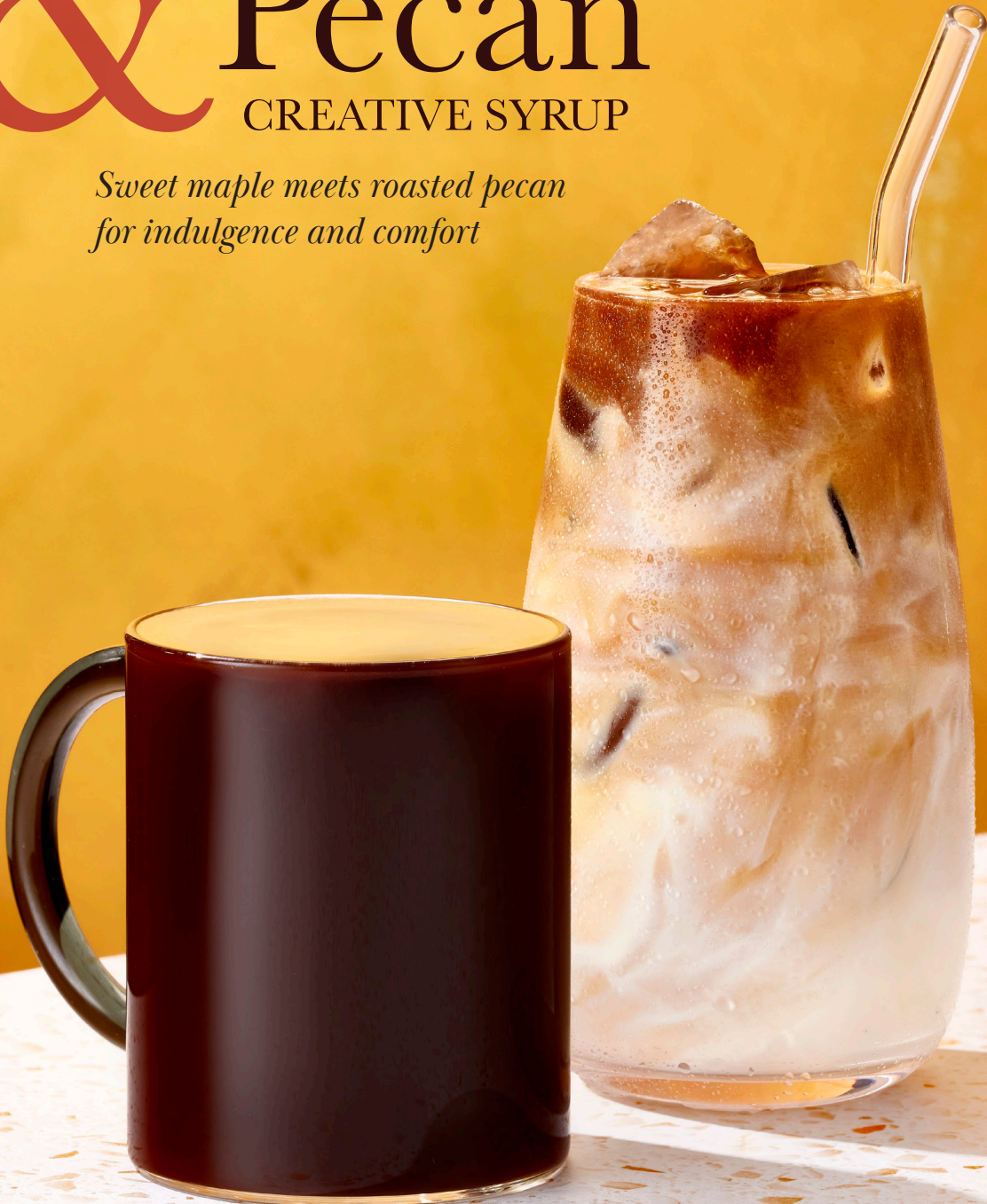


Maple & Pecan CREATIVE SYRUP

*Sweet maple meets roasted pecan
for indulgence and comfort*



SWEETBIRD®

BRISTOL ENGLAND

Create a comforting note of nostalgia

Celebrate a perfect pairing with our new Maple & Pecan syrup. Smooth maple sweetness meets nutty pecan for a rich, nostalgic flavour that brings a comforting hug to any drink. Perfect for both hot and cold creations, this syrup is designed for baristas to serve up indulgence with ease.

Tasting Notes

Maple & Pecan combines velvety maple notes with a subtle roasted pecan finish, creating a syrup that's as versatile as it is indulgent. From lattes and hot chocolates to frappés and iced coffees, it adds a touch of luxury and nostalgia.

Behind the Flavour

Consumers are increasingly drawn to Newstalgia, a trend rooted in comfort, familiarity, and classic flavours reinvented for modern tastes. Maple has always been a seasonal favourite, and the addition of pecan gives a nutty twist that taps into the growing popularity of indulgent, dessert-inspired drinks.

One syrup, endless creations

Sweetbird Maple & Pecan syrup is as versatile as it is tasty. Use in hot and iced coffees all year round, escalate hot chocolates to seasonal specials and shake up sales by adding to frappés too.



Sweetbird Maple & Pecan syrup

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



The Sweetbird Creative Syrup Collection: Butterscotch, Chilli, Caramelised Almond, Cinnamon Bun, Coconut, Cookie Dough, Honeycomb, Maple and Pecan, Mince Pie, Pistachio, Popcorn, Praline, Pumpkin Spice, Rose, Salted Caramel, S'mores, Sticky Date, Toasted Marshmallow, Toffee Nut, Ube.

Make it Tasty

Adding two pumps of Sweetbird syrup to hot and cold drinks is the easiest way to create drinks customers will love. Maple & Pecan syrup is no exception. Below are just a few of our favourites, we'd love to see your creation, share them on Instagram @hellosweetbird



- 1 pump Maple & Pecan syrup
- 2 pumps Peach syrup
- Hot water

Combine the syrups in a cup. Top up with hot water, stirring as you pour.



- Double espresso
- 2 pumps Maple & Pecan syrup
- Hot water

Combine the double espresso and syrup in a cup. Top up with hot water, stirring as you pour.



- Double espresso
- 2 pumps Maple & Pecan syrup
- Ice
- Milk

Combine the double espresso and syrup in a glass. Fill glass 1/3 full with ice, top up with milk stirring as you pour.



- Ice
- Milk
- 1 scoop Vanilla frappé powder
- 2 pumps Maple & Pecan syrup

Fill glass with 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.

Visit [sweetbird.com](https://www.sweetbird.com) for recipe ideas, inspiration & promotional material