

THE SUMMER OF FLAVOUR



DRINKING THINKING™

Real fruit
PURÉES

Banana Milkshake



Italian Soda

Refreshing
LEMONADE SYRUPS

Perfect peach



MARVELLOUS MYLK RECIPES

THE PERFECT MATCHA

WELCOME

Welcome to Spring/Summer 2017 bringing with it our new look 29th edition of Drinking Thinking™. Why the change? Well, it's less paper for a start so less weight to ship and better for the environment. The lovely new style showcases the best ideas, recipes and new products for you and your customers for the sunny months ahead, enjoy!

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SUMMER MENUS SORTED

If you are not already enjoying the versatile, convenient and profit building Sweetbird collection we can only ask why on earth not?!

If you are, you'll know how bursting with real flavour each and every range is. We develop all of the recipes ourselves from start to finish, ensuring they are exactly as you want, and need, them to be. From our Original Mango Smoothie, bursting with fruit, to our Fruit Syrups, made with real fruit juice, you can be sure these ingredients not only help you make hundreds of delicious concoctions, but are all approved for vegans and free from any nasty ingredients.

8 ORIGINAL SMOOTHIES

Why: The quick, easy and mess free way to make ice-blended smoothies

How: Fill a cup with ice, add 3cm water, fill to the top with smoothie mix, blend and serve.

Uses: Smoothies, yogurt frappés, Soothies™, refreshers.

3 100% FRUIT & VEG SMOOTHIES

Why: Each 12oz serving gives 1 of your 5-a-day, and contain no added sugar, just the naturally occurring sugars found in the fruit and veg.

How: Fill a cup with ice, top with smoothie, blend and serve.

Uses: Smoothies, yogurt frappés, Soothies™, refreshers.

49 SYRUPS

Why: Because everything tastes better with a splash of syrup.

How: 2 pumps to flavour a latte or hot chocolate, 3 pumps for iced tea or 4 pumps for our lemonades.

Uses: Coffee, hot chocolate, smoothies, frappés, lemonades, iced tea, milkshakes, sodas, tea, porridge...

6 NEW! FRUIT PURÉES

Why: Packed with fruit, ambient storage, and great for cocktails too!

How: 2-3 pumps for a whole range of delicious drinks.

Uses: In and on top - blend, shake or stir to make milkshakes, cocktails, mocktails, frappés or sodas then use as a drizzle to make your drinks look stunning.



Here are just a few recipe options Sweetbird gives you:

- 1 BANANA SMOOTHIE > ZUMA VANILLA FRAPPÉ > BLEND
- 2 BANANA PUREE > MILK > ICE > SHAKE
- 3 BANANA SMOOTHIE > MILK > ICE > BLEND
- 4 BANANA SYRUP > ZUMA VANILLA FRAPPÉ > BLEND
- 5 BANANA SMOOTHIE > MILK > ICE > SHAKE

The one word that Sweetbird shouts about? Versatility.

Mix and match to come up with no end of combinations and uses. Take, for example, the humble banana milkshake...

*How would you make it?
Share your ultimate
banana milkshake recipe!*

Six fabulous flavours - hundreds of uses

Milkshakes, cocktails, mocktails and sodas; introducing the latest addition to the wonderfully versatile Sweetbird collection.



Raspberry
Bursting with berries use to add the drizzle to your Raspberry Ripples



Strawberry
Making your strawberry beverages very berry; the visible seeds make for a great looking drink.



Passionfruit
Adding a whole new flavour to the Sweetbird range, great on top or in your creations.



Banana
Nothing beats a traditional banana milkshake, and this makes them easy peely...



Coconut
Add a taste of the tropics to your bountiful frappés and shakes



Mango
The king of fruits; use to make your Mango Mojito Mocktails

Delicious drizzling

Want to make your drinks really pop this summer? Then grab yourself a squeeze bottle, fill it up with your choice of Sweetbird purée and get creative! Not only great on top over cream, or on top of the drink, the gooey thickness of these purées means they are great drizzled around the inside of a glass before filling with your drink creation. Go all out using both Mango and Strawberry drizzle, filled with a half Mango, half strawberry smoothie for a Sunset Smoothie.

POURQUOI PURÉES?

The question should really be why not...

- All natural colours and flavourings
- 4 weeks shelf life once open / up to 18 months before
- Ambient storage – even after opening, saving valuable fridge space
- Deliciously thick and rich; perfect for decorating
- High fruit content
- Naturally gluten free
- Introducing new flavours to make smoothies with - Coconut, Passionfruit, and Raspberry

THE BASICS

Milkshake

½ fill a 12oz cup with ice, top with milk. Pour into blender jug. Add 30ml purée and ½ scoop of Zuma Non-Dairy Vanilla Bean Frappé. Blend until smooth, serve and enjoy.

Italian soda

30ml purée into 12oz cup, top up with sparkling water (300ml) leaving room to add ice. Stir and serve.

Smoothie

Add 100ml water into blender jug, add full cup of ice and 60ml purée. Blend until smooth. For a dairy option, use milk instead of water.

Strawberry Margarita

Fill cup with ice. Add to cocktail shaker with 30ml Strawberry Purée, 25ml tequila, 100ml still lemonade and juice of ½ a lime. Shake well and pour into Margarita glass to serve.

For plenty of purée recipe inspiration visit hellosweetbird.com

PERFECT PURÉES



WHAT'S NEW

great profit!

33

12oz drinks
per bottle!

LEMONADE SYRUPS

We introduced our new collection of Lemonade Syrups last year so are really pleased to see you loved them as much as we did.

For Summer 2017 we are introducing a brand new Raspberry & Pomegranate Lemonade syrup. As with the others, it is made with real lemon juice, with the addition of pomegranate and raspberry juice, a flavour we know is going to be a hit this summer.

Not only are our Lemonade Syrups highly profitable they are so easy to make. Just four pumps into a glass of still or sparkling water, topped with lots of ice and fruit is all you need. You can make up a big batch in jugs

in the fridge for busy shifts, or have a glass drinks dispenser with a tap on the counter. Not only easy serving but a constant thirst quenching reminder to customers.

- Made with real fruit juice
- Free from artificial colours or preservatives
- 100% GMO free
- 33 x 12oz drinks in every 1 litre bottle
- Approved by The Vegan Society

Flavour sensations



Lemonade

Summer in a syrup. Serve still or sparkling for a delicious thirst quencher.



Pink Grapefruit

Feel in the pink with this delicate and light syrup. Also delicious added to a Strawberry Smoothie.

New!



