



**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!



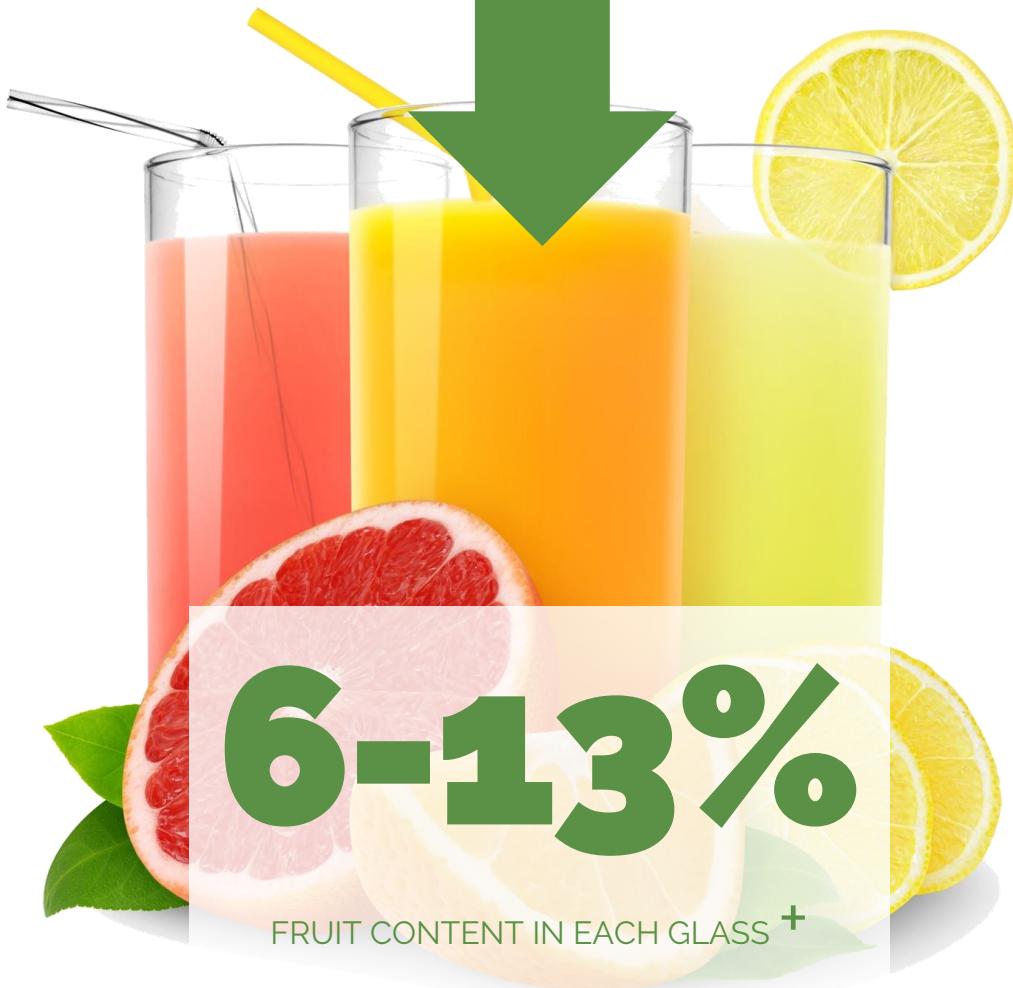
## FRUIT SYRUPS FOR JUICE DRINKS



1 bottle syrup (950 ml) + 6 l water



+ 6



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 SUGAR ADDED

Product	Dosage /l water	Product no.
ELDERFLOWER & LEMON SYRUP NO ADDED SUGAR	60 ml	872081
FOREST BERRY SYRUP NO ADDED SUGAR	75 ml	872082
<b>GRAPEFRUIT SYRUP</b> NO ADDED SUGAR	60 ml	872078
<b>LEMON SYRUP</b> 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- D0097/25

**MARACUJA** PUREE-D0356/25

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
<b>ICE TEA</b> Concentrated Syrup <b>PEACH</b> -720512	5 4 3 2 1
ICE TEA Concentrated Syrup RASPBERRY	5 4 3 2 1
<b>ICE TEA</b> Concentrated Syrup <b>MANGO</b> - 720537	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



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

**expertarom**  
food ingredients

## 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!

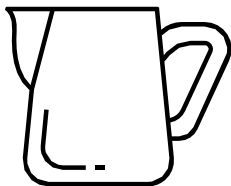
Product	Product No.	Dosage	Package
FROZEN YOGURT	854106	1 kg/4 l milk	12 x 1 kg
FROZEN COFFEE	854107	1 kg/4 l milk	12 x 1 kg
FROZEN CHOCOLATE	854108	1 kg/4 l milk	12 x 1 kg

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

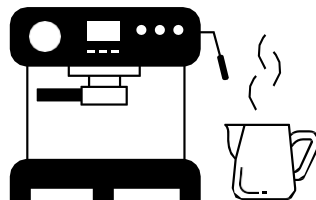


### Steamer

1 200 ml. milk



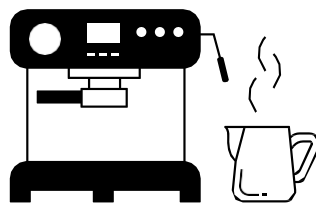
2 5 sec. steamer



3 30 g Hot chocolate mix

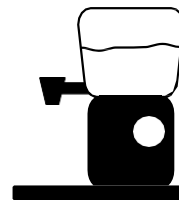


4 max 20 sec.

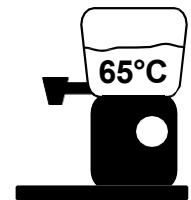


### Hot chocolate machine

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



## MIXOLOGY SYRUPS

- ✓ Creativity and convenience for mixologists!
- ✓ A range of ready-to-use syrups designed for spectacular drinks
- ✓ Easy to use & consistent quality
- ✓ Guaranteed success for bars, coffe-bars, clubs, pubs, restaurants.

BLUE HAWAII SYRUP

872064

**HUGO SYRUP**

872066

**MOJITO SYRUP**

872065

STRAWBERRY MARGARITA SYRUP

872043

PIÑA COLADA SYRUP

872063

VANILLA SYRUP

872062

COFFEE SYRUP – contains instant coffee – use maximum 100g/1 l product.

871604

**TURNKEY SOLUTION FOR BARS,  
PUBS, COFFEE-SHOPS, GELATO-  
SHOPS and RESTAURANTS**



