

EDITION 38 SPRING / SUMMER 2022

SIP INTO SUMMER

{TRENDS, RECIPES & INSPIRATION}



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BEYOND[®]

THE BEAN

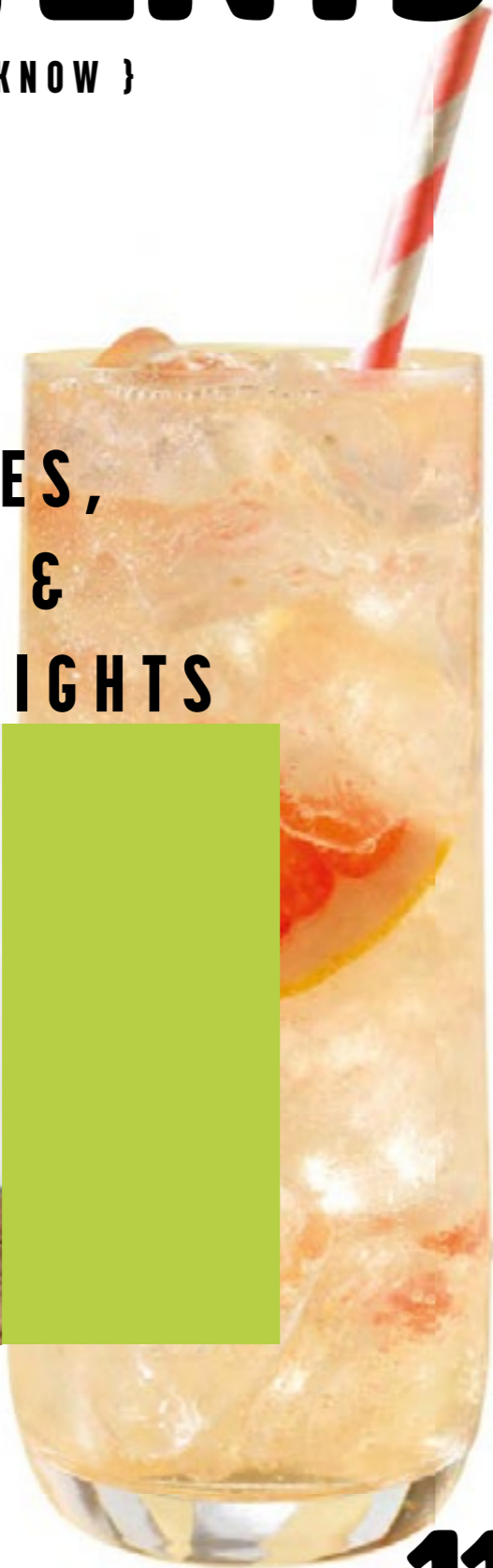
FORWARD THINKING IN DRINKING

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SMOOTHIES, FRAPPÉS & ICED DELIGHTS



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ZUMA HOT CHOCOLATE

A collection of classic chocolates including organic and Fairtrade.

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MEET SWEETBIRD

Four categories, thousands of creative combinations



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SYRUP IN THE MAKING

Made with love in Bristol



HELLO SUNSHINE

{ START SUMMER ON A HIGH }

A very warm welcome to our summer 2022 edition. A celebration of the season...

It's packed with the hottest trends and recipe ideas to keep your summer trade thriving. From botanicals and citrus, to plant-based and better-for-you beverages, you can count on us for the latest market insight – so as the temperature rises, your sales do too.

And don't forget to share inspired summer creations on social media: @beyondthebean @hellosweetbird @zumadrinks. Here's to a great summer.



20

ICED TEA

Refreshing syrups for easy summer serves

WHAT'S TRENDING

{ KEEPING YOU IN THE KNOW }

Café culture is continuing to flourish on the high street, with 80% of people who visit coffee shops doing so at least once a week. While at the height of COVID, the coffee shop experience was missed in a big way.

With over half of consumers saying meeting up with friends and family was what they missed most. This summer, appetite for cafe socials should be higher than ever. But what to put on the menu? Here's our take on the coolest trends.

POUR WELLNESS

As consumers seek to bring a little wellness into their day, we're seeing hibiscus and ginger kombuchas, lemon and mint tonics, and herbal teas grace menus across the globe, Levantine flavours are growing in popularity too. Waitrose.com reported that searches for Levantine cuisine rose by 2,500%* last year, with sales of pomegranate molasses and feta going through the roof. Tap into this trend with rose granitas, frappés, sodas or lemonade – known as Sharab Ward in Lebanon.

