



MIXOMANIA
SYRUPS FOR FOODSERVICE

FRUIT SYRUPS FOR JUICE DRINKS



M

Round taste, natural, without astringent note

I

10% fruit in each glass!

X

Visible fruit pulp.

O

Always same quality

M

Easy preparation: just add water

A

Better hygiene in workplace (no need to store, wash, clean the fruits).

N

Many displaying options: carafes, jars, bottles or dispensers.

I

For Gelato shops, Coffee shops, Juice bars; Hotels & Restaurants; Indoor or street food.

A

MIXOMANIA

SYRUPS

Full energy energy and vitality for the beginning of the day and for active people
Sweetened with sugar, fructose and glucose
syrup
Round taste, full of fruit pulp

MIXOMANIA

LIGHT

Only 20 kcal/100 ml prepared juice
No sugar added
Sweetened with Stevia
Yet same great taste and same benefits

MIXOMANIA

NO SUGAR ADDED

No sugar added
No other sweetener
The client can use any desired sweetener (sugar, honey etc) to prepare the juice as it suits!



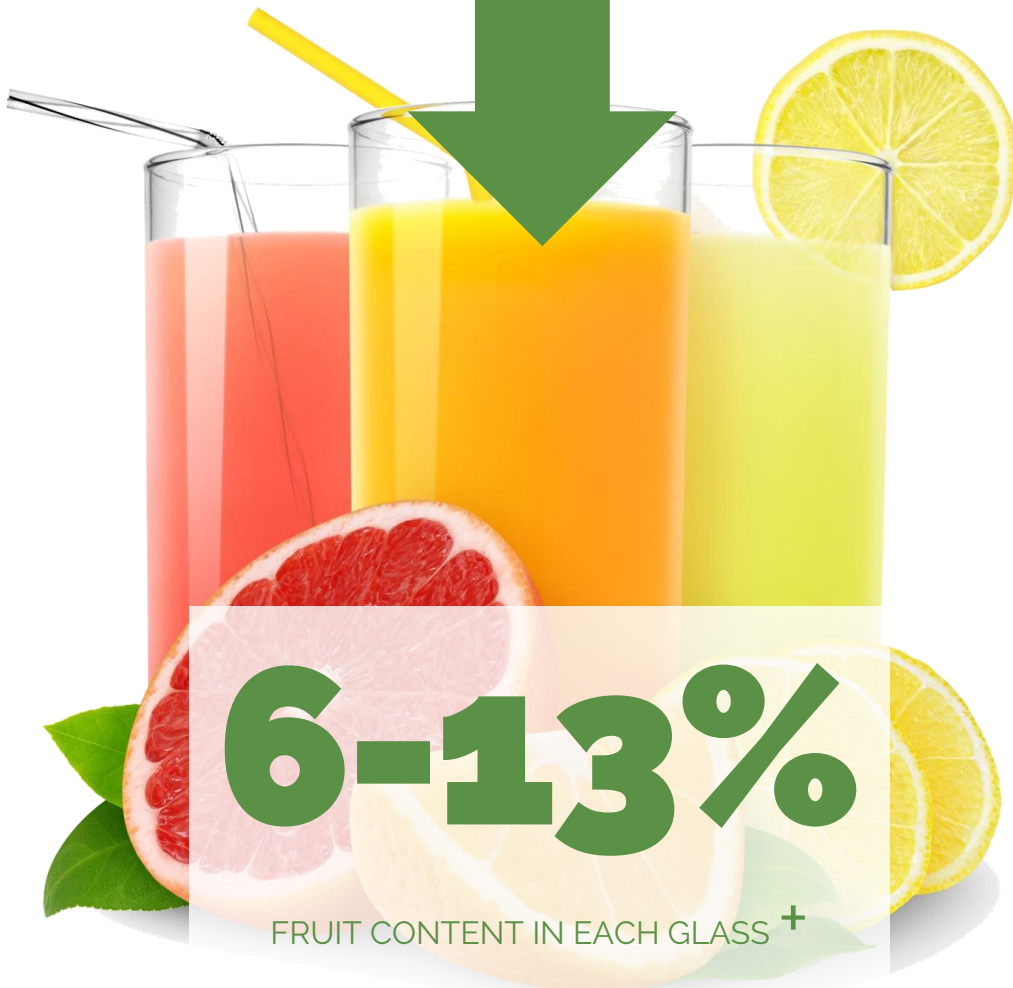
FRUIT SYRUPS FOR JUICE DRINKS



1 bottle syrup (950 ml) + 6 l water



+



6-13%

FRUIT CONTENT IN EACH GLASS +

FRUIT SYRUPS FOR JUICE DRINKS

**VISIBLE
FRUIT PULP!**

PRODUCT	Rating
ELDERFLOWER & LEMON SYRUP	872027
GRAPEFRUIT SYRUP	872024
LEMON SYRUP	872025
ORANGE SYRUP	872026
FOREST BERRY SYRUP	872052
MELON SYRUP	871363
MANGO SYRUP	871364

Packed in
6 kg plastic cans
1 kg PP bottles

MIXOMANIA

expertarom
food ingredients

LIGHT

SYRUPS FOR LIGHT LEMONADES (<5% SUGARS)

LOW SUGAR (<5%)

Product	Dosage /l water	Product no.
FOREST BERRY LIGHT SYRUP	75 ml	872076
ORANGE LIGHT SYRUP	60 ml	872077

Sweetened with Sweet booster (Stevia - based)
Same full, round taste
No aftertaste
Same 10% fruit content (MINIMUM) in each glass!

MIXOMANIA
NO ADDED SUGAR

Product	Dosage /l water	Product no.
