

Edition 36 Spring / Summer 2021

Drinking well

HOT TRENDS / RECIPES / NEW FLAVOURS / INSPIRATION

60⁺
RECIPES

GRANITAS GALORE

profit boosting frozen drinks

**NEW SWEETBIRD
FRUIT SYRUPS**

With love from Bristol

&

**NEW ZUMA SALTED
CARAMEL SAUCE**

On-trend for Summer 2021

CHEERS TO SUMMER 2021

Welcome back!

We're so happy to be launching our Summer brochure and all the joy that comes with it. In this issue we look to a future free of lockdowns celebrating all the great outdoors has to offer from speedy takeaways and al fresco dining to picnics and road trips. Our two new fruit syrups add bursts of mouth-watering flavour and colour to menus, while featuring frozen granitas on your menu will add some healthy profits too. So join us as we look ahead to a summer to remember for all the right reasons...

How to use this book

All the recipes listed in this book are for 12oz drinks unless otherwise stated and are made with our Sweetbird, Zuma, Cosy and Bristol Syrup Company products, using our recommended Blendtec blenders.

Making sure we can squeeze in as many recipes as possible we have removed the brand names to help save space (plus reading Sweetbird for the gazillionth time does get a tad repetitive!). You can also find hundreds of additional recipes and methods at sweetbird.com and zumadrinks.com

If you're stuck with anything, please speak to your supplier, or call Beyond the Bean. (we're the people behind this brochure), and we'll point you in the direction of your nearest stockist. Take a look at the back page for contact details and a link to our online full product brochure.

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THE GREAT GRANITA BUNDLE

What's in the bundle?

- 1.9ltr Frappé & Granita base
- 1ltr bottle of each syrup:
 - Watermelon NEW!
 - Grenadine NEW!
 - Peach
 - Sugar-free Strawberry
- 4 syrup pumps
- 1 frappé/granita pump

Makes 95 drinks worth
£237.50!*

Frozen granitas are the drink on everyone's lips for Summer 2021!

Staying ahead of trends is the difference between customers choosing your menu over a competitors, so this book is packed with ideas to help you do just that. This season we're going all out on frozen granitas, made even more delicious with the winning combination of Sweetbird and Blendtec.

This bundle of products is the easy way to add them to your menu and see your profits grow. Including the versatile vegan friendly Frappé & Granita base and a collection of Sweetbird fruit syrups just a few pumps of each, with ice and water, mean granitas are great for profits as well as tasting delicious. Let granitas kick off your summer sales in a massive way!

INTRODUCING GRANITAS

If this is the first you're hearing about frozen granitas, they're delicious, flavoured crushed ice drinks that originated in Italy. Quick and so easy to make, they are an instant ice cold favourite on summer menus. Simply add two pumps of Frappé & Granita base to a glass of ice and water, add a flavouring of your choice; syrup, sauce, your house espresso (or even a scoop of Zuma chocolate), then blend on the granita setting to create a perfectly profitable summer serve.

OPTION 1

BUY THE BUNDLE

OPTION 2

BUY A BLENDTEC FOR A FREE BUNDLE!



*Based on selling 95 drinks, made with two pumps of Frappé & Granita Base per drink at £2.50 per drink. Offer is subject to limited availability and not available in conjunction with any other offer. Customer must specify the promotional package required at time of order, promotion will not be applied retrospectively. Usual carriage rules apply. Offer only available from 1st May while stocks last and must be requested when order placed. Offer may be withdrawn at any time without notice.

MADE IN BRISTOL




SWEETBIRD®
BRISTOL ENGLAND

With over 50 delicious syrups in six varieties: Classic, Creative, Sugar-free, Lemonade, Fruit and Iced Tea, there's a Sweetbird syrup for every customer and season.

From traditional flavours like vanilla, butterscotch and caramel to dessert-inspired confections, we mix creativity with versatility so you can make hot, cold and ice-blended drinks that your customers will love. All of our syrups are approved by The Vegan Society so make the perfect ingredient to use with milk alternatives for hundreds of tasty vegan friendly recipes from lattes to milkshakes and frappés. All of our syrups are made in Bristol, UK, at our very own syrup plant. They are all made with British sugar, other than the sugar-free syrups of course!



Classic Syrup

WHAT? 16 syrups

HOW? Add two pumps to hot or cold coffee, mochas, milkshakes, frappés, and granitas.

WHY? This range contains the top three selling syrups - vanilla, hazelnut and caramel. These flavours can be used in hundreds of drinks, way beyond flavoured lattes.

TIP? Sell complete drinks for example, a Hazelnut Cream Frappé rather than just having 'add a shot of syrup' at the foot of the menu. Create the drinks for customers to show what will taste great.



Sugar-free Syrup

WHAT? 9 syrups

HOW? In the same way you use the regular syrups, just without the sugar! Available in classic, creative, fruit and iced tea syrups.

WHY? Sweetness delivered with stevia and sucralose to give a lasting sweetness without the bitterness.

TIP? Be sure to let customers know you have sugar-free syrups by offering the sugar-free alternative when they order; less sugar, same great taste! Offer 'Skinny' drinks made with these syrups and low-fat milk.



Creative Syrup

WHAT? 13 syrups

HOW? Add two pumps to house seasonal specials that your competitors won't offer.

WHY? This range is where you can find your seasonal syrups like Pumpkin Spice and Eggnog.

TIP? Use the flavour in more than one drink. For example, Toasted Marshmallow works in a latte, is incredible in hot chocolate AND frappés and cold foam fluffs. Add the drinks to menus a week or two before events to make the most of the promotion.



Lemonade Syrup

WHAT? 3 syrups

HOW? 4 pumps in still or sparkling water.

WHY? Selling ready to drink bottles of lemonade creates huge amounts of plastic waste, plus you're paying to ship the water they are made with - which you already have on site.

TIP? Make frozen lemonades with any of these syrups by following the granita recipes in this book. We heartily recommend the new Pink Guava & Lime for absolute summer refreshment.



Fruit Syrup

WHAT? 9 syrups

HOW? 2 pumps in a hot chocolate, 3-4 pumps for a simple soda.

WHY? Made with real fruit juice and no horrible artificial colours. We work hard to match our fruit syrups to the real fruit, not generic berry or tropical flavours. We're really proud of our fruit syrups - we're sure you will taste the difference too.

TIP? Add extra fruit bursts to smoothies - 2 pumps of lime into a strawberry smoothie adds a sharp sherbet tang.



Iced Tea Syrup

WHAT? 9 syrups

HOW? As easy as 1, 2, tea! Just 3 pumps into still or sparkling water.

WHY? Getting a consistent strength when brewing tea to chill can be tricky. Sweetbird Iced Tea syrups give the same strength and flavour each and every time, not to mention how operationally quicker this is for you.

TIP? Make in a cocktail shaker with crushed ice for a shaken iced tea. Make Long Island Iced Tea with vodka, gin, tequila, rum, triple sec and Passionfruit Lemon Iced Tea syrup.

RECIPES

Watermelon Granita (ve)

- 2 pumps Frappé & Granita base
 - 4 pumps Watermelon syrup
 - Chilled water
1. Fill glass with ice
 2. Pour water over ice to $\frac{3}{4}$ full
 3. Pour into blender jar, add liquid base and syrup
 4. Blend on 14 second 'Granita / Medium milkshake' cycle

Watermelon Lemonade (ve)

- Lemon smoothie
 - 2 pumps Watermelon syrup
 - Sparkling water
 - Ice
1. Fill glass to $\frac{1}{2}$ with smoothie
 2. Add syrup
 3. Top to $\frac{3}{4}$ full with sparkling water
 4. Stir and add ice cubes to fill

Peach and Jasmine Long Island Iced Tea (ve)

- Ice
 - 2 pumps Jasmine Lime Iced Tea syrup
 - 2 pumps Peach syrup
 - Tonic water
1. Add syrups to glass
 2. Fill to $\frac{3}{4}$ with still or sparkling water
 3. Stir and add ice cubes to fill
 4. Garnish and serve

White Chocolate & Raspberry Frappé

- Milk / ice
 - 2 pumps Raspberry syrup
 - 1 scoop White Chocolate frappé
 - Whipped cream
 - Raspberry purée to drizzle
1. Fill glass with ice, level to top of glass
 2. Pour over milk, leaving 1cm at the top
 3. Pour ice and milk into blender jar
 4. Add syrup and frappé then blend until smooth
 5. Top with whipped cream and a drizzle of purée

Sweetbird Fruit syrups:

Banana, Cherry, Lime, **NEW!** Grenadine, Orange, Strawberry (sf), Peach, Raspberry, **NEW!** Watermelon

- Made in Bristol, UK with British sugar
- Made with real fruit juice
- Free from artificial colours
- Free from GMOs
- Vegan Society approved



fruity fun

From top banana to new tropical watermelon and sugar-free strawberry, our fruit syrup range has everything to keep you summer-satisfied.

Introducing **NEW** Watermelon Syrup!

New for Summer 2021 Sweetbird Watermelon syrup is ultra-refreshing and the perfect addition to summer menus.

Made with real watermelon juice it's perfect in frozen granitas and lemonades, or simply add three pumps to sparkling water for a delicious watermelon sparkler.

This summer customers are looking for experiences that remind them of scorching hot holidays in foreign climates. With this in mind this flavourful syrup helps quench the thirst for adventure. The real watermelon juice gives a beautiful authentic tropical aroma to be enjoyed as soon as the syrup is opened.

As with all our fruit syrups our latest syrup is made in Bristol, with British sugar and is, of course, vegan approved.

This summer get transported away by the tropical fragrance and taste of new Sweetbird Watermelon syrup.

Sweetbird Fruit syrups

We've created our colourful range of nine fruit syrups so you can add a punch of real fruit flavour to your drinks – instantly.

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. Enjoy them in hot drinks too such as delicious orange or raspberry hot chocolates or combined with smoothies to make hot fruit soothies.™

NEW!