PLANT-BASED GROWTH

As veganism has become more prominent, plant-based and milk alternatives have continued to integrate into menus. DUC released their potato milk late last year and it's stirring the industry, with buyers excited by its sustainable credentials and creamy flavour. Given the

increasing demand for plant-based milks, dropping extra charges for these would resonate with consumers.

ADD BOTANICALS AND CITRUS

Thanks to their perfect pairings with cold drinks, botanicals and citrus give you the versatility to tap into trends while satisfying customers' cravings for flavour. Think rose lemonade, hibiscus or lemon iced tea, and Sicilian lemon granitas. Also, look out for yuzu. Its tart, sour flavour profile is perfect for cocktails and desserts. While lemon and tangerine will bring a zest to summer menus, in sodas, iced teas and frozen drinks.

GO LOW AND NO

The low and no trend is far from over. Consumption is expected to grow 31% by 2024, according to the IWSR. Customers are looking for the same level of innovation and wow factor from their mocktail menus. Spritz menus have also shown how using lower alcohol bases are no limit to creativity or profit margins. While the growing popularity of alcoholic versions of healthy drinks, like hard seltzer (carbonated water and alcohol) and hard kombucha (alcoholic

fermented cold tea) shows no signs of slowing down.

SATISFY THE SENSORY SEEKERS

Smell and taste dysfunction have been among the most common symptoms of COVID-19. Customers are really starting to appreciate the flavours and aromas of a great cup of coffee, or a freshly baked muffin again. They are looking for a full sensory experience, so consider how you can bring more than taste to the table.

SERVE UP SOME NOSTALGIA

Nostalgia is a powerful emotion – and marketing tool. With childhood favourites being re-imagined in cafés, bars and restaurants across the globe – from cocktails to mac 'n' cheese ice cream. You could try childhood favourites such as rhubarb and custard, gingerbread and mint choc chip. Or add a classic twist to menu options such as bakewell tart latte, sticky toffee frappé, or strawberries and cream milkshake.

ON THIS PAGE:

Iced Butterscotch Latte
Salted Caramel Granita
Millionaire's Frappé

*<https://britishcoffeeassociation.org/coffee-consumption/>
*Speciality Food Magazine


SWEETBIRD[®]
BRISTOL ENGLAND



**PROFIT FROM
GREAT TASTE
ALL SUMMER
LONG WITH
SWEETBIRD SYRUPS,
FRAPPÉS, PURÉES
& SMOOTHIES**

taste

of summer

Bringing
inspirational

flavour



creativity & innovation



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

THE SWEETBIRD COLLECTION

SYRUPS

With 59 delicious syrups in six varieties: Classic, Creative, Fruit, Iced Tea, Lemonade and Sugar-free, 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.

ON THIS PAGE:

Sugar-free Lemon Iced Tea, Fudge Caffe Frappé, Raspberry & Blackcurrant Smoothie, Mint Hot Chocolate, French Vanilla Latte, Pink Guava & Lime Lemonade

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

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

NEW! ROSE SYRUP

The must-have syrup for Summer 2022 new: Sweetbird Rose syrup; fragrant and beautifully pink, adding botanical flair to menus.



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

Inspired with

versatility



ABOUT SWEETBIRD SYRUPS

With over 59 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.

ON THIS PAGE:

Classic Lemonade, Iced Cappuccino with salted caramel cold foam, Banana Milkshake, Sugar-free, Lemon Iced Tea, Double Chocolate Frappé



NEW!
30% RECYCLED
PET BOTTLE

CONSUMERS ARE BECOMING INCREASINGLY AWARE OF FOOD MILES – WITH MORE THAN A THIRD PREFERRING THEIR COFFEE SHOPS TO SOURCE LOCALLY.

All Sweetbird syrups are made in Bristol, UK, with British sugar (apart from the cane sugar and sugar-free syrups) with labels printed in Bristol, and 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.

NEW: 30% RECYCLED BOTTLES

- All Sweetbird 1ltr PET bottles will be moving to 30% recycled material this year
- Bottles will be 30% PCR (post-consumer recycled) material which is:
 - Kerbside collected from the EU
 - Food contact approved
 - 100% recyclable



Serve a taste of

nostalgia



ALL THE SWEETBIRD CLASSIC SYRUPS



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

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

LOOKING TO INTRODUCE SYRUPS TO YOUR MENU? LOOK NO FURTHER THAN THE TOP THREE SELLING CLASSIC FLAVOURS: VANILLA, HAZELNUT, AND CARAMEL.

Nostalgia is going to be big news this summer, with customers seeking comfort in the familiar. Especially the velvety taste of caramel – a consumer favourite. Followed by vanilla and gingerbread.

