

# The Taste Generation





## *Imagine* Tomorrow Today

We are on our way to imagine the future, for the connoisseurs and consumers of tomorrow, who belong to The Taste Generation.

## *Involve* People and Passion


Just Chill Drinks Co. welcomes you, the community of chefs, baristas and mixologists, to come along on our journey to create matchless beverage experiences every day.

## Create and *Innovate*

Implementing research, development and delivery at speed is intrinsic to our process. Reinventing products of old to substantiate current global health, wellness, sustainability and taste trends.

## Beverages that *Inspire*

Each beverage served should be better than the last. Join us in building the Taste Generation.



# KARAK POWDERS

Recreated magical blends from carefully selected ingredients grown in the deep rich soil of Africa, our karak powders are a fragrant amalgamation of spices, giving our teas a recognizable aroma that stimulates the palate.



## CHAI

Stirring simplicity, recreated in karak tea suffused with African ginger, Guatemalan green cardamom, and saffron.



## CHAI CARDAMOM

Intense notes of cardamom culminate in an invigorating decoction, brewed to preference. Warm and equally refreshing.



## CHAI ZAFRAN

Evolves into an exquisite karak, a creamy elixir dominated by tastes of Kashmiri saffron punctuated in warm interludes.



## SPICE CHAI

Chai enveloped in clouds of milky foam with sweetness of Cinnamon, subtle hints of Clove, Nutmeg & cookies. A American twist to Chai!



## KARAK CHAI GINGER

The goodness of Ginger and invigorating tea come together to make the perfect KARAK.



## CAMEL MILK

Virtues of organic teas, fragrant spices and 31% wholesome camel milk coalesce in the Most Innovative Hot Beverage at Gulfood 2020.



## KARAK POWDERS

- Quick and easy to make
- Accurate measuring scoop included
- Re-seal pouch for easy storage
- Natural tea extract rich in polyphenols
- Perfect for hot, cold, and frozen offerings

## RECIPES



### Intermediate

## Frozen Karak

### Ingredients

#### Method: Blend

- 60gms Karak cardamom powder
- 150ml Milk
- 1 cup Ice cubes
- 90ml Whipped cream
- Garnish: Nuts and spices



### Basic

## Karak Camel Milk

### Ingredients

#### Method: Manual mix or steam

- 30gms Karak camel powder
- 150ml Boiling water / milk / dairy alternatives



### Advanced

## Spiced Coconut Zafran

### Ingredients

#### Method: Steam

- 30 gms Karak zafran powder
- 10ml Zafran sauce
- 30ml Coconut cream
- 150ml Milk
- ¼ tsp Turmeric powder
- Garnish: Cinnamon powder



# BEVERAGE MIXES

Synthesized in every minute grain is ingenuity, provenance, and pedigree of premium ingredients, masterfully summoned into a full-bodied libation.



## VANILLA FRAPPE

Foamy vanilla crème that courses through a consummate granita, milkshake, smoothie, or coffee. Cold, iced or hot.



## HOT CHOCOLATE

Bursts forth with flavor, unraveling legendary tales and tastes of chocolate from Ghana, Cameroon, and the Ivory Coast.



## CAPPUCCINO

Colombian Arabica bean roasted, inspiring baristas to artfully reimagine a freshly brewed cappuccino.



## CHOCO BROWNIE

Indulge in goodness of real cacao captured as freshly baked brownie. Serve hot, chilled or blended!



## FRENCH VANILLA

Collected from sun-cured pods of vanilla grown in the lush orchards of Madagascar, skillfully honed to a truly oh-so-French finesse.



## CARAMEL LATTE

Espresso made delicate with caramel indulgence to satisfy your caffeine cravings. Unique ready to use serve pack.





## MATCHA LATTE

Crafted with 23% real matcha for an authentic, earthy profile, this blend is enriched with natural prebiotics for added functional benefits. With no added sugar, it delivers a clean, balanced taste and versatile use across a wide range of recipes.



## SAHLAB

Adorned with the aromas of cinnamon and vanilla with fragrance of orchids. Top up this milky pudding with pistachio, coconut & other nuts.



## MATCHA FRAPPE

Crafted with the earthy taste of natural tea, this blend promises mild astringency of matcha to suit your delicate palates. Serve hot, chilled or blended!



## MOCHA FRAPPE

Awaken your senses with the exhilarating greatness of foamy coffee infused with the rich taste of cocoa. Serve hot, chilled or blended!



## UBE

Immerse in this unique taste from Philippines combining sweet cereals, coconut & creaminess of purple yam. Serve hot, chilled or blended!



