

EDITION 39 AUTUMN / WINTER 2022

# WARM UP TO WINTER

{TRENDS, RECIPES & INSPIRATION}



BROUGHT TO YOU BY:

**BEYOND**<sup>®</sup>  
THE BEAN

FORWARD THINKING IN DRINKING





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# WELCOME TO WINTER

{ YOUR ULTIMATE GUIDE TO SEASONAL SERVES }

We're ready for Winter 2022. Ready for spices,  
chocolates, dark red fruits and warm hands on  
cold days.

Getting menus winter ready  
needn't be a chore. This brochure  
is full of ideas and inspiration  
to ease from hot to cold, from  
summer to winter. By cleverly  
utilising existing products, the  
switch can be painless - offering  
customers new and unique  
drinks for the seasons ahead. Our  
products are designed to help  
boost profits and be operationally  
easy to use, so if staffing is an  
issue, training up new recruits will  
be easy.

So here's to chillier, shorter  
days filled with warmer, brighter  
drinks. We love seeing customers  
creations. Share your creations on  
social, tag us and we'll give them  
a shout out on our channels.

@beyond.the.bean

@hellosweetbird

@zumadrinks

Wishing you every success for  
the months ahead.

The team at Beyond the Bean





# TRENDING TASTES

# FUTURE FORECAST

## { KEEPING YOU IN THE KNOW }

Offering fresh drinks reflecting the latest trends helps retain customers seeking out new tastes and experiences.

Here are just a few current and emerging trends to consider when developing a menu for the new season.

### MIDDLE EASTERN

Middle Eastern food and drink has been growing globally because of its fresh and healthy flavours and due to the growing number of vegetarian and vegan diets. There has been a growing demand for food and drink with functional benefits, which has put the spotlight onto Middle Eastern cuisine. Functional ingredients are often colourful in the Middle East and include pomegranate, rose and mint, which work well across hot and cold drinks.

### A TASTE OF THE PAST

The nostalgia trend is showing no sign of slowing down. Customers are channelling their inner child through nostalgic experiences and taking a trip down memory lane. 73% of UK adults enjoy food and drinks that remind them of their past<sup>1</sup>.

The next wave of nostalgia is 'borrowed nostalgia', where customers are finding comfort and looking to other nations for flavours from across the globe. The popularity of Biscoff isn't slowing down with Tiramisu and S'mores are tipped to be popular options across hot and cold drinks.

### FOOD WITH FUNCTION

Since the outbreak of COVID-19, consumers have placed more focus on their health and well-being. There has been a big focus on immunity, and this has increased in demand for products supporting the immune system. Turmeric and ginger are expected to be big flavours this winter, with the health benefits including boosting the immune system and reducing inflammation. The floral trend is blooming, from adding whole flowers and petals into dishes to infusing rose and hibiscus into drinks.

### LOOKING EAST

The cultural influence of Japan is surging, particularly following the Tokyo Olympics. Japanese food is perceived as healthy, with the long lives of the Japanese linked to green tea, citrus fruits, matcha and fermented foods. Matcha tea is still making waves in the functional and well-being market. How Matcha Café opened in London last year, offering an extensive menu across hot and cold drinks. Botanical flavours are popular in Japanese drinks, which links with the functional trend. We are seeing rose and hibiscus popping up in non-alcoholic and alcoholic drinks.

### PLANT-BASED GROWTH

The plant-based trend continues to gain momentum, fuelled by environmental and health considerations. The alternative milk market continues to grow at a rapid pace as more consumers swap cow's milk for vegan alternatives. A third of UK consumers now use plant-based milk, up from a quarter in 2020\*. The alternative milk trend is especially prevalent in millennials and Gen Z with almost 44% of consumers aged 25-44 are plant-based milk users<sup>2</sup>.

Whilst oat has taken the lead as the most popular milk alternative, we are seeing grain milks on the rise. US company Take Two launched a range of barley milk using upcycled barley from the beer industry. Swedish company Veg of Lund launched DUG the first potato milk in 2021.

### ON THIS PAGE:

Turkish Delight Organic Hot Chocolate, Rose Lemonade, Turmeric Latte, Garden Mint Iced Tea, Iced S'mores Latte, White Chocolate Coconut Steamer, Raspberry, Rose & Pomegranate Lemonade

<sup>1</sup>How to maximise the power of nostalgia marketing, Mintel, 2021

<sup>2</sup>Mintel commissioned consumer research among 2,000 internet users aged 16+ in April 2021.



NO COMPROMISE WHEN IT COMES TO

**TASTE &  
QUALITY**

**SERVE COLOUR AND  
WARMTH THIS WINTER  
WITH LOVE FROM  
ZUMA**



**ZUMA®**



# JUST ADD ZUMA<sup>®</sup>

THE PERFECT TIME TO ADD DEEP RICH HOT CHOCOLATE  
AND WARMING SPICE TO MENUS.



## ZUMA<sup>®</sup>

RENOWNED FOR QUALITY &  
NATURAL PRODUCTS. EASY TO  
MAKE, QUICK TO SERVE ADDING  
ZUMA MAKES WINTER MENUS  
SHINE. FROM HOT CHOCOLATE  
AND SAUCES TO CHAI AND  
PLANT-BASED POWDERS, WE  
CREATE WITHOUT COMPROMISE  
SO YOU CAN MAKE DRINKS YOUR  
CUSTOMERS WILL LOVE.

### VERY VEGAN

The Zuma collection of 21 products only has four which are not vegan: White Hot Chocolate, White Chocolate Sauce, Caramel and Salted Caramel Sauce. However, they are approved by The Vegetarian Society.

### LAUNCHED IN 1997

We first launched Zuma 25 years ago, and it's been a joy to see the collection grow from just chocolate to chai, sauces and plant powders. We're always looking ahead to the up and coming trends, and are the first to bring them to you.

### ON THIS PAGE:

Spiced Chai, Matcha  
Latte, Fairtrade Dark Hot  
Chocolate



**Plant powders** - bright, and  
instagram ready.



**Sauce** - for on or in hot  
and cold drinks.



**Chai** - the easy alternative to tea,  
coffee and chocolate.



**Hot Chocolate** - less is more  
when it comes to what we put  
in ours.



OUR HOT CHOCOLATES ARE

# RICH & SMOOTH

THE WORLD OF ZUMA IS FULL OF RICH, LUXURIOUS CHOCOLATES TO SUIT EVERY TASTE.

With hot chocolate consumption rising 54% year on year\*, and consumers seeking out higher value for their money investing in quality chocolate is as critical as choosing the right roast.

Zuma chocolates are made with few ingredients; mainly cocoa and sugar. All but the white chocolate (which is made with milk) are vegan approved so can be safely made with milk alternatives for vegan customers.

Milk alternatives themselves add twists to the chocolates. Coconut milk with Zuma Dark, or oat milk with Original work really well.

We suggest having one chocolate as an everyday serve, Original or Organic are great go-to's. Then, add one of our specialty chocolates from the next page to really up your chocolate game in winter.

## ORIGINAL

### HOW TO MAKE: HOT CHOCOLATE

1. Combine 1 scoop of Zuma Original Hot Chocolate with a splash of hot water and mix to a smooth paste
2. Add steamed milk, stirring as you pour
3. Add any cream and toppings then dust with chocolate powder

## DARK RED VELVET

### HOW TO MAKE: HOT CHOCOLATE WITH BEETROOT POWDER

1. Combine 1 scoop of Zuma Dark Hot Chocolate with 1 mini scoop of Zuma Beetroot powder and a splash of hot water
2. Mix to a smooth paste
3. Add steamed milk, stirring as you pour
4. Add any cream and toppings then dust with chocolate powder

### ON THIS PAGE:

Dark Chocolate Mocha, Red Velvet Hot Chocolate & Spiced Orange Hot Chocolate with turmeric cold foam



## ZUMA HOT CHOCOLATES

Zuma caters to all tastes, with various cocoa contents:

### ORIGINAL - 25%

Our classic hot chocolate – smooth and sweet like top-quality milk chocolate.

### DARK - 33%

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

### FAIRTRADE DARK - 33%

As above, but with a fairer price for farmers.

### HOW IT ADDS UP:

One 2kg tin of Zuma Original delivers around 71 12oz drinks. This means that a full 2kg tin can deliver up to £168 in net profit. Speak to your Zuma supplier or give us a call for more details.