You'll find these flavours and more in the Sweetbird Classic range, so you can add a taste of nostalgia to your menus in no time.

Look out for the dark brown label to know it's in the Sweetbird Classic syrup

Use beyond the flavoured latte, in frappés, iced mochas, or even added to cold foam to easily add new recipes to menus without additional items to your stock.

Why not offer customers a shot of syrup on the side of their regular coffee instead of sugar to gently introduce them. One hit and they're sure to come back for more.

THE FIGURES

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



ON THIS PAGE:

Caramel Latte, French Vanilla Caffe Freddo, Speculoos Chocolate Frappé

> Excluding Toffee Nut and sugar-free syrups
* Excluding cane sugar and sugar-free syrups

Introducing flair and creativity



LET YOUR IMAGINATION FLOW WITH SWEETBIRD CREATIVE SYRUPS.

Our creative collection allows you to be inventive and create specialist flavours. You could introduce them as guest flavours or create your own seasonal drinks – an iced rose lemonade was made for summertime.

Boost profits with chocolatey sundae style frappés, nutty iced coffees or bright, nostalgic milkshakes - try salted caramel and honeycomb.

Two pumps of coconut into a chocolate frappé or hot chocolate turns the everyday into a seasonal special.

- MADE IN BRISTOL, UK WITH BRITISH SUGAR**
- FREE FROM ARTIFICIAL COLOURS AND PRESERVATIVES***
- FREE FROM GMOS**
- APPROVED BY THE VEGAN SOCIETY**



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 6 bottles, or in a gift box containing hazelnut, caramel and vanilla. We also offer a seasonal gift set with gingerbread instead of hazelnut.



ALL THE SWEETBIRD CREATIVE SYRUPS

- Butterscotch
- Coconut
- Eggnog (seasonal)
- Fudge
- Honeycomb
- Peanut Butter
- Pumpkin Spice
- NEW! Rose
- Salted Caramel (sf)
- S'mores
- Toasted Marshmallow
- Toffee Nut
- (sf) = also available as sugar-free

ON THIS PAGE:

Peanut Butter Hot Chocolate, White Turkish Delight Frappé, Toffee Nut Iced Latte

> Excluding Toffee Nut and sugar-free syrups

Fragrant and delicate

EVERYTHING'S LOOKING ROSY WITH FRAGRANT AND BEAUTIFULLY PINK NEW ROSE SYRUP.

New for summer, Sweetbird Rose syrup answers the botanical trend customers are looking for. Fragrant and beautifully pink, you can add a botanical flair to lemonades and sodas – perfect for summer.

Made with natural flavours and colours and free from preservatives, the deep red syrup adds just the right amount of pink to lemonades, sodas, and white chocolate recipes.

MADE IN BRISTOL, UK

ONE BOTTLE = 62 SERVINGS - BASED ON 2 PUMPS PER 12OZ DRINK

FREE FROM ARTIFICIAL COLOURS, FLAVOURS AND PRESERVATIVES

FREE FROM GMO'S

APPROVED BY THE VEGAN SOCIETY



TURKISH DELIGHT HOT CHOCOLATE

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

**NEW!
BOTANICAL
ROSE SYRUP**



ON THIS PAGE:

Rose White Hot Chocolate,
Rose Lemonade



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 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.

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

HOW TO MAKE: ICED LATTE

1. Add ice to glass to ⅓ full
2. Pour double espresso and syrup over ice
3. Top with milk
4. Stir and serve



ON THIS PAGE:

Gingerbread Latte, Iced Vanilla Americano, Caramel Granita



Tap into summer trends

refreshing

WHY ICED TEA SYRUPS

- Made in Bristol, UK
- Regular iced teas made with British sugar
- Made with real tea extract
- One bottle makes 41 12oz iced teas
- Free from artificial colours
- Free from GMOs
- Approved by The Vegan Society
- Remember 'One, two, tea' for the number of pumps!



NEW FOR SUMMER 2022 SWEETBIRD SUGAR-FREE LEMON ICED TEA!

AT THE HEART OF THE SWEETBIRD COLLECTION IS SIMPLICITY AND PROFITABILITY. NOWHERE IS THIS MORE APPARENT THAN OUR ICED TEA SYRUPS.

With the global ice tea market anticipated to add x2 value by 2030³, we're investing more and more in our range of iced tea syrups. New in time for summer, 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.

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.