ELDERFLOWER & LEMON SYRUP NO ADDED SUGAR	60 ml	872081
FOREST BERRY SYRUP NO ADDED SUGAR	75 ml	872082
GRAPEFRUIT SYRUP NO ADDED SUGAR	60 ml	872078
LEMON SYRUP NO ADDED SUGAR	60 ml	872079
ORANGE SYRUP NO ADDED SUGAR	60 ml	872080

No sugar or other sweetener added.
Contain just naturally occurring sugars.
The client can use any desired sweetener (sugar, honey etc) to prepare the juice as it suits!

PUREES

Why?

- Consistent Flavor
- High Quality
- Versatility
- Convenience



Where?

- Cocktails & Mocktails
- Smoothies and Shakes
- Iced Teas and Lemonades
- Coffee and Hot Drinks
- Desserts like mousses, creams, fillings, pastries, and sauces.

Product

BANANA PUREE

MARACUJA PUREE

STRAWBERRY PUREE

Whether you're a professional chef, bartender, or home cook, fruit purees offer a convenient and delicious way to add a burst of real fruit flavor to your culinary creations

FRUIT SYRUPS FOR JUICE DRINKS



- Lemonades, slush, long drinks;
- For Gelato shops, Coffee shops, Juice bar;
- Hotels & Restaurants;
- Indoor or street food.



ICE TEA

expertarom
food ingredients



**FRESH TASTE
WITH BLACK TEA EXTRACT
WITH FRUIT JUICE CONCENTRATE 8%-16%
LIFESTYLE DRINK
DELICIOUS
TRENDY
BOOST OF ENERGY
RICH PALETTE OF TASTE
SUCCESSFUL SOLUTION FOR QUICK AND MAXIMUM PROFIT!**

CONCENTRATED SYRUPS WITH FRUIT AND BLACK TEA

expertarom
food ingredients

Product Name	Rating
ICE TEA Concentrated Syrup PEACH	5 4 3 2 1
ICE TEA Concentrated Syrup RASPBERRY	5 4 3 2 1
ICE TEA Concentrated Syrup MANGO	5 4 3 2 1
ICE TEA Concentrated Syrup LEMON	5 4 3 2 1

Packaging:
Bottle PP 950 ml
Dosage 1+6



COOL DRINKS

SLUSH DRINKS

expertarom
food ingredients



Just add 3 l Water to 1 kg
Mix and pour into your
slush machine. Ready!

Product

BLACKBERRY SYRUP

FOREST FRUITS SYRUP

GRAPEFRUIT SYRUP

STRAWBERRY SYRUP

Product No.