# ZUMA®

\*tastewise.io



# NEXT LEVEL CHOCOLATE



## OFFER CUSTOMERS THE PREMIUM EXPERIENCE THEY DESIRE AND DESERVE.

In times when budgets are stretched and big ticket items are out of the question customers choose to treat themselves with little luxuries, 'the lipstick effect' first coined in the 1950's. Offering ultimate hot chocolates, laden with cream, sauce and toppings (think of the freak shake craze but hot) customers can enjoy a taste of luxury but remain within their budget. Take this to the next level by creating a hot chocolate taster flight;

three espresso cups, each with a different Zuma chocolate - white, thick and organic. Serve with a selection of toppings such as marshmallows, or a side of syrup or sauce. The customer can enjoy creating something at little extra cost to the business. It's sure to be shared on social too, offering free promotion too.

#chocolateflight  
#chocaway  
#makeityourown  
[zumadrinks.com](http://zumadrinks.com)

### WHITE

#### HOW TO MAKE: HOT CHOCOLATE

1. Combine 1 scoop of Zuma White Hot Chocolate with a splash of hot water and mix to a smooth paste
2. Add steamed milk, stirring as you pour
3. Add any cream and toppings then dust with chocolate powder

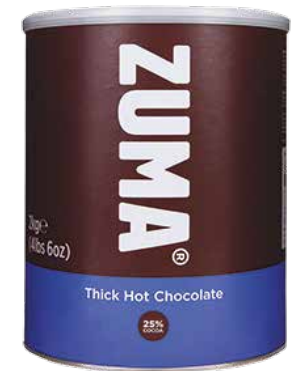
Pairs well with ginger, almond, berries and cinnamon syrups.

### THICK

#### HOW TO MAKE: THICK HOT CHOCOLATE (6OZ)

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

Add cherry, orange, peanut butter or rose syrup, or a scoop of turmeric powder for something deliciously different.



### ZUMA SPECIALTY HOT CHOCOLATES

Take your pick from these extra special blends.

#### ORGANIC - 45%

Our highest cocoa content. Make with organic milk for an 100% organic chocolate.

#### THICK - 25%

Just incredible, thickens as it steams. Works a treat with cherry, orange and berry syrups.

#### WHITE

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

#### HOW IT ADDS UP:

One tin of White Chocolate powder makes around 71 drinks. Using one pump of Sweetbird syrup makes 125 per bottle. Using a 2kg tin of White Hot Chocolate and one pump syrup per 12oz drink, offers up to £171 in net profit.

# ZUMA®

#### ON THIS PAGE:

Organic, White and Thick  
Hot Chocolates



# PLANT-BASED FOR THE GOOD



## THE TREND FOR FUNCTIONAL FOOD AND DRINKS CONTINUES TO GROW. OFFER ZUMA PLANT POWDERS TO ADD COLOUR AND A SENSE OF WELLNESS FOR CUSTOMERS

With the ever-increasing focus on health and well-being, demand for superfoods sees no sign of slowing. Add superfood power to your menu with our collection of plant-based powders. With vibrant hues and rich flavours, they're versatile working in a range of recipes. All of our powders are approved by The Vegan Society too. Add a scoop of turmeric or beetroot to easily create a twist on the everyday hot chocolates and add perceived value to menus.

Yielding 33 12oz drinks per 100g these powders have so many uses, add them to makes, bakes, hot and cold drinks.

For further inspiration visit the [zumadrinks.com](https://zumadrinks.com) for more information and recipes.

### HOW TO MAKE: PLANT-BASED LATTES

1. Add 1 or 2 mini scoops to a splash of hot water and whisk vigorously
2. Top up with steamed milk (use alternative milk to make vegan)



# ZUMA®

## ZUMA PLANT POWDERS

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

### BEETROOT

With an incredible 24g of fresh beetroot in every 3g portion, our Beetroot Powder is the quick and easy way to add the stunning pink drink to your menu. The ingredient to add for Red Velvet Hot Chocolates.

### MATCHA

As a superfood found to offer a calmer "buzz", drinks such as matcha tea are growing in popularity. With nothing added and nothing taken away, our Matcha Powder is the purest way to give customers their green tea fix.

### TURMERIC

With flavours of ginger, turmeric, vanilla and orange, our Turmeric Chai is a versatile menu option, working in a variety of drinks – from turmeric latte to frappés and smoothies. Winner of the SCA Best New Specialty Beverage Product Award.



SPECIALTY BEVERAGE STAND-ALONE

### HOW IT ADDS UP:

One 100g bag of Turmeric Chai delivers around 33 12oz drinks. With an RSP of £2.60 for a 12oz Turmeric Latte, this offers up to £72.93 profit per bag.



# Chai<sup>♥</sup> IN THE SKY



**ZUMA®**

## OUR CHOICE OF CHAI SUITS THOSE LOOKING FOR CALMING COMFORT OR SOMETHING A LITTLE MORE SPICY IN THEIR LIFE.

Wanting to enjoy their favourite drink remains the top reason consumers visit a coffee shop, whilst wanting to relax is the second.\* Chai is known for its delicious, aromatic taste and health benefits, offering a moment of calm, and a chance to relax. The perfect alternative to tea or coffee in winter, take your pick from our two blends.

Zuma Spiced or Vanilla Chai are both approved by The Vegan Society and delicious made with non-dairy milk. 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 sweet vanilla and warming spices.

- **FREE FROM ARTIFICIAL COLOURS AND FLAVOURINGS**
- **FREE FROM PRESERVATIVES**
- **FREE FROM GMOs**
- **MADE WITH REAL SPICES**
- **APPROVED BY THE VEGAN SOCIETY**



\*Allegra World Coffee Portal Research and Analysis 2021



### ZUMA CHAI

#### SPICED CHAI

Blending black tea extract with natural ginger and cinnamon, our Spiced Chai has been developed over many years to ensure the balance is just right.

#### VANILLA CHAI

A mild blend of black tea extract, ginger and cinnamon – with a hint of vanilla.

Zuma Chai are best served as a latte with steamed plant milk and a dusting of cinnamon.

#### HOW TO MAKE: ZUMA CHAI

1. Put 1 scoop into a 12oz cup
2. Fill ⅓ with hot water and mix into a smooth paste
3. Top up with steamed milk

#### HOW IT ADDS UP:

A single 1kg tin of Zuma Chai delivers 35 12oz drinks. With an RSP of £2.60, this offers a net profit of up to £75.25 per tin.



# DREAM TOPPINGS



**ZUMA®**

FROM OOZY CARAMEL TO  
CREAMY WHITE CHOCOLATE,  
ZUMA SAUCES BRING  
EXTRA COLOUR, TEXTURE  
AND DEPTH TO DRINKS.

- NO ARTIFICIAL COLOURS  
OR FLAVOURS
- FREE FROM HIGH  
FRUCTOSE CORN SYRUP
- 100% GMO FREE
- DARK CHOCOLATE  
APPROVED BY THE VEGAN  
SOCIETY
- SALTED CARAMEL,  
CARAMEL AND WHITE  
CHOCOLATE APPROVED BY  
THE VEGETARIAN SOCIETY

## HOW TO MAKE: MOCHA

1. Combine 2 pumps of Dark  
Chocolate Sauce with double  
espresso
2. Mix to a smooth paste
3. Add steamed milk, stirring as  
you pour
4. Decorate with whipped cream and  
toppings then dust with chocolate

## ON THIS PAGE:

Caramel Frappé with Caramel  
Sauce, Organic Hot Chocolate  
with Hazelnut cold foam and  
Dark Chocolate Sauce, Spiced  
White Hot Chocolate



## ZUMA SAUCES

### DARK CHOCOLATE

Vegan approved, thick, rich and delicious, this sauce adds depth to all kinds of drinks – perfect for drizzling over hot chocolates and mochas or used to make a quick hot chocolate or easy milkshake.

### CARAMEL

Caramel continues to be the most popular flavour among coffee consumers. Enjoyed in a latte, or a long black, it works equally well in iced coffee and frappés – or drizzled over whipped cream.

### WHITE CHOCOLATE

Our sauce is made with real white chocolate, and is sweet, creamy and versatile. For winter, it can be used to make a white hot chocolate in powder free sites.

### SALTED CARAMEL

Taking a lead over gingerbread as a favourite flavour, this modern classic gives customers a sweet and salty treat. Add to hot and cold drinks, or drizzle on top of cold foam on iced coffees.