WATERMELON SODA (VE)

- 3 pumps Watermelon syrup
 - Sparkling water
 - Ice
1. Add syrup to glass
 2. Fill to $\frac{3}{4}$ with sparkling water
 3. Stir and add ice cubes to fill



FUNSHINE DRINKS



MOCKTAILS & COCKTAILS RECIPES

SHIRLEY TEMPLE MOCKTAIL (VE)

- Fresh lime and mint
 - Ice
 - 150ml Ginger ale
 - 2 pumps Grenadine syrup
 - Sparkling water
1. Squeeze ½ lime into the glass, add handful of mint and muddle
 2. Fill with ice, add ginger ale
 3. Add syrup then top with sparkling water
 4. Garnish with mint and lime, stir to drink

TROPICAL SUNRISE MOCKTAIL

- 2 pumps (30ml) Passionfruit purée
 - 2 pumps Grenadine syrup
 - Sparkling water
 - Ice
 - Passionfruit and mint to garnish
1. Add purée and syrup to glass
 2. Half fill with sparkling water
 3. Top with ice
 4. Garnish with halved passionfruit and mint, stir to drink

TEQUILA SUNRISE

- 2 pumps Grenadine syrup
 - 50ml tequila
 - Orange juice
 - Orange wheel and cherry for garnish
1. Add syrup and tequila to high ball glass.
 2. Top with orange juice
 3. Garnish with orange wheel and a cherry.

Bring the excitement of the cocktail bar to your menu with new Sweetbird Grenadine syrup.

The lively flavour of red berries and pomegranate is the perfect balance of tart and sweet, adding vibrant colour and invigorating flavour to frozen granitas, sodas, mocktails and cocktails.

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

Grenadine is the star flavour of the classic Shirley Temple cocktail, created back in the 1930's in Beverly Hills, for the young actress at the height of her career.

Our latest syrup offers the chance to add some vibrant colour and sharp but sweet flavour to your drinks that captures the excitement of more carefree nights.

With its invigoratingly sharp tang, the new syrup can also be added to Sweetbird Lemonade syrup - just two pumps of each for a quick and profitable drink. Or, use the same syrups to create the classic Tequila Sunrise cocktail.

Lemon & Grenadine Frozen Granita (ve)

- Ice
 - 2 pumps Frappé & Granita base
 - 2 pumps Grenadine syrup
 - 2 pumps Lemonade syrup
 - Chilled water
1. Fill glass with ice
 2. Pour water over ice to ¾ full
 3. Pour into blender jar, add liquid base and syrup
 4. Blend on 14 second 'Granita / Medium milkshake' cycle

Grenadine Lemonade (ve)

- Lemon smoothie
 - 2 pumps Grenadine syrup
 - Sparkling water
 - Ice
1. Fill glass to ⅓ with smoothie
 2. Add syrup
 3. Top to ¾ full with sparkling water
 4. Stir and add ice cubes to fill

Red Berry Iced Tea (ve)

- 2 pumps Iced Tea syrup
 - 2 pumps Grenadine syrup
 - Sparkling water
 - Ice
1. Add syrup to glass
 2. Fill to ¾ with still or sparkling water
 3. Stir and add ice cubes to fill
 4. Garnish and serve



SUNSHINE SIPPING

We've squeezed the refreshing taste of summer into our three thirst quenching lemonade syrups so you can squeeze the profits out...



/hellosweetbird

3 tasty flavours



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.

great profits

33

12OZ DRINKS
PER BOTTLE



EASY PEASY LEMON SQUEEZY...

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.

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

You'll love the simplicity of the range too. Easy to make, simply add four pumps to chilled still or sparkling water and the perfect, cool refreshment is ready to serve.

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



LEMONADES & BEYOND

Any Sweetbird Lemonade

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

For a 1 litre jar use 16 pumps of syrup

Frozen Lemonade

- Chilled water / ice
 - 2 pumps Frappé & Granita base
 - 4 pumps Lemonade syrup
1. Fill glass with ice
 2. Pour water over ice to $\frac{3}{4}$ full
 3. Pour into blender jar, add liquid base and syrup
 4. Blend on 14 second 'Granita / Medium milkshake' cycle

Use the lemonade method for any of the following recipes. Add any other ingredients at the same time as the syrup.

Pink Guava, Lime & Raspberry Lemonade

- 2 pumps Pink Guava & Lime Lemonade syrup
- 2 pumps Raspberry purée

Rhubarb or Watermelon Lemonade (ve)

- 2 pumps Lemonade syrup
- 2 pumps Rhubarb or Watermelon syrup

Strawberry & Mint Lemonade

- 2 pumps Lemonade syrup
- 1 pump Strawberry purée
- 1 pump Mint syrup
- Mint leaves, to garnish

Beetroot & Pomegranate Lemonade

- 3 pumps Raspberry & Pomegranate Lemonade syrup
- 1 mini scoop Beetroot powder

EASY AS 1, 2, TEA...

Enjoy refreshing iced teas in an instant with the Sweetbird Iced Tea syrups collection. Offer ready made bottles to customers heading outside for picnics and al fresco dining.



Cucumber & Mint Iced Green Tea

Our infusion of real tea extract with cucumber and mint; refreshment doesn't get more refreshing. So easy to make, it's profitable as well as delicious.

Raspberry Iced Tea (sf)

Our own vibrant blend of raspberry juice with real tea extract for a deliciously refreshing berry lift. Also available in sugar-free.

Watermelon Iced Green Tea

Thirst-quenching watermelon is the perfect partner to the green tea extract we created this tea syrup with. Light in colour and taste it's the ideal refresher on a hot day.

Jasmine Lime Iced Tea

We've infused real tea extract with fragrant jasmine and aromatic lime juice to create this delicate thirst quencher.



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 1, 2, 3 pumps to still or sparkling water and you have the perfect iced tea that's ready to serve. 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.

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.

Remember, 1, 2, Tea and you're summer ready!



Peach Iced Tea (sf)

We've taken the juice of plump peaches and added real tea extract to create this classic blend. Also available in equally refreshing sugar-free.

Passionfruit Lemon Iced Tea

Our recipe of lemon juice, passionfruit juice and real tea extract creates a tropical flavour that quenches thirsts and cleanses palates.

The origin story...

It all began with Sweetbird Original Iced Tea and our quest to create a syrup to make consistent iced tea, quickly and easily. Infused with real tea extract, our blend delivers a refreshing flavour with light, citrus notes. Delicious on it's own or alternatively we invite you to add any number of other fruit syrups or purées to create your very own house iced tea.

1 easy method

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

9 iced tea syrups

- Iced Tea
- Jasmine Lime Iced Tea
- Passionfruit Lemon Iced Tea
- Peach Iced Tea (sf)
- Raspberry Iced Tea (sf)
- Watermelon Iced Green Tea
- Cucumber & Mint Iced Green Tea



44

12OZ DRINKS
PER BOTTLE



CLASSIC NOTES

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

Nostalgia is going to be big news this summer with customers seeking comfort in the familiar and favourites. Sweetbird Classic syrups easily add this to menus. From traditional flavours like vanilla, hazelnut and caramel to dessert-inspired confections,

we mix creativity with versatility so our Classic 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 made in Bristol with British sugar we put as much

care into our syrups as you do to the drinks they are used in. 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.

ALL THE 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



RECIPES

Millionaire's Frappé

- Milk / ice
 - 2 pumps Caramel syrup
 - 1 scoop Chocolate frappé
 - Salted Caramel sauce, to drizzle
1. Fill glass with ice, level to top of glass.
 2. Pour over milk, leaving 1cm at the top.
 3. Pour ice and milk into blender jar
 4. Add frappé and syrup and blend until smooth.
 5. Top with whipped cream and drizzle with chocolate sauce

Skinny Caramel Latte

- Double espresso
 - 2 pumps Sugar-Free Caramel Syrup
 - Skimmed milk
1. Combine syrup with espresso
 2. Top up with steamed milk

Sugar-free Caramel Iced Latte

- Ice
 - 2 pumps sugar-free Salted Caramel syrup
 - Double espresso
 - Milk
1. Add ice to glass to ½ full
 2. Pour double espresso and syrup over ice
 3. Top with milk, stir and serve

Salted Caramel Coffee Frozen Granita

- Chilled water / ice
 - 2 pumps Frappé & Granita base
 - 2 pumps Salted Caramel syrup
 - Double espresso
1. Fill glass with ice
 2. Pour water over ice to ¾ full
 3. Pour into blender jar
 4. Add the liquid base, syrup and double espresso
 5. Blend on 14 second 'Granita / Medium Milkshake' cycle

Sugar-free not flavour free

Deliciously sweet yet sugar-free, nine Sweetbird syrups are available as sugar-free to give customers all the taste and sweetness they crave, without the sugar. From rich caramel to refreshing peach iced tea, we've broadened the appeal so you can offer more choice to 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. Look out for the (sf) in the flavour lists on each syrup page for the sugar-free flavours. We also have an unflavoured sugar-free syrup which works as a sweetener.



CREATIVITY IS KEY



On this page: Rhubarb Milkshake, Rhubarb Soda and Rhubarb Hot Chocolate



Keeping menus seasonal is easy with Sweetbird Creative syrups

The Sweetbird Creative syrup collection of 13 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.