³www.worldteanews.com/issues-trends/report-look-globalice-tea-market-through-2030



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 ¾ with still or sparkling water
3. Stir and add ice cubes to fill
4. Garnish and serve

More pop,
less plastic

sparklele



WE'VE SQUEEZED THE REFRESHING TASTE OF SUMMER INTO OUR SPECIALLY-BLENDED LEMONADE SYRUPS. ALL WHILE HELPING SATISFY CONSUMER DEMAND FOR REDUCED PACKAGING WASTE – MAKING LEMONADES WITH SYRUP IS BETTER THAN STOCKING 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.

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: LEMONADE

- Add 4 pumps syrup to glass
- Fill to ¾ 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



ON THIS PAGE:
Traditional, Pink Guava & Lime, Raspberry & Pomegranate Lemonades

33 12OZ DRINKS
PER BOTTLE

Beautiful and

fruity



HANDMADE CRAFT SODAS NEVER TASTED BETTER THAN WHEN MADE WITH SWEETBIRD FRUIT SYRUPS FOR EXTRA JUICY MARGINS.

On a hot summer's day, customers love nothing more than an ice-cold craft soda – just 3 pumps for a soda that's super thirst-quenching, and super-profitable. Made with real fruit juice, our fruit syrups are also perfect for adding a punch of fruit flavour to milkshakes, smoothies and frappés

ALL THE SWEETBIRD FRUIT SYRUPS



- Banana
- Cherry
- Grenadine
- Lime
- Orange
- Peach
- Raspberry
- Strawberry
- Watermelon



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 dark or white hot chocolates

HOW TO MAKE CRAFT SODAS

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

41 12OZ DRINKS PER BOTTLE

ON THIS PAGE:

Lime, Cherry and Peach Sodas



Fruit-packed,
ice cold and

smooth



ALL THE SWEETBIRD SMOOTHIES



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



ON THIS PAGE:
Strawberry smoothie,
Mango smoothie

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.

HOW TO MAKE: FRUIT SMOOTHIES

1. Fill glass with ice, level with the top of the glass
2. Pour water over ice to ¾ full
3. Pour smoothie over water and ice to the top
4. Pour contents of glass into blender jug
5. Put the lid on tightly, blend until smooth

—
**BLENDING
DRINKS SHOULD
MAKE UP 5%
OF SUMMER
SALES**
—

- 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



confection and
convenience

frappé



ON THIS PAGE:
Vanilla Bean & Coconut,
Honeycomb Chocolate,
Coffee Fudge Frappés

FRAPPÉS WILL ALWAYS BE IN FASHION AND ARE THE MUST-HAVE FOR SUCCESSFUL SUMMER MENUS.

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.



THE FACTS

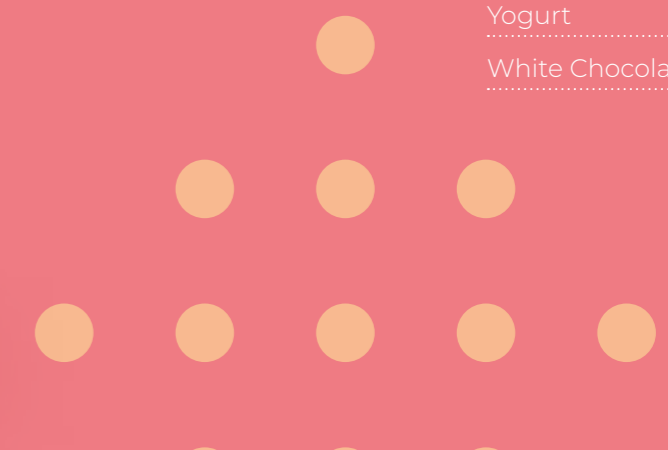
- Free from artificial colours and flavourings
- Free from preservatives
- Free from hydrogenated fat
- Free from GMOs
- Vanilla Bean, Caffé Frappé, Liquid Frappé & Granita Base Vegan Society approved
- All other frappés approved by The Vegetarian Society



ALL THE SWEETBIRD FRAPPÉS



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



Full of flavour and

Bursting



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.

ALL THE SWEETBIRD PURÉES



- Mango
- Passionfruit
- Raspberry
- Strawberry
- Banana

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.

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

15 ML DOSE WITH EACH PUMP



ON THIS PAGE:

Raspberry Granita, Strawberry Milkshake, Passionfruit Soda

SUMMER 2022 RECIPES

SUMMER SPECIALS

RASPBERRY FLUFF

- 1 pump Raspberry syrup
 - 1 pump Toasted Marshmallow syrup
 - 200ml cold skimmed milk
1. Pour 200ml of cold skimmed milk into 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

STRAWBERRY NO-JITO (VE)

- 2 pumps Strawberry purée
 - 20ml Lime juice
 - 6 mint leaves
 - 50ml Soda
1. Stir syrup, lime juice, mint and soda, then add ice
 2. Garnish with a lime wedge and mint sprig

HOT SUMMER SPECIALS

HOT 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 syrup.
2. Top up with hot water, stir and serve with a couple of slices of fresh lemon.

WHITE CHOCOLATE CHEESECAKE HAPPE™

- 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

SUMMER 2022 RECIPES

MANGO & PASSIONFRUIT SMOOTHIE (VE)

- Water
- Ice
- Mango and Passionfruit smoothie

RASPBERRY & BLACKCURRENT SMOOTHIE (VE)

- Water
- Ice
- Raspberry & Blackcurrent smoothie

HOW TO: GRANITA

1. Fill glass with ice
2. Pour water over ice to ¾ full
3. Pour into blender jar
4. Add the liquid base, syrup (and powder or espresso)
5. Blend on 14 second 'granita / medium milkshake cycle'

MATCHA & MINT GRANITA (VE)

- Ice / water
- 2 pumps Frappé & Granita base
- 2 pumps Mint syrup
- 1 mini scoop Matcha powder

SALTED CARAMEL COFFEE FROZEN GRANITA (VE)

- Chilled water / ice
- 2 pumps Frappé & Granita base
- 2 pumps Salted Caramel syrup
- Double espresso

LEMON & GRENADINE FROZEN GRANITA (VE)

- Ice
- 2 pumps Frappé & Granita base
- 2 pumps Grenadine syrup
- 2 pumps Lemonade syrup
- Chilled water

HOW TO: ICED TEA

1. Fill to ¾ with still or sparkling water (or tonic water)
2. Stir and add ice cubes to fill
3. Garnish and serve

SUGAR-FREE MOROCCAN MINT ICED TEA (VE)

- 3 pumps Sugar-free Lemon Iced Tea syrup
- 1 pump Mint syrup
- Ice
- Still water

PEACH AND JASMINE LONG ISLAND ICED TEA (VE)

- Ice
- 2 pumps Jasmine Lime Iced Tea syrup
- 2 pumps Peach syrup
- Tonic water

HOW TO: SODA

1. Fill cup to ½ full with ice
2. Add syrup over ice
3. Top with soda water and serve

ST CLEMENT'S SODA (VE)

- Ice
- 2 pumps Orange syrup
- 2 pumps Lemonade syrup
- Soda water

CHERRY COLA (VE)

- Ice
- Cola
- 2 pumps Cherry syrup

HOW TO: ICED COFFEE/MOCHAS

1. Add ice to glass to ½ full
2. Pour double espresso and syrup over ice
3. Top with milk, stir and serve

SUGAR-FREE CARAMEL ICED LATTE (VE)

- Ice
- 2 pumps sugar-free Salted Caramel syrup
- Double espresso
- Milk

ICED CHOCONUT MOCHA (VE)

- Cold milk / ice
- Double espresso
- 1 scoop Original hot chocolate
- 2 pumps sugar-free Hazelnut syrup

1. Combine espresso, hot chocolate and syrup in a glass and mix to a smooth paste
2. Top up with cold milk, stirring as you pour
3. Add ice to fill

RASPBERRY CHAI ICED MOCHA (VE)

- Double espresso
- 2 pumps Chai syrup
- 1 pump Raspberry 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

SUMMER 2022 RECIPES

HOW TO: LATTES

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

HONEYCOMB LATTE (VE)

- Double espresso
- 2 pumps Honeycomb syrup
- Steamed milk
- Caramel sauce to top

CHOCORETTO LATTE (VE)

- Double espresso
- 1 pump Amaretto syrup
- 1 pump Chocolate syrup
- Steamed milk

TURMERIC & ALMOND LATTE (VE)

- 1 mini scoop Turmeric chai
- 2 pumps Almond syrup
- Double espresso
- Streamed almond milk

1. Add turmeric, syrup and double espresso to a cup
2. Then stir to a smooth paste
3. Top up with steamed milk

HOW TO: HOT CHOCOLATE

1. Combine hot chocolate with any other ingredients in cup
1. Add 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

STRAWBERRY HOT CHOCOLATE (VE)

- 1 scoop Original hot chocolate
- 2 pumps Strawberry syrup
- Steamed milk
- Whipped cream to top

MATCHA HOT CHOCOLATE (VE)

- 1 scoop Original hot chocolate
- 1 mini scoop Matcha powder
- Milk of your choice

HOW TO: CHAI

1. Put 1 scoop into a 12oz cup
2. Fill ½ with hot water and mix into a smooth paste.
3. Top up with steamed milk

ROSE & VANILLA CHAI (VE)

- 1 scoop Vanilla chai
- 1 pump Rose syrup
- 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: 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

FRENCH VANILLA MOCHA (VE)

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

DOUBLE CHOCOLATE MOCHA (VE)

- Pump White Chocolate sauce
- Pump Chocolate sauce
- Double espresso
- Steamed milk
- Whipped cream and sauce to top

HOW TO: STEAMERS

BEETROOT STEAMER (VE)

- 1 mini scoop beetroot powder
- Steamed milk

1. Add 1 mini scoop to a splash of hot water and whisk vigorously
2. Top up with steamed milk (can use alternative milk to make vegan – coconut milk works well!)

