



# Don't let curdling spoil your day

We're proud to say a selection of Sweetbird syrups are made with real juice to ensure they taste like the real thing. While some don't contain fruit juice, they naturally have an acidic profile to enhance their flavour. As the acidity is higher in these syrups, they may cause some milks to curdle. Our team of experts have a few tips to avoid this, so you can keep enjoying these flavours in all your drinks.

The syrups that may be affected are:

- Banana • Strawberry • Cherry • Raspberry • Orange
- Lime • Lemon • Pumpkin Spice • Rhubarb • Toffee Apple

## HELPFUL HINTS

For all hot drinks:

- Thoroughly mix the syrup with the base drink before adding steamed milk.
- Don't heat the milk to more than 65°C.
- For Steamers, we recommend avoiding these syrup flavours.
- We find that these syrups react in different ways depending on the type of coffee used, so suggest testing before committing to your menu.

For hot chocolate:

- Mix syrups with chocolate powder or sauce first to help neutralise the acidity
- If you steam syrups with a thick hot chocolate and milk it's possible to heat up to more than 65°C without curdling.

For cold drinks (milkshakes & iced coffees):

- We find that these syrups don't generally curdle when blended in cold drinks, however shaking or blending the syrups with a vanilla frappé powder will prevent curdling.

## FLAVOUR INSPIRATION

Stuck for ideas?

Visit [sweetbird.com](https://sweetbird.com) for hundreds of recipes using these and all the other Sweetbird syrups, smoothies, purées and frappés.

