfect treat for any sweet tooth (whether you're avoiding gluten or not). Kent & Fraser is focused on producing outstanding products that are as good as, if not better than, their conventional wheat-based counterparts.

These perfectly portioned packs are just the ticket for those living a busy gluten-free life and want to have a little bit of sweet indulgence to hand. They are made with no preservatives and are gluten free, wheat free and egg free.

## **Vanilla Butter Crunch**

Packs of two delectable biscuits infused with the mellow perfection of pure Madagascan vanilla and made deliciously rich with creamy butter and muscovado sugar.

## **Choc Chip Cookies**

Two cookies made with dark chocolate chips, creamy butter and light muscovado sugar. The perfect recipe for an all-time classic that is simply hard to resist.

## **Spicy Ginger Cookies**

Packs of two spicy cookies with a remarkably big flavour where the mellow sweetness of spice blends with the deliciously subtle heat of crushed stem ginger.

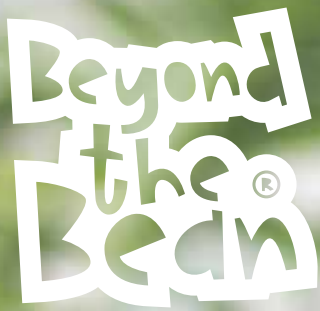
## **Lemon Butter Shortbread**

A delicious duo of delicate shortbread made with creamy butter, sharp lemon juice and the added zing of freshly grated lemon zest.

**Each case contains a display tray and 36 x twin packs of one flavour.**







We hope you have enjoyed this edition of Drinking Thinking™ from Beyond the Bean and have been inspired by the ideas and recipes. Our Autumn/Winter brochure will be available in late summer. In the meantime be sure to follow us, Sweetbird, Zuma and Cosy for lots more inspiration and support including our monthly Flavour Focus, Drinking Thinking™ calendar and recipe videos. If you would like to know more about all the products here, and the rest of our range, please get in touch or speak to your distributor.

**e: [sales@beyondthebean.com](mailto:sales@beyondthebean.com)**

**t: +44 (0) 117 953 3522**

**   @BeyondtheBean**