SALTED CARAMEL STEAMER & RASPBERRY COLD FOAM

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

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 other wise stated

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

ROSE & VANILLA FRAPPÉ (VE)

- 1 scoop Vanilla frappé
- 2 pumps Rose syrup
- Ice / milk of your choice

COOKIES AND CARAMEL FRAPPÉ

- Ice / milk
- 2 pumps Salted Caramel sauce
- 1 scoop Cookies & Cream frappé
- Whipped cream to finish
- Chocolate sauce to drizzle

BUTTERSOTCH BLONDIE FRAPPÉ

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

S'MORES CAFFÉ FRAPPÉ (VE)

- Oat milk / ice
- 2 pumps S'mores syrup
- 1 scoop Caffé frappé
- Vegan whipped cream
- Dark Chocolate sauce to drizzle

HOW TO: SMOOTHIE FRAPPÉS

1. Fill glass with ice, level with the top of the glass
2. Pour over smoothie to ½ full
3. Top with milk, to 1cm from the top
4. Pour contents of glass into blender jar
5. Add the frappé powder, syrup and powders
6. Put the lid on tightly then blend until smooth
7. Pour back into glass and serve

SPICED MANGO LASSI (VE)

- Ice / milk
- Mango smoothie
- ½ mini scoop Turmeric powder
- 1 scoop Yoghurt frappé

LEMON & TURMERIC BREAKFAST SMOOTHIE (VE)

- Ice / milk
- Lemon smoothie
- Turmeric chai

STRAWBERRY & YOGURT SMOOTHIE

- Milk / Ice
- Strawberry Smoothie
- ½ scoop Yoghurt frappé

HOW TO: MILKSHAKES

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 (or purée)
5. Put the lid on tightly then blend until smooth
6. Add any toppings

BANANA MILKSHAKE (VE)

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

BOUNTIFUL BLISS MILKSHAKE

- Ice / milk
- 2 pumps Coconut syrup
- 1 scoop Chocolate Frappé
- Chocolate Sauce
- Desiccated coconut to top

PEACH MELBA MILKSHAKE

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

HOW TO: LEMONADES

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

RASPBERRY, POMEGRANATE & ROSE LEMONADE (VE)

- 3 pumps Raspberry & Pomegranate Lemonade syrup
- 1 pump Rose syrup
- Ice
- Still or Sparkling water

HOW TO: SMOOTHIE

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

STRAWBERRY SHERBET SMOOTHIE (VE)

- Water
- Ice
- Strawberry smoothie
- Lime syrup

NO COMPROMISE WHEN IT COMES TO

**TASTE &
QUALITY**



**OFFER CUSTOMERS
A TASTE OF
QUALITY THIS
SUMMER WITH OUR
HOT CHOCOLATE,
SAUCES, CHAI AND
PLANT POWDERS.**

ZUMA[®]

JUST ADD ZUMA

YOU MIGHT NOT KNOW US BY NAME, BUT YOU'VE NO DOUBT TASTED ONE OF OUR CREATIONS – BECAUSE WE'RE LOVED IN CAFES ALL AROUND THE GLOBE.

QUALITY, VERSATILITY AND FLAVOUR. THESE ARE THE HALLMARKS OF ZUMA. 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, Turmeric Chai, 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.



ZUMA®

OUR HOT CHOCOLATES ARE

RICH & SMOOTH

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

From original to white, dark, thick and fairtrade hot chocolate, Zuma's range satisfies all tastes. Choose original as your go-to and one or two 'guest' chocolates to spice up your menu.

Decisions about your menu should always centre around your business. If your customer base is mainly families with young children, hot chocolates made with 80% cocoa are probably not for you.

So we recommend Zuma Original as your every day solution as it's less intense. Then add another chocolate as a special, or alternative; our White Hot Chocolate or Thick Hot Chocolate are perfect for this, and both work well with fruit syrups and purées. For full details of the entire range visit zumadrinks.com



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

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 and berry syrups.

