

SIMPLY

# *Sensational* SYRUPS



*What's  
inside...*

**INSTAGRAMABLE**  
*must-haves*

.....

*Make the*  
**PERFECT FRAPPE**

*The*  
**CLASSICS**

.....

*Crushed*  
**COOLERS**

With over 70 flavours to choose from Simply Syrups are easy to use and very versatile. From creating flavoured frappes and lattes to quick serve coolers and iced teas they are a must have on your back bar. They'll help you stand out from the crowd and your competitors!



### Vegan

All our syrups are vegan approved by the Vegetarian Society.



### Nut free

Our syrups are all produced in nut free factories and do not contain nuts.



### Natural flavours

Where possible we use natural flavours in our syrups.



### Quality ingredients

We work hard to ensure all our ingredients are ethically sourced and of the highest quality.



## SUGAR FREE SYRUPS

We also have an increasing range of sugar free syrups with our most popular flavours, including a Sugar Free Peach Iced Tea.

# SIMPLY AS STANDARD

It's simple, you can stock a selection of Simply Syrups and create a range of great tasting drinks all year round.



# THE CLASSICS

Use these three classic syrups for adding to lattes, hot chocolates and frappes. Create a flavoured drink by adding 2 pumps (15ml) of syrup.



## VANILLA

A must have for any food service outlet.



## CARAMEL

Adds a sweet, creamy flavour to lattes and frappes.



## HAZELNUT

The perfect combination with coffee, adding a nutty and sweet taste.



## GINGERBREAD

Not just for autumn/winter, this syrup will add a hint of biscuit and spice to hot chocolates and coffee.



## SALTED CARAMEL

This popular flavour is the perfect combination of salt and sweet for adding to both ice cold drinks and hot beverages.

## INSTAGRAMABLE *must haves*



*Dragon Fruit & Mango Cooler*

This Simply Syrup can be used to create a refreshing and bright ice cold drink – perfect for those Instagram worthy shots.

**Just add 4 pumps (30ml) to a cup, serve over ice and top up with water or blend to create a crushed cooler.**



*Strawberries & Cream Frappe*

A popular choice for cafes and customers, Strawberries and Cream Frappe is a combination your customers will love.



*Watermelon Iced Green Tea*

A unique quick serve option, just add water and serve over ice. Garnish with fresh watermelon and mint leaves for an extra touch.

# HOW TO USE SIMPLY SYRUPS

## Coffees & Hot Chocolates

Simply Syrups are perfect for adding to hot drinks like coffees, mochas, and hot chocolates. Syrups help to add a flavoursome twist, offer your customers more choice and increase your profit margins!



1  
Add two pumps of syrup to a 12oz hot beverage before adding milk



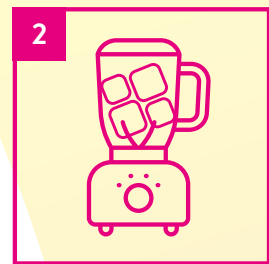
2  
Decorate with whipped cream and Simply Toppings and Sauces if desired

## Make a Flavoured Frappe

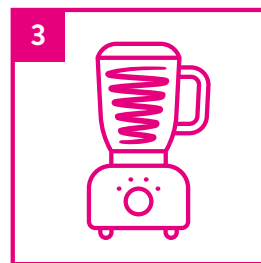
Using some of our classic syrups like Salted Caramel and Hazelnut you can also make flavoured iced drinks like frappe.



1  
Add 120ml milk, 2 scoops (50g) of Simply Vanilla Frappe Powder and 2 pumps (15ml) of Simply Syrup of choice to a blender



2  
Add a cup full of ice to blender



3  
Blend for 30 seconds



4  
Top with whipped cream, toppings and sauces

## Coolers & Iced Teas



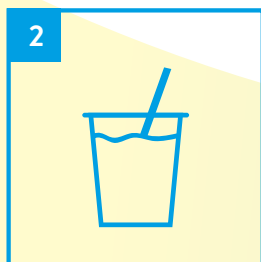
1  
Add ice to a glass, 4 pumps (30ml) of Syrup, top up with water. Garnish with fresh herbs and fruit as desired



## Crushed Coolers



1  
Add a glass of ice to a blender, 4 pumps (30ml) of Syrup, 170ml of water and blend for a slushie like consistency



For recipe inspiration and more find us on social:

