



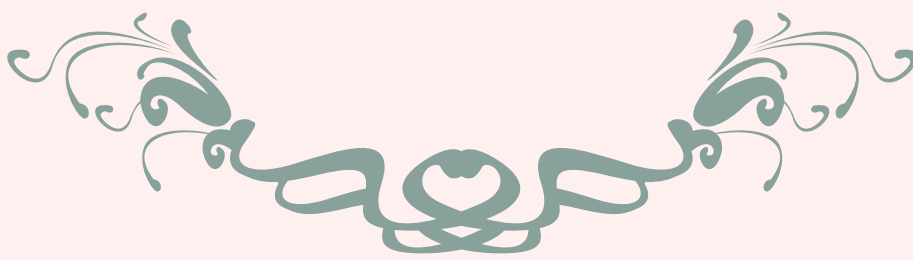
SWEETBIRD®

BRISTOL ENGLAND



Sticky Date

CREATIVE SYRUP



DEEP DATE SWEETNESS, SMOOTH AND INDULGENT.



Discover the Sweet Depth of Dates

Dark caramel, fruity richness, bottled for baristas

Our Sticky Date syrup celebrates the natural richness of dates – a fruit long treasured across the Middle East for its sweetness, versatility, and cultural significance. With its deep caramel notes and fruity complexity, this syrup is perfect for creating warming seasonal drinks with a flavour rooted in global tradition.

Tasting Notes

Sticky Date delivers a smooth, indulgent taste with sweet date flavour, layered with dark caramel, molasses, and treacle-like depth. Its profile is naturally fruity with raisin-like sweetness, balanced to work beautifully in both hot and cold beverages.

Middle Eastern Influence

Dates are central to Middle Eastern culinary tradition, valued for their natural sweetness, versatility, and rich flavour. From being enjoyed fresh to used in desserts, syrups, and drinks, dates are deeply connected to a sense of heritage and indulgence. With UK and European consumers showing increasing interest in global flavours and ingredients, Sticky Date syrup bridges tradition and modern café culture, bringing a timeless Middle Eastern flavour to contemporary menus.



Sweetbird Sticky Date syrup

- Made in UK
- Free from GMOs
- 100% recycled plastic bottle
- Registered with The Vegan Society
- Free from artificial colours, flavours or preservatives
- 1 bottle flavours 62 12oz/355ml drinks



Try these recipes...

Introducing Sweetbird Sticky Date to your menu allows creation of many hot and cold treats for customers. Working equally well in hot and iced drinks, one bottle flavours 62 12oz drinks so add to multiple drinks to make the most of this on trend flavour.

Below are just a few of our favourites, we'd love to see your creation, share them on Instagram @hellosweetbird

~Hot Chocolate~



- 2 pumps Sweetbird Sticky Date syrup
- 1 scoop Hot Chocolate
- Hot water
- Steamed Milk

Mix hot chocolate powder into a paste with hot water. Add syrup and top with steamed milk stirring as you pour.

~Spiced Chai~



- 2 pumps Sweetbird Sticky Date syrup
- 1 scoop Chai
- Hot water

Mix chai powder into a paste with hot water. Add syrup and top with steamed milk stirring as you pour.

~Iced Chocolate~



- 2 pumps Sweetbird Sticky Date syrup
- 1 scoop Hot Chocolate
- Ice
- Milk

Mix hot chocolate powder into a paste with hot water. Add syrup. Add ice to glass and top with milk stirring as you pour.

~Frappé~



- 2 pumps Sweetbird Sticky Date syrup
- 1 scoop Sweetbird Sticky Toffee frappé powder
- Ice
- Milk

Add ice level to the top of the glass. Pour milk over ice (to 1cm below the top). Pour contents of glass into blender jug. Add frappé powder and syrup. Put the lid on tightly then blend until smooth.