WHITE

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



ORIGINAL

HOW TO MAKE: HOT CHOCOLATE

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

THICK

HOW TO MAKE: THICK HOT CHOCOLATE (60Z)

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

ZUMA®

PLANT-BASED FOR THE GOOD



ZUMA®

SUPERFOODS ARE INCREASING IN POPULARITY AS PEOPLE SEEK TO BOOST THEIR WELL-BEING.

With the ever-increasing focus on health and well-being, demand for superfoods continues to rise. Add superfood power to your menu with our collection of plant-based powders. With vibrant hues and rich flavours, they're versatile and work in a range of recipes. All of our powders are approved by The Vegan Society too.

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

For further inspiration visit the zumadrinks.com for more information and recipes.

HOW TO MAKE: PLANT-BASED LATTES

1. Add 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 PLANT POWDERS



ZUMA PLANT POWDERS

The Zuma collection of Pure 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.

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.



CHAI

IN THE SKY



ZUMA®

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

Known for its delicious, aromatic taste and health benefits, chai tea has won hearts all over the world. Zuma offers two blends – spiced or vanilla. Both approved by The Vegan Society they are delicious made with non-dairy milk.

During the summer months, they're ideal for adding a hint of spice to vanilla frappés and caffè frappés.

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

ZUMA CHAI



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's are best served as a latte with steamed plant milk and a dusting of cinnamon.

HOW TO MAKE: CHAI

1. Put 1 scoop into a 12oz cup.
2. Fill ½ with hot water and mix into a smooth paste.
3. Top up with steamed milk.



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

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

ZUMA SAUCE



ZUMA SAUCES

DARK CHOCOLATE

Vegan approved, thick, rich and delicious, this sauce adds depth to all kinds of drinks – perfect for summertime frappés and milkshakes or drizzled over hot chocolates and mochas.

CARAMEL

When it comes to iced coffee flavour, caramel is still the most popular ingredient among UK coffee consumers. Especially good in iced coffee and frappés – or drizzled over whipped cream.

WHITE CHOCOLATE

Our improved sauce is made with real white chocolate, and is sweet, creamy and versatile. For summer, it's perfect in and drizzled over ice-cold fruit milkshakes and frappés.

SALTED CARAMEL

Add this modern classic to menus to give customers a sweet and salty treat. Two pumps in a hot chocolate instantly elevate a millionaire's hot chocolate.



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

POWER UP FOR SUMMER



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



COOL FOR BUSINESS

Piloted by Starbucks a few years ago, cold foam has gained in popularity – especially since the layered-beverage trend. It is making an appearance on iced lattes and coffees across the high street. It's now expanded to add a creamy topping to a range of drinks – broadening its appeal – and is sure to be an even bigger hit this summer.

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.



TWISTER JAR

Capable of blending the thickest recipes, the Twister Jar lets you expand your menu to anything from nut butters and hummus to super-thick shakes.

blendtec[®]
COMMERCIAL

**BRISTOL
SYRUP CO.**




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





NEW GRAPEFRUIT SHERBET

THE PERFECT BLEND OF SHARP AND SWEET, BRISTOL SYRUP COMPANY HAS CREATED NEW GRAPEFRUIT SHERBET SYRUP SO YOU CAN ADD A FRESH CITRUS PUNCH TO YOUR COCKTAILS THIS SUMMER AND BEYOND.

Some of the best classic cocktails rely on the flavours of grapefruit. Our Grapefruit Sherbet syrup has the dry acidity of grapefruit juice, the aromatic hit of zest and just enough sweetness to help you make a beautiful drink every time. Matches well with tequila, white rum, highballs and raspberry syrup.

THE COCKTAILS

Hemingway Daiquiri

- 20ml Grapefruit Sherbet syrup
- 20ml Lime sherbet syrup
- 50ml White rum
- 20ml Maraschino liqueur

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

Easy Paloma

- 30ml Grapefruit Sherbet syrup
- 50ml Tequila
- Pinch of sea salt
- Top with soda

Built in a hi-ball filled with ice. Garnish with a lime and grapefruit wedge. For a touch more sweetness add a teaspoon of agave.

Brown Derby

- 30ml Grapefruit Sherbet syrup
- 2 teaspoons honey
- 50ml Bourbon

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

**Visit
bristolsyrupcompany.
com**



AWARD WINNING SYRUPS



SUMMERTIME AND COCKTAILS GO HAND IN HAND. CREATED BY EXPERTS FOR EXPERTS, BRISTOL SYRUP COMPANY HAS A SYRUP FOR EVERY SERVE THIS SUMMER.

Besides offering all the classic cocktail syrups, Bristol Syrup Company also uses acidity, bitterness and vinegar in some of the range. Perfect for twists on classic cocktails, or for adding complexity to alcohol-free options – an increasingly growing market.

