

Edition 37 Autumn / Winter 2021

WINTER WRAPPED UP



{ **NEW!**
Sweetbird at Home }

Brought to you by:

BEYOND[®]
THE BEAN

FORWARD THINKING IN DRINKING

easy ideas INSIDE

COSY UP FOR WINTER 2021

Welcome to our latest brochure, celebrating the many reasons to love the colder months, from enjoying warming, spiced soothies™ on Bonfire night, through to sharing scaring on Halloween. As we shift from blended to brewed we also share key trends to make the most of from now through to the new year.

Supporting local business has grown in importance during the last year, as has being part of the community for those businesses. As we move to winter customers will continue to seek out safe and familiar venues. Sweetbird, Zuma and Cosy offer hundreds of products, and even more flavour combinations ensuring fresh menus for those returning and loyal customers. As ever, we love to see what creations our customers are serving, so share with us on social media
@beyondthebean @hellosweetbird @zumadrinks

Wishing you all a successful winter 2021 and beyond



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Before you begin...

Recipes

All the recipes in this book are based on using a 12oz cup, unless otherwise stated. All the products are Sweetbird, Zuma and Cosy, we just don't repeat it every time as this would get very repetitive. Please ask your supplier for the relevant scoop for the powdered products. We offer portion control pumps for syrups, purées, liquid frappé and sauces too. If you see an (sf) next to a product listing, it means we have sugar-free versions available too.

VE for vegan

83% of Sweetbird and Zuma products are approved by The Vegan Society. Cosy is ALL vegan, and organic. If you see a (ve) by the recipe, it means all the products used are vegan approved, so can be sold as vegan when made with non-dairy milk. Be sure to only use vegan whipped cream on these recipes too. If not one of the ingredients contains milk so cannot be sold as vegan, even when made with non-dairy milk. Our non-vegan products are generally approved by The Vegetarian Society.

Live online training

Do you know we run a series of Virtual Beyond the Bean Bootcamps twice a year to showcase the latest recipes and trends of the season. Follow us on social and sign up for our newsletter at beyondthebean.com to hear about all our events and to book your place.

Watch and learn on YouTube

If you see a play button near a recipe you can watch the recipe (or one very similar) at our YouTube channel. Simply click on the button to be taken to the videos - or click on the icon here to be taken to the channel. Whilst the recipes in the videos may not be exactly the same ingredients, the methods are the same - so a honeycomb latte uses the same method as a hazelnut latte etc

Want to know more?

We hope this book inspires you to create wonderful drinks and collate interesting menus. For in-depth information on any of the products showcased here visit the brand websites where you will also find downloadable point of sale material to help promote the finished drinks in-store. Alternatively, speak to your regular supplier of Sweetbird, Zuma, Cosy and Blendtec or call us and we will help find your nearest stockist. Our contact details are on the back cover.



WHO ARE BEYOND THE BEAN?

Founded in 1997 we are the people who create and make Sweetbird, Zuma, and Cosy. We're also the UK partner for Blendtec blenders. Haven't heard of us? That's because we are a wholesale company; our customers are coffee roasters, high street chains, and online retailers. We sell by the pallet or container, so our customers can sell by the case, and we can focus on developing new and exciting products. If you like what you see in this brochure but are not sure where to source the products, call us on +44 (0)117 953 3522 at our HQ in Bristol, (where we make Sweetbird syrups) and we will put you in touch with the best suited supplier in your local area. We are usually at industry events such as the SCA World of Coffee and London Coffee Festival, so be sure to pop by and say hello!

BEYOND[®]

THE BEAN

FORWARD THINKING IN DRINKING

Where are all the products?

With over 100 products in the ranges we don't list them all here, we'd rather use the space for recipes and inspiration for each season. We do have a full product brochure which can be viewed online by scanning this QR code. Or email us at sales@beyondthebean.com and we will email one over to you.



Keeping abreast of the latest trends isn't always a top priority when faced with the many operational challenges of running a coffee shop. So we're here to help with a round up of the key trends to consider for winter 2021/22.

forward THINKING

People & Planet

We first mentioned the 'Flexitarian' diet in summer 2018; people choosing to eat less meat, without making a commitment to be fully vegetarian. As we head into 2022 a new trend is emerging, the 'Climatarian' choosing what to eat based on the impact to the environment. This is coupled with a rise in LOHAS (Lifestyles of Health and Sustainability) - people whose lifestyle is focused on their health and the health of the planet. Mindful consumption and new environmental thriftiness; a culture of 'make do and mend' rather than mass consumerism is growing. Consumers care more than ever about the provenance of their purchases, be that for the home, or the food and drink they enjoy out of home. Offering customers locally sourced products, or showing how you care for the environment will increase loyalty and of course help towards our collective efforts to protect the planet. Choosing Sweetbird Iced Tea or Lemonade syrups rather than stocking single use, ready to drink versions is an example of this in practise.

Wellness & Function

In the UK, the health and wellness industry was worth £23 billion in 2020* and will only continue to grow with

health being at the forefront of people's minds. More than ever consumers are searching for food and drinks with function and health benefits. The rise of products with added protein, vitamins, and now collagen are key examples of this. A kinder attitude to ourselves, and the growth in awareness of mental health is leading to an emerging anti-diet and body positivity culture too. Awareness of the link between gut and mental health will also continue to grow, with fermented foods including sauerkraut, kimchi, miso and kombucha leading the way.

NoLow

The rise of interest in health and well-being is reflected in the increase in demand for no and low alcohol drinks. The flexitarian attitude is applied here - not abstaining from alcohol entirely, but carefully considering when to enjoy it. This is coupled with an increase in functional drinks; hard seltzers, waters with added vitamins or proteins, also tying in with the desire for function as well as taste. Take a look at page 54 for our seasonal mocktail recipes.

Quality at Home

Spending so much time in home during 2020 has led to a new appreciation for entertaining and cooking at home. It offers

a safe environment and the opportunity to spend more time cooking, and more attention to what is being eaten. Whilst consumers are more careful with their money, they are giving more consideration to what it's spent on, choosing better quality food and drink; looping back to the health and wellness trend. Cooking at home also meets environmental concerns, creating less waste by using the same ingredients across many dishes and buying local produce. The increase in the 'at home barista' and investment in coffee kit for the home can be taken advantage of by offering house blends to take home, and new Sweetbird at Home syrups (see page 40).

Nostalgia 2.0

The Danish culture of Hygge (pronounced "hoo-gah") went global in 2018. Part of seeking out comfort and cosiness after a tumultuous 2020 is a fondness for the past, for simpler times, for tastes of childhood and flavours of the familiar. This links to the increase in home cooking too - classic dishes such as shepherd's pie, roast dinners and puddings. Flavours to be added to drinks menus include rhubarb and custard, gingerbread, mint choc chip, together with all the berry combinations and handmade lemonade.

SPICED ORANGE HOT CHOCOLATE (VE)

1 scoop Dark
hot chocolate

1 mini scoop
Turmeric powder

Steamed milk

Cold Foam

Gold Dust

Combine powders with a splash of hot water. Mix to a smooth paste. Top with steamed milk, stirring as you pour. Dust with gold dust. Blend skimmed milk on small milkshake setting in cold foam jug. Spoon onto drink. Finish with a light dust of turmeric powder. Ta dah!

Little Luxuries & Experiences

Whilst consumers may continue to play it safe, both financially and for entertainment, one theory that is apparent is 'The Lipstick Effect'. Although people may not be making big ticket purchases like cars when facing an economic troubles or recession, consumers are more willing to buy less costly luxury goods. For example, a fancy lipstick, or in the case of hospitality, the little add ons that offer extra wow, such as extra toppings or luxury hot chocolates. The little luxuries may be small, but they are still a treat all the same. Hand-in-hand with this trend is the emergence of consumers seeking out enhanced experiences, particularly apparent in retail as high street stores try to lure customers back with experiences rather than just shopping. To bring this trend to life, rather than simply serving hot chocolates offer the chance to customise their own recipe, to join a barista training evening or host talks about coffee. Enhanced experiences, combined with a flourish of luxury will go a long way in cementing your place in the community, and the loyalty of customers wanting to support local businesses.

You'll see these icons throughout the brochure, showing how these trends can easily be incorporated into your winter menu



PEOPLE &
PLANET



WELLNESS &
FUNCTION /
NOLOW



QUALITY
AT HOME



NOSTALGIA 2.0



LITTLE
LUXURIES &
EXPERIENCES

*<https://www.wellnesscreatives.com/wellness-industry-statistics/>



**The world
of Zuma is
full of rich,
natural
ingredients
to suit every
taste.**

ZUMA®

WELCOME to Zuma

A TASTE OF ZUMA

1. Classic Hot Chocolate (ve) ▶

1. Combine 1 scoop hot chocolate with a splash of hot water and mix to a smooth paste
2. Add steamed milk, stirring as you pour
3. Sprinkle with Gold Dust for added pizzazz

2. Everyday Chai (ve) ▶

1. Put 1 scoop into cup
2. Fill 1/3 with hot water and mix into a smooth paste
3. Top up with steamed milk

3. Saucy Chocolate Milkshake (ve)

1. Half fill glass with ice
2. Half fill with milk (to 1cm below the top)
3. Pour contents into blender jug
4. Add 2 pumps of dark chocolate sauce and 1/2 scoop of Vanilla Bean frappé
5. Put the lid on tightly then blend until smooth
6. Serve in a milkshake glass topped with whipped cream and a drizzle of sauce

4. Pure Powder Latte (ve)

1. Add 1-2 mini scoops to a splash of hot water and stir to a paste
2. Top with steamed milk of your choice

HELPFUL HINT:

Use this method for any Zuma plant based powders. Add more or less powder to suit your taste.

From dark, rich hot chocolates and sauces, to spicy chai and plant powders, Zuma easily takes winter menus beyond the everyday to the memorable.

Since 1997 and the introduction of Zuma Original hot chocolate the collection has grown to now include four categories; hot chocolate, chai, sauce and plant powders. The latest addition, plant powders, offering a sense of well-being to menus, and of course, a pop of instagram worthy colour.

As we move through 2021 our collection stays true to the same ethos as when we first launched - keeping the ingredients as clean as possible, and only using what is really necessary. Compare our hot chocolate powder ingredients with others on the market to see the difference.



Picking a few choice products to be used across multiple drinks is key to good stock management and streamlining operations and good for the planet. Zuma products can be used in many different ways - here are some of our favourite cheats...

Beetroot powder The darling of instagram this organic ruby red powder can go way beyond the pinker than pink latte. Add to a hot berry soothie™ for added earthiness or to Sweetbird Raspberry & Pomegranate Lemonade for a unique house special.

Spiced chai Soothing and spicy, Zuma Spiced Chai is the perfect balance with steamed milk (we really like it paired with coconut milk). It can also be added to frappés too - just half a scoop with vanilla bean frappé for a touch of spice. Or add a shot of espresso for a dirty chai.

Gold dust As the saying goes, Gold Dust is not just for Christmas... keep it on hand for Valentine's and St Patrick's Day - and to give your customers a surprise royal treatment on their birthdays.

21
PRODUCTS

16
ARE VEGAN



The others, White Hot Chocolate, White Chocolate sauce, Hot Chocolate shaker, Caramel and new Salted Caramel sauce are approved by The Vegetarian Society.



Health & Wellness is the key trend for winter 2021 - add natural, unprocessed products to menus to meet the demand.

ZUMA®


/zumadrinks



HOT CHOCOLATE

every which way

NAME YOUR FLAVOUR

Zuma and Sweetbird go hand-in-hand when it comes to creating hundreds of recipes. Zuma Hot Chocolates can be flavoured in different ways by simply adding:

- 2 pumps purée
- 2 pumps syrup
- 1 mini scoop plant powder
- 1 pump sauce



Featured drinks:
Zuma Original with
marshmallow cold foam (v)
Coconut Dream Hot Chocolate (ve)

Nothing says winter menu quite like hot chocolate; plain, flavoured, topped and dressed, combine Zuma and Sweetbird for chocolates that are all about the extra.

Zuma Original is just that, the original and first hot chocolate we created back in 1997. Our everyday chocolate for everyone, Zuma Original is our classic hot chocolate. It's a blend of 25% West African cocoa and sugar, it's smooth and sweet – like a top-quality milk chocolate bar. Because of its smooth and mild taste it pairs well with nut and confectionery flavours. Add two pumps of peanut butter or butterscotch syrup to complement the chocolate notes perfectly.

For a darker, richer chocolate experience try Zuma Dark, rich and sophisticated with the perfect bitter balance. Zuma Dark is made with 33% West African cocoa. You could describe its style as European - expect an intense chocolate taste.