WE'VE  
DISTILLED  
DOWN YEARS  
OF EXPERIENCE  
TO CREATE  
A RANGE  
OF QUALITY  
COCKTAIL  
SYRUPS





“Premium liquid with a great story that allows our serves to truly stand out and sing. Bristol Syrup belongs on every back bar and will remain on ours for years to come.”

Sam Ellis, The Alchemist

# AWARD WINNING SYRUPS

**SINCE WE BEGAN IN 2017 WE'VE PICKED UP 10 AWARDS FOR OUR SYRUPS. AND WE'RE ONLY JUST GETTING STARTED...**

Bristol Syrup Company is a collaboration between Bristol based syrup experts and bartenders. We've created a range of quality cocktail syrups; tasting authentic to the name on the label and to the syrups bartenders would make themselves.

We believe syrup shouldn't be an afterthought when making cocktails. The quality and taste of syrup should be as well considered as the chosen spirits, juices and fruits. Created with passion and expertise, this range of sixteen classic and six

more complex syrups are our contribution to the thriving cocktail scene in Bristol and across the UK.

*"Having worked with the team behind the bar and as customers, we know how good they are. It makes our lives simpler and we know the product is just as good as we could make ourselves – plus it saves us time and money."*

Alex Godfrey, The Milk Thistle

[bristolsyrupcompany.com](http://bristolsyrupcompany.com)

## THE SYRUPS

- |                     |                             |                            |
|---------------------|-----------------------------|----------------------------|
| ● No.1 Simple 1:1   | ● No.8 Elderflower          | ● No.16 Strawberry Shrub   |
| ● No.2 Simple 2:1   | ● No.9 Falernum             | ● No.17 Watermelon         |
| ● No.3 Demerara     | ● No.10 Coconut             | ● No.18 Lime Sherbet       |
| ● No.4 Raspberry    | ● No.11 Pineapple & Coconut | ● No.19 Disco Grenadine    |
| ● No.5 Passionfruit | ● No.13 Raspberry Shrub     | ● No.20 Grapefruit Sherbet |
| ● No.6 Grenadine    | ● No.14 Cherry & Vanilla    | ● No.21 Ginger             |
| ● No.7 Orgeat       | ● No.15 Vanilla             | ● No.22 Mulled Spice       |





ON THIS PAGE:  
Penicillin

# INTRODUCING NO. 21 GINGER

**MADE WITH REAL GINGER IT PLAYS  
BRILLIANTLY WITH DARK SPIRITS,  
ADDING A SPLASH OF WARMTH AND  
DEPTH. TRY IT IN A PENICILLIN OR  
MAYBE A DARK & STORMY.**

Whether you like stirred down and serious or long and fruity, there's a ginger cocktail to suit all tastes. Our syrup contains real ginger and is created to compliment drinks whatever the style.

Naturally coloured it contains no artificial preservatives either. Combining both the sweet sticky flavours of candied ginger and the warming spice of raw ginger, what's not to love?

## THE COCKTAILS

### Ginger Rogers

- 20ml Ginger syrup
- 50ml gin
- 20ml lemon juice
- 10 mint leaves
- Topped with ginger ale

Shake over ice and strain into a cocktail glass. Garnish with a cherry.

### Penicillin

- 15ml Ginger syrup
- 40ml Scotch whisky
- 10ml pleated Scotch whisky
- 20ml lemon juice
- 1 teaspoon honey

Shake and pour over a large cube of ice. Garnish with a lemon twist and a cube of ginger.

### Dark & Stormy

- 20ml Ginger syrup
- 50ml dark rum
- 20ml lime juice
- 2 dash angostura
- Topped with ginger beer

Built in a hi-ball filled with ice. Garnish with a lime wedge.

**[bristolsyrupcompany.com](http://bristolsyrupcompany.com)**





# INTRODUCING NO. 22 MULLED SPICE

**BRISTOL SYRUP CO. MULLED SPICE IS THE SYRUP YOU'VE BEEN LOOKING FOR TO SPICE UP YOUR COCKTAILS. IT MATCHES BEST WITH DARK SPIRITS AND IS ALSO A GREAT BEDFELLOW OF GIN**

Aromatic allspice, warm cinnamon, earthy star anise, fragrant cardamom and zesty orange come together beautifully for a sweet and highly spiced syrup. Made with British sugar and all natural ingredients, this syrup is packed with all the integral spices you need to mull, with none of the hassle of making it yourself.

When it's cold outside, why not warm yourself with a mulled spice cocktail. Invent your own mixed drink or add our mulled spice to a classic for an instant winter warmer. With the added benefit of 0% alcohol recreate your all time favourite spiced drinks without the booze.

## THE COCKTAILS

### Sherry & Spice

- 10ml Mulled Spice syrup
- 10ml lemon juice
- 50ml fino sherry

Build in a rocks glass of crushed ice. Top with an ice-crown, lemon wedge and angostura bitters drops.

### Winter Old Fashioned

- 10ml Mulled Spice syrup
- 1 dash angostura bitters
- 1 dash orange bitters
- 50ml English Whisky

Stirred down and served in a rocks glass with a block of ice. Garnish with an orange twist.

### Mulled Cider

- 30ml Mulled Spice syrup
- 170ml dry cider

Warm through slowly, and then pour into a mug. Garnish with a cinnamon stick and a star anise.

### Spiced Sloe Sour

- 20ml Mulled Spice syrup
- 20ml lemon Juice
- 40ml Sloe gin
- 20ml aquafaba

Shake and strain into a coupe glass. Garnish with a sprinkle of allspice powder.

[bristolsyrupcompany.com](http://bristolsyrupcompany.com)

**ON THIS PAGE:**  
Sherry & Spice



# AWARD WINNING

{ A COLLECTION TO BE PROUD OF }

Celebrating our 25th anniversary in 2022 was made all the sweeter by achieving an AA Grade for our syrups and cocktails plant in our first ever BRC Global Standard for Food Safety Audit. And now we have a 3-star Great Taste Award too...

## AWARDS SO FAR:

### GREAT TASTE AWARDS:

#### Sweetbird

Rose syrup – 3 stars

#### Bristol Syrup Company

Lime Sherbet syrup – 2 stars

Grapefruit Sherbet syrup – 2 stars

Raspberry Shrub syrup – 1 star

Passionfruit syrup – 1 star

### TASTE OF THE WEST AWARDS:

#### Sweetbird

Rose syrup – Gold

Sugar-Free Salted Caramel syrup – Commended

Pink Guava & Lime Lemonade syrup – Silver

Toffee Nut syrup – Gold

#### Bristol Syrup Company

Lime Sherbet syrup – Gold

Grapefruit Sherbet syrup – Silver

Strawberry Shrub syrup – Gold

Watermelon syrup – Silver

Elderflower syrup – Silver

#### Bristol Cocktails

Clover Club – Silver

Margarita – Commended

### SCA AWARDS:

Zuma Turmeric Chai – SCA Best New Product Award 'Specialty Beverage Stand Alone'





# WINTER 2022 RECIPES



**HOT SPICED PEACH PUNCH SOOTHIE™**

*Sweetbird syrup & smoothie*



**HAZELNUT LATTE**

*Sweetbird syrup*



**CARAMEL HOT CHOCOLATE**

*Zuma Hot chocolate*



**MATCHA LATTE**

*Zuma Pure Powder*

## WINTER SPECIALS

### SALTED CARAMEL & ORANGE HOT CHOCOLATE (V)

- 1 scoop Original hot chocolate
  - 1 pump Orange syrup
  - 1 pump Salted Caramel sauce
  - Steamed milk
  - Whipped cream to top
1. Combine hot chocolate, sauce and syrup 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. Add any cream and toppings

### HOT SPICED PEACH PUNCH SOOTHIE™ (VE)

- 50ml Peach smoothie
  - 1 pump Orange syrup
  - 1 pump Lemonade syrup
  - 1 pump Chai syrup
  - Hot water
  - Fresh slices of lemon
1. Pour smoothie into cup and add syrups
  2. Top up with hot water, stir and serve with a couple of slices of fresh lemon

### WHITE CHOCOLATE CHEESECAKE HAPPE™ (V)

- ½ scoop Yogurt frappé
  - 1 pump White Chocolate sauce
  - 1 pump Speculoos syrup
  - Steamed milk
1. Combine the frappé, sauce and syrup with a splash of hot water
  2. Mix to a smooth paste
  3. Top up with steamed milk, stirring as you pour