## TOFFEE CARAMEL

Sumptuous blend of buttery richness and caramelised warmth of coffee unfolds. Serve hot, chilled or blended!

## BEVERAGE MIXES

- Quick and easy to make
- Accurate measuring scoop included
- Re-seal pouch for easy storage
- Ideal for hot, cold, and frozen offerings
- Perfect for granitas, milkshakes, smoothies & frappe

## RECIPES



### Intermediate

## Caramel Frappuccino

### Ingredients

#### Method: Blend

- 30gms Cappuccino powder
- 20ml Caramel sauce
- 2 shots Espresso
- 120ml Milk
- 1 cup Ice cubes
- 90ml Whipped cream



### Basic

## French Vanilla

### Ingredients

#### Method: Manual mix or steam

- 30gms French vanilla powder
- 150ml Boiling water / milk / dairy alternatives



### Advanced

## Double Chocolate Freak Shake

### Ingredients

#### Method: Blend

- 30gms Hot chocolate powder
- 20ml Caramel sauce
- 10ml Dark chocolate sauce
- 120ml Milk / dairy alternatives
- 180gms Ice cream
- 2 pcs Chocolate cookies
- 90ml Whipped cream
- Garnish: Chocolate & marshmallow



# SAUCE

Enfolded in layers of silken dressing and recherche ingredients cultivated with care, brought back from the world over and perfected in consistency to acquire an intense flavor.



## PISTACHIO

Brimming with 30% natural pistachio delicately balanced in its sweet, salty 'n' nutty flavor profile.



## CARAMEL

Golden-brown cascades of pure caramel with an even level of organic cane sugar, fragrant and familiar, stir up sheer delight.



## DARK CHOCOLATE

Molten chocolate, laden with the goodness of natural cocoa powder from the heart of Africa.



## ZAFRAN

Introducing the ambrosial saffron, that earthy ancient spice, so nuanced, so rare. For the modern connoisseur.



## WHITE CHOCOLATE

Steeped in the velvety, creamy, sweetness of cocoa butter, our take on the immaculate condiment, unmatched in its versatility.





## UBE

Unique taste from Philippines combining sweet cereals, coconut & creaminess of yam. Serve blended or create purple art in hot or cold servings.



## CARAMEL APPLE

Luscious folds of caramel gush with the taste of fresh apples creating a soulful rendezvous.



## PECAN NUT

Add nuttiness and sweetness to your drink or dish with this luxuriously rich sauce that captures the exquisite flavor of pecans.



## MATCHA SAUCE

From the streets of Japan, the earthy taste of Matcha has made its way to other countries and enjoyed by people with distinct palates. Enjoy our take on Matcha Sauce with a luscious blend of real tea extracts and sweet indulgence.



## SEA SALT VANILLA

Unveil a vibrant addition to you drink or dish with this luscious blue sauce where the sea salt's savory embrace intertwines with the sweet allure of vanilla.



## MILK CHOCOLATE

Silky and milky chocolate sauce: a decadent embrace of sweet and luscious cocoa, quenching your cravings in every drizzle.



## SAUCES

- Perfect to use as topping
- For hot, cold, and frozen application
- Delivers full-bodied texture with precise consistency
- Designed for use in shakes, frappes, mochas, and lattes
- Traditional and contemporary flavor offerings

## RECIPES



• **Intermediate**

### White Chocolate Mocha Frappé

**Ingredients**

**Method: Blend**

- 60ml White Chocolate Sauce
- 50gms Frappé Base
- 150ml Milk
- 2 shots Espresso
- 1 cup Cubed ice
- 90ml Whipped Cream



• **Basic**

### Pistachio Ice Latte

**Ingredients**

**Method: Build & layer**

- 30ml Pistachio sauce
- 50gms Frappé base
- 150ml Milk/dairy alternative
- 2 shots Espresso
- 1 cup Cubed ice



• **Advanced**

### Coffee Shake

**Ingredients**

**Method: Blend**

- 60ml Caramel sauce
- 50gms Frappé Base
- 150ml Milk
- 2 shots Espresso
- 1 cup Cubed ice



# ICED TEA SYRUPS

Epic in range and epicurean in essence, our gourmet iced tea syrups, awash with real fruit concentrate, enhance the allure of the purest high-grown, single-origin Kenyan black tea.



## PEACH

Serendipity that tastes a lot like peach, ripe and fragrant, steeped in tea and made exquisite.



## APRICOT

Natural extracts of tea and apricot create quite a sensation as they ebb and flow in harmony.



## GINGER

Fresh pressed spicy ginger shines through in every serving that has a comforting zing.