Raspberry & Pomegranate

Our newest addition to the family, deliciously juicy, bursting with pomegranate and raspberry juice.



WHAT'S YOUR FLAVOURITE?

Whether you go for Fruit, Classic, or even Sugar-free Sweetbird Syrups are the go-to ingredient for coffee shops in over 50 countries around world.

With over ten years experience of developing mouth watering flavours we know a thing or two about making great syrups, and supplying plenty of inspiring recipes and ideas to keep your menus fresh and on trend. As the market in signature drinks continues to grow, you'll need to be able to whip up thrilling new flavour combinations for hot drinks and cold, as well as creating classics like Vanilla Latte or Caramel Cappuccino.

- Fruit syrups made with real fruit juice
- Free from artificial colours and preservatives*
- 100% GMO free
- 1 litre bottles
- All approved by The Vegan Society



 Sweetbird®

*apart from sugar-free which contain preservatives.

PERFECT PAIRINGS

Great for Sparkling Sweetbird Sodas



Top tips for Sweetbird Smoothies



Favourites for Zuma Frappés



Tip picks for Zuma Hot Chocolate



THE CLASSICS

If you are looking to introduce syrups to your menu and don't know where to start, look no further than your traditional Vanilla, Hazelnut and Caramel. Fantastic in all hot coffees Hazelnut also works wonders in a hot chocolate, while you can use the Caramel to add flavour to your frappés, whether a simple vanilla, or your own house blend Caffe Frappé. With just three syrups, its clear to see how they can add a whole selection of drinks to your menu. Then there are the seasonal and holiday specials.

FULL ON FRUIT

Sweetbird is all about taste bud tingling fruit flavours, whether smoothies, purées or the collection of fruit syrups. Made with real fruit juice each flavour has many uses. For sodas; just 3 pumps with sparkling water - our favourites are lime or strawberry. To add an extra burst of fruit flavour to a smoothie try raspberry syrup into a lemon smoothie or lime syrup into a strawberry smoothie for a delicious Sherbert Surprise Smoothie.

Visit [hellosweetbird.com](https://www.hellosweetbird.com) for hundreds of recipe ideas and to see all the lovely support material you can order to help push your drinks in-store.



hellosweetbird



ON TREND



only
64
calories per
12oz drink*

Thirst quenching

Sweetbird Iced Tea Syrups not only taste amazing, but did you know they are better for the environment than ready to drink iced teas?

When you buy bottles of ready to drink iced tea, you are shipping a lot of water - which you already have heaps of. With our syrups, you only ship the concentrate; each bottle making 44 12oz drinks. They also take much less space than 44 bottles of premixed iced tea. And with a high perceived value they are great for profits too.

Sweetbird Iced Teas are super simple to prepare - just mix 3 pumps of syrup with chilled water or soda, ice and a slice to make a 12oz drink. Prepare a large jug in advance to sit on the counter (or chilling in a fridge) and offer samples to get your customer's taste-buds tingling.

The syrups are an easy way to make Shaken Iced Teas too. Add the syrups, water and ice to a cocktail shaker, give it a shake and then pour back over ice in a glass.

Part of the Sweetbird Tea Syrup range are the two Iced Green Tea Syrups. Delightfully delicate, and lighter in colour than the original tea range; when made with sparkling water they have the look of champagne!

All Sweetbird Iced Tea Syrups can all be displayed in our black wire syrup rack to ensure your customers know which flavours you have on offer.



*Pictured Cucumber and Mint Iced Green Tea when made with 3 pumps of syrup and water in a 12oz drink. Per 100ml of syrup gives you 1208kj/284kcal



Original Iced Tea

Classic iced tea, straight up, no nonsense.



Jasmine Lime

A gorgeously refreshing blend of tea with fragrant jasmine and zingy lime.



Passionfruit Lemon

A heavenly combo of tea, exotic passionfruit and fresh lemon.



Peach

A light brew sweetened by the heady aroma of peach.



Raspberry

A light taste of tea cut with a burst of berry fruit.



Watermelon Iced Green Tea

Refreshing watermelon and green tea.



Cucumber & Mint Iced Green Tea

A splash of cucumber & mint with green tea.



YOUR FRUIT & VEG FIX

All the benefits of Sweetbird Original Smoothies but answering trends and customer demand for vegetables in drinks and reduced sugar. Each 12oz serving gives 1 of your 5-a-day, and contain no added sugar, just the naturally occurring sugars found in the fruit and veg. Great job Sweetbird, great job.



Each 100% Fruit & Veg Smoothie recipe has been lovingly developed, tasted, tweaked and tasted some more to ensure it is up to the high standard Sweetbird is renowned for; bursting with flavour in every sip, consistently in every blend.

Available in 3 delicious flavours;

- Mango, Orange & Carrot
- Raspberry, Blackcurrant & Beetroot
- Peach, Spinach & Ginger

The range comes in screw capped gable-style packs which only require ambient storage until needed. They will then keep in the fridge for 5 days once opened. With 6 12oz drinks in every 1 litre carton they are great for sales too, and of course without the hassle of chopping and peeling.

- No added sugar - just naturally occurring fruit and veg sugars
- Purely 100% Fruit & Vegetable
- 1 of your 5-a-day per 12oz drink
- No GMO's
- Approved by The Vegan Society
- No artificial colours, flavours or preservatives
- Just add ice, blend and serve.
- Ambient storage
- Super duper tasty



How to make



GOOD TO KNOW...

As you will have gathered from reading about the rest of the Sweetbird collection we don't just develop each range as standalone products, but consider how else they can be used. Is the same true for these Fruit & Veg Smoothies? Of course it is. The Peach, Spinach and Ginger is extra delicious blended with a scoop of Zuma Yogurt Frappé for on the go breakfast smoothies, and the Raspberry, Blackcurrant and Beetroot is lovely with hot water as a Soothie™.

They also make great unblended or shaken drinks - just mix 80ml with water for a quick juice, or add to ice in a cocktail shaker, give it a shake then serve over ice.





SMOOTHIES

8 DELICIOUS FRUITS BLENDS TO ENJOY

Made with real fruit, Sweetbird Smoothies are 99% fat-free, with a high profit margin - we're sure you'll love these smoothies as much as Sweetbird does.

Making them is so easy; fill a cup with ice, add 3cm of cold water, top up with the smoothie mix then blend for delicious consistent smoothies every time. And that's before you start mixing with frappé powders or syrups to make mouth-watering recipes of your very own.