( BROUGHT TO YOU BY BEYOND THE BEAN )

## WINTER 2022 RECIPES

### HOW TO: LATTES

1. Combine a double espresso with syrup (and/or powder) in the cup
2. Stir well then top up with steamed milk

### SALTED CARAMEL TRUFFLE LATTE (V)

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

### MINT MATCHA LATTE (VE)

- 2 pumps Mint syrup
- 1 pump French Vanilla syrup
- 1 mini scoop Matcha
- Steamed milk

### SKINNY LATTE (VE)

- Double espresso
- 2 pumps Sugar-free syrup
- Steamed milk

### VANILLA TURMERIC LATTE (VE)

- 1 mini scoop Turmeric chai
- 2 pumps Vanilla syrup
- Double espresso
- Steamed milk

### HOW TO: MOCHAS

1. Combine the espresso, hot chocolate and syrup (and/or sauce) in a cup
2. Mix to a smooth paste
3. Top up with steamed milk, stirring as you pour
4. Add any cream and toppings

### HONEYCOMB MOCHA (VE)

- Double espresso
- 1 scoop Dark hot chocolate
- 2 pumps Honeycomb syrup
- Steamed milk

### WHITE CHOCOLATE MOCHA (V)

- Double espresso
- 1 scoop White hot chocolate
- Steamed milk

### DOUBLE CHOCOLATE MOCHA (V)

- 1 pump White Chocolate sauce
- 1 pump Chocolate sauce
- Double espresso
- Steamed milk

### HOT FUDGE BROWNIE MOCHA (VE)

- Double espresso
- 1 scoop Organic hot chocolate
- 1 pump Fudge syrup
- Steamed milk

### HOW TO: HOT CHOCOLATE

1. Combine hot chocolate and syrup (and/or powder) in a cup, add a splash of hot water and mix to a smooth paste
2. Add steamed milk (of your choice), stirring as you pour
3. Add any cream and toppings

### MINT HOT CHOCOLATE (VE)

- 1 scoop Dark hot chocolate
- 2 pumps Mint syrup
- Steamed milk

### TOFFEE NUT WHITE HOT CHOCOLATE (V)

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

### RED VELVET HOT CHOCOLATE (VE)

- 1 scoop Dark hot chocolate
- 1 mini scoop Beetroot powder
- Steamed milk

### BLACK FOREST GATEAU HOT CHOCOLATE (VE)

- 1 scoop Dark hot chocolate
- 2 pumps Cherry syrup
- Steamed milk
- Whipped cream to top
- Chocolate sauce
- Cherry to garnish

### SPANISH THICK HOT CHOCOLATE (VE)

- 1 scoop Thick hot chocolate
  - Hot water
1. Mix Thick hot chocolate with 1oz (30ml) of hot water
  2. Stir until all the powder is blended to a thick sauce

### THICK RASPBERRY HOT CHOCOLATE (6OZ) (VE)

- 1 scoop Thick hot chocolate
  - 1 pump Raspberry purée
  - Steamed milk
1. Pour 100ml milk into steaming pitcher
  2. Add hot chocolate and purée then whisk
  3. Heat using a steam wand until it thickens, then pour and serve

### HOW TO: CHAI

1. Add chai (and syrup) into a cup
2. Fill ¾ with hot water and mix into a smooth paste
3. Add pump of syrup
4. Top up with steamed milk

### SPICED ROSE CHAI (VE)

- 1 scoop Spiced chai
- 1 pump Rose syrup
- Steamed milk

### SPICED CHAI (VE)

- 1 scoop Spiced chai
- Steamed milk

### 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

### HOW TO: STEAMERS

1. Add syrup/purée/powder to a splash of hot water and whisk vigorously
2. Top up with steamed milk stirring as you pour

### TURMERIC STEAMER (VE)

- 1 mini scoop Turmeric powder
- Steamed milk

### RASPBERRY & COCONUT CHAI STEAMER (VE)

- 1 scoop Spiced chai
- 1 pump Raspberry purée
- Steamed coconut milk

### EGGNOG STEAMER (VE)

- 2 pumps Eggnog syrup
- Steamed milk

If there is a **VE** next to recipe name all Sweetbird and Zuma ingredients are approved by The Vegan Society. Choose a plant based milk to make these vegan friendly drinks

All these recipes are for 12oz drinks unless otherwise stated



HOW TO: SOOTHIE™

- 1. Pour smoothie into cup and add syrup
- 2. Top up with hot water, stir and serve

SPICED MANGO SOOTHIE™ (VE)

- 50ml Mango smoothie
- 2 pumps Chai syrup
- Hot water

BERRY CRUMBLE SOOTHIE™ (VE)

- 50ml Raspberry & Blackcurrant smoothie
- 2 pumps Cinnamon syrup
- Hot water

STRAWBERRY BISCUIT SOOTHIE™ (VE)

- 50ml Strawberry smoothie
- 2 pumps Speculoos syrup
- Hot water

HOW TO: HAPPE™

- 1. Combine frappé, purée and syrup with a splash of hot water
- 2. Mix to a smooth paste
- 3. Top up with steamed milk, stirring as you pour

STICKY SALTED CARAMEL HAPPE™ (V)

- ½ scoop Sticky Toffee frappé
- 2 pumps Sugar-free Salted Caramel syrup
- Steamed milk
- Whipped Cream, to top

STRAWBERRIES & CREAM HAPPE™ (VE)

- ½ scoop Vanilla Bean frappé
- 2 pumps Strawberry purée
- Steamed milk
- Whipped Cream, to top

HOW TO: ICED COFFEE/ MOCHAS

MINT COFFEE TONIC (VE)

- 2 pumps Mint syrup
- Chilled double espresso
- Tonic water
- Ice
- 1. Add syrup and espresso to glass
- 2. Top with tonic water to ¾ full
- 3. Stir, then add ice to fill

ICED SALTED CARAMEL CHOCOLATE (V)

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

- 1. Combine sauces in a glass
- 2. Top up with cold milk to ¾ stirring as you pour
- 3. Add ice to fill

PEACH CHAI ICED MOCHA (VE)

- Double espresso
- 2 pumps Chai syrup
- 1 pump Peach syrup
- 1 pump Chocolate sauce
- Ice / milk
- 1. Add double espresso, syrups and sauce to cup
- 2. Top to ¾ with cold milk
- 3. Stir, then add ice cubes

TOFFEE NUT CAFFE FREDDO (V)

- 150ml cold skimmed milk
- 2 pumps Toffee Nut syrup
- Double espresso
- Ice
- 1. Combine double espresso with ice in a glass
- 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

HOW TO: ICED TEA

- 1. Add syrups/purée to glass and stir
- 2. Fill to ¾ with still or sparkling water
- 3. Stir and add ice cubes to fill
- 4. Garnish and serve

STRAWBERRY ICED TEA (VE)

- 3 pumps Iced Tea syrup
- 1 pump Strawberry purée
- Ice
- Still Water

GINGER ICED TEA (VE)

- Ice
- 2 pumps Iced Tea syrup
- 2 pumps Ginger syrup
- Still Water

PURE PASSION & LEMON ICED TEA (VE)

- Ice
- 2 pumps Passionfruit & Lemon Iced Tea syrup
- 1 pump Passionfruit purée
- Still Water

HOW TO: LEMONADE

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

GARDEN MINT LEMONADE (VE)

- 3 pumps Garden Mint syrup
- 2 pumps Lemonade syrup
- Ice
- Still or Sparkling water

FROZEN GINGER LEMONADE (VE)

- Ice
- Water
- Lemon smoothie
- 2 pumps Ginger syrup
- 1. Fill cup with ice, level with the top of the cup
- 2. Pour water over ice to ½ full
- 3. Pour smoothie over water and ice to 1cm below top
- 4. Pour contents of cup into blender jug and add syrup
- 5. Put the lid on tightly then blend until smooth

HOW TO: SODA

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

ROSE & GARDEN MINT SPARKLER (VE)

- Ice
- 2 pumps Rose syrup
- 2 pumps Garden Mint syrup
- Sparkling water

MANGO & PASSIONFRUIT SODA (VE)

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

HOW TO: GRANITA

- 1. Fill glass with ice
- 2. Pour water over ice to ⅓ full
- 3. Pour into blender jar
- 4. Add the liquid base, syrup (and powder/espresso/sauce/purée)
- 5. Blend on 14 second ‘granita / medium milkshake’ cycle