## LEMON

Citrus notes of lemon from Amalfi settle into tea as beautifully as a sunset on the beach.



## MIXED BERRY

A merry mix of blueberries, strawberries, raspberries and tea, bursting with natural flavor.



## RASPBERRY

Blissfully sweet, fruity and refreshing. Ripe raspberry nectar blended with natural tea extracts.

## ICE TEA SYRUPS

- 16-42% fruit content
- Simple 3:1 application ratio
- Largest range of ice tea flavours
- Single-origin natural Kenyan black tea extract
- Contains berries from Poland and stone fruits from Spain

## RECIPES



• **Intermediate**

### Peach Arnold Palmer

**Ingredients**

**Method: Layer**

30ml Lemonade syrup

30ml Peach ice tea syrup (Shake & strain)

150ml Water

Crushed ice



• **Basic**

### Raspberry Ice Tea

**Ingredients**

**Method: Build**

50ml Raspberry ice tea syrup

150ml Water

Fresh fruit



• **Advanced**

### Tea Ferollini

**Ingredients**

**Method: Blend frozen™**

30ml Apricot ice tea syrup

¼ Canned peach

10ml Lemonade syrup

60ml Apple juice

1 cup Cubed ice



# FRUIT SYRUPS

Oodles of passion has been poured into these syrups that bear fruit. Apply some imagination and 'mixing it up' can be taken to a whole new dimension.



## PASSION FRUIT

Stirs up scintillating tropical sweetness contrasted by the characteristic crisp tartness of ripened passion fruit.



## LEMONADE

Sublime and lemony like a spritz of limone Italiano. Sweet, zesty and rounded off for best results.



## PEACH

Flavour of freshly picked peaches perfect for mixing a classic, elegant Bellini and more.



## MOJITO

Mint leaves make a splash in a refreshing blend of lime juice, sugar and water in one of the most popular Cuban blends.



## RASPBERRY

Electric crimson tinted liquescent raspberry does a number on the tastebuds, leaves an impressive aftertaste.





## BLUE RASPBERRY

Sweet and sour waves surge in icy blue swirls of blueberry and raspberry.



## PINEAPPLE

A rich and fragrant gourmet equivalent of liquid gold that captures the sweet and sour essence of juicy, flavourful pineapples.



## LYCHEE

An exotic infusion amplifying the sweetness and juiciness of real ripe Lychee will take your drinks to a whole new level.



## WILD MINT

An exhilarating elixir of untamed cool Wild Mint, transforming beverages with refreshing sophistication.



## CUCUMBER

That instantly, soothing, sweet, familiar cool-as-a-cucumber sensation rebirthed as a syrup. Blends miraculously with thirst quenchers.



## STRAWBERRY

Packs a pleasurable punch of natural strawberry goodness with a bright red hue.



## YALLA BERRY

Exquisite Yalla Berry fruit syrup with an explosion of flavors from strawberry, blackberry, raspberry and blueberry. A symphony of sweet and sour nuances, elevating your beverage creations.



## COCONUT

A luscious tropical coconut flavor with a silky, creamy aroma and naturally soft sweetness, creating a rich, indulgent experience.



## JALLAB

Delicate fragrance of rose, sweetness of dates and raisins, this Middle Eastern tradition, remains a classic until today.



## POMEGRANATE

Delight in the exquisite explosion of sweetness and succulence of pomegranates intricately blended into a fresh and enchanting syrup.



## GREEN APPLE

Gleams, glints, and sparkles with the perky flavour of green apples shining through makes a celebration out of refreshment.



## FRUIT SYRUPS

- 16-42% fruit content
- Wide range of flavours
- Genuine flavor perfect for use in Mojito, lemonade, sparkles, refreshers
- Contains berries from Poland and stone fruits from Spain

## RECIPES



• **Intermediate**

### Blue Shores

**Ingredients**

**Method: Shake & strain**

- 10ml Peach syrup
- 20ml Blue raspberry syrup
- 90ml Coconut water
- 60ml Pineapple juice
- 20ml Lime juice
- Garnish: Shaved coconut



• **Basic**

### Passion Palm

**Ingredients**

**Method: Build**

- 30ml Passion fruit syrup
- 10ml Lemonade syrup
- 120ml Coconut water
- Crushed ice
- Garnish: Mint, passion fruit



• **Advanced**

### Miami Vice

**Ingredients**

**Method: Blend & layer**

- 30ml Strawberry syrup
- 30ml Lemonade syrup
- 4 Whole strawberries
- 60ml Cranberry juice (Blend with ice)
- 60ml Coconut milk
- 30ml Whole cream
- 60ml Pineapple juice
- 1 Pineapple wheel (Blend with ice)
- Garnish: Strawberry, pineapple



# COFFEE SYRUPS

Gloriously blends with choice coffee beans, shakes & frappes creating unlimited taste sensations using perfected traditional flavors.



