



SWEETBIRD®

BRISTOL ENGLAND



create  
something  
special

*Classic Syrups*

Our collection of traditional syrups is home to the most loved flavours and the place to begin your syrup experience.

## SWEETBIRD CLASSIC SYRUPS

Give customers a taste of nostalgia with our Sweetbird Classic syrups. Available in lots of timeless flavours, from caramel to Irish cream, use our versatile syrups to create traditional flavoured coffees or add an extra depth to hot chocolates, mochas or frappés. We've created the range using a select number of ingredients, and kept it free from artificial colours and GMOs too. All are approved by The Vegan Society to be used with dairy alternative milks for vegan friendly options. We also offer a number of the syrups as sugar-free options.

- Made in Bristol, UK
- Free from artificial colours
- Free from GMOs
- Approved by The Vegan Society
- Sugar-free versions available in key flavours
- Just two pumps needed to add flavour to hundreds of hot and cold drinks

## THE PACKS

1 litre PET bottles



All our syrups are registered with The Vegan Society.

## THE COLLECTION

The easy way to classic and consistent flavours in hundreds of recipes.

### ALMOND

A sweet and savoury nuttiness, reminiscent of the Bakewell tart, perfect for lattes and chocolates.

### AMARETTO

We've combined classic almond-like tones to create the heady aroma and unmistakable taste of amaretto.

### CANE SUGAR

We've turned pure and natural sugar into a syrup so you can add sweetness without adding flavour.

### CARAMEL (sugar-free available)

Rich and velvety, our caramel flavour is deliciously moreish and versatile.

### CHAI

Our aromatic syrup combines tastes of cinnamon, cloves and ginger, blended with tea to deliver a warm and mellow sweetness.

### CHOCOLATE

Our full-bodied chocolate syrup, not too sweet, not too bitter; the perfect fix.

### CINNAMON

Our own take on the classic sweet and fragrant spice; rich and warming.

### ENGLISH TOFFEE

We've created the perfect buttery sweetness with a rich, creamy taste.

### FRENCH VANILLA

Our very own crème pâtisserie, with delicious custardy-vanilla notes, it's fantastic.

### GINGERBREAD (sugar-free available)

We've mixed biscuity tones with ginger to create delicious flavour with a pleasingly fiery aftertaste.

### HAZELNUT (sugar-free available)

We've infused the sweet taste and nutty aroma of hazelnut to create a syrup which works beautifully with coffee and chocolate.

### IRISH CREAM

Our sweet and sumptuous combination of cream liqueur flavours; tailor made for coffee.

### MINT

Cool and crisp, our mint flavour punches through chocolate and milk for a fresh finish.

### VANILLA (sugar-free available)

Our version of the versatile classic; adds a dash of sophistication to any drink.

### WHITE CHOCOLATE

We've recreated the sweet and creamy smoothness of white chocolate; with honey-like tones, it's rich and indulgent.

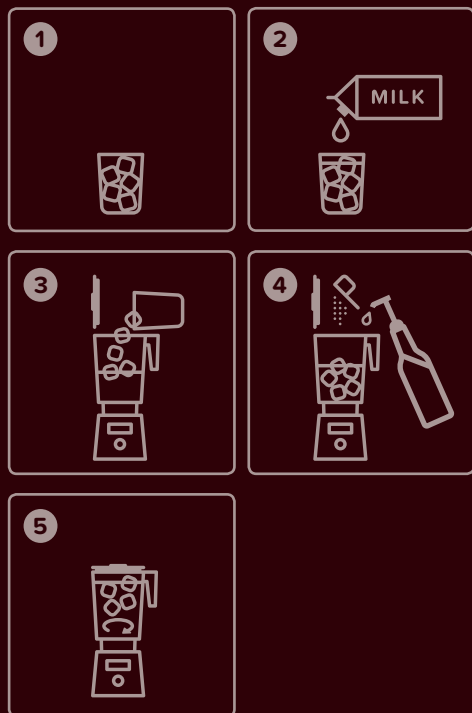
### SPECULOOS

The distinctive taste of Dutch spiced biscuits is now available in our Speculoos syrup. With wonderfully caramelised biscuit notes and real cinnamon spice, it works really well in hot and cold drinks.

Have you tried Sweetbird's other ranges of smoothies, frappés and purées? For more inspiration and creative recipes visit [sweetbird.com](https://sweetbird.com)

## ADD SOME SWEETBIRD FLAVOUR

### Flavoured Frappé 12 oz / 355 ml drink

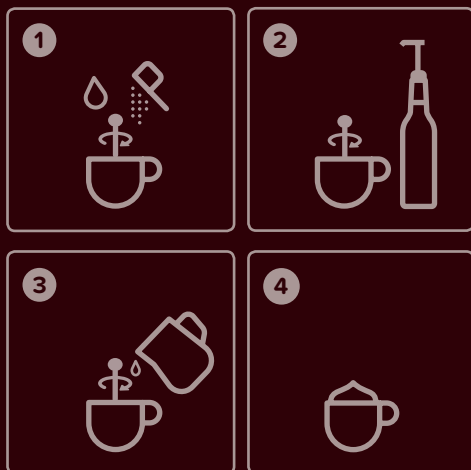


1. Fill cup with ice, level to the top of the cup
2. Pour milk over ice (to 1cm below top)
3. Pour contents of cup into blender jug
4. Add 1 scoop of frappé and 2 pumps of syrup
5. Put the lid on tightly then blend until smooth

### Make a flavoured latte

To make a flavoured latte, add two pumps of syrup and a double espresso to the cup then top up with steamed milk. For a flavoured iced latte, top  $\frac{3}{4}$  full with cold milk rather than steamed, stir then add ice cubes to fill.

### Flavoured Hot Chocolate 12 oz / 355 ml drink



1. Combine 1 scoop hot chocolate with a splash of hot water
2. Add 2 pumps of syrup then mix into a smooth paste
3. Add steamed milk, stirring as you pour
4. Decorate with whipped cream and toppings then dust with chocolate



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   /hellosweetbird

