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PRODUCT CATALOGUE



Discover life's sweet joys

From Sunday brunches to evening tea, our products are designed to bring people together.

We create delicious additions that make life's little moments even more special.

To us, food is more than just nourishment — it's a way to share joy, create memories, and strengthen bonds with the ones you love.



COFFE SYRUPS



7 FLAVOURS, THAT PERFECTLY COMPLEMENT YOUR COFFEE



IRISH CREAM



SALTED CARAMEL



CHERRY & CHOCOLATE



COCONUT



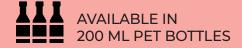
HAZELNUT



CHOCOLATE



CARAMEL





NOT JUST FOR COFFEE

DESSERTS

Add to ice cream, milkshakes, pancakes, waffles, parfaits, and tartlets.

BAKING

Perfect for cakes, biscuits, icing, and muffins

FRUIT TREATS

Enhance fruit salads and baked fruit



COCKTAILS & MOCKTAILS

Create delicious drinks, such as caramel-flavoured Old Fashioneds

BREAKFASTS & SNACKS

A great addition to yoghurt, oatmeal, smoothies, and French toast

SWEETS & SNACKS

Drizzle over popcorn or mix with nuts for a tasty treat

HOMEMADE LEMONADES



1 bottle

3 litres

- -

LEMONADE CONCENTRATES -

the perfect base for creating restaurant-quality lemonades at home. Easy to prepare and refreshingly delicious for any occasion

6 REFRESHING FLAVOURS THAT PERFECTLY QUENCH YOUR THIRST



ORANGE



MOJITO



MANGO-PASSION FRUIT



POMEGRANATE



PINEAPPLE

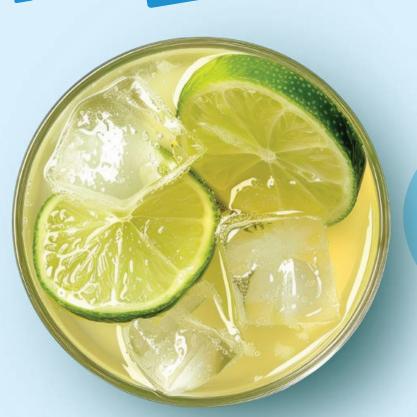


PEAR





LEMONADE LEM



INGREDIENTS:

- Mojito homemade lemonade drink concentrate – 200 ml
- Sparkling water 3 litres
- Fresh mint, ice cubes, lime or lemonto taste

- In a jug, mix the lemonade concentrate with chilled sparkling water.
- Add fresh mint leaves, lime or lemon slices, and ice cubes if desired. Enjoy your refreshing homemade lemonade!



TRY SOMETHING NEW!



a vibrant syrup that adds a beautiful colour and citrus flavour to cocktails.

BLUE LAGOON MOCKTAIL RECIPE

Ingredients:

- 30 ml Blue Curação syrup
- 120 ml pineapple juice
- 60 ml lemon-lime soda
- 15 ml lime juice
- Ice cubes
- Pineapple slices and Maraschino cherries (for garnish)



Fill a glass with ice cubes. Pour the Blue Curaçao syrup and lime juice over the ice. Slowly pour in the pineapple juice to create a beautiful gradient effect.

Top up with lemon-lime soda or sparkling water for a fizzy finish. Garnish with a slice of pineapple and/or a Maraschino cherry.

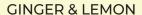
Mocktails – a mocktail is a non-alcoholic cocktail, offering all the flavour and creativity of a cocktail without the alcohol.