## HAZELNUT

Blend of choice selected hazelnut to elevate the drink experience. Ideal for versatile applications.



## CARAMEL

Leisurely tempered cane sugar caramelized into a rich, golden glaze of decadence.



## CHOCOLATE

Dense, premium cocoa adds a deeply desirable complexity and charisma to beverage and dessert creations.



## FRENCH VANILLA

This velvety smooth infusion of elegant French vanilla overwhelms the senses in the best way.



## SUGARCANE

Pure sugar cane elixir, a naturally sweet infusion elevating the taste and goodness of your creations with the essence of indulgence.



## ESPRESSO SHOT

Dense, premium cocoa adds a deeply desirable complexity and charisma to beverage and dessert creations.

## COFFEE SYRUPS

- Great quality with authenticity
- Designed to seamlessly mix with all coffee blends
- Unlimited application possibilities
- Specially formulated to use in hot & cold applications

## RECIPES



### Intermediate

## Iced Caramel Macchiato

### Ingredients

#### Method: Build & layer

- 15ml Caramel syrup
- 15ml Hazelnut syrup
- 150ml Milk / dairy alternative
- 2 shots Espresso
- 1 cup Cubed ice



### Basic

## Mocha Latte

### Ingredients

#### Method: Build

- 20ml Chocolate syrup
- 150ml Milk / dairy alternative
- 2 shots Espresso



### Advanced

## Date Hazelnut Shake

### Ingredients

#### Method: Blend

- 30ml Hazelnut syrup
- 4 Whole dates
- 10ml Caramel sauce
- 150ml Milk / dairy alternative
- 180gms Ice cream



# 100% RANGE

Profound purity, as pristine as in nature, tempered into a bouquet of fresh, floral and flavorful concentrates without a trace of artificial sugar, first time ever 66% lower GI.



## BLUE CURACAO

Bittersweet and blue, inspired by Caribbean waters and made out of the essence of orange from Curacao.



## BUEBERRY

Vibrant infusion of blueberry syrup, unfolding with lush berry intensity and delicate natural sweetness, finishing in a smooth, subtly tart depth



## GRENADINE

Fruity sweet, balancing the natural tartness of crimson pomegranates and a berry medley.



## HAZELNUT

Soaked with a toasted, nutty sweetness rounding in a buttery velvet sensation.



## MANGO

A deep Alphonso mango profile with lush, sun-ripened sweetness, layered tropical richness, and a smooth, velvety finish with fragrant, fruit-forward intensity.



## ROSE

Petals of rose deliquesce into a delicately scented and flavorful elegant floral syrup.



## MADAGASCAR VANILLA

Absolutely chaste, delicate vanilla extract, naturally sweetened without added sugar. Lends a deeper character to hot and cold coffee applications.





## HIBISCUS ROSE ICE TEA

Sip on the crisp freshness and tannin taste of ice tea adorned with the floral elegance of hibiscus and rose concocted in this exquisite syrup.



## WATERMELON

Naturally sweet, fragrant and refreshing, made entirely out of the choicest watermelons.



## LEMON ICE TEA

That feeling of a freshly squeezed lemon nestled with the choicest tea leaves basking on a hot summer afternoon.



## HIBISCUS ICE TEA

Traditions of the past are recreated anew with tea steeped in hibiscus effusions. A soothing combination, rich in antioxidants.



## PASSION FRUIT ICE TEA

A tropical symphony of passion fruit and natural tea extract, transforming your drinks with an exotic blend of sweet and tangy delight.



## ROSE ICE TEA

Elegance of rose added to the tannin taste of black tea. Crafted with natural tea extracts.



## 100% RANGE

- First of its kind in syrup solutions
- Zero added sugar & no artificial sweetener
- 100% Natural sweetened using juice concentrate
- 66% lower glycemic index
- Perfectly blends with hot & cold beverages

## RECIPES



• **Intermediate**

### 100% Hibiscus & Rose

#### Ingredients

#### Method: Build

- 10ml 100% Hibiscus ice tea
- 10ml 100% Rose syrup
- 10ml Lemonade syrup
- 150ml Sparkling apple
- 1 unit Cherry



• **Basic**

### 100% Hazelnut

#### Ingredients

#### Method: Blend

- 30ml 100% Hazelnut syrup
- 4 Whole dates
- 10ml Salted caramel sauce
- 150ml milk/alternative
- 180gr ice cream



• **Advanced**

### 100% Blue Curacao

#### Ingredients

#### Method: Blend

- 40ml 100% Blue Curacao syrup
- 40ml Lemonade syrup
- 120ml Green apple juice
- 40ml White pear puree
- 10ml Lemon juice
- 1 cup Ice cubes
- Garnish: Edible lily flower, pineapple, parasol



# SLUSH

Glistening with real fruit, every flavor of slush is flush with deep hues and natural sweetness, with no added sugar, for sluicing up frozen beverages. Simple 1:4 application ratio.