D0245/2024

D0246/2024

D0247/2024

D0248/2024

Dosage

1 kg/3 l water

1 kg/3 l water

1 kg/3 l water

1 kg/3 l water

COOL DRINKS

DAIRY BASED SLUSH DRINKS

Grow your sales by adding diversity to your range with COOL drinks: frozen coffee, frozen chocolate & frozen yogurt



Just add 4 l Milk to 1 kg Mix and pour into your slush machine. Ready!

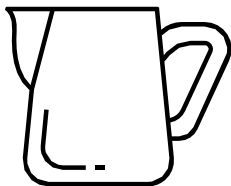
Product	Product No.	Dosage	Package
FROZEN YOGURT	854106	1 kg/4 l milk	12 x 1 kg
FROZEN COFFEE	854107	1 kg/4 l milk	12 x 1 kg
FROZEN CHOCOLATE	854108	1 kg/4 l milk	12 x 1 kg

Hot chocolate is a must-have in any coffee-shop or coffee-bar menu.

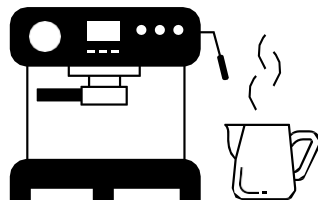


Steamer

1 200 ml. milk



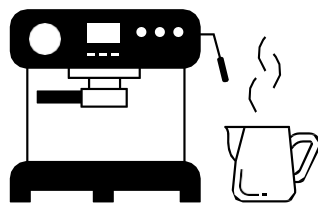
2 5 sec. steamer



3 30 g Hot chocolate mix

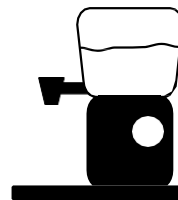


4 max 20 sec.

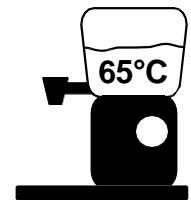


Hot chocolate machine

1 1 - 5 l. milk



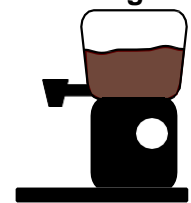
2 15 - 30 min.



3 150 g/l Hot chocolate mix



4 Serve after thickening



Product

HOT CHOCOLATE INSTANT MIX

HOT WHITE CHOCOLATE INSTANT MIX

Product No.

859837

859838

Package

12 x 1 kg

12 x 1 kg

Just add Milk and pour into cup or into your hot chocolate machine. Ready!



CAFFÈ
CULINARTE
L'ARTE DEL GUSTO

SYRUPS

FOR COFFEE SPECIALTIES & LONGDRINKS



Add one of Café Culinarte syrups and any coffee, frappe or cappuccino will turn into a special drink.

Dare to create YOUR unique taste combinations.

CAFFÈ

CULINARTE

L'ARTE DEL GUSTO

HAZELNUTS SYRUP 872069

AMARETTO SYRUP 872067

CARAMEL SYRUP 872071

CHOCOLATE SYRUP 872072

COCONUT SYRUP 872073

COOKIE SYRUP 872070

IRISH CREAM SYRUP 872068

PASSIONFRUIT SYRUP 871367

VANILLA SYRUP 872062

SYRUPS FOR COFFEE SPECIALTIES



SYRUPS FOR COFFEE SPECIALTIES

Flavored Caffe Latte

Ingredients:

-30 ml espresso

(7.5 g Culinarte Coffee)

-110 ml warm steamed milk

-15 ml **Culinarte Syrup**

Preparation method:

Pour the syrup into a tall glass, add 110 ml steamed milk. Afterwards pour espresso into the glass side using a spoon. Optional decorate with cream, chocolate flakes, cookie pieces and/or one of the many Culinarte toppings for hot beverages.

1:30 minutes

Tall glass 180ml



Iced Latte

Ingredients:

-60 ml espresso

(15 g Culinarte Coffee)

-100 ml whole milk

-30 ml **Culinarte Syrup**

-ice

Preparation method:

Pour the syrup into a tall glass, add espresso and fill the glass with ice. Stir, pour the milk and stir again until combined. Decorate with cream, chocolate flakes, cookie pieces and/or one of the many Culinarte toppings.

1:30 minutes

Tall glass 180ml