RECIPES

Rhubarb Crumble Frappé

- Ice / milk
 - 1 pump Cinnamon syrup
 - 1 pump Rhubarb syrup
 - 1 scoop Vanilla Bean frappé
1. Fill glass with ice, level to the top of the glass
 2. Pour milk over ice (to 1cm below the top)
 3. Pour contents of glass into blender jar
 4. Add syrups and frappé powder
 5. Put the lid on tightly and blend

Rhubarb & Custard Hot Chocolate

- 1 scoop Original hot chocolate
 - 1 pump Rhubarb syrup
 - 1 pump Vanilla syrup
 - Steamed milk
 - Whipped cream
1. Combine hot chocolate and syrups in a cup
 2. Add a splash of hot water and mix to a smooth paste
 3. Add steamed milk, stirring as you pour
 4. Top with whipped cream and dust with chocolate



/hellosweetbird

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

CREATIVE SYRUPS

- Butterscotch
- Coconut
- Eggnog
- Fudge
- Honeycomb
- Peanut Butter
- Pumpkin Spice
- Rhubarb
- Salted Caramel (sf)
- S'mores
- Toffee Nut
- Toasted Marshmallow
- Toffee Apple

(sf) = also available as sugar-free



MADE IN BRISTOL

When the idea of Sweetbird first hatched in 2006 little did we know how far and wide the products we created would travel in the following decade. Flash forward to 2021; our syrups are available in over 50 countries and made in our home town of Bristol, at our very own syrup plant. Made with British sugar (apart from the sugar-free and cane sugar syrups), with labels printed in Bristol, and bottles from over the bridge in Wales.

We're proud to keep things close to home not only helping the environment but also supporting local jobs and businesses.



RECIPES GALORE

COOKIES & CARAMEL FRAPPÉ

- Ice / milk
 - 2 pumps NEW! Salted Caramel sauce
 - 1 scoop Cookies & Cream frappé
 - Whipped cream
 - Chocolate sauce to drizzle
1. Fill glass with ice, level to the top of the glass
 2. Pour milk over ice (to 1cm below the top)
 3. Pour contents of glass into blender jar
 4. Add frappé powder and sauce
 5. Put the lid on tightly then blend until smooth
 6. Top with whipped cream and sauce

STRAWBERRY FLUFF

- 200ml cold skimmed milk
 - 2 pumps Sugar-free Strawberry syrup
1. Put the skimmed milk and syrup in a Blendtec cold foam jar
 2. Blend on 'small milkshake' setting for 18 seconds then serve

TAKE A LOOK AT PAGE 36 AND FIND OUT ABOUT THE WONDER THAT IS COLD FOAM!

PEACH MELBA FRAPPÉ

- Ice / milk
 - Peach smoothie
 - 1 pump Raspberry purée
 - 1 scoop Vanilla Bean frappé
1. Fill glass with ice, level to the top of the glass
 2. Pour smoothie over ice to ½ full
 3. Fill glass with milk (to 1cm below the top)
 4. Pour contents of glass into blender jar
 5. Add purée and frappé powder
 6. Put the lid on tightly then blend until smooth

mix & match for delicious results

COFFEE MOCHA BOOST (VE)

- 1 mini scoop Protein powder
 - 1 scoop Fairtrade Dark hot chocolate
 - Double espresso
 - Steamed oat milk
1. Add the protein powder, hot chocolate and espresso to cup
 2. Mix to a smooth paste
 3. Top with steamed oat milk, stirring as you pour

TURMERIC & CHOCOLATE FRAPPÉ

- Ice
 - Coconut milk
 - 1 mini scoop Turmeric Chai powder
 - 1 scoop Chocolate frappé
1. Fill glass with ice, level to the top of the glass
 2. Pour milk over ice (to 1cm below the top)
 3. Pour contents of glass into blender jar
 4. Add turmeric powder and frappé powder
 5. Put the lid on tightly then blend until smooth

SKINNY STRAWBERRY & CREAM FRAPPÉ

- Ice / milk
 - 3 pumps Sugar-free Strawberry syrup
 - 2 pumps Frappé & Granita base
 - Skimmed milk
1. Fill glass with ice
 2. Pour milk over ice
 3. Pour contents of glass into blender jar
 4. Add syrup and liquid base
 5. Blend on 14 second 'Granita / Medium milkshake' cycle

COCONUT DREAM FRAPPÉ

- Ice / milk
 - 2 pumps Coconut syrup
 - 1 scoop Vanilla Frappé
1. Fill glass with ice and top with milk.
 2. Pour into blender with the syrup and frappé powder.
 3. Blend until smooth then pour back into glass to serve.

BOUNTIFUL BLISS FRAPPÉ

- Ice / milk
 - 2 pumps Coconut syrup
 - 1 scoop Chocolate Frappé
 - Chocolate Sauce
 - Single espresso
 - Desiccated coconut
1. Fill glass with ice and top with milk.
 2. Pour into blender with the syrup, frappé and espresso.
 3. Blend until smooth then pour back into glass.
 4. Add a drizzle of sauce and finish with a sprinkling of desiccated coconut.

CHOCOLATE GRANITA

- Ice / water
 - 2 pumps Frappé & Granita base
 - 1 Scoop Fairtrade Dark hot chocolate
1. Fill glass with ice
 2. Pour water over ice to ¾ full
 3. Pour into blender jar
 4. Add the liquid base and hot chocolate powder
 5. Blend on 14 second 'Granita / Medium milkshake' cycle

SPICED MANGO LASSI

- Ice / milk
 - Mango smoothie
 - ½ mini scoop Organic Turmeric powder
 - 1 scoop Yoghurt frappé
1. Fill glass with ice, level to the top of the glass
 2. Pour smoothie over ice to ½ full
 3. Fill glass with milk (to 1cm below the top)
 4. Pour contents of glass into blender jar
 5. Add 1 scoop frappé and 1 mini scoop turmeric powder
 6. Put the lid on tightly, blend until smooth
 7. Dust with Turmeric powder

SALTED CARAMEL

COFFEE GRANITA (VE)

- Ice / water
 - 2 pumps Frappé & Granita base
 - 2 pumps Salted Caramel syrup
 - Double espresso
1. Fill glass with ice
 2. Pour water over ice to ¾ full
 3. Pour into blender jar
 4. Add the liquid base, syrup and double espresso
 5. Blend on 14 second 'Granita / Medium Milkshake' cycle

TROPICAL PASSION SMOOTHIE (VE)

- Ice / water
 - Mango & Passionfruit Smoothie
 - 2 pumps Coconut Syrup
1. Fill glass with ice.
 2. Add water over the ice to ½ full then top with smoothie.
 3. Pour into blender with the syrup and blend until smooth.
 4. Pour back into glass to serve.

PEANUT BUTTER HOT CHOCOLATE

- 2 pumps Peanut Butter syrup
 - 1 scoop Dark hot chocolate
 - Steamed milk
 - Whipped cream
 - Salted Caramel sauce (for drizzling)
1. Combine the chocolate and syrup together in a cup with a splash of hot water
 2. Mix to a smooth paste
 3. Top with steamed milk, stirring as you pour
 4. Top with whipped cream and drizzle with sauce

WHITE CHOCOLATE & RASPBERRY FRAPPÉ

- Milk / ice
 - 2 pumps Raspberry purée
 - 1 scoop White Chocolate frappé
1. Fill glass with ice, level to top of glass
 2. Pour over milk, leaving 1cm at the top
 3. Pour ice and milk into blender jar
 4. Add purée and frappé then blend until smooth

FRAPPÉ HEAVEN







 /hellosweetbird



Frappés will always be in fashion and are the must have for successful summer menus

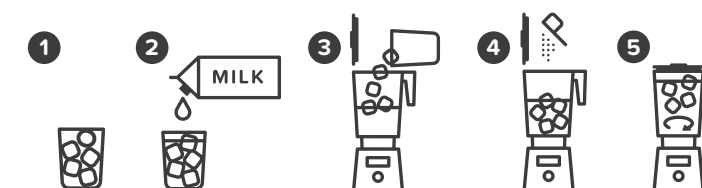
Take the faff out of frappés with the range from Sweetbird. From fine Brazilian coffee to West African cocoa, we have hand-selected a range of premium ingredients in nine delicious flavours.

Our frappés are free from anything artificial, instead packed with real ingredients such as Madagascan vanilla, real toffee and cookie pieces. The blends are easy-to-prepare so you can create luxuriously thick and smooth frappés in minutes. Just one scoop of powder, blended with milk and ice, ensures every member of your team can make them to perfection!

Sweetbird frappés are versatile too. Mix the caffeine-free, vegan-approved vanilla bean with your own blend of espresso, or take yogurt frappé, add ice, milk and any Sweetbird fruit smoothie or purée for a deliciously thick and fruity treat.

- Free from artificial colours and flavourings
- Free from preservatives*
- Free from hydrogenated fat
- Free from GMOs
- Vanilla Bean, Frappé & Granita Base and Caffé Frappé registered with The Vegan Society
- Approx. 50 12oz drinks per 2kg tin / 95 servings per 1.9Ltr bottle

HOW TO MAKE SWEETBIRD FRAPPÉS



1. Fill glass with ice, level to the top of the glass.
2. Pour milk over ice (to 1cm below top)
3. Pour contents of glass into blender jar
4. Add 1 scoop of frappé or 2 pumps of liquid (and any other ingredients)
5. Put the lid on tightly then blend until smooth



*Frappé & Granita Base contains preservative

SWEETBIRD FRAPPÉS

Blending confection with convenience

Sweetbird frappés are so quick and easy to make. Take them to the next level by adding other ingredients from Sweetbird or Zuma - here are all our frappés and their perfect partners:

Vanilla Bean (ve) - add your own espresso for a vegan friendly house frappé

Caffé (ve) - pair with speculoos or salted caramel

Frappé & Granita Base (ve)

- with no flavour this liquid is a blank canvas to create any number of recipes by adding syrup, purée, powder or sauce.