The 1 litre cartons make between 6-8 servings (based on a 12oz drink and dependent on how much water is added) and can be stored ambiently until opened. Not only are they free from artificial colours, flavours,

preservatives, GMOs and high fructose corn syrup, the whole range is also approved for vegetarians and vegans too. How very super.

1. Peach
2. Mango
3. Mango & Passionfruit
4. Raspberry & Blackcurrant
5. Lemon
6. Banana
7. Strawberry
8. Strawberry & Banana



IS YOUR MENU SUMMER READY?

DRINKING™
THINKING

Original Iced Tea



Handmade Lemonade



Watermelon Iced Green Tea



Cucumber & Mint Iced Green Tea



*fruit & veg smoothie / house blend frappé / skinny choices / cold coffee / fruit sodas /
lemonades / indulgent treats / hot chocolate / every day teas / herbal tea / iced tea /
matcha / flavoured coffee / mylk drinks / chilled chai / breakfast smoothie / milkshakes*

BLENDING BUSINESS



BLENDERS FOR EVERY BUDGET

1. Stealth 875

The Stealth 875 combines durability, power, and a wealth of exciting features. Simply put, it's the quietest, most advanced commercial blender on the market. The Stealth 875 includes a sleek sound enclosure, proprietary sound dampening and airflow innovations. These features allow it to operate at a sound level comparable to a normal conversation without compromising the power.

2. Connoisseur 825

Perfect for high-volume shops, the Connoisseur 825 is a workhorse built with longevity in mind. The 3.8 peak horsepower motor easily powers through the toughest ingredients, like ice and frozen fruit, without skipping a beat.

3. EZ 600

The EZ 600 is the ideal solution for businesses that want to launch a basic drink program. The EZ 600 provides entry-level pricing without compromising the power and quality Blendtec® is famous for. The EZ 600 can be customised to your needs.

MAKE NUT BUTTERS WITH BLENDTEC!
visit blendtec.com/recipes

Blend it right...

When blending ice it is important to choose a cycle that crushes the ice first, before smoothing.

- The cycle needs to start off slow and then speed up to smooth to the consistency of snow.
- If the cycle starts too fast, the ice will sit at the top of the mixture and will not blend.
- If the cycle is too long, the drink will start to heat up and will change the structure of the drink, i.e. ice will melt.
- If the cycle is too short, the ingredients will not blend together properly resulting in an inferior taste and the ice will not be fully blended.



RAPID RINSING

Small, fast and efficient. The Rapid Rinse Station reclaims valuable counter space with its minimal form factor, and is perfect for stacking multiple Blendtec jars. There is also an adapter to make lid rinsing easy peasy.

Control - Ease one-push operation

Easy - Simple to disassemble and clean

Safe & Strong - Stainless steel nozzle for long lasting, trouble-free operation
120° spray nozzle coverage

Versatility - Effective for rinsing any container of 8" or smaller





BEAUTIFUL BREWING

The Coffeemaker no.2 is a beautifully designed drip brewer from Chicago based brand, Manual. Manual - or pour-over - brewing has become increasingly popular in the world of craft coffee, because of the control it gives you over the variables in the brewing process.

We caught up with Craighton Berman, founder and creative director of Manual, to find out more about the Coffeemaker no.2 and his journey from designer and illustrator, to international product developer.

When did your journey into the world of coffee and brewing begin?

I was a designer that was interested in coffee. I spent a lot of time buying different brewing devices, trying them out, and finding new techniques to brewing coffee. When I started my own studio I ended up hacking together my ideal way of brewing pour over which was how the Coffeemaker was born.

When did you create the Manual brand?

Manual as a brand didn't exist when I designed the Coffeemaker. It wasn't until I took it to a design show about three years ago in New York and got a lot of interest in it that I went on to set up the Kickstarter. That's when the Manual brand was really born. I wanted to build the brand around it because I wanted to keep making products that celebrate the process and slow things down, not just with coffee but with food in general.

What's special about this brewer?

It's really about experience. It's not necessarily about reinventing anything - there's a lot of people out there who always want to try and find a new way to brew coffee. I think the act of making a pour-over or a drip cup of coffee is actually a beautiful thing already and I wanted to create an experience around it that really celebrated that ritual. At the time I felt like a lot of the tools in the coffee industry were very functional but not beautiful, so I felt there was a chance to bring the perspective of a designer and home goods to that space.



The Coffeemaker no.2 has a black lacquered base which gives it a modern aesthetic. It also has a new marking system on the side which gives you a sense of the zones that you need to hit in. The coffee industry love to put scales under everything, which is an amazing and very accurate way to measure coffee, but for me it doesn't feel like the most natural thing. The idea of the markings is that it's just as accurate and you're able to land in the right range for the ratios. It's also made from thick borosilicate glass which makes it robust and able to take thermal shocks.

How are they produced?

They're 100% handmade and quite difficult to make. Tubes of borosilicate are blown into two moulds; one for the outer shape and one for the cone, then these are fused together. The last step is cutting the front out,

which is done by hand. The craftspeople in the factory have to be very accurate otherwise all the work of blowing and fusing the glass will go to waste! You can still see some of the hand in the cut which is quite nice.

You launched the Coffeemaker through a Kickstarter campaign, what made you chose to do it that way?

I'd done a couple prior to the Coffeemaker so I knew I was going to launch it that way, but they were never as big. I was shooting for \$100,000 which is a good amount of money and I'd calculated that would cover the cost of double the production run I needed. What I love about Kickstarter is that it builds a community of people that are interested in what you are doing, it also tests out whether your idea is something that people want.

What's next for Manual?

I have some other ideas and I am actually in the midst of some work on the Coffeemaker no.3 which will be a totally different form and perspective, which should be interesting. This one will be a larger scale brewer but I'm also enjoying working with tea and something for the cocktail and spirits world.

And finally, how do you like to drink your coffee?

If it's brewed coffee, generally black - if it's something fancy and single origin you want to be able to taste all of those things. But I'm not opposed to milk and sugar - a good latte or a cappuccino is a great thing!

SUMMER RECIPES



THE MORNING DRINKS

Breakfast is BIG business and continues to be an area of growth as more people eat and drink as part of their rush hour run.

Peach, Spinach, Ginger Yogurt Smoothie

- Sweetbird Peach, Spinach and Ginger Smoothie
- Zuma Yogurt Frappé
- Ice

Fill a cup with ice. Fill to the top with smoothie mix and pour everything into a blender jar. Add one scoop of frappé powder. Blend until smooth and serve.