WHITE CARAMEL COFFEE FROZEN GRANITA (V)

- Chilled water / ice
- 2 pumps Frappé & Granita base
- 1 pump Salted Caramel sauce
- 2 pumps White Chocolate sauce
- Double espresso

TROPICAL FRUIT PUNCH GRANITA (VE)

- Chilled water / ice
- 2 pumps Frappé & Granita base
- 1 pump Passionfruit purée
- 2 pumps Pink Guava & Lime Lemonade syrup

ROSE & COCONUT GRANITA (VE)

- Ice
- Coconut water
- 2 pumps Frappé & Granita base
- 2 pumps Rose syrup

FROZEN PEACH ICED TEA GRANITA (VE)

- Chilled water / ice
- 2 pumps Frappé & Granita base
- 4 pumps Sugar-free Peach Iced Tea syrup

HOW TO: FRAPPÉ

- 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 powder, syrup and sauce
- 5. Put the lid on tightly, blend until smooth
- 6. Add any cream and toppings

CRÈME BRULEE FRAPPÉ (V)

- Ice / milk
- 1/2 scoop Vanilla Bean frappé
- 1 pump Eggnog syrup
- 1 pump Caramel syrup
- Whipped cream to finish
- Caramel sauce to drizzle

SPICED CHAI FRAPPÉ (VE)

- Milk / ice
- 2 pumps Frappé & Granita base
- 1 scoop Spiced Chai powder

PEANUT BUTTER & TOFFEE FRAPPÉ (V)

- Milk / ice
- 2 pumps Peanut Butter syrup
- ½ scoop Sticky Toffee frappé
- Whipped cream, to top
- Caramel sauce, to drizzle

S’MORES CAFFÉ FRAPPÉ (VE)

- Milk / ice
- 2 pumps S’mores syrup
- 1 scoop Caffé frappé
- Whipped cream, to top
- Dark Chocolate sauce, to drizzle

HOW TO: FRUIT FRAPPÉ

- 1. Fill glass with ice, level with the top of the glass
- 2. Pour over smoothie to ⅓ full
- 3. Top with milk, to 1cm from the top
- 4. Pour contents of glass into blender jar
- 5. Add the frappé powder, syrup and powders
- 6. Put the lid on tightly then blend until smooth
- 7. Pour back into glass and serve

LEMON CHEESECAKE SMOOTHIE (V)

- Milk / ice
- Lemon smoothie
- 1 scoop White Chocolate frappé
- 2 pumps Speculoos syrup

STRAWBERRY, BANANA YOGURT BREAKFAST SMOOTHIE (V)

- Milk / ice
- Strawberry & Banana smoothie
- ½ scoop Yogurt frappé

SOLERO FRAPPÉ (V)

- Milk / ice
- Mango and Passionfruit smoothie
- 1 scoop White Chocolate frappé

HOW TO: MILKSHAKE

- 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 (and espresso or puree)
- 5. Put the lid on tightly then blend until smooth

BANANA SPLIT MILKSHAKE (VE)

- Ice / milk
- 2 pumps Banana purée
- ½ scoop Vanilla Bean frappé
- Whipped cream
- Raspberry purée to drizzle

CHERRY PIE MILKSHAKE (V)

- Ice / milk
- 2 pumps Cherry syrup
- 1 pump Speculoos syrup
- ½ scoop Yogurt frappé
- Whipped cream, to top

LIME & YOGURT MILKSHAKE (V)

- Ice / milk
- 2 pumps Lime syrup
- ½ scoop Yogurt frappé

CHOCOLATE BUTTERSCOTCH MILKSHAKE (V)

- Ice / milk
- 2 pumps Butterscotch syrup
- ½ scoop Chocolate frappé

HOW TO: SMOOTHIE

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

PEACH SMOOTHIE (VE)

- Water
- Ice
- Peach smoothie

MANGO AND PASSIONFRUIT SMOOTHIE (VE)

- Water
- Ice
- Mango and Passionfruit smoothie



WINTER WONDERLAND OF  
taste



Profit from  
great taste  
all winter  
long with  
Sweetbird syrups,  
frappés, purées  
& smoothies



BRINGING INSPIRATIONAL

# flavour



## Add innovation to menus

Sweetbird's innovative range of syrups, smoothies, purées and frappés have won hearts and taste buds the world over, making Sweetbird a valuable addition to your menu.

- Specially-selected ingredients, blended by experts
- Deliciously versatile products, created to easily complement each other
- Quick and easy to prepare
- Scoops and pumps offer ease and consistency, helping you to boost profitability
- Free from GMOs
- Free from artificial colours
- Syrups made in Bristol, UK with British sugar\*
- All products approved by either The Vegan Society or The Vegetarian Society

## Why Sweetbird works



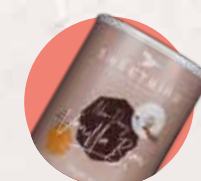
59 made-in-Bristol syrups



No fruit to wash, peel or waste. Just 100% convenience in a carton



Deliciously thick and rich, perfect for creating super-speedy shakes, granitas, sodas, cocktails, mocktails, and smoothies



Premium ingredients which blend confection with convenience

## The Sweetbird collection

### SYRUPS

Made in our AA Grade BRC accredited plant in Bristol we offer 59 delicious syrups in seven varieties: Classic, Creative, Fruit, Iced Tea, Lemonade, Sugar-free and new Botanicals. There's a Sweetbird syrup for every customer and season. We make our syrups so they are full of taste, and little else, you'll find no artificial colours, definitely no GMOs and they are all approved by The Vegan Society.

### PURÉES

Bursting with real fruit and packed with versatility, our purées are available in five vegan-approved flavours. Perfect for creating super-speedy shakes, sodas, cocktails, mocktails, and smoothies too. Made for ambient storage, so you can stock up your shelves without filling up your fridge.

### SMOOTHIES

Flavour-rich and refreshing, every Sweetbird smoothie has been specially developed using real fruit and juice. Created in seven mouth-watering flavours; each 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.

### FRAPPÉS

From fine Brazilian coffee to West African cocoa, our experts have hand-selected a range of premium ingredients to bring you a frappé range that blends confection with convenience. Available in nine delicious flavours, we've made our blends easy-to-prepare so you can create luxuriously thick and smooth frappés in minutes.

**Visit [sweetbird.com](https://sweetbird.com)**

#### ON THIS PAGE:

Chocolate Brownie Hot Chocolate, Strawberry Smoothie, Salted Caramel Caffè Freddo, Pink Guava & Lime Lemonade, Watermelon Iced Green Tea.

\*With the exception of cane sugar and sugar-free syrups



INSPIRED BY

# versatility



## About Sweetbird Syrups

With over 59 delicious syrups in seven varieties: Classic, Creative, Fruit, Iced Tea, Lemonade, Sugar-free and new Botanicals, 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 your customers will love.

All Sweetbird syrups are made in our AA Grade BRC accredited syrup plant in Bristol, UK. We use British sugar (apart from the cane sugar and sugar-free syrups) with bottles from over the bridge in Wales. We're proud to keep things close to home, helping the environment while supporting local jobs and businesses.

### Sweetbird 30% recycled bottles

- All Sweetbird 1ltr PET bottles are made with 30% recycled material
- Bottles are 30% PCR (post-consumer recycled) material which is:
  - Kerbside collected in the EU
  - Food contact approved
  - 100% recyclable

#### ON THIS PAGE:

Black Forest Hot Chocolate,  
Peach Iced Tea, Strawberry  
Milkshake, Vanilla Latte.



30%  
RECYCLED  
PET BOTTLE

Consumers are increasingly aware of food miles – with more than a third preferring their coffee shops to source locally.





BRINGING INSPIRATIONAL

# flavour

## Introducing Sweetbird Botanical syrups

This collection of natural botanical syrups is created from our passion for quality, flavour and love of innovation.

Introducing floral, fresh and fiery notes to the Sweetbird range the syrups can be used in delicately refreshing lemonades, sodas, and iced teas, or for adding botanical twists to hot chocolates and mochas.

Developed by our experts in Bristol we have tested and tasted to create syrups which carry natural botanical flavours through to the finished drink.

Made with real botanical ingredients, British sugar and very little else the syrups are approved by The Vegan Society and made, with love, in our AA grade BRC accredited syrup plant.