Chocolate - any nuts/coconut, raspberry or strawberry

Cookies & Cream - vanilla or any confectionery syrups

Mocha - fudge, peanut butter

Sticky Toffee - add banana for banoffee deliciousness

Yogurt - fruit smoothie, purées or pure powders like matcha

NEW! White Chocolate - mint, honeycomb, berries



We're trialling a new reusable, recyclable tub for new White Chocolate frappé



RECIPES

Any Sweetbird Smoothie (ve)

1. Fill glass with ice, level to the top of the glass, then fill with water to ½ full
2. Pour smoothie over water and ice to the top
3. Pour contents of glass into blender jar
4. Put the lid on tightly, blend until smooth

Strawberry & Yogurt Smoothie

- Milk / ice
 - Strawberry smoothie
 - ½ scoop Yogurt frappé
1. Fill glass with ice, level with the top of the glass
 2. Pour over smoothie to ½ full
 3. Top with milk, to 1cm from the top
 4. Pour contents of glass into blender jar
 5. Add the frappé powder
 6. Put the lid on tightly then blend until smooth

Berry & Coconut Frappé

- Coconut milk
- Ice
- Raspberry & Blackcurrant smoothie
- 1 pump Coconut syrup
- ½ scoop Yogurt frappé

Follow the above method for the Strawberry & Yogurt Smoothie.

Strawberry, Mango & Passionfruit Smoothie (ve)

- Ice / water
 - Mango & Passionfruit smoothie
 - 2 pumps Sugar-free Strawberry syrup
1. Fill glass with ice
 2. Pour water over ice to ½ full
 3. Pour smoothie over water and ice to the top
 4. Pour contents of glass into blender jar
 5. Add the syrup
 6. Put the lid on tightly, then blend until smooth



THE FRUIT FACTOR

Sweetbird Smoothies have offered the easiest, quickest way to add fruit smoothies to your menu since 2007!

Created in seven 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 glass 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. Try with non-dairy milk for a delicious vegan milkshake option then finish with vegan whipped cream and a cherry on top.

- **Fat free**
- **Made with real fruit**
- **Gluten and dairy free**
- **Vegan Society approved**
- **Free from artificial colours, flavours and preservatives**
- **Approx 8 12oz drinks per 1 litre carton**

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 effecting the taste.



/hellosweetbird

THE SWEETBIRD SMOOTHIE COLLECTION





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

PUMP UP THE JAM

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.



RECIPES

Any fruit soda

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

Raspberry & Mango Soda

- 1 pump Raspberry purée
 - 1 pump Mango purée
 - Sparkling water
 - Ice
1. Combine the purées in a glass
 2. Top up with sparkling water, stirring as you pour
 3. Add ice to fill

Banana Milkshake

- Ice / milk
 - 2 pumps Banana purée
 - $\frac{1}{2}$ scoop Vanilla Bean frappé
 - Whipped cream
 - Raspberry purée to drizzle
1. Half fill glass with ice
 2. Top up with milk (to 1cm below the top)
 3. Pour contents of glass into blender jar
 4. Add frappé and purée
 5. Put the lid on tightly then blend until smooth
 6. Top with cream and a drizzle of purée

Swap banana purée for strawberry or raspberry for more milkshakes - or make with non-dairy milks for a vegan option.

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

All go for on the go...

Sweetbird purées are the perfect ingredient for mobile units, as they don't need to go in the fridge.

If you're really stuck for space with no room for a blender, grab a cocktail shaker, add milk, purée and a few ice cubes to shake up ice cold milkshakes on the go. A pump of raspberry or strawberry purée in any hot chocolate is another way to use these versatile ingredients.

PICK YOUR PURÉES

- Mango
- Passionfruit
- Raspberry
- Strawberry
- Banana





We love sharing our ideas and recipes as much as we love seeing how our customers make the most of them. Here Vero Cafe talk and share some of their recipes and news from Lithuania

Tell us a little bit about Vero Cafe and partnership with Beyond the Bean?

Since our first cafe opening in 2007, Vero Cafe has grown to a network of 40 coffee shops across Lithuania whilst staying focused on quality and nurturing coffee culture over the years. Offering customers our own freshly roasted coffee from Vero Coffee House as well as high-quality ingredients used throughout the coffee-making process. Our story with Beyond the Bean started just over three years ago. We are incredibly proud that our partnership has become closer and closer over time, leading to the development of exclusive products for Vero Cafe.



WHAT'S ON YOUR SUMMER 2021 MENU?

Meteor Frappé with espresso

Ingredients:

- 125ml milk
- 25ml espresso
- 50g White Chocolate Frappé
- 2 Oreo biscuits
- Ice

Method:

1. Put all the ingredients into a blender
2. Keep blending until thick consistency
3. Serve in your favourite glass and enjoy!

Mango Colada milkshake

Ingredients:

- 100ml milk
- 25g White Chocolate Frappé
- 30ml Mango smoothie
- 1 pump Coconut syrup
- Ice
- Whipped cream

Method:

1. Put all the ingredients (except for the whipped cream) into a blender
2. Keep blending until smooth, creamy consistency
3. Serve in your favourite glass with whipped cream on top and enjoy!

Covid has had a massive impact on hospitality in the last year. How has Vero Cafe adapted to work in the new normal?

COVID-19 has severely impacted our business. Everyday we are following the advice from the government and trying to adapt the best we can to continuously changing circumstances. One of our biggest achievements include the launch of the Vero Cafe online store in December. This enabled our customers to purchase Sweetbird and Zuma products alongside freshly roasted coffee, coffee makers, and more from the comfort of their home.

Tell us about the coffee scene in Lithuania – anything particular to the country that we won't find elsewhere?

As one of the first coffee shop chains in Lithuania, we see a significant contribution to the growth of coffee culture in our country's market. As part of that, we encourage our customers to try out different coffee roasts, look for new flavours in the wide assortment of specialty coffee, and enhance the taste with a variety of quality Sweetbird and Zuma products.



BLENDER CHOICE

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

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 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.

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.

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.

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.

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.



blendtec
COMMERCIAL

KEEP IT EASY, MAKE IT WELL

We like to keep our products simple and clean, using as few ingredients as possible whilst delivering maximum flavour and profitability. We also understand the operational challenges faced, particularly in recent times. Keeping processes simple and recipes easy to follow is always factored in as we develop new products and recipes.

This four page guide shows the most popular makes from Sweetbird and Zuma. These can be used with the recipes found on our websites, or to create your own signature drinks. Keep it on hand to help your team make consistent recipes every time.

ZUMADRINKS.COM
SWEETBIRD.COM
BEYONDTHEBEAN.COM



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 Zuma Matcha Powder Zuma Protein Powder (x 3) Zuma Turmeric Chai (x 2)
SMALL (32 CC)	Zuma Dark Hot Chocolate Zuma Fairtrade Dark Hot Chocolate Zuma Original Hot Chocolate Zuma Spiced Chai Zuma Vanilla Chai
MEDIUM (43.0 CC)	Zuma Thick Hot Chocolate (6oz drink) Zuma White Hot Chocolate Zuma Organic Hot Chocolate
LARGE (60 CC)	Sweetbird Frappés

4.0 CC

32 CC

43 CC

60 CC

CARE FOR YOUR SYRUP PUMP



Sweetbird syrups are free from artificial preservatives, (apart from our hazelnut, toffee nut and sugar-free syrups). They are heat pasteurised at point of production to ensure their unopened shelf life. This means they need some extra care for the best results.

- 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.
 - Used bottles and pumps can be recycled where facilities exist once they are finished with.
 - While we recommend replacing the pumps after six uses, we're as conscious as you are about the environmental perspective, so you may wish to continue to use them by following the cleaning steps. Dismantling of the pump is not recommended.
1. Remove pump from product.
 2. Thoroughly hand wash the pump in warm water containing mild detergent. It is not recommended to use a dishwasher.
 3. Place the base of the pump into water and pump it rapidly for about 30 pumps.
 4. Repeat with warm water to rinse.
 5. Allow the pump to dry thoroughly ensuring any remaining water is drained from the suction pipe and head.

THE GOOD BLENDING GUIDE

HOW TO USE AND LOAD YOUR JAR

- First, fill your glass with ice
- Pour your liquids (milk, smoothie, water) into the glass
- Pour all of this into the blender jar
- Add your flavours - syrups, purée, sauce
- Then add any solids - frappé powder, fruit...
- 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 jar onto motor base when the motor is spinning. This causes the drive shaft on to the jar to wear prematurely.

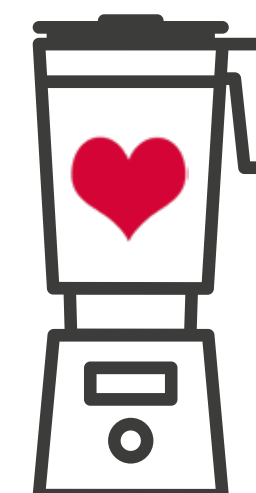
HOW TO CLEAN YOUR BLENDER JAR

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

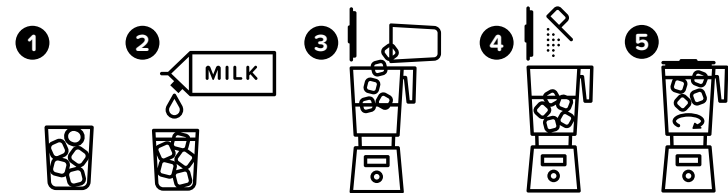
ALSO...