Berry Burst Smoothie

- 4 pumps Sweetbird Raspberry Purée
- 1 scoop Zuma Yogurt Frappé
- 1 scoop of oats
- Milk & ice

Fill cup with ice. Add purée then top with milk. Pour into blender with frappé and oats then blend until smooth. Pour back into cup to serve and finish with an extra drizzle of Raspberry Purée.

Mango & Coconut Smoothie

- Sweetbird Mango Smoothie
- 2 pumps Sweetbird Coconut Purée
- 1 scoop Zuma Yogurt Frappé
- 1 scoop of granola
- Milk & ice

Fill cup with ice then add smoothie to ½ full. Add purée then top up with milk. Pour into blender, add frappé and granola. Blend until smooth, pour back

Breakfast Booster

- 2 pumps Sweetbird Banana Purée
- 2 pumps Sweetbird Mango Purée
- ½ tsp turmeric
- ½ tsp ground cinnamon
- 1 tsp chia seeds
- Alpro Almond milk
- Ice

Fill glass with ice. Add purées then top with almond milk. Pour into blender with the turmeric, cinnamon and chia seeds. Blend until smooth, pour back into cup and serve.

THE MIDDAY DRINKS

Whether customers need an extra caffeine boost or a light and refreshing something to pair with their lunch...

Vege Good Smoothie

- Sweetbird Mango, Orange & Carrot Smoothie
- 1 scoop Zuma Yogurt Frappé
- ½ tsp Cosy Matcha
- Ice

Fill cup with ice then top with smoothie. Pour into blender, add frappé and matcha. Blend until smooth then pour back into cup to serve.

Coconut Iced Mocha

- 1 tablespoon Zuma 100% Cocoa
- Double espresso
- 2 or 3 tablespoons of honey
- Alpro Coconut milk
- Ice

Add cocoa and double espresso into cup and mix into a paste. Fill cup with ice, add in the mix, honey and top up with milk. Stir well and serve.

Summer Citrus Cooler

- Sweetbird Lemon Smoothie
- 3 pumps Sweetbird Chilli syrup
- Water and ice

Fill cup with ice and top up ¼ with water. Fill to top with smoothie and pour into blender jug. Add syrup, blend until smooth and pour into cup. Add a straw and a slice of lemon.

Coffee Lemonade

- 2 pumps Sweetbird Lemon Syrup
- Double espresso
- Tonic water & ice
- Wedge of lemon

Fill cup with ice then add double espresso and syrup. Top up with tonic water, stir well and serve with a wedge of lemon..

AFTERNOON DRINKS

People like to sit back, relax and take their time over their drinks in the afternoon so be sure to have lots of nibbles to pair with them.

Royal Ginger Spice

- 2 pumps Sweetbird Gingerbread syrup
- 1 scoop Zuma Double Chocolate powder
- Steamed milk
- Zuma Gold Dust

Combine syrup and chocolate powder in your cup with a splash of hot water, stirring into a paste. Top up with steamed milk, sprinkle with Gold Dust and enjoy a seriously chocolatey glamorous drink.

Double Choc Frappé

- 1 scoop Zuma Chocolate Frappé
- ½ scoop Zuma Dark Hot Chocolate
- Milk & Ice

Fill cup with ice then top up with milk. Pour everything into blender jar, add frappé and chocolate and blend until smooth. Pour back into cup and serve.

Iced Banana Mocha

- ½ scoop Zuma Original Hot Chocolate
- 2 pumps Sweetbird Banana Puree
- Double espresso
- Milk & ice

Add hot chocolate and espresso to cup and mix into a paste. Fill cup with ice, pour the mix over, add puree and top up with milk. Pour everything into cocktail shaker and shake. Pour back into cup and serve.

Blended Raspberry Cappuccino

- 1 Scoop of Zuma Chocolate Frappé
- 4 pumps of Sweetbird Raspberry Purée
- Double espresso
- Milk & ice

Fill cup with ice then add espresso and puree. Pour into blender jar, add frappé and blend until smooth. Pour back into cup and serve.

ZUMA®

KICK BACK, COOL DOWN

Containing real coffee, cocoa and vanilla to give strong, natural flavours Zuma Frappés allow you to create thick, smooth and consistently delicious blended drinks every time. Use the caffeine-free, vegan approved Vanilla Bean with your own blend of espresso to make a creamy house frappé.

1

Caffe Frappé

The UK's popular frappé. Made with medium roast coffee for a full creamy flavour. 2kg tin.



2

Sticky Toffee Frappé

The perfect combination of coffee, cocoa and 11% real toffee pieces. 2kg tin.

4

Chocolate Frappé

Blended West African cocoa with 10% real chocolate. 2kg tin.



6

Cookies & Cream Frappé

Specially blended using delicious fragments of real cookie for a seriously cool treat. 2kg tin.



5

Mocha Frappé

A superb blend of medium roast coffee, cocoa and real chocolate, 2kg tin.



3

Vanilla Frappé

Delicious as a frappé but also a great, versatile base. Non-dairy so approved for vegans. Caffeine-free. 2kg tin.



Turn the page for...

7

Yogurt Frappé

Perfect for adding to fruit smoothie mix and blending with ice and milk for a convenient, seriously delicious yogurt frappé. Caffeine-free, 2kg tin.

8

Skinny Frappé

A vegetarian approved Vanilla frappé, same great taste as our non-dairy, but 50% less sugar. Caffeine-free. 1kg bag.

SKINNY FRAPPÉ

All Zuma Frappés are low in fat and we now have a reduced sugar version too - Vanilla Skinny Frappé. By adding your own espresso you can now offer your customer a delicious lower calorie Caffe Frappé.

Zuma Skinny Frappé is just as versatile as Zuma non-dairy Vanilla Frappé and is approved by the Vegetarian Society. To keep the calorie count down, mix and match with Sweetbird Sugar-free Syrups.

50%
less sugar*

ZUMA[®]

Delicious RECIPES.

Coconut and Lime Smoothie

- 2 pumps Sweetbird Coconut Purée
- 2 pumps Sweetbird Lime Syrup
- 1 scoop Zuma Skinny Frappé
- 1 tsp Chia Seeds
- Milk & ice

Fill cup with ice then add purée and syrup. Top with milk then pour into blender with frappé and chia seeds. Blend until smooth and pour back into cup to serve.

Matcha Banana Yogurt Booster

- 3 pumps Sweetbird Banana Purée
- 1 scoop Zuma Yogurt Frappé
- ½ tsp Cosy Matcha
- 1 scoop granola or oats
- Milk & ice

Fill cup with ice. Add purée then top with milk. Pour into blender with frappé, matcha and granola or oats. Blend until smooth then pour back into cup to serve.