## BLUE RASPBERRY

Topping the slush flavor chart, this iconic flavor is a blend of pure raspberry and ripe blueberry purée.



## STRAWBERRY

Tastes freshly plucked, filled with bursts of strawberry pulp in every sip.



## MANGO

Tropical mango slush loaded with prized, quality alphonso coulis.



## LEMON DEW

A lemony twisted blend of choice natural citrus orange, lemon and lime.



## ORANGE

Thirst quenching and filled with vitamin C, made from orange juice concentrate.



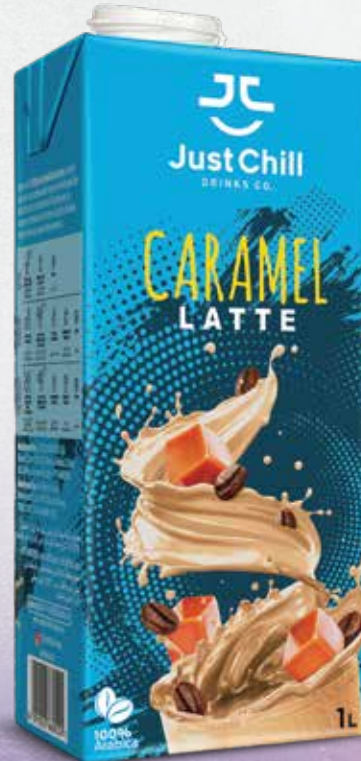
# READY-TO-SERVE

Main description- Exquisite, premium-quality flavours, meticulously crafted and encased in a ready-to-serve Tetra Pak, designed to be savoured in their pure form or artfully elevated into a more sophisticated and layered taste experience.



## MATCHA LATTE

A refined infusion of real matcha extract, revealing earthy, verdant notes layered with subtle sweetness and a creamy, enduring finish that unfolds gracefully on the palate.



## CARAMEL LATTE

velvety fusion of robust espresso and molten caramel, defined by its nuanced sweetness and a decadently smooth, lingering finish that gently unfolds with every sip.



## KARAK POWDER

CHAI | CAMEL MILK | ZAFRAN | SPICE | CARDAMOM | GINGER

## BEVERAGE MIX POWDER

VANILLA FRAPPE | CAPPUCCINO | FRENCH VANILLA | HOT CHOCOLATE | CHOCO BROWNIE | UBE |  
TOFFEE CARAMEL | MOCHA FRAPPE | MATCHA FRAPPE | CARAMEL LATTE | SAHLAB

## SAUCES

PISTACHIO | CARAMEL | DARK CHOCOLATE | ZAFRAN | WHITE CHOCOLATE | UBE | CARAMEL APPLE |  
PECAN NUT | SEA SALT VANILLA | MILK CHOCOLATE | MATCHA

## ICED TEA SYRUPS

PEACH | APRICOT | GINGER | LEMON | MIXED BERRY | RASPBERRY | LEMON

## FRUIT SYRUP

PASSION FRUIT | BLUE RASPBERRY | LEMONADE | MOJITO | PEACH | RASPBERRY | STRAWBERRY | YALLA BERRY | PINEAPPLE |  
LYCHEE | WILD MINT | POMEGRANATE | CUCUMBER | GREEN APPLE

## COFFEE SYRUP

HAZELNUT | CARAMEL | CHOCOLATE | FRENCH VANILLA | SUGARCANE | ESPRESSO SHOT

## 100% RANGE

BLUE CURACAO | GRENADINE | HAZELNUT | ROSE | MADAGASCAR VANILLA | HIBISCUS ROSE ICE TEA | HIBISCUS ICE TEA | LEMON ICE TEA |  
WATERMELON | ROSE ICE TEA

## SLUSH

BLUE RASPBERRY | STRAWBERRY | MANGO | LEMON DEW | ORANGE | COLA |  
HIBISCUS | MOJITO | WATERMELON | YALLA BERRY

## READY-TO-SERVE

MATCHA LATTE | CARAMEL LATTE



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