

BRISTOL ENGLAND

Dragon Fruit & Papaya syrup

Introducing the exotic, tropical and unique fruit flavour of 2023...

The latest Sweetbird syrup is wonderful bright pink and is also bursting with the tropical flavours of two unique and complimentary fruits - dragon fruit and papaya.

Dragon fruit, with it's refreshingly delicate taste, is quintessentially tropical. If you are unfamiliar with the flavour, think of a cross between kiwi, pear and watermelon. Papaya (or paw-paws) are sweet and juicy, described as similar in flavour to cantaloupe melons. So these are the perfect fruits to exquisitely pair together.

The fruity flavour is delicious in ice-blended drinks such as granitas, frappés, iced teas or simple craft sodas. We also love it paired with all things white chocolate...It makes for some delicious mocktails and cocktail too!

- Made in Bristol, UK
- Made with British sugar
- Free from artificial flavourings, preservatives and colours
- Registered with The Vegan Society
- 30% PCR recycled bottle
- Two 8ml pumps flavours 62 12oz drinks



INTRODUCING WHITE CAPS IN 2023

As we move through the year we will be introducing white caps to all Sweetbird syrups for easier recycling.

All Sweetbird 1ltr PET bottles are 30% PCR (post-consumer recycled) material which is:

- Kerbside collected in the EU
 - Food contact approved
 - 100% recyclable



Fasy Pecipes

A TROPICAL TASTE SENSATION...

Dragon Fruit, Papaya & Mango Smoothie

- Ice
- Water
- · Mango smoothie
- 2 pumps Dragon Fruit & Papaya syrup
- 1. Fill cup with ice, level with the top of the cup
- 2. Pour water over ice to 1/3 full
- 3. Pour smoothie over water and ice (to 1cm below the top)
- 4. Add syrup
- 5. Pour contents of cup into blender jug
- 6. Put the lid on tightly, blend until smooth

Dragon Fruit & Papaya Granita

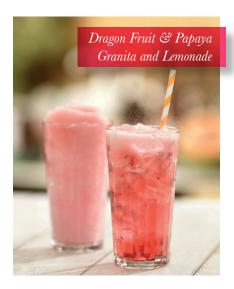
- 2 pumps Frappé & Granita Liquid Base
- 3 pumps Dragon Fruit & Papaya syrup
- · Chilled water
- 1. Overfill glass with ice
- 2. Pour water over ice to ½ full
- 3. Pour into blender jar, add the liquid base and syrup
- 4. Blend on 14 seconds 'Granita/Medium milkshake' cycle

Strawberry, Dragon Fruit & Papaya Frappé

- Ice / milk of your choice
- 50ml Strawberry smoothie
- 2 pumps Dragon Fruit & Papaya syrup
- ½ scoop Vanilla Bean frappé
- 1. Fill cup with ice, level with the top of the cup
- 2. Add smoothie and then pour milk over ice and smoothie (to 1cm below the top)
- 3. Pour contents of cup into blender jug
- 4. Add powder and syrup
- 5. Put the lid on tightly, blend until smooth
- 6. Add any toppings and serve

Dragon Fruit & Papaya Lemonade

- 2 pumps Dragon Fruit & Papaya syrup
- 2 pumps Lemonade syrup / or 40ml Lemon smoothie
- · Still or sparkling water
- Ice
- 1. Add syrups / or smoothie to cup
- 2. Fill to ³/₄ with still or sparkling water
- 3. Stir and add ice cubes to fill
- 4. Garnish and serve



Dragon Fruit & PapayaWhite Chocolate Frappé

- Ice / milk of your choice
- 2 pumps Dragon Fruit & Papaya syrup
- 1 scoop White Chocolate frappé
- 1. Fill cup with ice, level with the top of the cup
- 2. Pour milk over ice (to 1cm below the top)
- 3. Pour contents of cup into blender jug
- 4. Add powder and syrup
- 5. Put the lid on tightly, blend until smooth
- 6. Add any toppings and serve

Dragon Fruit & Papaya Hot Chocolate

- 1 scoop Original hot chocolate
- 2 pumps Dragon Fruit & Papaya syrup
- Steamed milk (of your choice)
- Combine hot chocolate and syrup in a cup, with a splash of hot water and mix to a smooth paste
- 2. Add steamed milk, stirring as you pour
- 3. Add any toppings and serve

Dragon Fruit & Papaya White Hot Chocolate

- 1 scoop White hot chocolate
- 2 pumps Dragon Fruit & Papaya syrup
- Steamed milk (of your choice)
- 1. Combine hot chocolate and syrup in a cup, with a splash of hot water and mix to a smooth paste
- 2. Add steamed milk, stirring as you pour
- 3. Add any toppings and serve

Dragon Fruit & Papaya Peach Iced Tea

- 2 pumps Peach Iced Tea syrup
- 1 pump Dragon Fruit & Papaya syrup
- · Still or sparkling water
- Ice
- 1. Add syrups to cup
- 2. Fill to ³/₄ with still water
- 3. Stir and add ice cubes to fill
- 4. Garnish and serve