Skinny Blended Cappuccino

- 1 scoop of Zuma Skinny Frappé
- Double espresso
- Milk & Ice

Fill cup with ice then add espresso and top up with milk. Pour into blender jar and add frappé. Blend until smooth, pour back into cup and serve.



Yogurt frappé

For the perfect Summer menu add Zuma Yogurt Frappé - the profitable, waste-free solution.

Zuma Yogurt Frappé powder gives you delicious yogurt drink whilst making sure you don't have to worry about short shelf life, and, because it's a powder, it doesn't take up valuable fridge space or go out of date quickly as fresh yogurt.

Now you can dress up your menu with choices like a Blueberry Breakfast Bevvie or a Fruit Fromage Frais Style Smoothie - the choices are endless when you start mixing and matching flavours and products.

It's easy to whip up a Yogurt Frappé; all you need is to fill your glass with ice, top with milk, pour into blender along with 1 scoop of Yogurt Frappé. Blend until smooth and you're done!

A source
of protein
with almost
10g
per serve[†]

*compared with Zuma Non-Dairy Vanilla Frappé.

†when made with 160g ice, 160g skimmed milk and 40g Zuma Yogurt Frappé powder.



NEW FOR 2017

MATCHA POWER

This is Matcha in its purest, organic form. For the true matcha lover who wants to enjoy their matcha in lattes, frappés, or even iced tea, free from any additional flavours.

Matcha is a finely ground powder of specially grown and processed green tea. Cosy Matcha is a culinary grade; high in fibre and protein. It is 100% Organic; meaning nothing has been added or taken away. It has a fresh grassy flavour and is the purest way to get your green tea boost. A half teaspoon of this, mixed into your morning hot milk or water, and you're in for a gentle long-lasting boost.

100%
Organic

*nothing added,
nothing taken
away...*



FEEL GOOD RECIPES

'It's a matcha?' Iced Tea

½ tsp Matcha (or more to taste)
3 pumps Lime Syrup
Water

Add the matcha to 30ml of warm water and whisk well. Half fill cup with ice, then add the whisked matcha and syrup. Top with chilled water, stir and serve.

Vanilla Matcha Latte

- ½ tsp Matcha
- 2 pumps French Vanilla Syrup
- Steamed milk

Add matcha to 30ml of warm water and whisk well. Add the syrup and stir together. Top with steamed milk and serve.

Matcha Skinny Frappé

- ½ tsp Matcha
- 1 scoop Zuma Skinny Frappé
- Ice
- Milk

Fill a 12oz cup with ice. Top with milk and pour contents into blender jug. Add matcha and frappé powder. Blend until smooth, pour and serve.





JOIN ALPRO'S PLANT-BASED COFFEE REVOLUTION

With 16% of consumers now regularly enjoying a plant-based beverage out of home, there's a huge opportunity for UK café owners to capitalise on this fast-growing new trend*.

For Professionals

With their 'For Professionals' range, plant-based food and drink specialist Alpro has made it easy for baristas to incorporate plant-based alternatives into their menu. The range has been specifically developed to heat, foam and produce latte art to the highest standard, so baristas can deliver delicious plant-based coffees without compromise.



Alpro Soya and Coconut For Professionals offer excellent taste, texture, workability and performance whether used hot or cold, to offer all customers a delicious plant-based alternative

that is naturally low in sugar. And it's not just customers who benefit. Alpro's plant-based range give baristas the perfect base with which to experiment and add some inspiration to their menu.

Check out the recipes below and join in with the plant-based revolution!

PLANT-BASED RECIPES

Turmeric & Coconut Latte

INGREDIENTS

- 200ml Alpro Coconut for Professionals
- 1 level tsp powdered turmeric
- ¼ tsp ground cinnamon
- ¼ tsp ground ginger
- 1 shot of espresso

METHOD

1. Add the powdered turmeric, ginger and cinnamon to a latte glass, mix with 30ml hot water.
2. Add a shot of espresso.
3. Steam the Alpro Coconut for Professionals to 67°C.
4. Pour over the spice and coffee mixture, and serve.

Soya Chai Hot Chocolate

INGREDIENTS

- 200ml Alpro Soya for Professionals
- 1 scoop Zuma Dark Chocolate
- 2 pumps Sweetbird Chai syrup
- A dusting of cinnamon

METHOD

1. Add the syrup to a mug or latte glass.
2. Put the chocolate powder in a milk jug, add the Alpro Soya for Professionals and steam to 67°C.
3. Pour over the syrup, stirring as you pour. Dust with cinnamon and serve.

Salted Caramel Coconut Mocha

INGREDIENTS

- 200ml Alpro Coconut for Professionals
- 1 scoop Zuma Dark Chocolate
- 1 pump Sweetbird Sugar-free Caramel Syrup
- 1 espresso
- A pinch of salt
- Dusting of cocoa

METHOD

1. Add the syrup and salt to a cup.
2. Put the chocolate powder in a milk jug, add the Alpro Coconut for Professionals and steam to 67°C.
3. Pour over the syrup mixture.
4. Add the espresso
5. Dust with cocoa and serve.

RECIPE REFRESH



We're not just about the hard sell; we are innovators who craft our own products then develop the recipes for you to enjoy. Here are some of our latest to help keep your menus fresh through the months ahead, all made with Zuma, Cosy, and Sweetbird.

Vegan Banana Shake

- 2 pumps Banana Purée
- 1 scoop Non-dairy Vanilla Bean Frappé
- 1 scoop granola or oats
- Almond milk
- Ice

Fill cup with ice. Add purée then top with almond milk. Pour into blender with frappé and granola or oats. Blend until smooth and pour back into cup and serve.

Raspberry Lemonade

- 3 pumps of Traditional Lemonade Syrup
- 3 pumps Raspberry Purée
- Sparkling water
- Ice

Add syrup and purée to cup then top $\frac{3}{4}$ full with sparkling water. Stir well then add ice cubes to fill.

Pink Grapefruit & Raspberry Lemonade

- 3 pumps Pink Grapefruit Lemonade Syrup
- 3 pumps Raspberry Purée
- Sparkling water
- Ice

Add syrups and purée to cup then top $\frac{3}{4}$ full with sparkling water. Stir well then add ice cubes to fill.

Passionfruit Iced Tea

- 2 pumps Iced Tea Syrup
- 2 pumps Passionfruit Purée
- Water & ice

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

Iced Matcha Coconut Latte

- 2 pumps Coconut Purée
- $\frac{1}{2}$ tsp Matcha
- Coconut Milk
- Ice

Fill cup with ice. Add purée then top with coconut milk. Pour into cocktail shaker with the matcha and shake well. Pour back into cup to serve.