- 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.

blendtec
COMMERCIAL



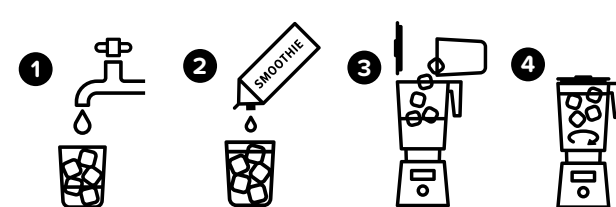
HOW TO MAKE FRAPPÉ



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

Add 2 pumps of syrup at step 4 for a flavoured frappé

HOW TO MAKE ICE-BLENDED SMOOTHIE



1. Fill glass with ice, level to the top of the glass, then fill with water to $\frac{1}{3}$ full
2. Pour smoothie over water and ice to the top
3. Pour contents of glass into blender jar
4. Put the lid on tightly, blend until smooth

Add 2 pumps of syrup here for a flavoured smoothie

HOW TO MAKE ZUMA HOT CHOCOLATE



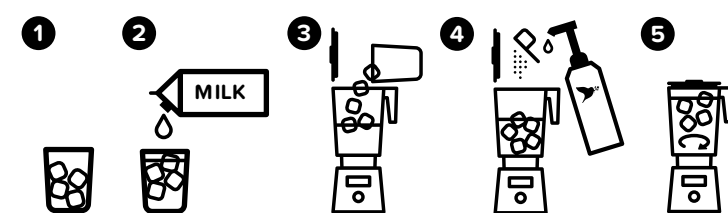
1. Put 1 scoop (28g) Zuma Hot Chocolate into a 12oz cup
2. Add a splash of hot water and mix into a smooth paste
3. Add steamed milk, stirring as you pour

HOW TO MAKE FLAVOURED LATTE



1. Pour double espresso into cup
2. Add 2 pumps of syrup
3. Add steamed milk, stirring as you pour

HOW TO MAKE MILKSHAKE WITH PURÉE



1. Half fill 12oz glass with ice
2. Fill glass with milk (to 1cm below the top)
3. Pour contents of glass into blender jar
4. Add 2 pumps purée and $\frac{1}{2}$ 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 for the other methods

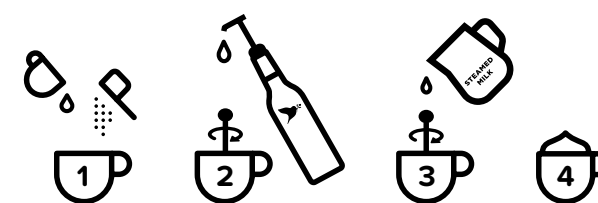
HOW TO MAKE FRUIT SODA



1. Add 30ml purée to glass
2. Fill to $\frac{3}{4}$ with sparkling water
3. Stir and add ice cubes to fill
4. Garnish and serve

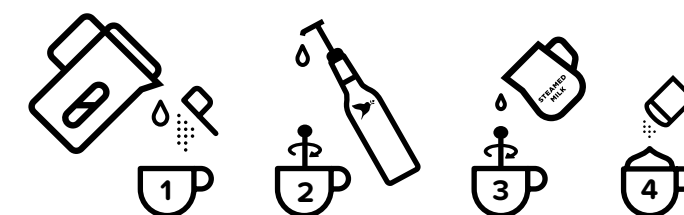
This method also works with 3 pumps of fruit syrup or 50ml of fruit smoothie

HOW TO MAKE FLAVOURED 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

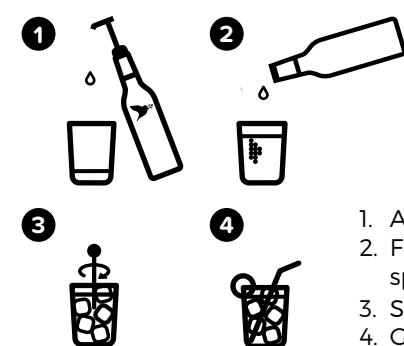
HOW TO MAKE FLAVOURED HOT CHOCOLATE



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 ICED TEA / LEMONADE



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

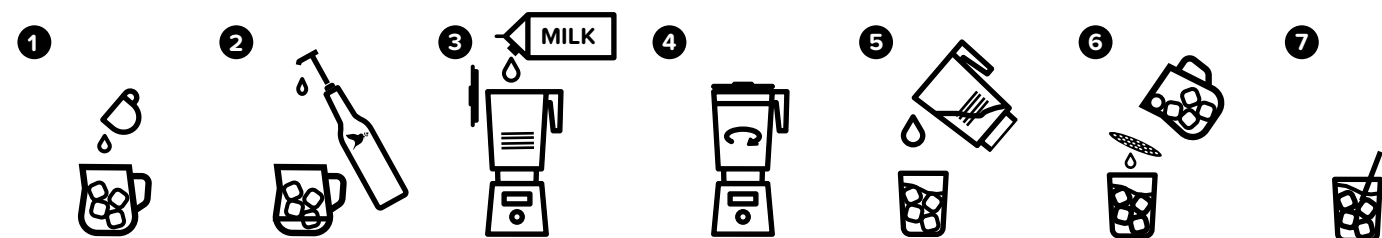
*4 x lemonade syrup
3 x iced tea syrup*

HOW TO MAKE FLAVOURED ICED LATTE



1. Half fill 12oz glass with ice
2. Add double espresso
3. Add 2 pumps syrup $\frac{3}{4}$ fill glass with milk
4. Stir and top with extra ice cubes to fill

HOW TO MAKE CAFFE FREDDO



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

HOW TO MAKE TURMERIC CHAI, MATCHA, PROTEIN OR BEETROOT LATTES



1. Add powder to cup (see below)
2. Add 30ml warm water and whisk vigorously
3. Top up with steamed milk

NO OF MINI SCOOPS:

BEETROOT 1
MATCHA 1
PROTEIN 3
TURMERIC 2

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

HOW TO MAKE ZUMA THICK CHOCOLATE (60Z)



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.

HAPPÉS™ (HOT FRAPPÉS)

1. Add $\frac{1}{2}$ scoop of frappé powder to a cup with a splash of hot water.
2. Mix to a paste.
3. Add steamed milk, stirring as you pour.

HOT FRUIT SOOTHIES™

1. Add hot water to 50ml smoothie mix and stir.
2. 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 $\frac{1}{2}$ hot water and mix into a smooth paste
3. Top up with steamed milk
4. Dust with cinnamon and serve

DALGONA BY BLENDTEC

There have been many trends springing up through lockdown; baking banana bread, casual dressing, endless Zoom calls. One that we have really loved is Dalgona coffee, referred to as the quarantine coffee. The name comes from dalgona, a Korean sugar sweet, due to the resemblance in taste and appearance. Search for #dalgonacoffeechallenge and you'll find thousands of recipes for this sweet treat.

We've created our own take on this trend which is much less calorific. Simply add 2-3 teaspoons of instant coffee to skimmed milk, and then make as you would cold foam – see the opposite page for how to do this. Add a pump of honeycomb syrup to get the sweetness of traditional dalgona too. This flavoured foam can sit on top of hot or cold milk, which can itself be flavoured with syrup if you choose not to flavour the coffee foam.

We'd love to see how you get on, share on social #syrupsquad @hellosweetbird



We love showing people the magic of cold foam, seeing is believing when it comes to this incredible innovation.

SO FLUFFY. SO LIGHT

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. 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 cow's milk but we know of some milk alternative companies racing to make the first vegan option!

To make cold foam

1. Pour 200ml of cold skimmed milk into to 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 topping use 100ml skimmed milk.

COOL RECIPES

Honeycomb Caffè Freddo

- 150ml cold skimmed milk
 - 2 pumps Honeycomb syrup
 - Double espresso
 - Ice
1. Combine double espresso with ice in a jar
 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 the espresso over the top of the cold foam

English Toffee Topped Mocha Frappé

- Milk / ice
 - 1 scoop Mocha frappé
 - 1 pump English Toffee syrup
1. Fill glass with ice, level to the top of the glass
 2. Pour milk over ice to 1cm below the top
 3. Pour contents of glass into blender jar
 4. Add frappé powder
 5. Put the lid on tightly then blend until smooth
 6. Make cold foam, adding syrup.
 7. Pour frappé into glass and top with cold foam

How to flavour cold foam

- Syrup - 2 pumps
- Smoothie - 30ml
- Purée - 1 pump
- Pure Plant Powders - ½ mini 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 jar while you blend.



WHIZZ IT UP



We've been supplying Blendtec blenders for over 15 years – because they remain to be the best there is.

Blendtec offer a range of jars and accessories to support all business needs. The coloured jars help with allergen control – avoid using dairy jars for dairy free milks by having different coloured jars for each type of milk. 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. See page 40 for Cafetto Polar Clean to keep your jars sparkling too!

BIGGER, BETTER, BRIGHTER

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 four inches long, has helped the WildSide+ jar to raise the bar in the commercial blending category.

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. Send a clear message to your customers that you care about their well-being. Choose from yellow, blue or pink.

Cold Foam Jar

Creating cold foam has never been easier. Select the Small Milkshake cycle on your blender and in 18 seconds this circular bladed jar delivers creamy smooth cold milk for hundreds of uses. See page 37 for all the cold foam information.

MAKE MORE ROOM WITH A WILDSIDE

The Blendtec WildSide jar has a larger capacity than the standard FourSide jar. With an extra-wide base and a more aggressive blade measuring nearly four inches, the WildSide jar helps to achieve peak blending efficiency by drawing all of the ingredients into the blending vortex in much less time – even with little-to-no liquid in the mix.

We work closely with our Blendtec customers to help them get the best results from their blenders. In particular, cafes and dessert parlours who make ice-cream based milkshakes have seen huge benefits to speed of service and consistency of drinks when using the WildSide jar.

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.

Rebel+ Wildside Jar

The same features that make Blendtec blenders the safest blenders in the world are now available for Vitamix owners. The Rebel+ Wildside jar is safer, faster, more reliable and allows for tamper-free blending. Our 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.

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.

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.

CLEAN & SAFE

Food safety and operational cleanliness has never been as important as in summer 2021. Ensure you're ready for business with the Cafetto cleaning collection.

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. The solution to perfectly clean blender jars and serving pumps too. 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 (430g)

Cafetto Grinder Clean effectively removes coffee oils, deposits and flavoured 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 three 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.

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



COOL RECIPES

MINT COFFEE TONIC (VE)

- 2 pumps Mint syrup
- Chilled double espresso
- Tonic water
- Ice

Add syrup and espresso to glass. Top with tonic water to $\frac{3}{4}$ full. Stir, then add ice to fill.

RHUBARB SODA (VE)

- 3 pumps Rhubarb syrup
- Sparkling water
- Ice

Add syrup to glass. Fill to $\frac{3}{4}$ with sparkling water. Stir, then add ice to fill.

MINT MATCHA FRAPPÉ (VE)

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

Follow frappé method opposite adding all ingredients before blending.

TAKE THE TASTE TEST

All Sweetbird and Zuma products are created using as few ingredients as possible, keeping things vegan where we can, and keeping labels clean. You won't find any of the 'Southampton Six' food colourings in our syrups (have a look online about that one!) and we use real ingredients such as spices, toffee and cookie pieces, and fruit juice to flavour where needed. We challenge you to try any of the recipes below, you'll be able to taste how great our products are, no matter what combination they are used in.

SHAKEN PASSIONFRUIT ICED TEA (VE)

- 2 pumps Iced Tea syrup
- 2 pumps Passionfruit purée
- Water & ice

Fill glass with ice. Add syrup and purée then top with water. Add to cocktail shaker and shake well. Pour back into glass to serve.

RASPBERRY DARK HOT CHOCOLATE

- 4 pumps Raspberry purée
- 1 scoop Fairtrade Dark hot chocolate
- Steamed milk

Add hot chocolate and a splash of water to cup and mix into a paste. Add purée to cup and stir together. Top with steamed milk, stirring as you pour, then finish with chocolate dusting.

SPICED BERRY FRAPPÉ

- Milk / ice
- Raspberry & Blackcurrant Smoothie
- 2 pumps Cinnamon syrup
- 1 scoop Vanilla frappé powder
- Raspberry purée to drizzle

Fill your glass with ice then half way with smoothie. Top up 1cm from top with milk and pour into blender jar. Add the syrup and frappé powder then blend until smooth. Pour back into glass and serve with a raspberry on top or drizzle of raspberry purée.

PERFECT PRALINE FRAPPÉ

- Milk / ice
- 1 pump Hazelnut syrup
- 1 pump Caramel syrup
- 1 scoop Chocolate frappé powder

Fill glass with ice, top up with milk and pour into blender jar. Add in frappé powder and syrups; blend until smooth. Pour back into glass and serve with cream and a drizzle of caramel sauce.

COOKIES & CREAM CHOCOLATE COFFEE SHAKE

- Milk / ice
- 1 scoop Cookies & Cream frappé
- 2 pumps Chocolate sauce
- Double espresso
- Whipped cream
- Triple Chocolate Crispies

Fill glass with ice then add espresso, sauce and top up with milk. Pour back into blender jar and add frappé. Blend until smooth, pour back into glass. Top with whipped cream and crispies.

SALTED CARAMEL TRUFFLE LATTE

- 1 pump Salted Caramel sauce
- 2 pumps Amaretto syrup
- Double espresso
- Steamed milk
- Caramel sauce

Combine espresso, sauce and syrup in a cup then top up with steamed milk. Finish with a drizzle of sauce.

MORE, MORE, MORE!

Visit sweetbird.com for even more recipe ideas, showing how to make the most of the products you already stock, and what else can be created by adding just a few more.

PROTEIN COCONUT LATTE (VE)

- 1 mini scoop Protein powder
- Steamed coconut milk

Combine powder with a splash of hot water. Mix to a smooth paste. Add steamed milk, stirring as you pour

BERRIES & OAT SMOOTHIE (VE)

- Ice
- Oat milk
- Raspberry & Blackcurrant smoothie

Fill glass with ice, level with the top of the glass. Pour milk over ice to $\frac{1}{3}$ full. Pour smoothie over milk and ice to 1cm below top. Pour contents of glass into blender jar. Put the lid on tightly, blend until smooth

STRAWBERRY CHEESECAKE FRAPPÉ

- Milk / ice
- Strawberry Smoothie
- 1 scoop Vanilla frappé powder
- 1 pump Speculoos syrup
- Digestive biscuit
- Whipped cream
- Strawberry purée (for drizzle)

Fill glass with ice then $\frac{3}{4}$ with milk. Fill to the top with smoothie. Pour into blender. Add the scoop of frappé. Blend until smooth. Add some of the crushed digestive into bottom of glass and pour in frappé. Decorate with a swirl of whipped cream, strawberry purée drizzle and the rest of the biscuit.

ZUMA®

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

LOOKING GOOD

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

Zuma Gold Dust (ve)

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 approved by The Vegan Society so can happily be used on any hot drinks with steamed milk of any kind.

Zuma Hot Chocolate Shaker (v)

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.



TASTY TOPPINGS

Triple Chocolate Crispies (v)

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

Golden Balls (v)

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

Toffee Crunch (v)

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 (v)

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. Keep in a jar on the counter to encourage sales.

**Find Zuma
Sauces on
page 48 and
Sweetbird
Purées on
page 26**

THE ULTIMATE BANANA & CHERRY MILKSHAKE

- Ice / milk
- 2 pumps Cherry syrup
- 1 pump Banana purée
- ½ scoop Vanilla Bean frappé
- Whipped cream
- Sauce
- All the toppings!

1. Half fill glass with ice
2. Fill glass with milk (to 1cm below the top)
3. Pour contents of glass into blender jar
4. Add syrup, purée and frappé powder
5. Put the lid on tightly then blend until smooth
6. Finish with a pile of whipped cream, plenty of sauce and as many toppings as you can balance on the top!

*totally a real word

BEYOND COFFEE

VERY VEGAN

The Zuma collection of 21 products includes 16 Vegan products. The others are all approved by The Vegetarian Society; White Hot Chocolate, White Chocolate sauce, Hot Chocolate shaker, Caramel and new Salted Caramel sauce.

LAUNCHED IN 1997

We first launched Zuma 24 years ago, and it's been a joy to see the collection grow from just chocolate to now include chai, sauces and organic powders. We're always looking ahead to the next trend and are the first to bring them to you.

Introducing the Zuma collection of hot chocolate, chai, sauce and organic powders offers never-ending combinations of incredible hot and cold drinks for all seasons.

ZUMA®

HOT CHOCOLATE



WHAT? Our hot chocolates include white, dark, thick, original, organic, and Fairtrade chocolates.

WHY? Because everyone loves chocolate and not everyone likes tea or coffee!

WHEN? A must have on all menus, most popular in the afternoon with a nice slice of cake.

HOW? Simply add a splash of hot water to a scoop of chocolate powder. Mix to a smooth paste then top with the steamed milk or non-dairy alternative.

WHO? Everyone loves chocolate!

TIP? Mochas are the gateway drink for people who want a caffeine hit but aren't quite ready for a straight up double espresso!

CHAI



WHAT? The smooth, spicy alternative to tea, coffee and chocolate.

WHY? Chai continues to offer a comforting cup to customers of all ages.

WHEN? In the afternoon to relax and unwind

HOW? As with chocolate, make a paste with a splash of hot water then top with the steamed milk of your choice.

WHO? Everyone, as all Zuma Chai are vegan approved.

TIP? We love a spiced frappé made with Zuma Chai. Just one scoop with a couple of pumps of the Granita & Frappé Base makes a smooth yet subtly spiced drink. Works well with coconut milk too.

ORGANIC PLANT POWDERS



WHAT? Plant based organic powders to be used in hot and cold drinks.

WHY? To add beautiful colour to menus and customer's days.

WHEN? Great in the morning rush to give a plant based boost.

HOW? One or two mini scoops added to steamed milk, or popped in a smoothie.

WHO? Popular with millennials for their Insta feeds and as a functional alternative to coffee or chocolate.

TIP? Add matcha or protein to morning smoothies for a breakfast boost.

SAUCE



WHAT? Oh so rich and smooth sauces in four incredible flavours.

WHY? Because everything is better dressed with a swirl of sauce!

WHEN? Perfect for powder free sites, our sauces can be used to make hot chocolate, mochas, steamers, milkshakes, and even frappés.

HOW? Add two pumps to steamed milk for chocolate and steamers. Use in a squeeze bottle for drizzling and decoration.

WHO? Perfect for mobile sites when space is tight as they are incredibly versatile.

TIP? Get artistic with sauces by following tutorials online. Using a pointed tool can create wonderful swirls and patterns with ease.

RECIPES

Iced Salted Caramel Chocolate

- 1 pump Chocolate sauce
- 1 pump Salted Caramel sauce
- Ice / milk

1. Combine sauces in a glass
2. Top up with cold milk to $\frac{3}{4}$ stirring as you pour
3. Add ice to fill

Peach Crumble White Hot Chocolate

- 2 pumps White Chocolate sauce
- 1 pump Peach syrup
- 1 pump Speculoos syrup
- Steamed milk

1. Combine the sauce and syrups in a cup
2. Top up with steamed milk, stirring as you pour

Toasted Marshmallow Hot Chocolate (ve)

- 2 pumps Toasted Marshmallow syrup
- 2 pumps Dark Chocolate sauce
- Steamed soya milk
- Vegan whipped cream
- Chocolate sauce, to drizzle

Follow the method above then top with the whipped cream and a drizzle of sauce.

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.



PERFECT BALANCE

Introduce the trend of sophisticated desserts to your menu with new Zuma Salted Caramel sauce.

One of the key food trends for 2021 will be the rise of the sophisticated dessert, with a mix of bitter elements. Think: dark bitter chocolate, salty flavours, subtle milk desserts, green tea ice cream and ginger flavours.

New Zuma Salted Caramel sauce balances salt, to stimulate bitter and sour receptors, and sweet, to awaken taste buds. Use in, or on, hot and cold drinks to add this modern classic to menus. Two pumps in a hot chocolate take Millionaires Hot Chocolates beyond the everyday, while Salted Caramel Frappés add a twist to the traditional recipe. A drizzle on top of whipped cream on either of these drinks adds the perfect finish.

Available in three other flavours, Dark Chocolate, Caramel and White Chocolate, Zuma sauces 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.

Rich, dark and very versatile Zuma Dark Chocolate sauce is thick, rich 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.

For a buttery toffee taste Zuma's rich and golden Caramel sauce makes all sorts of drinks delicious. Add two pumps to a Sweetbird Vanilla Bean frappé, top with whipped cream and golden balls for a festival ready frappé.

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.

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



/zumadrinks



ZUMA®

NEW!



