



SWEETBIRD®

BRISTOL ENGLAND

# Brown Sugar

*Classic syrup*



*Made  
with Demerara  
sugar from  
Mauritius*

*Adding rich caramel and molasses notes  
to hot and cold drinks all year round*

**SWEETBIRD**  
BRISTOL ENGLAND

# Brown Sugar

Classic syrup

*Made with demerara sugar from Mauritius new Sweetbird Brown Sugar syrup is an instant classic for hot and cold drinks all year round.*

## Tasting Notes

The latest Sweetbird syrup offers a rich, multi-dimensional sweetness with complex undertones. Mauritian Demerara sugar is known for its natural toffee-like flavour and a slight earthy quality, also has sets the stage for a full-bodied sweetness.

The distinct caramel notes provide a buttery, smooth flavour with a hint of smokiness, bringing a velvety texture, and contributing to the depth and warmth of the syrup.

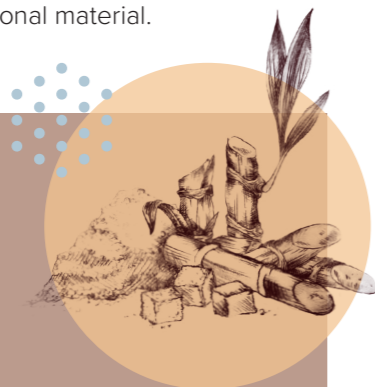
Molasses adds a treacly character, with its bittersweet undertones and robust, earthy quality. A subtle fruity hint rounds out the flavour profile, evoking dried fruits, ensuring the syrup's sweetness is nuanced and intriguing, which enriches the syrup's overall profile, making it more than just a simple sugar syrup.

## Perfect in practice

With a rich base, with caramel and molasses notes, this versatile ingredient can elevate a wide range of drinks. In espresso based drinks, it complements roasted flavours, adding depth, warmth, sweetness and a slight fruity note. It blends well with vanilla, coffee and chocolate so perfect for frappés and milkshakes too. Try it in a hot chocolate for a luxurious touch or add a pump to cold foam, made with a Blendtec Cold Foam jar, for the perfect topping for iced brown sugar lattes. New Sweetbird Brown Sugar syrup also feeds into the trend of boba coffee with some tapioca balls added.

Whether used in hot or cold drinks like coffee and lattes, Sweetbird Brown Sugar syrup adds a unique and sophisticated sweetness that elevates the overall flavour profile of the drink.

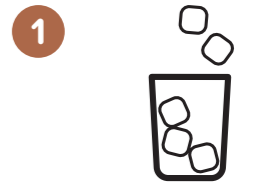
Visit [sweetbird.com](https://sweetbird.com) for Sweetbird Brown Sugar syrup recipes and promotional material.



- Made with Mauritian Demerara sugar
- Free from artificial flavourings and colours
- Registered with The Vegan Society
- Made in Bristol, UK
- 30% Post-consumer recycled plastic bottles
- Just two 8ml pumps to flavour a 12oz drinks
- 62 12oz drinks flavoured per 1 litre bottle
- Use in hot or cold drinks



## How to make a Brown Sugar Iced Oat Latte



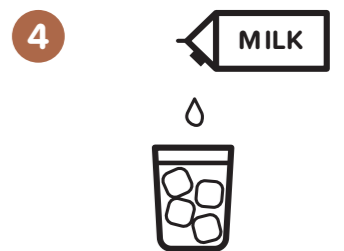
Fill glass with ice



Add double espresso to ice



Add 2 pumps of syrup



Fill glass with oat milk



Brown Sugar Iced Oat Latte



# Recipes

## Dreamy Demerara Frappé

- 1 scoop Sweetbird Vanilla Bean or Caffè Frappé
- Ice / milk
- 3 pumps Sweetbird Brown Sugar syrup
- Whipped cream

1. Fill glass with ice, level to the top of the glass.
2. Pour milk over ice (to 1cm below the top).
3. Pour contents of glass into blender jug.
4. Add frappé and syrup.
5. Put the lid on tightly then blend until smooth.
6. Top with whipped cream, sauce and a sprinkle of Zuma Biscuit Crumb topping.

## Sweet & Spiced Iced Chai

- Ice
- Milk
- 2 pumps Sweetbird Brown Sugar syrup
- 2 pumps Sweetbird Chai syrup

1. Combine the syrups
2. Add ice to a glass and top up with milk.

## Brown Sugar & Oat Iced Boba Latte

- Double espresso
- Ice
- 2 pumps Sweetbird Brown Sugar syrup
- Oat Milk
- Tapioca balls to create a Boba coffee

1. Combine the double espresso with ice
2. Add tapioca balls
3. Add syrup to a glass and top up with milk

## Hot Spiced Apple Steamer

- 2 pumps Sweetbird Brown Sugar syrup
- 1 pump Sweetbird Cinnamon or Chai syrup
- Steamed apple juice

1. Add syrup to a cup
2. Top up with steamed apple juice

*Add a slice of dried apple for a special serve*

## Sweet Back Porch Lemonade

- 2 pumps Sweetbird Brown Sugar syrup
- 2 pumps Sweetbird Lemonade syrup
- Ice
- Still / sparkling water
- Garnish with Lemon slice

1. Add syrup and ice to a glass
2. Fill with still water
3. Stir well
4. Garnish and serve

## Old Fashioned Iced Americano

- Double espresso
- Ice
- 1 pump Sweetbird Brown Sugar syrup
- 1 pump Sweetbird Orange syrup
- Water

1. Add ice to glass then pour espresso over
2. Add syrups then top up with water, stirring as you pour



*Hot Apple Steamer*



Click the icons to follow Sweetbird for the latest product launches and recipe inspiration!