Both Original and Dark are free from artificial colours, flavours or preservatives and are approved by The Vegan Society. These chocolates are perfect for customers looking for clean, uncomplicated products.

WHICH & WHY?

Zuma caters to all tastes, with various cocoa contents - which is your chocolate of choice?

Original - 25%

Our every day chocolate. if you are choosing only one chocolate powder this is your go to.

Dark - 33%

Darker, richer than Original for a more European style chocolate experience.

Fairtrade Dark - 33%

As above, but with a fair price for farmers.

Organic - 40%

Naturally processed – this gives it a complex, malty flavour and a reddish colour. Smooth and earthy.

Thick - 25%

Just incredible, thickens as it steams. Introduce as a guest chocolate or use for seasonal specials. Works a treat with cherry and orange syrups.

White

Mellow, milky and comforting, the hot chocolate customers didn't know they needed in their lives.

Recipe Focus

Fudge Brownie or Coconut Hot Chocolate (ve)

- 1 scoop Original hot chocolate
 - 2 pumps Fudge or Coconut syrup
 - Steamed milk
1. Combine hot chocolate with a splash of hot water
 2. Add syrup and mix to a smooth paste
 3. Top up with steamed milk, stirring as you pour
 4. Top with cream/cold foam and coconut or fudge pieces.

HELPFUL HINT

Rather than flavouring the hot chocolate an alternative is to add syrup to the cream or cold foam to top the drink. Coconut cream is delicious, or add chocolate sauce or syrup to the cream to top the Fudge Brownie hot chocolate.

ZUMA®



ORGANIC
Hot chocolate

40% ORGANIC HOT CHOCOLATE

Zuma Organic is a blend made with 40% organic cocoa and sugar, nothing else.

No artificial colours, preservatives or colours and vegan approved. This chocolate partners well with our organic protein powder, creating a Super Hot Chocolate. See page 20 for details.



40%
COCOA

ONLY ORGANIC

Remember, if you are serving Zuma Organic as organic on your menu, the milk used, whether dairy or not, needs to be organic too.

FEATURED RECIPE

Red Velvet Hot Chocolate (ve)

1 scoop Organic hot chocolate
1 mini scoop Organic Beetroot powder
Organic steamed milk

Combine hot chocolate and beetroot in a cup. Add a splash of hot water and mix into a smooth paste. Add steamed milk, stirring as you pour. Lightly dust with beetroot powder to finish.

Praline Mocha (ve)

- Double espresso
- 1 scoop Fairtrade Dark hot chocolate
- 1 pump Hazelnut syrup
- 1 pump Almond syrup
- Steamed milk
- Hot chocolate shaker

1. Combine the espresso, hot chocolate and syrup in a cup
2. Mix to a smooth paste
3. Top up with steamed milk, stirring as you pour
4. Dust with chocolate shaker

St Patrick's Pot of Gold Chocolate

- 1 scoop Organic hot chocolate
- 2 pumps Irish Cream syrup
- Steamed milk
- Gold Dust
- Golden Balls

1. Combine hot chocolate with a splash of hot water
2. Add syrup and mix to a smooth paste
3. Top up with steamed milk, stirring as you pour
4. Dust with Zuma Gold Dust and an espresso cup of Golden Balls on the side

Choosing an ethically sourced hot chocolate shows customers you care about more than profits and helps support cocoa producing countries too.



WITH LOVE

from Zuma

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

HOW TO MAKE ZUMA HOT CHOCOLATE

Use this simple method to make Zuma Original, Organic, Dark, Fairtrade Dark and White Hot Chocolates. The method for our rich Thick Chocolate can be found on the next page.



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



Instagram Facebook Twitter
/zumadrinks

100% FAIRTRADE DARK

Dark and smooth with fairness for farmers.

Dark and smooth with the perfect bitter balance this dark hot chocolate is made with 33% West African cocoa. It is 100% Fairtrade which means we can guarantee the farmers and workers benefit from fair prices, decent working conditions and good terms of trade.

something SPECIAL

WELCOME GUESTS



Hot chocolate comes in many varieties, as reflected in the Zuma collection. Once you've chosen an every day chocolate, consider adding a limited edition chocolate. Promote the blend as a guest chocolate before switching to the next. Ask customers to vote on their favourite then introduce the winner back 'by popular demand'.

These two extra special chocolates from Zuma, White and Thick are ideal to use for just this kind of promotion. All free from artificial colours, flavours and preservatives. White is approved by The Vegetarian Society, whilst Thick is vegan approved.

ZUMA®



ZUMA WHITE Hot Chocolate

Zuma White Hot Chocolate might not be chocolate (as we know it), but it's equally satisfying. Mellow, milky and comforting, it's made with a blend of cocoa butter and milk powders – not cocoa solids, which makes chocolate brown, so there's no bitterness. Great just as it is, or with a shot of Sweetbird syrup such as gingerbread or speculoos.

All White Now...

We love Zuma White Hot Chocolate on its own, truly comforting it makes the perfect nightcap just before bed too. We also love it paired with other flavours. Our top picks are: Salted Caramel (sf), Chai, Toasted Marshmallow, Gingerbread (sf), Coconut, Raspberry, Toffee Nut, Peanut Butter, Strawberry (sf) Speculoos. With over 50 syrups in the Sweetbird collection what will your favourite be?



ZUMA THICK Hot Chocolate

Zuma Thick Hot Chocolate, made with 25% West African cocoa, is our Spanish-style hot chocolate, extremely thick and great for dipping. Steam it with milk to make it thick, then serve it short. Drink, sip or dip with churros or biscotti, add orange or hazelnut syrup for a special, or a double espresso for a delicious dark mocha shot.

The long and short of it....

Zuma Thick is as versatile as it is rich. To serve it in its natural state, like a Spanish hot chocolate for dipping, make it with 100ml of cold milk, add the chocolate powder then steam until it thickens. Be sure to wipe the steam wand and give it an extra burst of steam once you've made this - we know machine manufacturers don't approve of this method! The more steam the gooier the chocolate. Adding extra chocolate and less milk makes a super thick sauce, just perfect for dipping.

THIS SEASON'S STAR RECIPES

Salted Caramilk Hot Chocolate

- 1 scoop White hot chocolate
 - 2 pumps Salted Caramel Sauce
 - Steamed milk
 - Whipped cream
 - Gold Dust
1. Combine hot chocolate with a splash of hot water
 2. Add sauce and mix to a smooth paste
 3. Top up with steamed milk, stirring as you pour
 4. Top with whipped cream and gold dust

Gingerbread White Hot Chocolate

- 1 scoop White hot chocolate
 - 2 pumps Gingerbread syrup (sugar-free or regular)
 - Steamed milk
1. Combine hot chocolate with a splash of hot water
 2. Add syrup and mix to a smooth paste
 3. Top up with steamed milk, stirring as you pour
 4. Top with whipped cream and a mini gingerbread man

Cherry Kisses Thick Hot Chocolate (6oz)

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

Mocha Royale (ve)

- 100ml milk
 - 1 scoop Thick hot chocolate
 - 1 double espresso
 - Gold Dust
1. Pour milk into steaming pitcher
 2. Add hot chocolate powder
 3. Heat using a steam wand until it thickens
 4. Pour espresso into cup
 5. Add the steamed hot chocolate, stirring as you pour
 6. Sprinkle gold dust crowning glory



**Superfoods
increase in
popularity
as people
seek to
boost their
well-being.**

ZUMA®

Featured drinks:

Matcha latte

Protein & Hazelnut mocha

PURE PLANT POWER

nature's boost



ORGANIC SUPER HOT CHOCOLATE (VE)

- 1 scoop Organic hot chocolate
 - Steamed organic oat milk
 - 2 mini scoops Protein powder
 - Combine powders with a splash of hot water
 - Mix to a smooth paste
 - Add steamed milk, stirring as you pour
- (Works well with hazelnut or almond syrup too)



Organic PROTEIN POWDER

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. It contains 32g protein per 100g, 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.



Organic 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 red velvet cakes.



Zuma* MATCHA POWDER

Zuma finely ground matcha powder is made from specially grown and processed green tea. High in fibre and protein, nothing else 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.

The Zuma collection of Pure Powders offer bright and easy plant based drinks with minimal ingredients, and minimal effort.

We'll never be sure which came first, Instagram, bright red beetroot and grass green matcha lattes, but the popularity of both seems to have grown hand in hand. The Pure Powder collection from Zuma includes both of these, so get your camera ready for some insta ready menu creations. The adaptogens, (meaning any various natural substances used in herbal medicine to normalise and regulate the systems of the body) add plant based goodness to any menu, with matcha and turmeric (see the next page) now appearing as frequently as hot chocolate all year long.

Beetroot & Berry Soothie™ (ve)

- 50ml Raspberry & Blackcurrant smoothie
 - 1 mini scoop Beetroot powder
 - Hot water
1. Pour 50ml smoothie into cup
 2. Add beetroot and stir until powder has dissolved
 3. Top up with hot water then stir
 4. Drop in a few fresh raspberries or a cinnamon stick for added appeal

***ORGANIC BY ANY
OTHER NAME...**



Recipes

Mint Matcha Latte (ve)

- 1 mini scoop Matcha plus more for dusting
 - 2 pumps Mint syrup
 - Steamed soya milk
1. Add powder to cup with a splash of hot water
 2. Mix to a smooth paste
 3. Top up with steamed milk, stirring as you pour

While the EU and UK agreed equivalence on Organic agriculture following BREXIT, this only applied to organic products that are of UK origin. We source, pack and import our Zuma Matcha from a third country and as such it isn't considered of UK origin and cannot be re-exported to the EU certified as Organic. Due to this, our Zuma Matcha is now not certified organic, but the product itself has not changed. Sorry about the confusion.

ANY PLANT POWDER LATTE

1. Add powder to 12oz cup with a splash of hot water (see below for number of mini scoops)
2. Mix into a paste
3. Top with steamed milk of your choice, stirring as you pour

Zuma powder	Number of mini scoops
Turmeric	2
Matcha	1
Beetroot	1
Protein	3

Zuma Protein powder works well added to drinks, rather than a drink on its own. Use with Zuma Organic Hot Chocolate for an on trend Super Hot Chocolate or add two scoops to milkshakes for a malty taste.

MELLOW

yellow

We were proudly given a Specialty Coffee Association award for our Turmeric chai. With subtle notes of orange, ginger and vanilla it's more than just a pretty drink...

Turmeric has been part of Ayurveda medicine for hundreds of years, used by yoga practitioners who say it helps with supple joints. Some suggest it improves skin tone and it even alleviates the common cold. We recommend you do some internet research on the subject and you will see why we are so happy to see this drink appearing on so many high street menus over the last few years.

Turmeric is a herbal root, related to the ginger family and is commonly used in Asian and Middle Eastern cooking. It is also the key ingredient in the century old drink 'Haldi Doodh', also known as "Golden Milk", given to children in India at bedtime. The stunning yellow of the root makes for an impressively bright blend, whether as a latte, or served as an early morning shot mixed with espresso.

A spoonful of neat turmeric each day may be reputed to do you the world of good but it can be a little, shall we say, challenging to the palette (take our word for it, we tried!). Which is why we have created a delicious Zuma Organic Turmeric Chai. Our recipe includes the tastes of ginger, vanilla and orange, giving balance to the all glowing turmeric. It is approved by The Vegan Society and is delicious with coconut milk, as well as regular dairy.



Instagram Facebook Twitter
/zumadrinks

GOING FOR GOLD

Turmeric White Hot Chocolate

- 1 scoop White hot chocolate
 - 1 mini scoop Organic Turmeric chai
 - Steamed milk
1. Mix powders with a splash of hot water to form a paste
 2. Top up with steamed milk and serve.

Lemon & Turmeric Breakfast Smoothie

- Milk + ice
 - Lemon smoothie
 - 1 scoop Yogurt frappé
 - 1 mini scoop Organic Turmeric chai
1. Fill glass with ice, add smoothie to ½ full
 2. Top up with milk
 3. Add to blender jar with the turmeric and frappé
 4. Blend until smooth, then pour back into glass to serve

Spiced Turmeric Chai (ve)

- 1 scoop Spiced chai
 - 1 mini scoop Zuma Organic Turmeric chai
 - Steamed milk
 - Ground cinnamon (optional)
1. Mix powders with a splash of hot water
 2. Mix to a smooth paste
 3. Top up with steamed milk, stir and serve with a dusting of ground cinnamon

Turmeric Coconut Latte (ve)

- 1 mini scoop Organic Turmeric chai
 - 2 pumps Coconut syrup
 - Steamed coconut milk
1. Mix chai, syrup and a splash of hot water to a smooth paste in cup.
 2. Top with steamed milk, stir and serve

AWARD WINNING



**SPECIALTY
BEVERAGE
STAND-ALONE**





COMPLETE

comfort

Offering comfort and a sense of Hygge our choice of two chai suit those looking for calming comfort or something a little more spicy...