On this page: Salted Caramel Speculoos Frappé

ZUMA®

POWER CHOC

A carefully-blended mix of plant-based protein offering a deep malty taste Zuma Protein powder is a clean mix of cocoa, maca and hemp.

Containing 32g protein per 100g, Zuma Organic Protein Powder is high in fibre and has no added sugar. It can be enjoyed with any steamed milk as a 'super' hot chocolate or added to hot and cold drinks for a protein boost. Great for adding to your favourite recipes or drinks to boost your daily protein intake.

RECIPES

Caramelised Almond Caffé Frappé (ve)

- Almond milk / ice
 - 1 scoop Caffé frappé
 - 1 pump Almond syrup
 - 1 pump Caramel syrup
 - 1 mini scoop Protein powder
 - Vegan whipped cream
1. Fill glass with ice, level to the top
 2. Pour milk over ice to 1cm below the top
 3. Pour contents of glass into blender jar
 4. Add frappé powder, protein powder and syrups
 5. Put the lid on tightly then blend until smooth
 6. Pour into glass and top with vegan whipped cream

Super Hot Chocolate (ve)

- 1 scoop Organic hot chocolate
 - 1 mini scoop Beetroot powder
 - 1 mini scoop Protein powder
 - Steamed oat milk
1. Combine the powders with a splash of hot water
 2. Mix to a smooth paste
 3. Top up with steamed oat milk

Make it malty

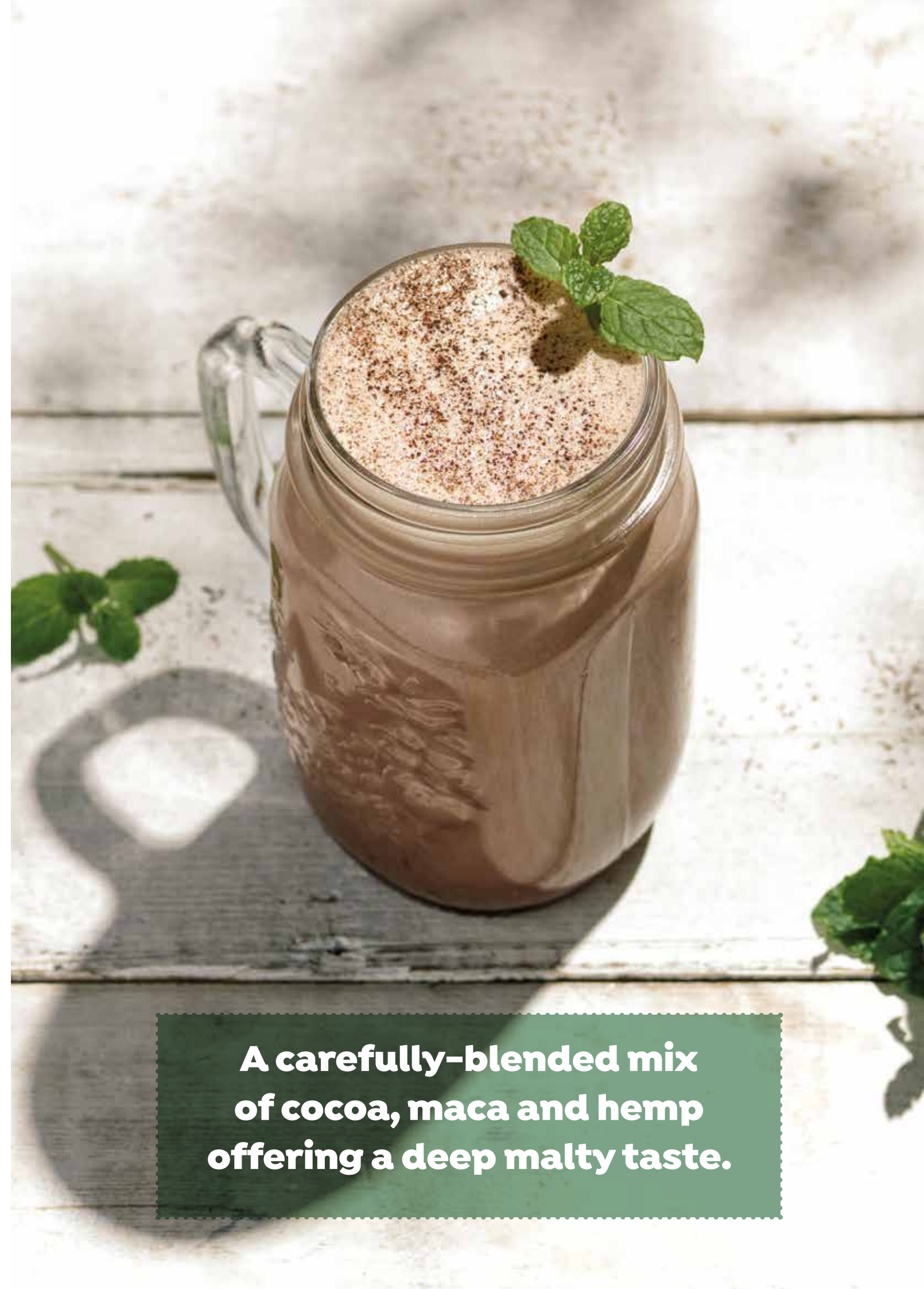
Protein Powder is great for making maltshakes - just add one mini scoop to your favourite milkshake recipe - is delicious with oat milk for an oaty, malty shake.



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 cocoa, maca and hemp
- 100% organic
- High in fibre
- No added sugar
- No artificial colours, flavours, additives or preservatives
- Vegan Society approved
- A blend of plant-based ingredients
- Contains 32% protein per 100g



A carefully-blended mix of cocoa, maca and hemp offering a deep malty taste.

ZUMA®

PURE GENIUS

Super foods are increasing in popularity as people seek to boost their well-being. Add Zuma Organic Plant Powders to your menu to stay ahead of the trend.

These three organic plant powders come in 100g pouches and need only 3g to make a 12oz drink. This means they are not only organic, vegan and totally ready for Instagram, they are also hugely profitable for businesses.

Yielding 33 12oz drinks per 100g these powders have so many uses, add them to makes, bakes, hot and cold drinks. For further inspiration visit the zumadrinks.com for more information and recipes.

BEETROOT POWDER

Rich earthy flavour with a vibrant colour organic beetroot powder is made from 100% organic beetroot. With its rich earthy flavour and vibrant colour our organic beetroot powder is the key ingredient to make beetroot lattes, red velvet hot chocolates, smoothies and even red velvet cakes.

TURMERIC CHAI

A mild blend of turmeric with flavours of ginger, vanilla and orange. With its perfect warming taste, our award winning Turmeric Chai has absolutely no artificial colours, flavours, additives or preservatives. The stunning yellow of the root makes for an impressive bright blend, whether as a latte, or served as an early morning shot mixed with espresso.

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 in a latte, smoothie or hot chocolate.

RECIPES

Pure Powder Lattes (ve)

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, stirring as you pour

Beetroot	1
Matcha	1
Protein	3
Turmeric	2

Beet & Berry Soothie™ (ve)

- 50ml Raspberry & Blackcurrant smoothie
 - 1 mini scoop Organic Beetroot powder
1. Hot water
 2. Pour 50ml smoothie into cup
 3. Add beetroot and stir until powder has dissolved
 4. Top up with hot water then stir

Matcha & White Chocolate Frappé (v)

- Ice / milk
 - 1 mini scoop Matcha powder
 - 2 pumps White Chocolate sauce
 - 1 scoop Vanilla Bean frappé
1. Fill glass with ice, level to the top of the glass
 2. Pour milk over ice (to 1cm below the top)
 3. Pour contents of glass into blender jar
 4. Add matcha powder, sauce and frappé powder
 5. Put the lid on tightly then blend until smooth

Remember, if you're offering these drinks as organic vegan drinks use organic dairy-free milk to ensure they are truly 100% organic and vegan.



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

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

RELAX & UNWIND

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

Chai is India's national drink - It's loved in every home, sold on every street and served in every shop. Many years ago we travelled to India and tried lot of variations to be sure our three Zuma chai taste authentic.

We have developed our chai to make sure the balance between the spices is just so. All three are vegan approved and work well with milk alternatives, particularly coconut milk.

VANILLA



Zuma Vanilla Chai is a mild blend of black tea extract, ginger and cinnamon - with a hint of vanilla. You can enjoy it as a vegan friendly chai latte with steamed non-dairy milk and a dusting of cinnamon.

TURMERIC CHAI



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



SPECIALTY BEVERAGE STAND-ALONE

SPICED



Our Spiced Chai tastes as good as the chai in India. It's an authentic and warming blend of black tea extract, ground ginger and cinnamon. We love half a scoop with half a scoop of Vanilla Bean frappé for a spiced frappé.

Recipes

Spiced Mango Frappé (ve)

- Ice / soya milk
 - 1 pump Mango purée
 - ½ scoop Spiced Chai
 - 1 scoop Vanilla Bean frappé
1. Fill glass with ice, level with the top of the glass
 2. Fill up with milk to 1cm below top
 3. Pour contents of glass into blender jar
 4. Add frappé powder, purée and chai
 5. Put the lid on tightly then blend until smooth

White Chocolate Chai (ve)

- 1 pump White Chocolate syrup
 - 1 scoop Spiced Chai
 - Steamed coconut milk
1. Combine the chai and syrup in a glass 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 powder
 - ½ scoop Dark hot chocolate
 - Steamed soya milk
1. Add chai and hot chocolate to cup with a splash of hot water and mix to a smooth paste
 2. Add steamed milk, stirring as you pour

- All Zuma chai are vegan approved
- No artificial colours or preservatives
- Made with real spices
- Use in hot and cold drinks

ZUMA®

Three warming creations made with real spices

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



TIME FOR CHOCOLATE



Hot Chocolate Plus+

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.

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; so 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.