Raspberry Dark Hot Chocolate

- 4 pumps Raspberry Purée
- 1 scoop Fairtrade Dark Hot Chocolate
- Steamed milk

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

Raw Matcha Chocolate Frappé

- 1 scoop Chocolate Frappé
- 2 pumps Banana Purée
- 2 tsp 100% Cocoa
- $\frac{1}{2}$ tsp Matcha
- Coconut Milk
- Ice

Fill cup with ice, add purée then top with coconut milk. Pour into blender with frappé, cocoa and matcha. Blend until smooth and pour back into cup to serve.

Matcha Iced tea

- 4 pumps Cucumber & Mint Iced Tea Syrup
- $\frac{1}{2}$ tsp Matcha
- Water & ice

Fill cup with ice. Add syrup then top with water and pour into cocktail shaker. Add matcha then shake well. Pour back into cup to serve.

Orange Mocha

- $\frac{1}{2}$ scoop Original Hot Chocolate
- 2 pumps Orange Syrup
- Double espresso
- Milk & ice

Add hot chocolate and espresso to cup and mix into a paste. Fill separate cup with ice then add the chocolate/espresso mix and syrup. Top with milk, stir and serve.

Shaken Coconut Iced Coffee

- 2 pumps Coconut Purée
- Double espresso
- Coconut milk
- Ice

Fill cup with ice then add espresso and purée. Top with coconut milk then pour into cocktail shaker. Shake vigorously until well mixed and pour back into cup and serve.

Matcha & Banana Frappé

- 1 scoop Skinny Frappé
- 2 pumps Banana Purée
- $\frac{1}{2}$ tsp Cosy Matcha
- Milk & ice

Fill cup with ice. Add purée then top with milk and pour into blender. Add the frappe and matcha powder then blend until smooth. Pour back into cup to serve.

GOOD, BETTER, BEST.

Take your drinks to the next level with these super simple steps...

Chocolate Frappé

Fill a cup with ice, top with milk. Pour into a blender jar. Add 1 scoop of Zuma Non-Dairy Vanilla Bean frappé. Add 1 scoop of Zuma Dark chocolate powder. Blend until smooth. Pour back into cup and drizzle with chocolate sauce.

GOOD



BETTER

Layered Chocolate Frappé

Follow all the steps in 'Good' but before you pour add a layer of new Cookie Crumb topping to the bottom, then top with marshmallows and sauce.



BEST

Ultra S'mores Frappé

Follow all the steps in 'Better' adding two pumps of Sweetbird S'mores Syrup before blending. Once you are finished Add ALL the toppings - cream, sauce, mini marshmallows, cookie crumb - you could go OTT and add caramel sauce too you crazy thing.



GOOD

Iced Latte

Add double espresso into 12oz cup. Add 2 pumps Sweetbird Cane Sugar Syrup. Top to $\frac{3}{4}$ with milk. Give it a good stir then add ice cubes and a straw for good measure.



BETTER

Iced Caramel Latte

Follow the method for 'Good' but instead of Cane Sugar Syrup use Sweetbird Caramel Syrup. Pour into cup then add three coffee beans at end to decorate.



BEST

Sparkling Mint Espresso

Add double espresso in a cocktail shaker with 3 mint leaves. Add 6 ice cubes. Shake for 30 seconds. Pour into cup. Top with sparkling water, and decorate with a sprig of mint.



HOT CHOCOLATE LOVERS

We've heard rumours of customers who don't drink tea or coffee. Having picked ourselves up off the floor we thought about all the chocolate lovers out there, and how they can enjoy Zuma Chocolate and Chai in summer.

Zuma Hot Chocolates are all about cocoa, quality and choice. The ingredients list are clean and simple, pretty much cocoa and sugar, just in different measures. Whether you are looking for everyday or extra special, we have it. Our new 100% Cocoa is perfect to add a chocolate kick to shakes and frappés; have a look below to see how.

Zuma Chocolate

- Original
- Dark
- Dark Fairtrade
- Organic
- Double
- White
- Thick
- 100% Cocoa

CHILL OUT WITH CHAI

Zuma Chai is available as Spiced, or Vanilla, both made with real spices and equally as soothing and smooth. The mixes are versatile too; they are fantastic with hot water or milk but did you know they are a great addition to a frappé? Fill a cup with ice, top with milk, add to blender then add a scoop of your preferred Zuma Chai for a fresh look at frappés.



COLD HOT CHOCOLATE

Triple Choc Shake

- 1 scoop of Zuma Chocolate Frappé
- ½ scoop of 100% Cocoa
- Zuma Chocolate Sauce
- Milk and ice
- Whipped Cream
- Mini Rainbow Beans

Fill glass with ice then top up with milk and pour into blender jar. Add frappé, cocoa then blend until smooth. Drizzle sauce around cup walls before pouring the frappé back in. Serve with whipped cream and Rainbow Beans.



Chocoberry Shake

- Sweetbird Raspberry & Blackcurrant Smoothie
- Sweetbird Raspberry Purée (for drizzling)
- 1 scoop Zuma Yogurt Frappé
- 1 scoop Zuma 100% Cocoa
- Milk & ice

Fill cup with ice. Add milk to ⅔ full then top with smoothie. Pour into blender with frappé and cocoa. Blend until smooth and pour back into cup. Drizzle with Raspberry Purée and serve.

Get
Summer
menu
ready!

ULTIMATE RECIPES

We often get asked what our own favourite recipes are, and how we make the best of the best. Here are some of our favourites using Sweetbird, Cosy and Zuma, for when your customers really deserve a treat.

Spiced Berry Frappé

- Raspberry & Blackcurrant Smoothie
- 2 pumps Cinnamon syrup
- 1 scoop Vanilla frappé powder
- Milk and ice

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

Perfect Praline Frappé

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

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

Coconut Thai Iced Tea

- 2 pumps Iced Tea Syrup
- 2 pumps (30 ml) Coconut Purée
- Coconut Milk
- Ice

Fill glass with ice then add syrup, purée and top up with coconut milk. Pour everything in cocktail shaker and shake. Pour back into cup and serve.

PB & J Frappé

- 2 pumps Peanut Butter syrup
- 1 scoop Vanilla Bean frappé
- 30ml Strawberry smoothie
- Milk and ice

Fill glass with ice, pour over smoothie mix and top with milk. Pour into blender jar. Add the

syrup & frappé powder; blend until smooth. Pour back into glass and enjoy the 4th July in style!