## Enhancing drinks with floral, fresh and fiery notes

- Made in Bristol, UK
- Made with British sugar
- Made with real botanical ingredients
- 30% recycled PCR bottle
- Free from artificial flavourings, preservatives and colours
- Registered with The Vegan Society



NEW FOR  
WINTER 2022  
SWEETBIRD  
BOTANICAL  
SYRUPS

### ON THIS PAGE:

Rose White Hot Chocolate,  
Ginger & Mango Smoothie,  
Garden Mint Lemonade



## THE NEW SWEETBIRD BOTANICAL SYRUP COLLECTION



### GARDEN MINT

A bright, refreshing syrup bringing the taste of an English country herb garden.

### GINGER

A fiery, peppery and earthy syrup made with real ginger.

### ROSE

A delicate, fragrant syrup made with real rose to add a gentle pink hue to menus in summer and winter.

Visit [sweetbird.com](https://sweetbird.com)



BRINGING INSPIRATIONAL

# sparkle



## { FACT }

### WHY?

33 drinks from one 1 litre bottle - better than 33 single use ready to drink bottles

### HOW?

Just four pumps in still or sparkling water

### HOW IT ADDS UP

£63.38 of profit based on a typical 12oz RSP of £2.85, using four pumps per 12oz drink.

We've squeezed the refreshing taste of real lemons into our specially blended lemonade syrups. They help satisfy consumer demand for reduced packaging waste as making lemonades with syrup is better than stocking single ready to drink bottles.

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

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

lime, raspberry & pomegranate and traditional lemonade. All made with real lemon and fruit juice, and British sugar.

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

## How to make: Sweetbird Lemonade

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

## ALL THE SWEETBIRD LEMONADE SYRUPS



Lemonade

Pink Guava & Lime

Raspberry & Pomegranate



# 33

 12OZ DRINKS  
PER BOTTLE



SERVE A TASTE OF

# nostalgia



## ALL THE SWEETBIRD CLASSIC SYRUPS



Almond  
Amaretto  
Cane Sugar  
Caramel (sf)  
Chai  
Chocolate  
Cinnamon  
English Toffee  
French Vanilla  
Gingerbread (sf)  
Hazelnut (sf)  
Irish Cream  
Mint  
Speculoos  
Vanilla (sf)  
White Chocolate  
(sf) = also available  
as sugar-free

Caramel, hazelnut,  
gingerbread and vanilla  
also available in 250ml  
glass bottles



## Give the gift of Sweetbird syrups

A selection of top-selling regular and sugar-free syrups are available in 250ml glass bottles, ideal for take home sales, allowing customers to enjoy their favourite coffee at home. The bottles are available in shelf-ready cases of six bottles, or in a gift box containing hazelnut, caramel and vanilla. We also offer a seasonal gift set with gingerbread instead of hazelnut, perfect for the home barista in your life...



Looking to introduce syrups to your menu? Look no further than the top three selling classic flavours: vanilla, hazelnut and caramel.

Nostalgia continues to be a big trend with customers seeking comfort in the familiar.

Go beyond the flavoured latte, and use in frappés, iced mochas, or even added to cold foam to easily add new recipes to menus without additional items to your stock. Adding two pumps of any of Sweetbird Classic syrup to a hot chocolate creates a whole new menu item.

Why not offer customers a shot of syrup on the side of their regular coffee instead of sugar to gently introduce them to the idea of flavoured coffee and syrup.



### ON THIS PAGE:

Millionaire's Hot Chocolate,  
Cinnamon Latte, Amaretto  
Mocha, Speculoos Chocolate  
Frappé

## { FACT }

- Free from artificial colours and preservatives\*
- Free from GMOs
- Made in Bristol, UK, using British Sugar\*
- Sugar-free versions available in key flavours
- 30% PCR bottle
- Just two pumps gives a hit of flavour
- Approved by The Vegan Society

### HOW IT ADDS UP:

Based on a standard 12oz latte, with two pumps of Sweetbird syrup, a double espresso and whole milk a 1litre bottle of Sweetbird syrup can deliver up to £156.24 in net profit.

> Excluding hazelnut and sugar-free syrups  
\* Excluding cane sugar and sugar-free syrups

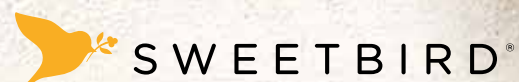


# INTRODUCING FLAIR AND creativity



## ON THIS PAGE:

S'mores Hot  
Chocolate, Pumpkin  
Spice Latte, Toasted  
Marshmallow Hot  
Chocolate



## ALL THE SWEETBIRD CREATIVE SYRUPS



Butterscotch  
Coconut  
Eggnog (seasonal)  
Fudge  
Honeycomb  
Peanut Butter  
Pumpkin Spice (seasonal)  
Rose - 3-star Great Taste  
Award winner  
Salted Caramel (sf)  
S'mores  
Toasted Marshmallow  
Toffee Nut  
(sf) = also available  
as sugar-free

## Let your imagination flow with Sweetbird Creative syrups.

**Our creative collection allows you to be  
inventive and create specialist flavours.**

They can be introduced as guest flavours or create your own seasonal drinks. This winter, hit the triple trend jackpot by serving a Turkish Delight Hot Chocolate - premium, Middle Eastern flavours and botanical!

Boost profits with chocolatey sundae style frappés, nutty iced coffees or bright, nostalgic milkshakes. Why not try salted caramel or honeycomb? Two pumps of coconut into a chocolate frappé or hot chocolate turns the everyday into a seasonal special.

## And the winner is...

Offering customers the highest levels of service and standards has been at the heart of our business since we launched in 1997. As we celebrate our 25th anniversary we're proud to be awarded a 3-star Great Taste Award for Sweetbird Rose syrup. We're told by The Guild of Fine Food the syrup is "in the 1% of 14,205 entries to achieve 3-stars, putting the product amongst the elite'.

Judges feedback:

*"A beautiful, crystal-clear, sparkling garnet shade, viscous syrup. On the nose, crushed rose petals and Turkish Delight all rolled into one with immediate impact. This flows through onto the palate, where the perfume remains intense but not cloying.*

*A rose garden in full bloom with a refreshing fruitiness present. A very clean tasting, pure and exquisite syrup. Wonderful."*

**Made in Bristol, UK with  
British sugar**

**Free from artificial  
colours and preservatives\***

**Free from GMOs**

**Approved by The  
Vegan Society**



**30% recycled PCR bottle**

\*Excluding Toffee Nut and  
sugar-free syrups



# SUPERIOR TASTE OF sweetness



## ALL THE SWEETBIRD 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  
NEW ! Lemon Iced Tea  
Salted Caramel  
Unflavoured  
Vanilla



**As consumers become increasingly health aware, they're looking for products with low or no added sugar.**

We've created this syrup range so you can broaden your appeal to customers who are conscious about sugar-consumption or calories, giving customers all the taste and sweetness they crave – without the sugar.

We use sucralose and the natural sweetener stevia to provide sweetness without using sugar. Stevia is considered a natural sweetener and is approximately 200 times sweeter than sugar.

While sucralose is an artificial sweetener and approximately 600 times sweeter than sugar. Which is why it's so commonly used, as you can achieve the same sweetness using less. Sucralose is also valued for having no or little bitter after-taste 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.

Offering customers the option of sugar-free allows customisation of their drink - something of growing importance in the industry.

## 100% flavour No sugar

### The facts

- Deliciously sweet yet sugar free, nine Sweetbird syrups are available as sugar-free
- Easy to identify blue labels
- From rich caramel to refreshing peach iced tea, we've broadened the range so you can broaden your menus
- Peach, Lemon and Raspberry Iced Tea syrups made with real fruit juice and black tea extract
- The newest addition to the range, Lemon Iced Tea syrup answers the trend for all things citrus
- Vanilla, Salted Caramel and Hazelnut also available in 250ml glass bottles
- 30% recycled PCR 1ltr bottle

### How to make: Iced Latte

1. Add ice to glass to  $\frac{1}{3}$  full
2. Pour double espresso and syrup over ice
3. Top with milk
4. Stir and serve



### ON THIS PAGE:

Raspberry Iced Tea, Salted Caramel Freddo, Hazelnut Americano





# ON TREND AND SO refreshing



## Why Iced Tea Syrups?

- Made in Bristol, UK
- Regular iced teas made with British sugar
- Peach, Lemon and Raspberry Iced Tea syrups made with real fruit juice
- Made with real tea extract
- Approved by The Vegan Society
- One bottle makes 41 12oz iced teas - great for the environment
- 30% recycled PCR bottle
- Free from artificial colours
- Free from GMOs
- Remember 'One, two, tea' for the number of pumps!