UK-made, Bristol Syrup Company's focus is on authentic flavour – meaning every syrup tastes as delicious as homemade bar syrup. This focus on authenticity has earned Bristol Syrup Company multiple awards.

Visit bristolsyrupcompany.com

THE SYRUPS

-  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.13 Raspberry Shrub
-  No.14 Cherry & Vanilla
-  No.15 Vanilla
-  No.16 Strawberry Shrub
-  No.17 Watermelon
-  No.18 Lime Sherbet
-  No.19 Disco Grenadine
-  No.20 Grapefruit Sherbet





ON THIS PAGE:

Black Forest Frappé,
Peaches & Cream Frappé,
Iced Matcha Latte with
mint cold foam

HERE'S TO SUMMER

{ SEASONAL EXTRAVAGANZA }

Longer days and warmer nights bring the opportunity to expand menus with all kinds of iced, blended and chilled drinks.

Committing to seasonal specials can be time consuming and costly if not planned well. Use the dates below to create a seasonal calendar for the next few months, just use existing products to make new drinks, rather than buying new lines for just one drink. Or chose a new syrup and make lots of new drinks with it!

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 for hundreds of recipe ideas - switch the name to relate to the dates below and you're all set!

KEY SUMMER DATES 2022

MAY

- 01 - END OF RAMADAN
- 02 - EID AL FITR
- 04 - MAY THE FOURTH (STAR WARS DAY)
- 05 - CINCO DE MAYO
- 14 - NATIONAL BISCUIT DAY
- 15 - INTERNATIONAL DAY OF FAMILIES
- 21 - INTERNATIONAL TEA DAY
- 31 - BANK HOLIDAY

JUNE

- 01 - BEGINNING OF PRIDE MONTH
- 02 - SPRING BANK HOLIDAY
- 03 - PLATINUM JUBILEE BANK HOLIDAY
- 05 - WORLD ENVIRONMENT DAY
- 11 - THE QUEEN'S BIRTHDAY

18 - INTERNATIONAL PICNIC DAY

- 19 - FATHER'S DAY
- 21 - SUMMER SOLSTICE
- 24 - WIMBLEDON

JULY

- 01 - TOUR DE FRANCE BEGINS
- 04 - INDEPENDENCE DAY USA
- 06 - UEFA WOMEN'S EURO 2022
- 07 - WORLD CHOCOLATE DAY
- 30 - INTERNATIONAL DAY OF FRIENDSHIP

AUGUST

- 04 - CYCLE TO WORK DAY
- 13 - INTERNATIONAL LEFT-HANDERS DAY
- 29 - SUMMER BANK HOLIDAY

Cosy[®]



TEA THAT'S TRENDY

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



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. Summer is quite simply, served.

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

Visit bristolcocktailcompany.com

THE COCKTAILS

SIMPLY CHILL,
POUR AND ENJOY.

CLOVER CLUB

ESPRESSO MARTINI

MARGARITA

PORNSTAR MARTINI

PINA COLADA





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

BEYOND 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, come and find us at World of Coffee in Milan, at Imbibe at Olympia, or join us at Caffe Culture in September when we are having a BIG party to celebrate our 25th birthday, and everyone is invited!

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 your menu.

Newsletter

Sign up to our newsletter via beyondthebean.com to have all of the above delivered straight to your inbox!

- [@BEYONDTHEBEAN](#)
- [@ZUMADRINKS](#)
- [@HELLOSWEETBIRD](#)
- [@BRISTOLSYRUPCOMPANY](#)
- [@BRISTOLCOCKTAILCOMPANY](#)

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.

The information on this spread shows just a few of the tools and tips we have to make measures measured and portions profitable. Ensuring staff are taught how to use the correct kit, and how to use it, can make all the difference when it comes to the bottom line.

ZUMADRINKS.COM
SWEETBIRD.COM
BEYONDTHEBEAN.COM



THE GOOD SCOOP GUIDE

All powdered Zuma and Sweetbird 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 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
LARGE (60 CC)	Sweetbird Frappés



SWEETBIRD® SYRUP PUMP CARE

- 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 below. Dismantling of the pump is not recommended.

- Remove pump from product.
- Thoroughly hand wash the pump in warm water containing mild detergent. It is not recommended to use a dishwasher.
- Place the base of the pump into water and pump it rapidly for about 30 pumps.
- Repeat with warm water to rinse.
- 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.



For summer and beyond

We hope we've inspired you for summer. If you would like to know more about any of 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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P012A Beyond the Bean Spring Summer 2022

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