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 lots of variations to be sure our Zuma chai stays true to the chai we tasted on our travels.

Zuma Spiced and Vanilla chai are both made with real black tea extract and the perfect balance of spices. Just one scoop of either, combined with steamed milk makes a silky smooth chai latte. Lightly dust with cinnamon for the perfect finish. As they are both approved by The Vegan Society they can be made with any milk alternatives and served to customers choosing a vegan diet. We love using coconut milk with the spiced chai, balancing the mild spices with the creamy milk. Soya and oat milk work really well with the vanilla chai, complimenting the vanilla and spices.

Zuma Chai's are no different when it comes to being versatile. They can be used in cold as well as hot drinks, as easy as an iced chai latte, or blended with other flavours, such as chocolate for a spiced chocolate frappé.

TASTES OF THE WORLD

With holidays out of the question for many people this year, tastes from far flung places are appearing on dining tables everywhere. From a huge increase in Middle Eastern inspired flavours to a new understanding of regional Asian dishes adding new flavours to your winter menu will add some flair and flavour.

The Spice Trail

Zuma Chai (ve)

- 1 scoop Spiced or Vanilla chai
 - Steamed oat milk
1. Add chai to cup, fill to 1/3 with hot water and mix to a smooth paste
 2. Top up with steamed oat milk, stirring as you pour

Dirty Chai (ve)

- Double espresso
 - 1 scoop Vanilla chai
 - Steamed milk
1. Combine espresso and chai in a cup and mix to a smooth paste
 2. Top up with steamed milk, stirring as you pour

Spiced Almond Chai (ve)

- 1 scoop Spiced chai
 - 1 pump Almond syrup
 - Steamed almond milk
1. Combine chai with a splash of hot water in a cup
 2. Mix to a smooth paste
 3. Add syrup and stir
 4. Top up with steamed almond milk, stirring as you pour

SIMPLE STEAMERS

Steamers are a highly profitable yet tasty alternative to hot chocolate or coffee. Simply steam hot milk with syrup, purée, sauce, or even frappé powder.

Raspberry & Coconut Chai Steamer (ve)

- 1 scoop Spiced chai
 - 1 pump Raspberry purée
 - Steamed coconut milk
1. Combine chai and purée in a cup with a splash of hot water and mix to a smooth paste
 2. Top with steamed coconut milk, stirring as you pour



**Little
luxuries are
big treats this
winter; add
flavour, add
sauce, add
theatre.**

ZUMA®



Salted Peanut Butter Mocha



Caramel Hot Chocolate

SAUCE

sweetness

Sauces really come into their element during winter – rich and gooey they can go on or in hundreds of drinks throughout the season.

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 for 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 White Chocolate sauce makes a great white hot chocolate. Needing just two pumps for a 12oz drink this is a highly profitable serve too and the perfect ingredient in a Spanish latte.



Why choose Zuma Sauce?

- **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**

Saucy recipes

Salted Peanut Butter Mocha

- 1 scoop Dark Hot chocolate
 - Double espresso
 - 2 pumps Peanut Butter syrup
 - 1 pump Salted Caramel sauce
 - Steamed milk
 - Whipped cream
 - Dark Chocolate sauce to drizzle
1. Add the syrup, hot chocolate and sauce to a cup with the double espresso
 2. Mix to a smooth paste
 3. Add steamed milk, stirring as you pour
 4. Top with whipped cream and a drizzle of sauce

Double Chocolate Mocha

- 1 pump White Chocolate sauce
 - 1 pump Chocolate sauce
 - Double espresso
 - Steamed milk
1. Mix espresso and sauce to a smooth paste
 2. Add steamed milk, stirring as you pour
 3. Top with whipped cream and a drizzle of sauce

Salted Apple Strudel Latte

- 2 pumps Toffee Apple syrup
 - 1 pump Salted Caramel sauce
 - Double Espresso
 - Steamed Milk
 - Cinnamon
1. Combine sauce, syrup and espresso
 2. Top up with steamed milk, stirring as you pour
 3. Dust with cinnamon and serve



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



SPANISH SIPS

We love finding out about global coffee trends (you can find a recipe for our version of a lighter Korean Dalgona on page 73). This winter we are all about the oh so sweet Spanish latte, or Café con Leche. Traditionally made with a 1:1 ratio of dark roasted espresso to hot milk, the Cuban variation (a Havana latte) uses condensed milk, similar to Vietnamese coffee, Ca Phe Sua. In Spain milk is scalded rather than just heated but we can sense baristas twitching at the very thought so we will leave the heat of the milk to personal taste! Our spin on the classic Spanish recipe uses Zuma White Chocolate sauce to add texture and sweetness.

Zuma Spanish Latte

- 2 pumps White Chocolate sauce
 - Double espresso
 - Steamed milk
1. Combine espresso and sauce in a cup
 2. Top with steamed milk, stirring as you pour

DRESSINGS

for drinks

There is no better time to go over the top fancy and all out on seasonal specials than autumn and winter with its many holiday and special days.

TOPPINGS & SHAKERS

Triple Chocolate Crispies

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

Golden Balls

Gold and chocolate coated crunchy, malty balls of fun. So very festive and also great for Valentines and St Patrick's Days.

Toffee Crunch

Deliciously crunchy toffee pieces; work perfectly with caramel or toffee recipes, hot or cold. Ideal for Bonfire night and Halloween.

Mini Rainbow Chocolate Beans

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

Mini Marshmallows

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



Zuma Gold Dust

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

Zuma Hot Chocolate Shaker

This simple blend is the perfect combination and has been developed for better sprinkability. Use to decorate cappuccinos, mochas and hot chocolates or with stencils to create a signature style for your drinks. The blend melts beautifully into steamed milk to create a rich chocolatey coating to all your hot drinks.

HOME FROM HOME

These pots and shakers are great for after sales too – keep a few by the till for customers who want to take a little taste of Zuma home or give as a gift. Offer with a bottle of new Sweetbird at Home syrups (see page 40) for the perfect gift set.



CREAM PLUS



A whipped cream cannister can make all the difference to your seasonal drinks menu. Add a delicious flavoured topping made with the same flavours used in the drink, or use complimentary flavours to add depth. It works with any syrup or sauce so get creative with it.

CHOCOLATE WHIPPED CREAM

- 400ml whipping cream
 - 6 pumps Dark Chocolate sauce
1. Add whipping cream to whipped cream cannister
 2. Add sauce
 3. Shake cannister to activate the charger

TRIPLE CHOC HOT CHOCOLATE



- Triple Chocolate Crispies
- Chocolate Sauce
- Gold Dust

DOUBLE TOFFEE FRAPPÉ



- Salted Caramel Sauce
- Toffee Crunch
- Golden Balls

RAINBOW MILKSHAKE



- Rainbow Chocolate Beans
- Mini Marshmallows
- Strawberry Purée

ahead of the TIMES

Viva Sara was founded by brothers Bart and Peter Deprez in Kortrijk, Belgium. They have two beautifully designed coffee shops, along with a pop-up retail store where you can find their range of organic premium roasted coffee, blended teas and on trend recipes using Sweetbird and Zuma.

VIVA SARA
COFFEE AND TEA



With a wide range of confectionery on offer and freshly baked pastries, we would recommend a visit on your next trip to Belgium to experience some great service and inspiring tastes. We caught up with Bart to find out a little more about their business.

How did you discover Beyond the Bean, Sweetbird and Zuma?

We were looking for a new partner for syrups. I saw their booth and range at multiple trade shows/events and was always amazed with the flavours and recipes that I tasted. Since we started our collaboration in 2017 we can now offer unique flavours, we are able to offer added value in creativity and margins for our customers. An important change is that our sales team is selling a product they believe in, before they were selling an item where

the price was the most important. It gives them more satisfaction when they have a new customer. We mainly focus on the syrup range but also Sweetbird frappés and Zuma chai. Our best-selling products are Speculoos syrup and Zuma chai.

How has Covid affected your drinks offer?

We've not really been affected by Covid but I see that some products gained some interest than before. The Zuma range and Sweetbird smoothies are more in demand than before.

Wherever you are in the world, you're sure to be able to source Sweetbird and Zuma. We export to over 50 countries and look forward to welcoming more partners to the Beyond the Bean global family.

STAR RECIPES FOR AUTUMN/WINTER 2021

Speculoos Panna Montana

- 1 scoop Original hot chocolate
 - 2 pumps Speculoos syrup.
 - Double espresso
 - Steamed milk
 - Whipped cream
 - Cocoa dusting
1. Combine the hot chocolate and syrup with a splash of hot water in a cup
 2. Mix to a smooth paste
 3. Top up with steamed milk, stirring as you pour

Macaron Hot Chocolate

- 1 scoop Original hot chocolate
 - 2 pump Amaretto syrup
 - Whipped cream
 - Almond flakes (optional)
1. Combine the hot chocolate and syrup with a splash of hot water in a cup
 2. Mix to a smooth paste
 3. Top up with steamed oat milk, stirring as you pour

Strawberry Earl Grey Smoothie

- Ice
 - 150ml infused Earl Grey tea (cold)
 - 30ml Strawberry purée
 - 20ml lemon juice
1. Fill glass with ice and add to blender
 2. Pour all other ingredients into blender
 3. Blend for 25 seconds and serve

Pure Passion & Lemon Iced Tea

- Ice
 - 2 pumps Passionfruit & Lemon Iced Tea syrup
 - 1 pump Passionfruit purée
 - Sparkling water
1. Fill glass with ice and mix in syrup with purée
 2. Top with sparkling water and stir
 3. Garnish with lemon slice



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.

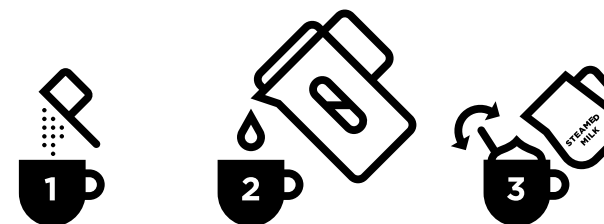
This four page guide shows the most popular makes from Sweetbird and Zuma. These can be used with the recipes found on our websites, or to create your own signature drinks. Keep it on hand to help your team make consistent recipes every time.

zumadrinks.com
sweetbird.com
beyondthebean.com

Featured drinks:

Hot Chocolate Brownie
English Toffee Steamer
Gingerbread latte

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



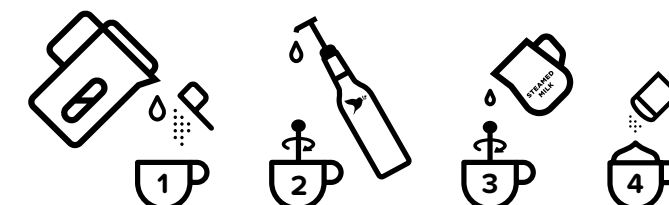
1. Pour double espresso into cup
2. Add 2 pumps of syrup
3. Add steamed milk, stirring as you pour

HOW TO MAKE FLAVOURED MOCHA



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

HOW TO MAKE FLAVOURED HOT CHOCOLATE



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

Purée can be used instead of syrup

HOW TO MAKE TURMERIC CHAI, MATCHA, 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



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™

1. Add ½ 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.

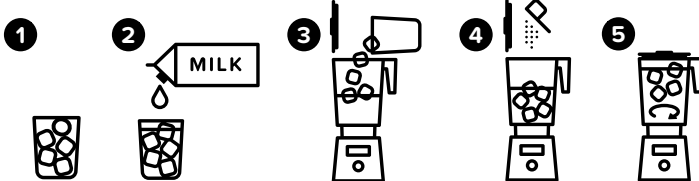
ALL THESE METHODS
ARE FOR 12OZ DRINKS.
FOR SMALLER OR
LARGER SERVES ADJUST

HOW TO MAKE SPICED OR VANILLA CHAI



1. Put 1 scoop chai powder into a 12oz cup
2. Add ½ hot water and mix into a smooth paste
3. Top up with steamed milk
4. Dust with cinnamon and serve