Strawberry Cheesecake Frappé

- Strawberry Smoothie
- 1 scoop Vanilla frappé powder
- Milk and ice
- Digestive biscuit
- Whipped cream

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

Caramel Truffle Latte

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

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

Bounty Hot Chocolate

- 1 scoop Dark Hot Chocolate
- 2 pumps Coconut Purée
- Chocolate Sauce
- Steamed milk
- Whipped cream
- Shaved coconut

Add hot chocolate and a splash of water to cup and mix into a paste. Add purée and stir. Top up with steamed milk, stirring as you pour, then finish with whipped cream, shaved coconut and a drizzle of sauce.

Cookies & Cream Coffee Shake

- 1 scoop Cookies & Cream Frappé
- 2 pumps Chocolate Sauce
- Double Espresso
- Milk, ice
- Whipped cream
- Cookie Crumb topping

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

Lemon & Mint Sparkler

- 2 pumps of Lemon Syrup
- 2 pumps of Mint Syrup
- Sparkling Water
- Ice
- Fresh mint (optional)

Fill glass with ice then add Lemon Syrup, Mint Syrup and top up with sparkling water. Pour back into cup and serve garnished with fresh mint.

Matcha Coconut & Mint Frappé

- 1 scoop of Yogurt Frappé
- 2 pumps (30 ml) of Coconut Purée
- 2 pumps of Mint Syrup
- $\frac{1}{2}$ teaspoon of Matcha
- Coconut Milk
- Ice

Fill glass with ice then add Coconut Purée, Mint Syrup and top up with coconut milk. Pour into blender jar, add $\frac{1}{2}$ teaspoon of Matcha, 1 scoop of Yogurt Frappé and blend until smooth. Pour back into cup and serve.

ZUMA®

ZUMA SAUCES & TOPPINGS

NEW!



Caramel Sauce

Our rich and golden Caramel Sauce makes all sorts of drinks delicious. It's especially good in hot chocolates, frappés and coffees or drizzled over a pile of whipped cream.



White or Dark Chocolate Sauces

Our Chocolate Sauces are thick, rich and delicious in all kinds of drinks - from hot chocolates and mochas, to frappés and milkshakes. The Dark Chocolate also looks great drizzled on top.



Mini Chocolate Rainbow Beans

Brighten up any drink (or cake) with these colourful chocolate beans.



Original Chocolate Shaker

Smooth and sweet - like a top-quality milk chocolate bar - this is your everyday chocolate for everyone. The 300g shaker is perfect for dusting and take home sales.



Cookie Crumb

The newest addition to the collection, this dark cocoa biscuit crumble adds crunch to frappés, shakes and hot chocolates.



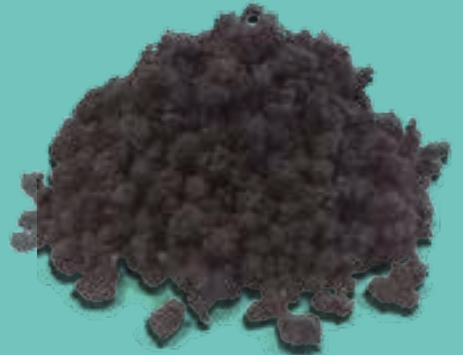
Gold Dust

A simple blend of sugar, cocoa and edible gold powder, our dust will add a golden sheen to any steamed milk drink.

Triple Chocolate Crispies (main image)

Crunchy puffed rice and wheat pieces coated with real white, dark and milk chocolate. They're great scattered on all kinds of drinks, from hot chocolates and frappés, to flavoured coffees.

NEW! COOKIE CRUMB



TROPICAL RECIPES

Coconut Dream Frappé

- 2 pumps Sweetbird Coconut Syrup
- 1 scoop Zuma Non-dairy Vanilla Frappé
- Cold milk
- Ice cubes

Fill cup with ice and top with milk. Pour into blender with the syrup and frappé powder. Blend until smooth then pour back into cup to serve.

Watermelon Iced Tea Crush

- 4 pumps Sweetbird Watermelon Iced Green Tea Syrup
- Still or sparkling water
- Watermelon pieces
- Mint sprig
- Ice cubes

Fill cup with ice. Pour into blender jug with a couple of mint leaves. Pulse blender 5 times to crush ice then pour back into cup. Add the syrup then top with still or sparkling water. Stir well and finish with some watermelon pieces and a sprig of mint to garnish.



Bountiful Bliss Frappé

- 2 pumps Sweetbird Coconut Purée
- 1 scoop Zuma Chocolate Frappé
- Zuma Chocolate Sauce
- Single espresso
- Cold milk
- Dessicated coconut
- Ice cubes

Fill cup with ice and top with milk. Pour into blender with the purée, frappé and espresso. Blend until smooth then pour back into cup. Add a drizzle of sauce and finish with a sprinkling of desiccated coconut.

Tropical Passion Smoothie

- Sweetbird Mango & Passionfruit Smoothie
- 2 pumps Sweetbird Coconut Syrup
- Water
- Ice cubes

Fill cup with ice. Add water over the ice to 1/3 then top with smoothie. Pour into blender with the syrup and blend until smooth. Pour back into cup to serve.

Strawberry Daiquiri Smoothie

- 1 pump Sweetbird Lime Syrup
- 25ml white rum
- Strawberry Smoothie
- Lime slice
- Ice cubes

Fill cup with ice. Add rum and syrup then top with smoothie. Pour into blender and blend until smooth. Pour back into cup and garnish with a fresh lime wedge and strawberry.

Brazilian Iced Tea

- 3 pumps Sweetbird Passionfruit Lemon Iced Tea Syrup
- 2 pumps Sweetbird Chilli Syrup
- Still or sparkling water
- Lemon & lime slices
- Ice cubes

Add syrups to cup and fill 3/4 full with still or sparkling water. Stir then add ice cubes to fill. Add slices of lemon and lime to finish.