For full details of the entire range visit zumadrinks.com

SIZES TO SUIT YOU

Our hot chocolate powders are available in a mixture of 2kg tins and 1kg bags, to suit all sizes of business and a mixture of vegan and vegetarian approved.



2KG TINS 71 PORTIONS

Zuma offers six chocolates to choose from. Starting with Zuma Original at 25% cocoa through to our 40% Organic.

Our White Hot Chocolate also comes in the 2kg tin, which makes 71 12oz drinks.

Our Fairtrade, Organic and deliciously rich Thick hot chocolate are also available in this format.



1KG FLAT BOTTOMED BAGS 35 SERVINGS

Our Dark Hot Chocolate is made with 33% West African cocoa and is available in a 1kg bag.

Zuma Original hot chocolate is also available in this bag. Both are vegan approved.

Zuma Hot Chocolate

- 25% Original (ve)
- 40% Organic (ve)
- 33% Fairtrade (ve)
- 33% Dark (ve)
- 25% Thick (ve)
- White (v)

METHODS

Basic Hot Chocolate (12oz)

- 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 foamed 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



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.

A NICE BREW

8 TEAS

All organic,
all vegan

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.



And the award goes to...

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



Coffee#1



With over 100 coffee shops throughout the South West and Wales Coffee#1 is the success story of a coffee chain connected with it's community. Their menu is a wonderful example of boosting profits beyond coffee sales.

How many stores does Coffee#1 have?

Originating in Wales, we now have 100 coffee houses across Wales, South West, South Coast and the West Midlands. Opening our doors in 2001 and inspired by the prospect of giving customers a more complete experience, Coffee#1 has remained true to the values we established on day one and that's to make it locally loved - serving great coffee made by talented baristas, in a relaxed and welcoming environment where your time is your own.

How long have you been working with Beyond the Bean?

We've been drinks partners for over nine years now, and we use a wide range of products from chai, sauces, pure powders to frappés and syrups; as well as the Blendtec blenders. For us the holistic support that Beyond the Bean gives in terms of product knowledge, drink development and market insight is great as it helps to keep our menus fresh and on trend.



WHAT'S ON YOUR SUMMER 2021 MENU?

We are launching a new Coconut Ice syrup which we developed with Beyond the Bean - it tastes incredible in a frappé and iced coffee. This will be alongside our core range of frappés as well as the Sugar-free Peach Iced Tea, which has become a staple drink on our summer menu.

The Coffee#1 best-selling frappé range:

- Caramel Dream
- Espresso
- Mint White Chocolate
- Strawberry

What products do you recommend for other customers?

Sweetbird have a great range of syrups which can transform both hot and cold drinks. Caramel, vanilla and even gingerbread sell well throughout the whole year. But the syrups are a great way for us to add in seasonal drinks - from Pumpkin Spice in Autumn, to a sugar-free Salted Caramel Latte in the New Year.

How have the drinks you serve changed over the years, and key trends/product ranges?

Flavour profiles have improved and our customers' tastes have changed, less focus on sugar and more focus on flavour. So many syrups on the market are overpoweringly sweet and lack in flavour but the Sweetbird syrups focus on flavour. Sugar-free and dairy free products are becoming the norm and make up part of our core product range. The fact that most of the Sweetbird products are vegan approved makes it so much easier to be able to adapt the end drink to suit various dietary needs.

What is the one piece of advice you would share about trading throughout the pandemic?

Don't beat yourself up about something you cannot control. Look after your team through these turbulent times.





A CLASSIC TWIST

NEW!

Bristol Syrup Company's latest innovation is Lime Sherbet syrup, perfect for adding balance and depth of flavour to your summer cocktail menu.

Sherbet was a popular cocktail ingredient from 19th century. The oils from citrus fruit are extracted with sugar to make an olio saccharum (oil sugar) which is then mixed with fresh citrus juice to create a sherbet. It's a good way to extend the life of fresh citrus juice and it uses the whole fruit so great for reducing waste. It is also much more complex than citrus juice as it also has the sweet oils and some of the bitterness from the pith. It can be used in place of fresh lime juice and simple syrup in any classic sour or punch style drink.

Lime Sherbet is a great ingredient for bringing bright acidity to your cocktails. Capturing the flavour of the lime zest as well as the lime juice it is complex and zingy with a subtle balanced sweetness.

Plays well with rum, tequila, cachaca and pisco. It can be used in place of fresh lime juice and simple syrup in any citrus led drink. Try using our Lime Sherbet in classics like The Gimlet and Vodka Ricky or use it to enhance your own creations.

The Bristol Syrup Company collection, 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
- No.18 Lime Sherbet

Find more information and recipes at bristolsyrupcompany.com

RECIPES

Gimlet

- 15ml Lime Sherbet syrup
- 50ml gin

Stirred down, served up with a lime twist garnish.

Ricky

- 40ml Lime Sherbet syrup
- 50ml vodka

Topped built in a hi-ball filled with ice. Garnish with a lime wheel.

Flying saucer

- 20ml Lime Sherbet syrup
- 40ml raspberry liqueur
- 50ml pineapple juice

Shake and serve up. Garnish with a flying saucer sweet.

East 8 Hold Up

- 15ml Passionfruit syrup
- 15ml Lime Sherbet syrup
- 5ml Simple Syrup 1:1
- 30ml vodka
- 25ml pineapple juice
- 15ml aperol

Shake, serve in a rocks glass over cubed ice. Garnish with a lime wheel and pineapple.

Daiquiri

- 20ml Pineapple & Coconut syrup
- 50ml rum
- 15ml Lime Sherbet syrup

Shake, serve up in a coupette

Bonus Recipe! Spiced Fruit Cup

- 25ml Fruit Cup syrup
- 10ml lemon juice
- 100ml warm cider, spiced with cinnamon and cloves*

Warm the cider with spices then strain and pour over the syrup and lemon into a mug. Garnish with an apple wheel and cinnamon stick.

*For a great alcohol-free mulled option, swap the cider for apple juice.

BRISTOL SYRUP COTM

All made in Bristol, the range of 18 syrups from Bristol Syrup Company are the perfect ingredient for cocktails and mocktails.

MADE BY BARTENDERS

From classic fruit flavours to award-winning 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 used as a base for so many delicious alcohol-free options. Try the recipes on this page for some summer cocktail inspiration. Here's to a few cocktails in the sun in summer 2021.



@bristolsyrupco

TWO'S COMPANY

We designed our Lime Sherbet to shine on its own or in a pair. These cocktails show some of the tasty treats you can make when you double up.

Summer Sour

- 15ml Fruit Cup syrup
- 15ml Lime Sherbet syrup
- 50ml gin
- 20ml aqua faba

Shake and serve up. Garnish with freeze dried berries.

Just the Tonic

- 10ml Raspberry syrup
- 20ml Lime Sherbet syrup
- 50ml gin
- Topped with tonic

Build in a hi-ball filled with ice. Garnish with raspberries and a lime wedge.

CVL Sling

- 15ml Cherry & Vanilla syrup
- 15ml Lime Sherbet syrup
- Freeze dried cherries

Shake and dirty pour into a high-ball. Top with soda water. Garnish with cherries

Falernum Fizz

- 20ml Falernum syrup
- 20ml Lime Sherbet syrup
- 50ml Coconut rum
- Topped with soda

Build in a hi-ball filled with ice. Garnish with a lime wedge and coconut chunk.

The Shot Shot - Bonus recipe!

- 5ml Elderflower syrup
- 5ml Strawberry Shrub syrup
- 1 dash peychauds bitters
- Top with fizz

Build in a shot glass. Garnish with coriander flowers



WE ARE BEYOND[®] THE BEAN

Sweetbird and Zuma are the brands you'll know, sourced from one of our distributors. We, Beyond the Bean, are the people who create these brands, and this book.

We aren't just another drinks company. We are Beyond the Bean

Based in Bristol, UK, we're a family company that's globally recognised. We supply and support a wide range of national and international partners – from high-street chains to independent coffee shops, to online retailers and coffee roasters. By building long-term partnerships with customers in over 50 countries, (and winning multiple awards along the way), we continue to welcome new partners to the Beyond the Bean family. Since 1997, we've mixed, tested and tasted our way to establishing the brands we own today, Sweetbird, Zuma, Cosy

and Bristol Syrup Company. We do what we have always loved, which is creating and sourcing innovative ingredients such as syrups, hot chocolate and frappés – as well as blenders and barista gear – for coffee shops, bars, hotels and restaurants all over the world. Always looking to the future, our desire to keep inventing sees us develop products ahead of trends and market demands. Underpinned by our highly qualified innovation team, we invent and develop flavours and combinations, distilling our ideas into products that

sell. If a product doesn't meet our benchmark, it doesn't make it to our shelves or yours. If for any reason it's difficult to get something you see in one of our brochures or websites, just give us a call at our Bristol HQ and we'll be able to point you in the right direction. Sign up for our newsletter to hear about the latest product launches and free online training workshops. Contact details on the back page.

@beyondthebean

BEYOND THE BEAN[®] LIVE! BOOTCAMPS LEARN . CREATE . SHARE

Twice a year we run our Beyond the Bean Bootcamps, inviting customers to our HQ in Bristol to hear the latest trends, learn new methods and hear about our latest product launches.

Obviously this wasn't possible in 2020 so we went online, sharing our knowledge and ideas with customers all over the world.

To be the first to hear about our Autumn/Winter sessions sign up for our newsletter at beyondthebean.com or follow us on social @beyondthebean

STICKLERS FOR HIGH STANDARDS (AND PROUD OF IT), WE'RE INVOLVED IN THE CREATION OF ALL OUR BRANDS





FORWARD THINKING IN DRINKING

SPRING & SUMMER 2021

We hope you have enjoyed the Spring/Summer 2021 Edition 36 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 recipe collections and our annual recipe calendar. Videos are a great way to train your team, so we have a YouTube channel with them for you. If you would like to know more about all the products here, or the rest of our range, please get in touch, speak to your distributor or view our product brochure online using this QR code.

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