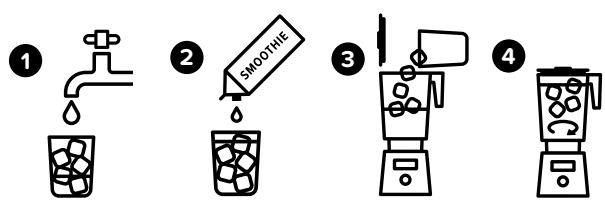
HOW TO MAKE FRAPPÉ



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

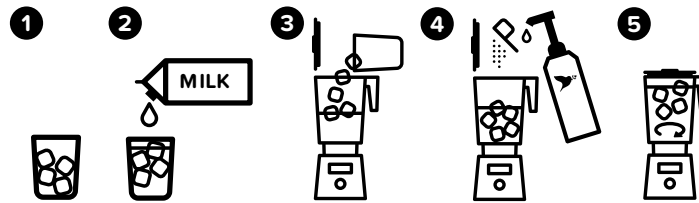
HOW TO MAKE ICE-BLENDED SMOOTHIE



1. Fill glass with ice, level to the top of the glass, then fill with water to 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 smooth

Add 2 pumps of syrup here for a flavoured smoothie

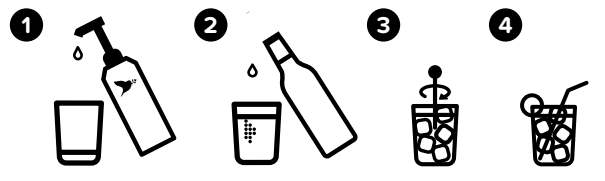
HOW TO MAKE MILKSHAKE WITH PURÉE



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 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

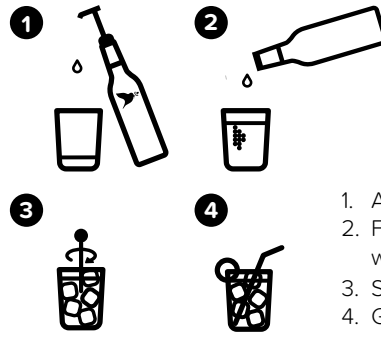
HOW TO MAKE FRUIT SODA



1. Add 30ml purée to glass
2. Fill to 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

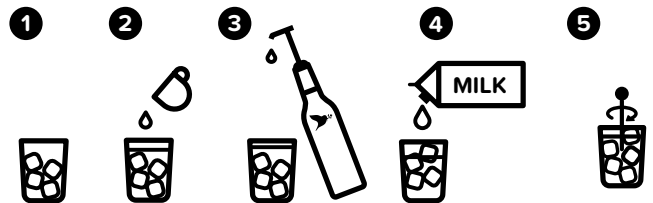
HOW TO MAKE ICED TEA / LEMONADE



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

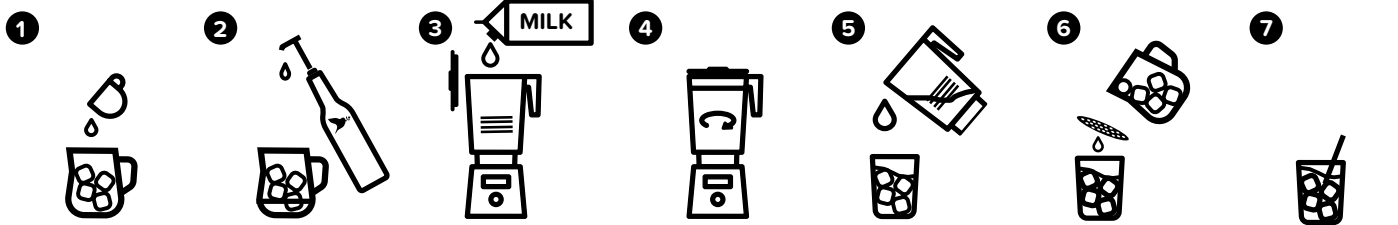
*4 x lemonade syrup
3 x iced tea syrup*

HOW TO MAKE FLAVOURED ICED LATTE



1. Half fill 12oz glass with ice
2. Add double espresso
3. Add 2 pumps syrup 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

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 CC)	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 CC)	Zuma Thick Hot Chocolate (6oz drink) Zuma White Hot Chocolate Zuma Organic Hot Chocolate
LARGE (60 CC)	Sweetbird Frappés

4.0

32CC

43CC

60CC

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.

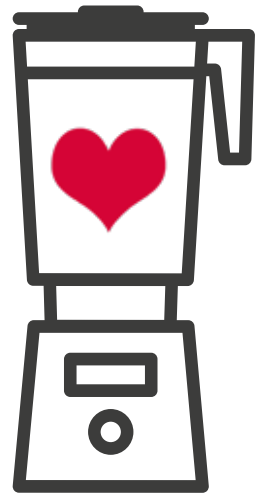
HOW TO CLEAN YOUR BLENDER JAR

- 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





**Made in
Bristol with
50 different
flavours,
you will be
spoilt for
choice.**


SWEETBIRD®
BRISTOL ENGLAND

Best of BRITISH

Where products come from, and what goes in them is key to answering customers growing interest in their well-being, and that of the planet.

With over 50 delicious syrups in six varieties: Classic, Creative, Fruit, Iced Tea, Lemonade and Sugar-free, 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 and cane sugar syrup of course. Our bottles come from across the bridge in Wales, and our labels are printed locally too. By supporting Sweetbird you're supporting several independent British businesses, and we couldn't be more proud to say that.

sweetbird.com

LESS SYRUP MORE FLAVOUR

Sweetbird syrups have been created with care and consideration for our customers using them. One of the many benefits is that less syrup is needed to deliver exceptional flavour. Sweetbird syrups pumps deliver 8ml of syrup per pump, compared to other syrups on the market which generally use 10ml pumps. This may not seem like much of a difference but those 2ml soon add up! To put it in context, per 1 litre bottle this equals an **extra 12 lattes**, **8 extra iced teas**, or **6 extra lemonades** - all based on the recommended serving size. Using less product all helps towards less waste; good for the planet and more profit for you and your business.

Do you know our syrups have colour coded labels for each category. Each label has a unique hand drawn illustration of the flavour too.

CLASSIC



CREATIVE



SUGAR-FREE



FRUIT



ICED TEA



LEMONADE



YOUR SYRUP SELECTION

Classic

- Almond
- Amaretto
- Cane Sugar
- Caramel (sf / 250ml)
- Chai
- Chocolate
- Cinnamon
- English Toffee
- French Vanilla
- Gingerbread (sf / 250ml)
- Hazelnut (sf / 250ml)
- Irish Cream
- Mint
- Speculoos
- Vanilla (sf / 250ml)
- White Chocolate

Creative

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

Iced Tea

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

Fruit

- Banana
- Cherry
- Grenadine
- Lime
- Orange
- Peach
- Raspberry
- Strawberry (sf)
- Watermelon



Lemonade

- Lemonade
- Raspberry & Pomegranate Lemonade
- Pink Guava & Lime Lemonade

Sugar-free

- Caramel
- Gingerbread (seasonal)
- Hazelnut
- Peach Iced Tea
- Raspberry Iced Tea
- Salted Caramel
- Strawberry
- Unflavoured
- Vanilla

Accessories

- Syrup pump - black
- 3 bottle black wire display stand



WHY CHOOSE SWEETBIRD?



- Free from artificial colours
- Free from GMOs
- Vegan Society approved
- Made in Bristol, UK
- Regular syrups made with British sugar (excluding cane sugar syrup)



home SWEET home



Featured drinks:
Iced Vanilla Americano
French Vanilla Mocha

  
/hellosweetbird



Customers are not only demanding more in store, they're wanting their favourite brew at home too. Our new Sweetbird at Home collection makes this possible packing big flavours into little bottles.

Now all made in Bristol, Sweetbird syrups are available in over 50 flavours, in 1 litre PET bottles. Listening to customer feedback our top four selling flavours are now available in 250ml glass bottles too. The new sizes are just perfect for take home and retail sales or in hampers and gift sets. Jump on board the trend for the at home barista by offering customers a taste of their favourite syrups at home too.

Sweetbird at Home syrups - 250ml glass bottles

- Caramel
- Vanilla
- Hazelnut
- Gingerbread



Sweetbird Classic syrups are the perfect ingredient to use with milk alternatives for hundreds of tasty vegan-friendly recipes from lattes to milkshakes and frappés. Featuring the continuously top selling three flavours, vanilla, hazelnut and caramel, this category is where to find the core syrup flavours, such as almond, chocolate and mint. Look out the for dark brown labels to know it's a classic Sweetbird syrup.

Visit sweetbird.com for hundreds of recipes and flavour inspiration using the entire Sweetbird collection of syrups, smoothies, frappés and purées.

Sweetbird Classic syrups

- Almond
- Amaretto
- Cane Sugar
- Caramel (250ml/sf)
- Chai
- Chocolate
- Cinnamon
- English Toffee
- French Vanilla
- Gingerbread (250ml/sf)
- Hazelnut (250ml/sf)
- Irish Cream
- Mint
- Speculoos
- Vanilla (250ml/sf)
- White Chocolate

Classic recipes

French Vanilla Mocha (ve)

- Double espresso
 - 1 scoop Dark hot chocolate
 - 2 pumps French Vanilla syrup
 - Steamed milk
1. Combine the espresso, hot chocolate and syrup in a cup
 2. Mix to a smooth paste
 3. Top up with steamed milk, stirring as you pour

Irish Cream Latte (ve)

- Double espresso
 - 2 pumps Irish Cream syrup
 - Steamed oat milk
1. Combine the double espresso and syrup in a cup
 2. Top up with milk, stirring as you pour

Praline White Hot Chocolate

- 1 scoop White hot chocolate
 - 1 pump Almond syrup
 - 1 pump Hazelnut syrup
 - Steamed milk
 - Whipped cream
 - Triple Chocolate Crispies
1. Combine the hot chocolate and syrup in a cup
 2. Mix to smooth paste
 3. Top up with steamed milk, stirring as you pour
 4. Finish with whipped cream and a sprinkle of crispies

Spiced Hot Chocolate (ve)

- Double espresso
 - 1 scoop Organic hot chocolate
 - 2 pumps Cinnamon syrup
 - Steamed milk
 - Whipped cream
1. Combine the espresso, hot chocolate and syrup in a cup
 2. Mix to a smooth paste
 3. Top up with steamed milk, stirring as you pour
 4. Top with whipped cream

NEW!

RETAIL
ready boxes

**AVAILABLE IN
BOXES OF SIX
250ML BOTTLES.**

The new Sweetbird at Home 250ml syrups come in a bright and bold shelf ready box of six, designed to stand out and boost sales in-store.

TOP



**SELLING
FLAVOURS**



fall into FLAVOUR

AUTUMN
menu flavours

It all started in 2003, when Starbucks released its first ever pumpkin spice latte. Today, the flavour is everywhere, from lip balm to vodka (yes, really) and shows why seasonal specials have staying power.

Constantly keeping up with trends, offering new seasonal specials and having to add new product lines is an operational challenge we understand and want to help avoid. By being thrifty, and using less ingredients across more drinks (as the current trend for environmental thriftiness encourages) menus can stay fresh without extra investment and upheaval.

Pumpkin Spice season may now last all Autumn (not just around Halloween as in the past) but the syrup will last way beyond that. Using it in a Mince Pie latte, (with toffee apple syrup used for Bonfire Night in the UK) will add a festive drink to your menu - whilst using up any surplus stock. Both these syrups can

be added to frappés and hot chocolates too. Alternatively add two pumps of pumpkin spice to apple juice and steam for a version of a Spiced Apple Steamer (our original recipe uses chai syrup). Toffee apple syrup can also be used in a Appleberry Fruit Soothie™. Simply add two pumps to 50ml raspberry and blackberry smoothie and top with hot water. This is a really profitable drink to offer late night shoppers at Christmas markets as the nights get nippy and dark.

Invite your team to get creative and come up with new recipes, offering rewards for the recipes which sells the most by the end of the promotion.

Sweetbird Creative syrups are just the ticket for seasonal specials. See page 39 for all 13 flavours. Below are our top picks for Autumn menus in 2021.