CLASSICS

TEA & BISCUITS

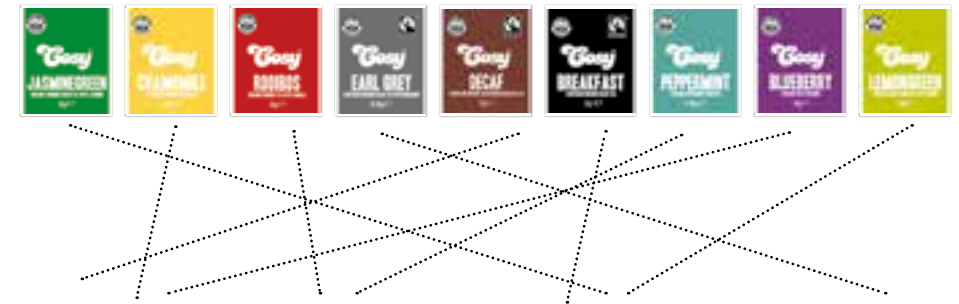
The perfect match, like strawberries and cream, baristas and beards, nothing beats this classic combo.

Each blend of organic Cosy Tea has been crafted to give your customers just the right flavour and infusion in every cup. Be sure to have the award winning packs on display in a Cosy Tea stand, to show the choice of flavours available.

Avoiding gluten shouldn't mean avoiding great tasting food and Kent & Fraser are wholeheartedly driven by their passion to develop and produce exceptional gluten free and wheat free baked goods that can be enjoyed by all.

FLAVOUR PAIRING

Our favourite blends paired with their perfect partner!



GET THE GEAR

Whilst we are the industry leader when it comes to knowing what drinks you should be offering your customers, we're not a jack of all trades. This is why we work with the industry's leading suppliers to bring you the wide selection of brewing and barista equipment needed to make drinks your customers love.

Brewista is a collaboration of engineers, designers, coffee and tea aficionados, roasters and brewers with decades of combined experience in the brewed beverage industry. They believe everyone deserves to experience the passion of the world's best coffee and tea producers. Their products are lovingly developed, going through many prototypes and rigorous testing to ensure the end product is exactly what the industry needs; no better illustrated than by the Cold Brew system. From cloths to grinders, steaming pitchers and brewers, Rhinowares and Brewista wrapped up. We also have classics, like Reg Barber's renowned tampers, for the discerning barista in your life.



Brewista



RISE & SHINE

We want the best for our customers, which is why we choose Cafetto cleaning products. As Official Cleaning Products Sponsor of the World Barista Championship, they are good enough for the best barista in the world, so good enough for your baristas too.



**WORLD
BARISTA
CHAMPIONSHIP™**



TOOL UP

*give your team
the kit needed
to care for your
machine.*

Cafetto is a specialist manufacturer of cleaning and sanitation products for espresso, coffee brewing and dispensing equipment. They pride themselves on innovative and thoughtful solutions always keeping abreast of customers' needs to ensure a clean machine every time.

Evo®

The world's first espresso machine cleaner suitable for the cleaning of machines used with organic coffees.

Grinder Clean

100% food safe and gluten free. Cleans grinder burrs and casings.

MFC® Blue

Removes milk residues from milk lines, frothers and parts.

TEvo®

Measured dose guarantees no wastage. Portion control allows you to know if cleaning has been done.

We also offer a selection of cleaning hardware from our friends at Pallo in the US. In 2005 their first tool, the Pallo Coffeetool group head brush, revolutionized group head cleaning. Baristas no longer needed to worry about scalding their hands while cleaning the group head. It's now an essential barista favourite.

Each additional tool has been designed with customers' needs in mind. As a family owned business, they take the time to listen to customers' needs and go the extra mile..

Pallo products continue to make cleaning and maintenance faster and easier for baristas and roasters. We offer the Coffeetool, Steamy Wanda, Grinderminder, Rollster Brush and the ever so useful Caffeine Wrench.

COLD BREW CREW

When it comes to kit, we are really excited by the Brewista 10 gallon Cold Pro™ System. With a simple (patented) lift, twist and drain design, it eliminates the mess, waste and frustration that come with most commercial cold brew systems. We're sure you will fall in love with your kit and wonder how you ever managed without it.

THE BREWISTA COLD PRO™ SYSTEM

- No more mess
- No more waste caused by unsaturated grounds!
- And no more batches lost due to ruptured bag filters



MAKE IT. SELL IT.

- 1) Fill your Cold Pro™ Bucket with 14 litres of water.
 - 2) Coarsely grind 1.35kg of your favourite coffee blend.
 - 3) Add the grounds into a paper filter (optional) inside the permanent filter.
 - 4) Let the coffee pre-bloom for a few minutes before adding 14 more litres of water directly to the coffee grounds.
 - 5) Cover the Cold Pro™ and let sit overnight.
 - 6) The next morning, lift and turn the permanent filter to allow your brew to drain.
 - 7) Dispense your ready-to-drink cold brew and enjoy!
- Yield: approx 21 litres of ready-to-drink cold brew.



ICED COFFEE CONCOCTIONS

MEXICAN COFFEE

- 3 pumps Chilli Syrup
- 2 pumps Cinnamon Syrup
- 2 pump Chocolate Sauce
- Double Espresso
- Milk & Ice

Fill cup with ice then add espresso, syrup and sauce, top up with milk. Pour into cocktail shaker and shake until well mixed. Pour back into cup and serve.

MINT ICED COFFEE

- 2 pumps Mint Syrup
- Double Espresso
- Condensed milk,
- Ice & 40ml water
- Fresh mint for garnish

Fill cup with ice then add condensed milk to ¾ full. Mix espresso with 40ml of water, add syrup, pour everything into cocktail shaker and shake until well mixed. Pour back into cup and serve with fresh mint.



GRAB AND GO, GO, GO!

It's the little things that make life better, or so we are told, so here are all the little things we have on offer to make your life better...

Clearly does it

Available in 12oz or 16oz clear cups with domed lids mean you can give your customers drinks filled to the brim and beyond.



Stick it to 'em

Wooden stir sticks. They're wooden. You can stir stuff with them, pretty much does what it says on the tin.



Take it away

Available in 2 or 4 cups versions these trays are the helping hand for customers with lots of friends.



Clutch it

These fun masks come with instructions on how to become your very own super hero. Super.



Good cup, bad cup...

Single walled, double walled, rippled or patterned - what more do you need?



Sweet stuff

100% Fairtrade, 100% sweet, in brown or white sugar sticks for those with a sweet tooth.



Put a lid on it

Black or white to match any of our cups, stop spills and help sips.



Suck it up

Clear, black, bendy or extra thick for slurping smoothies and frappés.





**DRINKING™
THINKING**

We hope you have enjoyed and been inspired by this edition of Drinking Thinking™. If you would like further information, or to order any of the products; speak to your distributor or visit any of our websites:

[@zumadrinks.com](https://www.zumadrinks.com)

[@hellosweetbird.com](https://www.hellosweetbird.com)

[@cosy-tea.com](https://www.cosy-tea.com)