5 VIBRANT 5 FLAVOURS







SEA BUCKTHORN



RASPBERRY

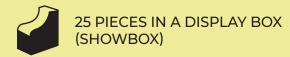


CRANBERRY



BLACKCURRANT

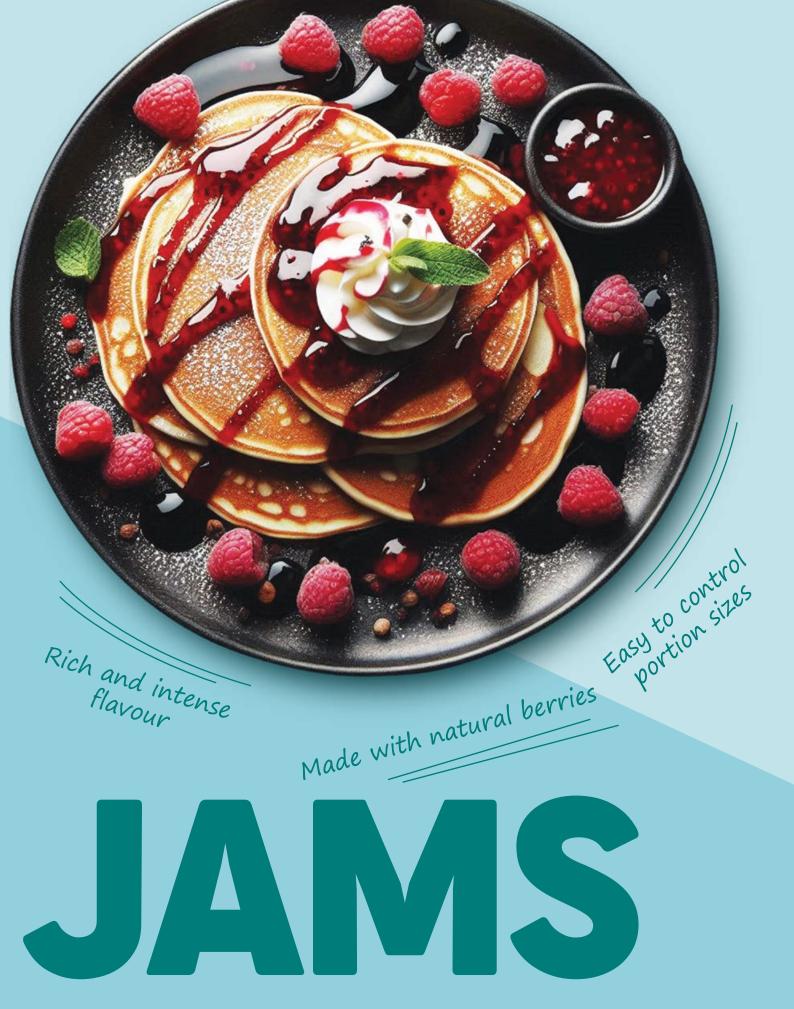




AN UNFORGETTABLE EXPERIENCE AWAITS!

JUST ADD 200 ML OF WATER FOR A BURST OF VITAMINS AND AN ENERGISING BOOST TO FUEL YOUR DAY.





JAMS-

perfect for topping breakfasts, desserts, or even savoury dishes. Made with natural berries and packaged in convenient doy-pack pouches for effortless use.

S VIBRANT S FLAVOURS







RASPBERRY



GINGER & LEMON



BLUEBERRY



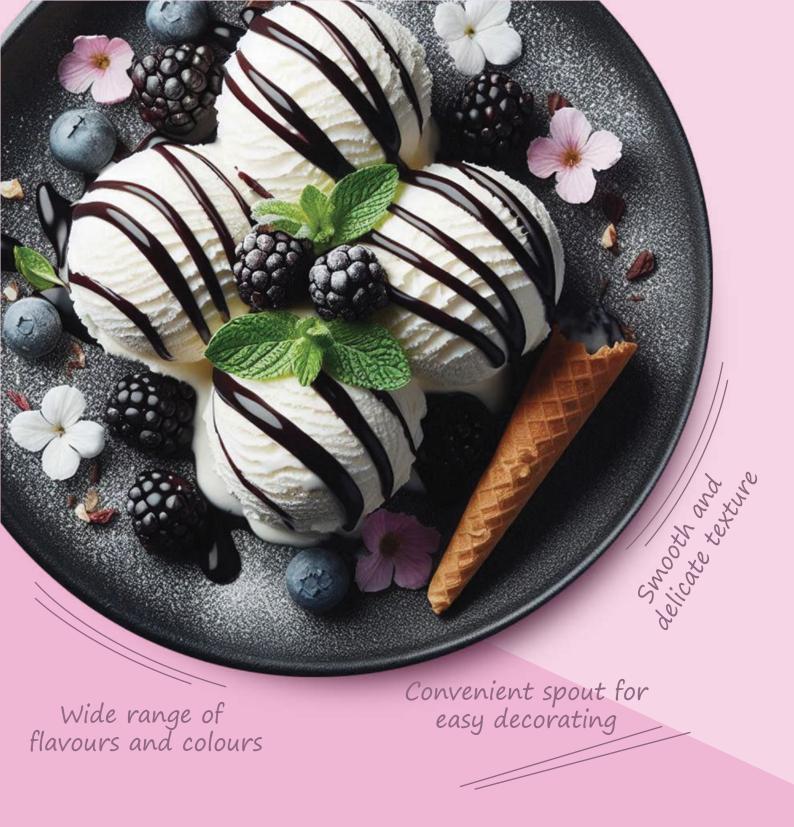
ORANGE



CRANBERRY







TOPPINGS

TOPPINGS-

delicious dessert sauces with a special spout for decorating ice creams and desserts. They inspire creativity, making you feel like a true culinary pro.

THE PERFECT FINISHING TOUCH TO ANY DESSERT







CHOCOLATE



STRAWBERRY



MANGO-PASSION FRUIT



BUBBLE GUM