- Pumpkin Spice
- Fudge
- S'mores
- Toffee Nut
- Honeycomb
- Marshmallow
- Rhubarb



MORE THAN JUST PSL

Mince Pie Latte (ve)

- 1 scoop Zuma Dark hot chocolate
- 1 pump Pumpkin Spice syrup
- 1 pump Toffee Apple syrup
- Steamed milk

Combine chocolate with a splash of water
Add syrup and mix into a smooth paste
Add steamed milk, stirring as you pour

Spiced Vanilla Caffe Frappé (ve)

- Ice & milk
- 1 scoop Vanilla Frappé
- Double espresso
- 2 pumps Pumpkin Spice syrup
- Cinnamon whipped cream

Fill glass with ice, level to the top of the glass

Pour milk over ice
(to 1cm below the top)

Pour into blender jug

Add syrup, espresso and frappé powder

Blend until smooth

Pour into glass and dress with flavoured whipped cream
(see page 30 for details)

Featured drinks:

Spiced Vanilla Caffe Frappé
Mince Pie Latte

Awesome Autumn Recipes

Pumpkin Spice Steamer with Toasted Marshmallow cold foam

- 2 pumps Pumpkin Spice syrup
- Steamed milk
- Mini marshmallows

For the cold foam:

- 100ml cold skimmed milk
- 1 pump Toasted Marshmallow syrup

1. For the steamer, put the syrup in a cup
2. Top with steamed milk to $\frac{3}{4}$ full, stirring as you pour
3. Then make the cold foam: add skimmed milk and syrup to a cold foam blender jug
4. Blend on 'small milkshake' setting for 18 seconds
5. Top the steamer with cold foam
6. Pop some marshmallows in top of the cold foam and serve

Totally Toffee Nut Hot Chocolate (ve)

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

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

Trick or Treat Latte

- Double espresso
- 1 pump Caramel syrup
- 1 pump Pumpkin Spice syrup
- Steamed milk
- Toffee Crunch

1. Combine double espresso and syrup in cup
2. Top with steamed milk, stirring as you pour
3. Sprinkle with toffee crunch and serve



Hot fruit drinks have been appearing on more and more menus each winter. Using Sweetbird Smoothies as a base is the clever way to jump on board and use your smoothie stock in a different way.

For each of these recipes the method is just the same:

- Pour 50ml of Sweetbird Smoothie into a 12oz cup
- Add 2 pumps of Sweetbird syrup, top with hot water and give it all a stir.

Hot Pink Lemonade
Lemon smoothie with Pink Guava Lemonade syrup

Bakewell Tart
Raspberry & Blackcurrant smoothie with Amaretto syrup

Spiced Passion
Mango & Passionfruit smoothie with Chai syrup

Toffee Appleberry
Raspberry & Blackcurrant smoothie with Toffee Apple syrup

Spiced Lemon Cup
Lemon smoothie with Cinnamon, Chai syrup, or Speculoos syrup

Banananaberry
Strawberry & Banana smoothie with Cinnamon syrup

Hot Strawberry Sherbet
Strawberry smoothie with Lime syrup

Hot Blackcurrant Beet
Raspberry & Blackcurrant smoothie with 1 mini scoop of Beetroot powder

WINNING

winter warmers

Versatility is at the heart of Sweetbird and Zuma, mixing and matching products to create new and interesting flavour combinations. Here are some of our favourites for winter...

Double Hot Chocolate (ve)

- 1 pump White Chocolate syrup
 - 1 scoop Dark hot chocolate
 - Steamed milk
1. Add syrup and chocolate to a cup
 2. Add a splash of hot water and mix to a paste
 3. Top with steamed milk, stirring as you pour

Salted Caramel Steamer with Raspberry Cold Foam

- 2 pumps sugar-free Salted Caramel syrup
- Steamed milk

For the cold foam:

- 100ml cold skimmed milk
 - 1 pump Raspberry purée
 - Caramel sauce
1. For the steamer, put the syrup in a cup
 2. Top with steamed milk to ¾ full, stirring as you pour
 3. Then make the cold foam: add skimmed milk and syrup to a cold foam blender jug
 4. Blend on 'small milkshake' setting for 18 seconds
 5. Top the steamer with cold foam and a drizzle of caramel sauce

Turmeric & Almond Latte (ve)

- 1 mini scoop Organic Turmeric chai
 - 2 pumps Almond syrup
 - Double espresso
 - Steamed almond milk
1. Add turmeric, syrup and double espresso to a cup then stir to a smooth paste
 2. Top up with steamed almond milk

Chocolate Hazelnut Protein Malt-shake

- Oat milk/ice
 - 2 pumps Hazelnut syrup
 - ½ scoop Chocolate frappé
 - 1 scoop Protein powder
1. Half fill glass with ice
 2. Fill glass with milk (to 1cm below the top)
 3. Pour contents of cup into blender jug
 4. Add syrup, protein powder and frappé powder
 5. Put the lid on tightly then blend until smooth

Eggnog Steamer (ve)

- 2 pumps Eggnog syrup
 - Steamed milk
1. Add syrup to cup
 2. Top with steamed milk stirring as you pour
 3. Grate vegan white chocolate on top to finish

STAR WINTER FLAVOUR

Eggnog syrup makes a soothing, sweet steamer when added to steamed milk. It adds extra creaminess to hot chocolate too. Just two pumps into a latte or mocha makes a non-alcoholic festive tippie.



Featured drinks:

Hot Berry Beet Soothie™
Eggnog Steamer



FRUIT

fiesta

Featured drinks:
Cherry Pie Milkshake
Banoffee Hot Chocolate



Adding a burst of rich berries and tangy citrus fruits has never been easier with Sweetbird Fruit syrups. Make the most of the trend for tastes of the past with nostalgic dessert inspired drinks.

Just two pumps of Sweetbird Fruit syrups into a hot chocolate can turn an every day drink into a seasonal special, adding value to your customers visit, and profit to your bottom line. Cherry syrup creates deep and rich Black Forest Gateau hot chocolate, whilst strawberry syrup turns a Zuma White hot chocolate into a Strawberry Kisses Snowball hot chocolate. Adding banana to sticky toffee frappé powder and steamed milk makes for a delicious Banoffee Happe™. Made with real fruit juice, in Bristol, Sweetbird fruit syrups are vegan approved and free from artificial colours and preservatives.

Taking the biscuit

Our Speculoos syrup works with these fruit syrups to add a biscuit base to 'cheesecake' and 'pie' recipes. Sweetbird's take on the biscuits in syrup form is made in Bristol with wonderfully caramelised biscuit notes and real cinnamon spice. You'll love how this syrup works as an easy flavoured latte or hot chocolate. We love using it to make Key Lime Pie and Lemon Meringue Pie frappés too.



JUST DESSERTS

The Sweetbird Fruit syrup collection is bursting with flavour. All made with real fruit juice these syrups can be used bring nostalgic desserts to winter menus - cherry Bakewell steamers, strawberry trifle frappés and raspberry kisses hot chocolates.



FABULOUS FRUIT

Banoffee Hot Chocolate (v) ▶

- 1 scoop Original hot chocolate
- 1 pump English Toffee syrup
- 1 pump Banana syrup
- Steamed milk
- Whipped Cream
- Caramel sauce to drizzle
- Sliced Banana
- Toffee Crunch

1. Combine chocolate with a splash of hot water
2. Add syrup and mix to a smooth paste
3. Top up with steamed milk, stirring as you pour
4. Dress your drink with all the toppings!

Key Lime Pie Frappé (v)

- Milk/ice
- 2 pumps Lime syrup
- 1 pump Speculoos syrup
- ½ scoop Yogurt frappé

5. Half fill cup with ice
6. Top up glass with milk (to 1cm below the top)
7. Pour contents of cup into blender jug
8. Add syrups and frappé
9. Put the lid on tightly then blend until smooth

Cherry Pie Milkshake (v)

- Milk/ice
- 2 pumps Cherry syrup
- 1 pump Speculoos syrup
- ½ scoop Yogurt frappé
- Whipped cream
- Fresh strawberry slices

1. Half fill cup with ice
2. Fill cup with milk (to 1cm below the top)
3. Pour contents into blender jug
4. Add syrups and frappé powder
5. Put lid on tightly and blend until smooth
6. Top with whipped cream and fresh strawberries

10
FRUIT
SYRUPS

Our collection of fruit syrups includes sugar-free Strawberry, perfect added to cold foam for a low-sugar, fun fluff. See page 51 for the recipe

- Banana
- Cherry
- Grenadine
- Lime
- Orange
- Peach
- Raspberry
- Strawberry (sf)
- Watermelon



Pudding please

Cherry Danish Latte (ve)

- Double espresso
 - 1 pump Eggnog syrup
 - 1 pump Cherry syrup
 - 1 pump Speculoos syrup
 - Steamed milk
1. Combine double espresso and syrups in the cup
 2. Top with steamed milk stirring as you pour

Black Forest Gateau Hot Chocolate (ve)

- 1 scoop Dark hot chocolate
 - 2 pumps Cherry syrup
 - Whipped cream
 - Chocolate sauce
 - Cherry to garnish
1. Combine chocolate with a splash of hot water
 2. Add syrup and mix to a smooth paste
 3. Top up with steamed milk, stirring as you pour
 4. Dress your drink with whipped cream, a drizzle of sauce and a cherry on top

Featured drinks:

Pink Guava & Lime Lemonade
Cucumber & Mint Ice Green Tea
Passionfruit & Lemon Ice Tea

PERFECTLY

profitable

At the heart of the Sweetbird collection is simplicity and profitability. Nowhere is this more apparent than with Lemonade and Iced Tea syrups.

Sweetbird Lemonade and Iced Tea syrups are incredibly quick and easy to make. Simply add the syrup to still or sparkling water, pop in some ice and you're set to serve. Made in Bristol, with real tea extract the tea syrups are free from artificial colours, GMOs and, of course, are approved by The Vegan Society.

We've squeezed the refreshing taste of summer into our specially-blended lemonade syrups. Offering traditional and modern twists on much-loved classics, the range is available in three thirst-quenching flavours that your customers will love – pink guava & lime, raspberry and pomegranate and traditional lemonade.

Sweetbird Iced Tea syrups are even more profitable, making 44 12oz drinks per one litre bottle. Available in five original iced teas, two iced green teas and now two sugar-free flavours there has never been a better time to add them to your menu.

Sweetbird fruit syrups and purées make great partners for these lemonade and iced tea syrups - add two pumps of either fruit syrup or purée to two pumps of lemonade or original iced tea syrup for your own house specials.

EASY TO REMEMBER



Want an easy way for the team to remember how many pumps of syrup to use for each of these? It's as easy as one, two, tea...

ICED TEA

3

PUMPS

AS EASY

1, 2, TEA!

LEMONADE

4

PUMPS

turn the

L into a 4

ULTIMATE REFRESHMENT

Any Sweetbird Iced Tea (ve)

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

Use the same method but with four pumps of syrup for Sweetbird lemonades.



Tropical Hot Fruit Punch (ve)

- 2 pumps Pink Guava & Lime Lemonade syrup
 - 1 pump Passionfruit purée
 - Hot water
1. Combine syrup and purée in a cup
 2. Top up with hot water, stirring as you pour
 3. Decorate by floating half a passionfruit in if you feel fancy

Pink Guava & Lime G&T (ve)

- 2 pumps Pink Guava & Lime Lemonade syrup
- 1 double gin
- Tonic water
- Orange slice to garnish

1. Half fill a cup with ice.
2. Pour over the syrup and gin
3. Top up with tonic water and stir
4. Garnish with an orange slice

Raspberry & Mango Lemonade (ve)

- 1 pump Lemonade syrup
- 1 pump Raspberry syrup
- 1 pump Mango purée
- Sparkling water
- Ice

1. Combine syrups and purée in a cup
2. Top up with sparkling water and stir
3. Add ice to serve

Visit sweetbird.com for hundreds of other recipes and monthly Flavour Focus recipe sheets.



ICED TEA SYRUPS



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



LEMONADE SYRUPS



Traditional Lemonade
Pink Guava & Lime
Raspberry & Pomegranate

PEOPLE & PLANET

Each one litre bottle of lemonade syrup makes 33 12oz drinks, iced tea syrups make 44. This means only one plastic bottle for recycling, rather than 33 or 44 little ones from ready to drink versions.





Featured drinks:

Skinny Gingerbread Latte
Strawberry Fluff

SWEET

not sugar

Sugar-free definitely shouldn't mean compromising on taste or quality which is why we have put so much effort into creating Sweetbird Sugar-free syrups.

Deliciously sweet yet sugar-free, we've created the Sweetbird Sugar-free syrup range so you can give customers all the taste and sweetness they crave, without the sugar.

We use sucralose and the natural sweetener stevia to provide the sweetness without using sugar. Stevia is considered a natural sweetener and is approximately 200 times sweeter than sugar. Sucralose is an artificial sweetener and is approximately 600 times sweeter than sugar, which is why it is commonly used in the absence of sugar as less can be used to achieve the same sweetness. It is also valued for having no or little bitter aftertaste which is sometimes

associated with sugar-free products. We've paired it with stevia to add another layer of lasting sweetness which is why the sweetness in our syrups lasts longer.

There's nine much-loved flavours available; from our classic top three - caramel, vanilla and hazelnut - to sunny iced teas and spicy gingerbread. Each one tastes as delicious as the original, meaning there's absolutely no need to compromise on flavour. Broaden your appeal to customers who are conscious about sugar-consumption or calories, or simply switch your syrup offering to entirely sugar-free as many of our customers have done.

Nice and light recipes

Strawberry Fluff

- 2 pumps sugar-free Strawberry syrup
 - 200ml cold skimmed milk
1. Pour 200ml of cold skimmed milk in to a Blendtec cold foam jar
 2. Add syrup
 3. Blend on 'small milkshake' setting for 18 seconds
 4. Pour foam into cup or to top your latest creation

Skinny Lattes (ve)

- Double espresso
 - 2 pumps Sweetbird sugar-free syrup
 - Steamed skimmed milk
1. Combine double espresso and syrup in cup
 2. Top with steamed milk, stirring as you pour

Sugar-free Peach or Raspberry Iced Tea (ve)

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

Salted Caramel Frappé

- Ice
 - Skimmed milk
 - 2 pumps Sugar-free Salted Caramel syrup
 - 2 pumps Frappé & Granita Base
1. Fill cup with ice, level to the top of the cup
 2. Pour milk over ice (to 1cm below the top)
 3. Pour contents of cup into blender jug
 4. Add frappé base and syrup
 5. Put the lid on tightly then blend until smooth



SUGAR-FREE
SYRUPS



Offer Sweetbird sugar-free syrups to customers looking to reduce their sugar intake.

- Caramel
- Gingerbread
- Hazelnut
- Peach Iced Tea
- Raspberry Iced Tea
- Salted Caramel
- Strawberry
- Unflavoured
- Vanilla

WHY?

Choosing Sweetbird sugar-free syrups is an easy choice...

Made in Bristol, UK

Free from artificial colours and flavours*

Free from GMOs

Strawberry made with real fruit juice

Peach Iced Tea & Raspberry Iced Tea made with real fruit juice and black tea extract

Vegan Society approved

*except Sugar-free Gingerbread



winter INSPIRATION

Harlequin Hot Chocolate

1 pump Salted Caramel sauce,
2 pumps Amaretto syrup,
Double espresso, Steamed milk
Whipped cream, Caramel sauce,
Chocolate sauce, Marshmallows,
Chocolate Dust, Amaretto biscuits.

Combine espresso, sauce and syrup in a cup. Stir, then top up with steamed milk. Leave 1cm from the top to allow for all the toppings. They get busy with decorating your creations! Top with whipped cream, add the marshmallows, then criss cross the two sauces (get the saucer too!). Finish with a dust of chocolate and crushed amaretto biscuits



Mint Hot Chocolate

- 1 scoop White hot chocolate
 - 2 pumps mint syrup
 - Steamed milk
1. Combine hot chocolate with a splash of water and purée
 2. Mix into a smooth paste
 3. Add steamed milk, stirring as you pour

Peach Cobbler Soothie™ (ve)

- 50ml Peach smoothie
- 1 pump White Chocolate syrup
- Hot water

1. Pour 50ml smoothie into cup
2. Add syrup and stir
3. Top up with hot water then stir again

See page 42 for more Soothie™ recipe inspiration

Spiced Thick Chocolate

- 1 scoop Thick hot chocolate
 - 1 pump Chai syrup
 - 30ml/1oz hot water
1. Mix hot chocolate and hot water
 2. Add syrup and stir until blended to a sauce
 3. Heat on a steam wand until thick then pour into cup

Peach Melba Milkshake

- Milk/ice
- 1 pump Peach syrup
- 1 pump Raspberry syrup
- ½ scoop Yogurt frappé

1. Half fill glass with ice
2. Top up with milk (to 1cm below the top)
3. Pour contents into blender jug
4. Add syrup and frappé
5. Put the lid on tightly then blend until smooth

White Chocolate Passion

- 1 scoop White Chocolate sauce
- 1 pump Passionfruit purée
- Steamed milk
- Whipped cream
- Golden balls

1. Combine hot chocolate with purée
2. Add steamed milk, stirring as you pour
3. Top with whipped cream, chocolate sauce and golden balls



Visit our YouTube channel for lots of easy to follow recipe videos!

Strawberry Kisses Hot Chocolate

- 1 scoop White hot chocolate
 - 2 pumps Strawberry purée
 - Steamed milk
1. Combine hot chocolate with a splash of water and purée
 2. Mix into a smooth paste
 3. Add steamed milk, stirring as you pour

White Chocolate Mocha

- 1 scoop White hot chocolate
 - Double espresso
 - Steamed milk
1. Combine hot chocolate with espresso
 2. Mix to a smooth paste
 3. Add foamed milk, stirring as you pour

Strawberry & Cream Happé (ve)

- ½ scoop Vanilla Bean frappé
 - 2 pumps Strawberry purée
 - Steamed milk
1. Add frappé, syrup and a splash of hot water to cup
 2. Mix into a smooth paste
 3. Top with steamed milk, stirring as you pour

Vanilla Matcha Latte (ve)

- 2 pumps Sugar-free Vanilla syrup
 - 1 mini scoop Matcha
 - Steamed milk
1. Add syrup and matcha to jug
 2. Mix to a smooth paste
 3. Top with steamed milk, stirring as you pour

Salted Caramel Truffle Latte

- 1 pump Salted Caramel sauce
 - 2 pumps Amaretto syrup
 - Double espresso
 - Steamed milk
 - Caramel sauce
1. Combine espresso, sauce and syrup in a cup, stir
 2. Top up with steamed milk
 3. Finish with a drizzle of sauce, delicious!

Raspberry Refresher Soda (ve)

- 30ml Raspberry purée
 - Sparkling water
 - Ice
1. Add purée to glass
 2. Fill to ¾ with sparkling water
 3. Stir and add ice cubes to fill

Rhubarb & Custard Hot Chocolate (ve)

- 1 scoop Original hot chocolate
 - 1 pump Rhubarb syrup
 - 1 pump Vanilla syrup
 - Steamed milk
 - Vegan 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

Protein Coconut Latte (ve)

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

Crème Brulee Frappé (ve)

- Ice / milk
- ½ scoop Vanilla Bean frappé
- 1 pump Eggnog syrup
- 1 pump Caramel syrup

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



WHAT THE NOG?

With recipes dating back to the 1800's eggnog is a popular hot drink served from Thanksgiving through to New Years Day in the US and Canada. Typically made with milk, cream, sugar, eggs, and brandy, rum, or whisky it's a real treat on a cold evening. Sweetbird Eggnog syrup offers a non-alcoholic, and slightly simpler way of enjoying this drink. Just two pumps into hot milk, latte or mocha for a traditionally festive tippie.



hello NOLOW



Featured drinks:
Passionfruit Bellini
Mai Thai Spritz
Salted Espresso No-tini



Consumers are putting more value in balanced and healthy lifestyles so low or alcohol free options are steadily increasing in places previously dominated by alcohol. Whether customers are cutting back or taking a break from alcohol, we have plenty of sumptuous no and low alcohol alternatives on offer.

The shifting mindset towards healthier living has led to a surge in popularity for no or low alcohol alternatives. Availability of alcoholic versions of healthy drinks, like hard seltzer (carbonated water and alcohol) and hard kombucha (alcoholic fermented cold tea) is increasing with more and more

companies launching their own versions. There is a further nod to wellness with added vitamins and proteins being added to these products. Sweetbird syrups and purées can be used for lots of NOLOW recipes offer them on your winter menu to make the most of this growing trend.

MORE
CHOICE

NOLOW
is about
increased
options not
compromise



Salted Espresso No-tini

- Ice
- Double espresso
- 1 pump Salted Caramel syrup

Layer syrup in Coupé glass
Shake coffee over ice,
pour in glass and garnish
with three coffee beans

Mai Thai Spritz

- Ice
- 1 pump Grenadine syrup
- 1 pump Almond syrup
- 150ml pineapple juice
- 30ml soda water
- 2 raspberries

Shake syrup and pineapple
juice over ice, pour in
Hawaii glass. Layer
grenadine, top with soda
and garnish with two
raspberries

Passionfruit Bellini

- 1 pump Passionfruit purée
- 100ml sparkling grape juice

Pump purée into Flute glass
Top with juice, gently stir
and garnish with twisted
orange peel

Strawberry No-jito

- 2 pump Sugar-free Strawberry syrup
- 20ml fresh lime juice
- 6 mint leaves
- 150ml soda water

Stir syrup, lime juice, mint
and soda over ice in
Taverna glass. Garnish with
mint sprig and lime wedge

Cosmopolitan Cooler

- 1 pump Orange syrup
- 20ml fresh lime juice
- 100ml cranberry juice
- Soda water

Shake syrup, lime and
cranberry juice over ice,
pour in Martini glass. Top
with soda and garnish with
flamed orange peel

Irish Cream Coffee

- 2 pumps Irish Cream syrup
- Double espresso
- 50ml hot water
- 100ml cream

Shake coffee and syrup
over ice, pour into glass.
Top with hot water, layer
with cream and garnish with
three coffee beans

Watermelon Margarita Spritz

- 1 pump Watermelon syrup.
- 1 pump Orange syrup.
- 1 pump Frappé & Granita Base.
- 20ml fresh lime juice.
- 50ml soda water

Blend syrup, granita base
and lime juice over ice.
Pour into Margarita glass,
top with soda and garnish
with watermelon wedge

Hugging on the Beach

- 50ml Orange juice
- 50ml Cranberry juice
- 2 pumps Raspberry purée
- 1 pump Lime syrup
- Sparkling water

Fill highball glass with ice.
Add orange juice, cranberry
juice, purée and syrup over
ice. Top with sparkling water
and stir. Garnish with lime

Raspberry Mule

- 2 pumps Raspberry purée
- Ginger ale
- 1 pump Lime syrup

Fill highball glass with ice.
Add purée and syrup. Top
with ginger ale, stir well
and garnish with lime wheel

Blushin' Russian

- 2 pumps Amaretto syrup
- Double espresso
- 100ml whole milk

Add ice cubes to martini/
coupette glass to chill glass.
Add all ingredients to
cocktail shaker then shake
vigorously for 30 seconds.
Remove ice from glass then
strain drink into chilled glass
and serve

Passiontini

- Ice
- 1 pump Vanilla syrup
- 1 pump Lime syrup
- 2 pumps Passionfruit purée
- 50ml pineapple juice

Add handful of ice to
cocktail shaker. Add syrups,
purée and pineapple
juice, then shake for 30
seconds. Strain into chilled
coupette glass

See page 82 for Bristol Syrup Company, our range of bar syrups for cocktails with booze!

Featured drinks:
Raspberry & Mango soda
Strawberry Kisses hot
chocolate



perfect PURÉES

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.

FRUIT BURST RECIPES

Any fruity hot chocolate 🎧

- 2 pumps purée
 - 1 scoop Zuma hot chocolate
 - Steamed milk
1. Combine hot chocolate with a splash of hot water
 2. Add purée 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

Raspberry & Mango soda (ve)

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

Banana Milkshake (ve) 🎧

- Ice / milk
 - 2 pumps Banana purée
 - ½ 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 berry milkshakes - and make with non-dairy milks for vegan shakes!

FACT:
OUR PREMIUM
PUMPS DELIVER

15ML
DOSE WITH
EACH PUMP

**EASY TO
DISMANTLE
AND CLEAN**



FULL ON FRUIT

- 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



Flavour-rich and refreshing, every Sweetbird smoothies have been specially blended by experts using real fruit and juice. Created in seven mouth-watering flavours; every one packed with depth and zing, these smoothies are a treat for taste buds and profits. 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 frappé powders so you can get inventive with your menu by making your own, refreshingly different smoothie creations.

Free from waste, mess and hassle, Sweetbird ice-blended smoothies offer the easiest solution for consistent smoothies with every blend.

SMOOTH sales

Made with real fruit, our smoothies help do away with unnecessary waste from unused fruit. Offering the exact same mix with every blend count on Sweetbird for ultimate smoothies.

Easy Smoothies

Mango & Passionfruit Smoothie (ve)

- Ice
 - Cold water
 - Mango & Passionfruit smoothie
1. Fill glass with ice level to the top of the cup
 2. Pour cold water over the ice to 1/3 full
 3. Pour smoothie over water and ice to the top
 4. Pour contents of glass into blender jug
 5. Add syrup and blend until smooth

Spiced Mango Soothie™ (ve)

- 50ml Mango smoothie
 - 2 pumps chai syrup
 - Hot water
1. Pour smoothie into a cup
 2. Add syrup
 3. Top up with hot water then stir

Smoothie facts...

- 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



HOT SOOTHIES

As straw hats become bobble hats and flip flops are replaced with chunky woolly socks so our ice-blended fruit smoothies become warming hot Soothies™.