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

Sweetbird Iced Tea syrups are profitable, making 41 12oz drinks per one litre bottle. Available in five original iced teas, two iced green teas and now three sugar-free flavours there has never been a better time to add them to your menu.

New for 2022, our Sugar-free Lemon Iced Tea Syrup is ideal for quenching thirsts while tapping into the growing citrus trend. Simply add a few pumps to a pitcher of still water, chill, and you have the perfect iced tea that's ready to pour when you are.



### Iced Tea syrups

Original  
Jasmine Lime  
Passionfruit & Lemon  
Peach (sf)  
NEW! Sugar-free Lemon  
Raspberry (sf)  
Watermelon Iced  
Green Tea  
Cucumber & Mint Iced  
Green Tea  
(sf) = also available as  
sugar-free

### How to make: Iced Tea

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

#### ON THIS PAGE:

Jasmine Lime, Peach, Cucumber & Mint, Sugar-free Lemon, Watermelon Green Iced Teas.

### { FACT }

#### WHY?

Iced Tea in an instant, no brewing or waiting

#### HOW?

1, 2, tea!  
Just three pumps for a 12oz drink

#### HOW IT ADDS UP

£80.61 of profit based on a typical 12oz RSP of £2.85, based on three pumps per 12oz drink.



BEAUTIFUL AND  
fruity



ALL THE  
SWEETBIRD  
FRUIT  
SYRUPS



Banana  
Cherry  
Grenadine  
Lime  
Orange  
Peach  
Raspberry  
Strawberry  
Watermelon

41 12OZ DRINKS  
PER BOTTLE

Adding a punch of fruit to hot chocolate brings a whole new level of flavour to winter menus with Sweetbird Fruit syrups.

Whether rich berry notes or citrus bursts, fruit flavours are a welcome addition to winter menus. Sweetbird Fruit syrups make this easy, just two pumps into hot and cold drinks for quick and easy serves.

Combine with Sweetbird frappés, smoothies and purées to create house specials.

Why fruit syrups

- Made with real fruit juice
- Easily add real fruit burst to hot and cold drinks
- Use in mocktails and cocktails
- Mix and match with other Sweetbird products for creative house specials such as Peaches & Cream Frappé or Strawberry Sherbet Smoothie with lime syrup
- Made in Bristol with British sugar
- Use orange and berry syrups in Zuma Dark or White hot chocolates

How to make  
fruit flavoured hot  
chocolate

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

ON THIS PAGE:

Peach Craft Soda, Watermelon Granita, Orange Hot Chocolate





# ON TREND AND SO smooth



## ALL THE SWEETBIRD SMOOTHIES



Lemon  
Mango  
Mango & Passionfruit  
Peach  
Raspberry & Blackcurrant  
Strawberry  
Strawberry & Banana



## Simply pour, blend and profit

**Easy to store and even easier to make – with no fruit to wash, peel or waste – our smoothies deliver convenience in a carton.**

Simply pour over ice and blend for delicious summer smoothies every time. Each 1ltr carton makes eight 12oz drinks.

Created in seven mouth-watering flavours; every one packed with depth and zing, these smoothies are a treat for taste buds and profits.

The range also complements our syrups and frappé powders, so you can get inventive with your summer menu by making your own, refreshingly different smoothies.

**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**

### ON THIS PAGE:

Mango Smoothie, Hot Berry Soothie™, Lemon Fluff Frappé

### How to make: Hot Fruit Soothies™

1. Pour 50ml smoothie into glass then add syrup.
2. Top up with hot water and stir.
3. Add some fruit for added theatre

### { FACT }

#### WHY?

Made with real fruit

#### HOW?

Pour over ice and blend

#### WHEN?

All year round - ice-blended drink sales continue to spread into cooler months or use to make hot soothies™



PERFECTLY DELICIOUS

# frappé



## ALL THE SWEETBIRD FRAPPÉS



Vanilla Bean (ve)  
Caffé (ve)  
Frappé & Granita  
Liquid Base (ve)  
Chocolate  
Cookies & Cream  
Mocha  
Sticky Toffee  
Yogurt  
White Chocolate



### ON THIS PAGE:

Chocolate Frappé with  
Garden Mint cold foam,  
Caramel Caffé Frappé,  
Cookies & Cream Happé

Frappés will always be in fashion and can sell all year round. Make Happés (hot frappés) for a profitable winter switch.

From fine Brazilian coffee to West African cocoa, our experts have hand-selected a range of premium ingredients to bring you a frappé range that blends confection with convenience.

We've made our blends easy-to-prepare so you can create luxuriously thick and smooth frappés in minutes. They're versatile too. Mix the vegan approved Vanilla Bean or Liquid Frappé & Granita Base with your own blend of espresso, or take our Yogurt frappé, add ice, milk and any Sweetbird fruit smoothie for a deliciously thick and fruity blend.

### How to make: Frappés

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

To add more flavour to your frappé add 2 pumps of your favourite Sweetbird syrup into the jug before blending.

### { FACT }

#### WHY?

Quick, easy, consistent blends every time

#### HOW?

Ice, milk, frappé blend - that's it

#### HOW IT ADDS UP

A salted caramel frappé using a full case of Sweetbird Vanilla Frappé and Zuma Salted Caramel sauce offers a £392.92 net profit when retailing at £3.90 per 12oz drink.



FULL OF FLAVOUR AND

# bursting



## ALL THE SWEETBIRD PURÉES



Mango  
 Passionfruit  
 Raspberry  
 Strawberry  
 Banana

15<sup>ml</sup>  
 DOSE WITH  
 EACH PUMP

VERSATILITY &  
 SIMPLICITY IN  
 A BOTTLE

Bursting with real fruit and packed with versatility, we've created our purées so you can make drinks in an instant.

Available in five, vegan-approved flavours we've created the range for ambient storage too, so you can stock up your shelves

without filling up your fridge – making Sweetbird purées the perfect ingredient for mobile units.

### Stuck for space? No room for a blender?

No problem. Simply grab a cocktail shaker, add milk, purée and a few ice cubes to shake up ice-cold milkshakes on the go. A pump of raspberry or strawberry purée in any hot chocolate is another great way to use these fruit-packed ingredients.

#### ON THIS PAGE:

Banana Milkshake, Raspberry Granita, Strawberry Kisses Hot Chocolate.



### How to make: Milkshakes

1. Half fill 12oz glass with ice
2. Fill glass with milk (to 1cm below the top)
3. Pour contents of glass into blender jug
4. Add 2 pumps purée and ½ scoop of Vanilla Bean frappé.
5. Put the lid on tightly then blend until smooth

## { FACT }

### WHY?

A high fruit content and ambient storage.

### HOW?

Just two pumps into hot and cold drinks, or drizzled on top.

### WHEN?

All year round! Add two pumps to chocolates and mochas for a fruit burst.





**BLENDTEC OFFER  
EVERYTHING FROM  
EVERY DAY BLENDING  
THROUGH TO THE  
REVOLUTIONARY  
IN-CUP BLENDING OF  
THE STEALTH NITRO.**

**blendtec**  
COMMERCIAL



# POWER UP ALL YEAR ROUND

Choosing the right blender for your business is important as they can be a significant investment but the return in sales of blended drinks is well worth it.

## 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. This blender also includes an advanced sound enclosure to reduce blending noise by around 50%.

## 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. The Stealth 885 features an advanced sound enclosure reducing blending noise by around 80%.

## 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, mobile sites or sites with limited access to water.

## 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.

## FIND OUT MORE

Still not sure which blender is right for you? Get in touch with your Blendtec supplier, or give us a call and we will put you in touch.

**blendtec**  
COMMERCIAL



# WELCOME TO THE FOAM PARTY

Piloted by Starbucks a few years ago, cold foam has gained in popularity – especially since the layered-beverage trend. It's been making an appearance on iced lattes and coffees across the high street. In winter, it offers a low fat lighter alternative to whipped cream, saving some calories on a treat.