These hot fruit punches are the welcome alternative for tea, coffee or chocolate in winter, perfect for late night shopping trips or a fruity treats for the kids and all vegan approved! See page 44 for this season's must have soothie™ recipes.



festive frappé SEASON



Featured drinks:
Chocolate Gingerbread Frappé
White Chocolate Frappé



Frappé and smoothie sales are now 365 days a year. Offer extra special seasonal spins on frappés to keep sales moving through to the new year.

From indulgent Sticky Toffee through to vegan approved Caffé and Vanilla, Sweetbird frappés combine confection with convenience to give you consistent frappés with each and every blend. From fine Brazilian coffee to West African cocoa, the experts at Sweetbird have hand-selected a range of premium ingredients to bring you a frappé range to make your life easier. Perfect to simply make on their own or blend with other Sweetbird products for hundreds of new and inspired recipes.

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

For full details of the entire range visit sweetbird.com.

PEACE OF MIND.

Free from artificial colours and flavourings

Free from hydrogenated fat

Free from GMOs

Vanilla Bean, Caffé Frappé, Liquid Frappé & Granita Base
Vegan Society approved

All other frappés approved by
The Vegetarian Society



Recipes



Strawberry Trifle Frappé

- Ice
- ½ scoop Vanilla Frappé
- 3 pumps Strawberry purée
- Milk
- Whipped cream
- Trifle sponge
- Fresh strawberries
- Raspberry purée (optional)

1. ½ fill a cup with ice
2. Half fill with milk
3. Pour into blender jug
4. Add frappé powder
5. Blend until smooth
6. ½ fill cup with ice
7. Level ice with water
8. Pour contents into blender
9. Add purée
10. Blend until smooth
11. Half fill new glass with strawberry mix
12. Top with frappé
13. Garnish with whipped cream, crushed trifle sponge, raspberry purée and fresh strawberries

Chocolate Gingerbread Frappé

- Milk/ice
 - 1 pump Gingerbread syrup
 - 1 scoop 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 jug
 4. Add frappé and syrup then blend until smooth

SWEETBIRD FRAPPÉS

**Hundreds of
recipes at your
fingertips**

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 a neutral 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, toffee nut

Sticky Toffee
add banana for banoffee deliciousness

Yogurt
fruit smoothie, purées or pure powders like matcha

NEW! White Chocolate
mint, honeycomb, berries



/hellosweetbird

go go GRANITA

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 and very profitable ice cold addition to 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 icy serve.

Featured drinks:
Watermelon Granita
Coffee Granita
Chocolate Granita



Granitas, slushies, snow cones or frozen fruit cups; however they are listed on a menu they are the profitable way to see ice-blended sales soar.

How to make Sweetbird granitas

1. Fill glass with ice
2. Pour water over ice to ¾ full
3. Pour into blender jar
4. Add the liquid base and flavouring of choice
5. Blend on 14 second 'granita / medium milkshake' cycle

Watermelon (ve)

- Ice / water
- 2 pumps Frappé & granita base
- 4 pumps Watermelon syrup

Lime Lemonade (ve)

- Ice / water
- 2 pumps Frappé & Granita base
- 3 pumps Lemonade syrup
- 1 pump Lime syrup

Crushed Peach Iced Tea (ve)

- Ice / water
- 2 pumps Frappé & Granita base
- 4 pumps Peach Iced Tea Syrup (sf)
- Slices of peach to decorate (optional)

White Chocolate Caramel

- Ice / water
- 2 pumps Frappé & Granita base
- 2 pumps White Chocolate sauce
- 1 pump Caramel sauce

Spiced Mocha (ve)

- Ice / water
- Double espresso
- 2 pumps Frappé & Granita base
- 2 pumps Chocolate sauce
- 2 pumps Chai syrup

Mint Chocolate (ve)

- Ice / water
- 2 pumps Frappé & Granita base
- 1 scoop Fairtrade dark hot chocolate
- 2 pumps mint syrup

Strawberry(ve)

- Ice / water
- 2 pumps Frappé & granita base
- 4 pumps Sugar-free Strawberry syrup

WHAT'S YOUR FLAVOURITE?

The real beauty of granitas is how simple they are to make, and how profitable. Once you have water, ice and some Sweetbird Frappé & Granita Base any number of other ingredients can be added as flavour...

1. Fruit Purée

Because Sweetbird purées are so full of fruit they add a powerful fruit burst to granitas. We love passionfruit or raspberry.

2. Say it with syrup

There are endless granita combinations using syrups. Lemonade with lime, cherry and chocolate or adding a shot of flavour to granitas with a double espresso - English toffee or butterscotch add a touch of sweetshop nostalgia.

3. Frozen Iced Tea

Sweetbird Iced Tea syrups work incredibly well in granitas - particularly the fruit based teas - whether the regular or sugar-free versions. While the green iced teas - watermelon or cucumber and mint quench even the thirstiest of thirsts.

4. Chocoholics delight

Choose from Zuma sauce or powders to the ultimate chocolate granita. Add a swirl of caramel sauce for a millionaires granita!

FRUIT MIX

WONDERFUL WATERMELON

We introduced Watermelon syrup earlier in the year and it really has become the star of 2021.

Made with real watermelon juice this ultra refreshing syrup is perfect in frozen granitas and lemonades, or simply add three pumps to sparkling water for a delicious watermelon sparkler. 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 Watermelon syrup is made in Bristol, with British sugar and is, of course, vegan approved.



sparkling CLEAN

**Choose industry leading Cafetto to keep
your machine and kit clean and safe.**



Choosing the best beans possible doesn't make a difference if your machine isn't kept clean. Cafetto Evo is BFA (Biological Farmers of Australia) certified so is suitable for use in coffee machines using organic coffee, the only one of its kind.

You haven't changed your coffee beans or your grind settings and your water filter has recently been changed, so why doesn't your espresso taste quite as good as it used to?

It could be as simple as regular cleaning and maintenance of your machine. A clean machine can drastically affect the taste of your coffee.

Tips for keeping your coffee tasting great and your machine in good health:

Every day

At the end of each day back flush the machine using a product like Cafetto Evo® or Espresso Clean®. After backflushing, clean the group head, shower screen and around the group seal with a Pallo Coffee Tool to clean away any coffee grounds left after backflushing.

Soak steam wand nozzles in hot water, then use a Pallo Steamy Wanda tool to clean inside it. Rinse and wipe clean. Remove the drip tray, clean, rinse and wipe dry. Remove steam wand nozzles and soak in hot water with Cafetto cleaning liquid. Give the exterior of the machine a once over with a soft damp cloth and wipe dry.

Every week

For a deep clean Cafetto recommend removing shower plates etc, but speak to your machine provider for guidance before attempting.

The Cafetto cleaning collection helps with all of this:

Polar

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.

EVO machine cleaner

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.

Inverso milk jug cleaner

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.

MFC Blue

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

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

Grinder clean

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

It's not just cleaning products that help your business stay spotless, we also have a range of cleaning tools which get in places other brushes just can't reach!



Cafetto Polar cleaner

Use this simple sanitising process to prevent jugs appearing cloudy and to keep them in optimal condition. Use the measuring scoop in each tub of Cafetto Polar for accurate portion control.

1



Dissolve 1 scoop per 500ml

2



Pour into blender jug

3



Blend for 15 seconds

4



Leave to soak for 10mins

5



Discard solution then rinse jug well

6



Fill jar with 500ml fresh water

7



Blend for 15 seconds, discard water

For 'How-to' videos on cleaning and maintenance go to cafetto.com



38

RECIPES

MIX & MATCH
SWEETBIRD
AND ZUMA FOR
ENDLESS HOT
& COLD DRINK
RECIPES

FACT:
The list of drinks on
the opposite page is
just the beginning;
there are many more
combinations with
the same product
group!

OH SO SIMPLE:

Caramel Latte
Banana Milkshake
Iced Tea
Spiced Chai
Mango & Passionfruit
Smoothie
Hazelnut Hot Chocolate

absolute BEGINNER

With over 100 products in the Sweetbird and Zuma collections it can be hard to know where to start. This guide shows you how to hit the ground running from day one...

Starting a coffee business is a huge undertaking; finding the right premises and getting it ready to open, recruiting then training staff, not to mention sourcing suppliers from coffee to cleaning products. To make things easy we have hand-picked our recommended starter kit to order.

Together with coffee, these offer a full and varied hot and cold drinks menu from day one - with very little effort. The products have been chosen for their versatility. Pick and choose which of the drinks listed below you want to start with, then freshen your menu without having to change your products.

The essentials:

Syrups:

Hazelnut
Sugar-free Vanilla
Mint
Original Iced Tea
Sugar-free Strawberry
Lemonade

And then....

Original Hot Chocolate
Vanilla Bean Frappé
Caramel Sauce
Banana Purée
Matcha
Mango & Passionfruit
Smoothie
Spiced Chai
Mini Marshmallow
Triple Chocolate Crispies

EZ 600 Blendtec

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.

To create:

Flavoured latte / hot chocolate / mocha:

Hazelnut, Vanilla, Caramel, Mint, Matcha, Spiced Chai, Dirty Chai

Frappé:

Mint Matcha, Mint Chocolate, Millionaires (Caramel & Chocolate), Spiced Vanilla, Choconut, Banoffee, Strawberry

Milkshake:

Strawberry, Banana, Chocolate, Caramel, Mint

Smoothie:

Mango & Passionfruit, Banana

Refreshers:

Strawberry Soda, Lemonade, Iced Tea, Mango & Passionfruit Soda, Strawberry Iced Tea

Soothie™

Mango & Passionfruit, Lemon & Strawberry

BEYOND THE BEAN LIVE!
BOOTCAMPS
LEARN . CREATE . SHARE

Twice a year we run our Virtual Bootcamps where we introduce new products and trends for the season ahead. Follow us on social media, or sign up for our newsletter to be the first to hear when the spring/summer 2022 dates go live.

We also have a whole YouTube channel of Make videos showing just how easy it is to make all our recipes.

Visit youtube.com/c/BeyondtheBeanBristolUK for easy tutorials. Feel free to share with your customers or on your social channels

take the NEXT STEP

Once the basics are mastered for making smoothies, frappés, and all kinds of flavoured hot chocolate, coffees and lattes, the world of Sweetbird and Zuma offer even more recipe inspiration

The previous page shows how to get things started, this page shows how to take your menu to the next level with the addition of a few more products. Pick and choose from this list, in addition to those listed on the previous page, and it becomes very easy to add in seasonal specials as the holidays roll around. Be sure to list drinks on menus in a way that

is obvious as to what's in them. Whilst 'Nuts about Nuts' sounds fun, what is it?! Always list the type of drink and some description underneath. Avoid the ultimate syrup sin of 'add a shot of syrup for 30p'. Customers won't know what tastes good - offer a Caramel Latte instead and see the difference in sales.

Stepping up:

Syrups:

Salted Caramel
Speculoos
Toffee Apple
Gingerbread
Sugar-free Peach Iced Tea
Rhubarb
Pink Guava & Lime Lemonade

And then...

Thick Hot Chocolate
White Hot Chocolate
Passionfruit purée
Beetroot powder
Turmeric Chai
Raspberry & Blackcurrant Smoothie
Liquid Frappé & Granita Base
Cookies & Cream Frappé

Stealth 885 + cold foam jar

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.

Get creative:

Flavoured latte / hot chocolate / mocha:

Salted Caramel, Speculoos, Toffee Apple, Gingerbread, Mince Pie, Rhubarb

Frappé:

Rhubarb, Millionaires, Spiced Cookie, Apple Strudel

Granita:

Chocolate, Coffee & Salted Caramel, Strawberry, Crushed Tea, Frozen Lemonade

Milkshake:

Cookies & Cream, Chocolate, Salted Caramel, Berry, Rhubarb, Millionaires,

Smoothie:

Passionfruit, Raspberry & Blackcurrant

Refreshers:

Rhubarb & Pink Guava, Passionfruit, Peach Iced Tea,

Soothie™

Beetberry, Pink Lemon & Ginger, Rhubarb & Berry,

WHY CHOOSE ZUMA

The perfect companion to the Sweetbird range, the Zuma collection of hot chocolate, plant powders, chai and sauce adds natural flavours to any menu. Choose the organic chocolate or plant powders for organic based businesses. The four sauces can be used instead of syrups - so don't double up on caramel syrup and sauce, choose one, and pick another flavour for the other product.



ONWARDS & UPWARDS

Cookies & Cream Frappé
Toffee Apple Spiced Latte
Raspberry & Beet Smoothie
Beetroot & Rhubarb Latte
Salted Caramel Caffè Freddo
Passionfruit & Pink Guava Soda

50+

COMBINATIONS

MIX & MATCH, TRY,
TASTE & TEST,
GET CREATIVE TO
WATCH MENUS
GROW

Founded in 2006
Sweetbird is now
recognised in over 50
countries - not bad
for an independent
Bristol based
business!

blending MADE EASY

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 new 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.

Featured drinks:

Caffe Freddo
Mango & Passionfruit Smoothie
Mocha Frappé
Matcha Cold Foam

IN SAFE HANDS

We have over 17 years' experience working with Blendtec, so we know a thing or two about what makes them tick. If you call you'll be able to speak to one of our team who will run through some easy trouble shooting. If that doesn't fix things don't worry, all new Blendtec blenders and jars come with warranties. This means, in the unlikely event of something not being quite right, we are on hand to help. We have a in-house blender repair centre with experts who love a challenge. As long as you look after your Blendtec, we'll look after it too.



THE LIGHTER CHOICE

Current trends show customers are balancing the fine line between wanting (and quite frankly after the last year) deserving a treat, but also being more concerned with health. The great news is, adding cold foam on top of a hot chocolate is the perfect answer to this dilemma. Cold foam can easily be flavoured to add extra interest to your chocolates.



Flavoured cold foam is a perfect addition to a hot chocolate as featured here }



magical MILK

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

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 like the Strawberry Fluff on page 51. For a topping use 100ml skimmed milk.

COLD FOAM IN ACTION

French Vanilla Caffe Freddo

- 150ml cold skimmed milk
 - 2 pumps French Vanilla 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

Cookies & Cream Frappé with Marshmallow Cold Foam

- Milk / ice
 - 1 scoop Cookies & Cream frappé
 - 1 pump Marshmallow 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

COLD FOAM

How to flavour cold foam

- Syrup - 2 pumps
- Smoothie - 30ml
- Purée - 1 pump
- Pure Plant Powders - ½ mini scoop

Ice Cold tip

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. If the milk is too warm, it won't foam. And make sure you press the right button! We've used the smoothie setting more than once then been confused when we end up with just milk!

We've created our own lighter twist on a Dalgona coffee, the huge Korean internet coffee trend of 2020. Simply add 2-3 teaspoons of instant coffee to skimmed milk, and then make as you would cold foam. Add a pump of syrup to get the sweetness of traditional dalgona too.





bright BLENDING

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.

BLEND, RINSE, REPEAT

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. you.

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.



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.

Fourside Jar

The FourSide jar's square shape and patented single-prong wing-tip 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.

See page 70 to see which Blendtec blender is best for your business

blendtec
COMMERCIAL

BEYOND BLENDS

Blendtec blenders can be used for so much more than just blended drinks. Take a look at www.blendtec.com/blogs/recipes for hundreds of recipes for soups, snacks and about ten different hummus!

Heavenly Hummus

- 1 can chickpeas drained and 1/3 cup liquid reserved
 - 2 tbsp. fresh lemon juice
 - 1 clove garlic quartered
 - 1/2 tsp. kosher salt
 - 2 tbsp. olive oil
 - 2 tbsp. tahini
1. Add ingredients, including chickpea liquid, to FourSide jar in order listed.
 2. Secure lid and select "Sauce" or blend on Medium Low (speed 3 or 4) for 30 seconds



Blendtec
Twister Jar



**The Cosy
collection of
eight organic
teas offer
variety
no matter
what the
weather.**

Gosy®

original ORGANIC

Winter menus may focus heavily on chocolates and mochas, the humble cup of tea is the year round hero hot drink people enjoy at home and away.

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. Be sure to offer a good selection of brews, from calming chamomile to aromatic rooibos, each blend suits a mood - easily match your customers mood with Cosy tea.

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. The eight teas sit in an exclusively designed tea rack, ensuring customers see the range on offer, and are encouraged to order. Whether looking for organic infusions or an every day cup of char, Cosy has a blend to suit everyone.

So, pop the kettle on, unwrap our teas, brew, and relax.

~

We Brits know the rest of the world wonder at our tea obsession, but the words 'I'll put the kettle on' are cherished and have soothed many a situation

~

The Cosy Collection

Breakfast

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

Earl Grey

With fragrant bergamot

Rooibos

Naturally caffeine-free South African Redbush tea with aromatic vanilla

Blueberry

With hibiscus, rosehips, apple peel, lemongrass & limeflower

Jasmine Green

Chunmee green tea with jasmine

Chamomile

Naturally sweetened with liquorice

Lemon Green

Sencha green tea with lemon

Peppermint

100% Egyptian peppermint – crisp, fresh and clean





Featured drinks:

Royale Honeycomb Mocha
Salted Caramel Hot Chocolate
Spiced Chai

Families and friends coming together to celebrate the holidays will have very special meaning in 2021. Be sure to celebrate in style with this selection of joyful recipes.

Christmas is going to be HUGE in 2021 with people making up for the last 18 months. This doesn't mean spending needs to be huge though - environmental consideration will continue to be present, with eco-friendly Christmas trees and homemade edible decorations. Wrapping paper can be replaced with fabric gift wrap to avoid excess waste, this traditional Furoshiki style originating in Japan.

For Christmas drinks menus get clever using existing stock - berry smoothies, purées and syrups are great in all kinds of hot and cold chocolate drinks. Any spicy flavours work to warm up late night shoppers; in hot spiced fruit drinks such as steamed apple steamers, or soothing Zuma chai. However you celebrate, we wish all our customers a very happy, and healthy, holiday season for 2021.

ESSENTIAL SEASONAL FLAVOURS

- Toasted Marshmallow
- Eggnog
- Gingerbread
- Orange
- Cherry
- Almond
- Mint
- Chocolate
- Amaretto



MIX & MATCH FOR ULTIMATE FESTIVE MENUS



Spiced Toffee Christmas Chai (ve)

- 1 scoop Spiced Chai
 - 2 pumps English Toffee syrup
 - Steamed milk
 - Gold Dust
1. Mix chai with hot water to form a paste
 2. Add syrup, stir together then top with steamed milk
 3. Finish with a festive sprinkling of gold dust

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

Thanksgiving Latte (ve)

- Double espresso
 - 2 pumps S'mores syrup
 - Steamed milk
 - Whipped cream
 - Mini marshmallows
1. Combine espresso and syrups in a cup
 2. Add steamed milk, stirring as you pour
 3. Top with whipped cream and vegan mini marshmallows

Thick Cherry Hot Chocolate (ve)

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

Cinnamon Roll Mocha (ve)

- Double espresso
 - 1 scoop Dark hot chocolate
 - 2 pumps Cinnamon syrup
 - Steamed milk
 - Cinnamon for dusting
1. Combine double espresso, chocolate and syrup in cup
 2. Top up with steamed milk, stirring as you pour
 3. Finish with a dusting of cinnamon

Amaretto Latte (ve)

- Double espresso
 - 2 pumps Amaretto syrup
 - Steamed milk
1. Combine espresso and syrups in a cup
 2. Add steamed milk, stirring as you pour
 3. Top with whipped cream and vegan mini marshmallows

Jingle Balls Mint Chocolate Frappé

- Ice / milk
 - 1 scoop White Chocolate frappé
 - 2 pumps Sweetbird Mint syrup
 - Golden balls
1. Fill glass with ice, level with the top of the cup
 2. Pour milk over ice (to 1cm below the top)
 3. Pour contents of glass into blender jug
 4. Add frappé powder and syrup
 5. Put the lid on tightly, blend until smooth
 6. Top with whipped cream and golden balls

Spiced Chocolate Nut Mocha (ve)

- Double espresso
 - 1 scoop Dark hot chocolate
 - 1 pump Speculoos syrup
 - 1 pump Hazelnut syrup
 - Steamed milk
1. Combine double espresso, chocolate and syrups in cup
 2. Top up with steamed milk, stirring as you pour

Stollen My Heart Steamer (ve)

- 1 pump Speculoos syrup
 - 1 pump Almond syrup
 - 1 pump Cherry syrup
 - Steamed milk
1. Combine syrups in cup
 2. Top up with steamed milk, stirring as you pour
 3. Serve with a slice of vegan stollen

Eggnog Fluff (ve)

- 1 pump White Chocolate syrup
 - 2 pumps Eggnog syrup
 - Steamed milk
1. Combine syrups in a cup
 2. Top with steamed milk, stirring as you pour.

Mellow Yellow Happé™ (ve)

- 1 pump Banana purée
 - 1 mini scoop Turmeric chai
 - ½ scoop Vanilla Bean frappé
 - Steamed soya milk
1. Mix frappé powder, chai and purée with a splash of hot water in a cup
 2. Top up with steamed soya milk, stirring as you pour

Spiced White Christmas (ve)

- 1 pump White Chocolate syrup
 - 1 scoop Spiced Chai
 - Steamed coconut milk
1. Combine the chai and syrup in a cup with a splash of hot water
 2. Mix to a smooth paste
 3. Top up with steamed coconut milk, stirring as you pour

Orange Matcha Chocolate (ve)

- 1 Mini scoop Matcha
 - 2 pumps Orange syrup
 - 1 scoop Dark hot chocolate
 - Steamed milk
1. Combine matcha and syrup with hot water to form a paste
 2. Add steamed milk, stirring as you pour.

RAISING the bar



Multi-award winning syrups

We're so proud of the awards we have picked up since we launched in 2017, the first being Great Taste Awards for Passionfruit and Raspberry Shrub. These were swiftly followed by a Taste of the West Awards for Watermelon, Fruit Cup, and Elderflower - not a bad haul!



We're very proud of the syrups created for Bristol Syrup Company; the ingredient bartenders have been missing when it comes to making great cocktails.

Our syrups are made in Bristol, with a focus on authentic taste to replicate the syrups good bartenders would want to make themselves. Bartenders make great homemade syrups, but it's time consuming, especially when scaling up recipes. It's also difficult to guarantee consistency between batches and sites. Our syrups are made with a focus on authentic flavour - meaning they taste as delicious as homemade bar syrup.

Our range has been created with an understanding of what bartenders

need from the products they use. For example, we've made Simple Syrup in both 1:1 and 2:1 ratios because we know all bars have a different preference. Whilst including all the classic cocktail syrups, we've also used acidity, bitterness and vinegar in some of the range to make them more than just sweet. This makes them perfect for twists on classic cocktails or adding complexity to alcohol-free options, an increasingly growing market.

SEASONAL SERVES

Halloween - All hallows

- 20ml Cherry & Vanilla syrup
- 50ml beetroot juice
- 20ml blood orange juice
- 50ml Tequila

Shake and dirty pour into a highball. Top with soda and garnish with a black paper straw and Halloween gummies

Bonfire night - The undoing

- 15ml Demarara syrup
- 40ml Peated Scotch
- 15ml lemon juice
- 15ml aquafaba
- A pinch of Sichuan pepper

Shake and strain into a small chilled highball. Garnish with a lemon twist and a sparkler.

Thanksgiving - Give thanks

- 10ml Vanilla syrup
- 35ml Corn whisky
- 30ml cloudy apple juice
- 7ml cider vinegar
- 1 dash Angostura bitters

Build in a Collins glass, top with ice. Garnish with a dehydrated apple wheel and a cinnamon stick

Hanukkah - L'Chaim -

- 20ml Raspberry Shrub syrup
- 50ml Baileys

Fill a rocks glass with crushed ice. Pour in the shrub and then the Baileys. Crown with more crushed ice. Garnish with a good zest of lemon and a dusting of icing sugar

Christmas - Feliz navidad

- 20ml Lime Sherbet syrup
- 40ml White port
- 2 dashes Orange bitters

Stir down and serve up. Garnish with an orange twist

New Year - Great day for a rave.

- 15ml Strawberry Shrub syrup
- Fermented cider.

Build in a coupé. Garnish with freeze dried strawberries

Twinkle Twinkle

- 25ml Elderflower syrup
- 25ml vodka

Build in a champagne flute, top with sparkling wine. Garnish with a lemon twist

**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 NEW!



THE ALCHEMIST

"The intent of our cocktails and venues is to serve up innovative theatre – quite literally 'Theatre Served'. To make this happen every drink must look delicious, taste delicious and tell a story which puts a smile on our teams - and therefore our guests - faces. Bristol Syrup Company's products make this happen with high quality liquid and a strong local identity. You can taste the passion in the liquid, and that comes out in the drinks."

Felix Crosse,
The Alchemist

Featured drinks:

Give thanks,
Feliz navidad,
Great day for a rave.

bristolsyrupcompany.com






Featured drinks:
Double Hot Chocolate
Peach Cobbler Soothie™

We hope you've enjoyed our Autumn/Winter 2021 brochure, it seems like no time ago we had just sent out the summer one! Our new summer brochure will be available in early spring. In the meantime be sure to follow Sweetbird, Zuma and Cosy for lots more inspiration and support including our monthly Flavour Focus recipe collections and our annual recipe calendar.

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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FORWARD THINKING IN DRINKING