To ensure you don't miss out on the cold foam trend, Blendtec has developed a blender jar which turns 150ml of cold, skimmed milk into silky smooth, mousse-like thick foam in just 10 seconds. You can use it on its own to top iced coffees, or flavour the foam with any number of Sweetbird or Zuma ingredients for the perfect summer beverage. And cold foam isn't just for cold drinks, you can use it to top hot chocolate as a low fat alternative to whipped cream.

## HOW TO MAKE: COLD FOAM

1. Pour 150ml of cold skimmed milk into to a Blendtec cold foam jar
2. Blend on 'small milkshake' setting. Perfect for cold foam.
3. Pour foam into glass or to top your latest creation



**blendtec**  
COMMERCIAL



# REVOLUTIONARY PERFORMANCE

With menus and customer preferences becoming increasingly varied, you need to cater for every type of beverage and customer. Blendtec offers a range of jars and accessories so you can meet the needs of your customers and your business.

## WILDSIDE+ JAR

Offering 50% larger capacity than the FourSide Jar, and an exclusive, patented square design, the WildSide+ Jar produces thicker, faster blending and shorter wait times. Its extra-wide base, along with a more aggressive blade, has helped raise the bar in commercial blending and is able to deliver even higher volumes than the standard FourSide jar

## 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, preventing cross-contamination of allergens. 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 10 seconds this circular bladed jar delivers creamy smooth cold milk for hundreds of uses.

## FOURSIDE JAR

For high volumes, the FourSide Jar is ideal. Its square shape and patented wingtip blade creates a better blending vortex to micronise ingredients, delivering results in seconds.

## REBEL+ WILDSIDE JAR

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

## RAPID RINSE STATION

Perfect for keeping jars clean, the compact Rapid Rinse Station reclaims valuable counter space 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. With its special wide-angle nozzle, the Rapid Rinsers can clean your jar in under 7 seconds, cutting down on your cleaning time by up to 46% compared to using a normal tap. You can clean glasses too. In fact you can rinse anything from a little shot glass all the way up to an 8 inch bowl. Ideal for saving precious time during peak times, also available as on-counter or in-sink depending on where you want to install them.



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**ON THIS PAGE:**

Praline Hot Chocolate,  
Spiced Chai, French  
Vanilla Mocha.

# HELLO WINTER

**{ SEASONAL EXTRAVAGANZA }**

Shorter days and cosier nights bring the opportunity to freshen up menus with all kinds of steamed, stirred and sweet serves.

Committing to seasonal specials can be time consuming and costly if not planned well. Use the dates below to create a seasonal calendar. Try using existing products to make new drinks, rather than buying new lines. Pumpkin Spice can be used in hot chocolate and frappés, not just lattes.

Invite your team to create new drinks, they'll be proud when they sell, and the work is done for you! Visit the resource section of [sweetbird.com](https://sweetbird.com) for hundreds of recipe ideas - switch the name to relate to the dates below and you're all set.

## KEY AUTUMN/WINTER DATES 2022

**SEPTEMBER**

- 13 - ROALD DAHL DAY
- 13 - PEANUT DAY
- 16 - YOM KIPPUR
- 22 - WHITE CHOCOLATE DAY
- 25 - ROSH HASHANAH

**OCTOBER**

- SOBER OCTOBER
- 01 - INTERNATIONAL COFFEE DAY
- 07 - FRAPPÉ DAY
- 10 - WORLD MENTAL HEALTH DAY
- 16 - WORLD FOOD DAY
- 22 - NATIONAL NUT DAY
- 31 - HALLOWEEN

**NOVEMBER**

- 01 - WORLD VEGAN DAY
- 05 - BONFIRE NIGHT

11 - SUNDAE DAY

- 19 - MACCHIATO DAY
- 23 - ESPRESSO DAY
- 24 - THANKSGIVING
- 25 - BLACK FRIDAY

**DECEMBER**

- 13 - COCOA DAY
- 14 - FREE SHIPPING DAY
- 15 - INTERNATIONAL TEA DAY
- 24 - CHRISTMAS EVE
- 25 - CHRISTMAS DAY
- 26 - BOXING DAY
- 31 - NEW YEAR'S EVE

**JANUARY**

- VEGANUARY
- DRY JANUARY
- 01 - NEW YEARS DAY





# ORIGINAL ORGANIC

TEA IS SEEING A REFRESHING RESURGENCE. ACCORDING TO MINTEL RESEARCH, 43% OF CONSUMERS WHO DRINK HOT DRINKS OUT OF HOME DRINK TEA, COMPARED TO 39% A YEAR AGO.

Offering eight organic teas, the Cosy collection is made for the growing tea-drinking trend. Our collection 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. From calming chamomile to aromatic rooibos, each blend suits a mood – so you can easily match your customers' mood with Cosy.

## 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 red bush tea with aromatic vanilla

## BLUEBERRY

With hibiscus, rosehips, apple peel, lemongrass & lime flower

## JASMINE GREEN

Chunmee green tea with jasmine

## CHAMOMILE

Naturally sweetened with liquorice

## LEMON GREEN

Sencha green tea with lemon

## PEPPERMINT

100% Egyptian peppermint

VISIT [COSY-TEA.CO.UK](https://www.cosy-tea.co.uk)



Mintel, March 6th, 2020, <https://www.mintel.com/press-centre/food-and-drink/brewing-success-brits-to-splash-out-4-billion-at-coffee-shops-in-2020>



“GRAB A  
BOTTLE SIP  
BACK AND  
RELAX”

# WE'RE ALL ABOUT GOOD TIMES TOGETHER

Perfect for early nights, late nights, nights in and nights out, our ready-to-serve cocktails are your easy companion for any occasion.

Bristol Cocktails' vision is to bring the authentic taste of cocktails home – literally. Simply chill, pour and enjoy at home – no need for mixers, mixing or shaking. The bottles travel well too, adding an unexpected twist to BYO.

Designed by expert bartenders, Bristol Cocktails' range is all about quality, taste and texture. Classic flavours and exceptional ingredients bring the experience of the cocktail bar without the hassle or queuing at the bar. Swap wine for a bottle of Bristol Cocktails for winter parties and be everyone's favourite guest.

Bristol Cocktails are available exclusively from the website for delivery straight to your home.

V

## THE COCKTAILS

SIMPLY CHILL,  
POUR AND ENJOY.

**NEW!** AMARETTO SOUR

CLOVER CLUB

ESPRESSO MARTINI

MARGARITA

PORNSTAR MARTINI

PINA COLADA

**NEW!** WATERMELON DAIQUIRI







We, Beyond the Bean, are the people who create these brands, and this book.

# BEYOND<sup>®</sup> THE BEAN THE BRANDS

**WE AREN'T JUST ANOTHER DRINKS COMPANY.  
WE ARE BEYOND THE BEAN.**

You may not know us by name: we are Beyond the Bean – the people behind the brands in this brochure. Now celebrating our 25th year, we're proud of the products we've created and customer relationships we've nurtured. Always looking to the future, we'll never stop inventing and developing products ahead of trends and market demands. It's what helps ensure drink menus stay fresh and customers stay loyal.

## Get social

Each of our brands; Zuma, Sweetbird, Bristol Syrup Company and Bristol Cocktails have Facebook and Instagram profiles. Follow us on these for the latest news, insight and must-have product launches.

## More inspiration on YouTube

Interested in a product or recipe idea? Head to our YouTube channel where you'll find a range of videos freely available to help you get the best out of our products.

## Meet the team

We love nothing more than a good exhibition, whether in the UK or further afield, if there's a show, we'll show up...

## Resources on hand

All our websites are full of product information, recipes and the all-important downloadable display material to let your customers know what's new on the menu.

## Newsletter

Sign up to our newsletter via [beyondthebean.com](http://beyondthebean.com) to have all of the above delivered straight to your inbox.

[@BEYOND.THE.BEAN](#)  
[@ZUMADRINKS](#)  
[@HELLOSWEETBIRD](#)  
[@BRISTOLSYRUPCOMPANY](#)  
[@BRISTOLCOCKTAILCOMPANY](#)





You bring the coffee, we'll do the rest...

We hope you're now inspired to create some house specials to help keep business booming. If you would like to know more about any of the products here please get in touch, speak to your distributor or view our product brochure online using this QR code.

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

t: +44 (0) 117 953 3522

 [beyondthebean](https://www.instagram.com/beyondthebean)

[beyondthebean.com](https://www.beyondthebean.com)



**BEYOND<sup>®</sup>**  
THE BEAN

FORWARD THINKING IN DRINKING