



SWEETBIRD®

BRISTOL ENGLAND



Blueberry

Fruit syrup

VIBRANT, FRUITY, AND FUN



Colour your menu Brighten your day

Blueberry has taken centre stage in cafés around the world, celebrated for its vivid colour, refreshing balance of sweetness and tang, and its ability to transform everyday drinks into something extraordinary.

From blueberry matcha trending across social media to the growing demand for real fruit flavours, this little berry has become a symbol of freshness, creativity, and feel-good flavour.

Rich, juicy and vibrant, Sweetbird Blueberry syrup brings the true taste of ripe summer berries to any drink. From colourful iced matcha lattes to sparkling coolers and berry-bright shakes, this syrup adds a deep and juicy berry flavour that's as versatile as it is eye-catching. It's dark, rich profile and fruity berry lift make it ideal for both hot and cold serves so get your menus berry ready!

Tasting Notes

This bold syrup delivers the vivid hue and refreshing balance of juicy and sharp with natural blueberry and red-berry bramble notes; bright, clean and refreshingly balanced.

About Sweetbird

Based in Bristol, UK, we're a family-run team who've been crafting syrups since 2006. With decades of hospitality know-how behind us, we understand the day-to-day challenges and what it takes to keep menus fresh and ahead of the competition. You'll also find our website full of recipe ideas and ready-to-use promotional materials to help bring your drinks to life. sweetbird.com

Why you will love Sweetbird Blueberry Syrup

- Made in the UK
- Natural flavouring and colours
- Free from artificial preservatives
- Vegan Society approved
- Bottled in 100% PCR material
- One bottle flavours 62 x 12oz drinks



Beautiful Blueberry Recipes

~Muffin Milkshake~



- Ice/milk
- 3 pumps Sweetbird Blueberry syrup
- ½ scoop Sweetbird Vanilla frappé
- Drizzle of chocolate sauce

Half fill glass with ice. Pour milk over ice (to 1cm below the top). Pour contents into blender jug. Add syrup and frappé. Blend until smooth. Top with cream and a drizzle of chocolate sauce.

~Soda~



- Ice
- Sparkling water
- 3 pumps Sweetbird Blueberry syrup

Add syrup and ice to a glass. Fill with still or sparkling water. Stir well. Garnish and serve with a smile.

~Iced Matcha~



- 1 mini scoop Zuma Ceremonial Matcha
- 2 pumps Sweetbird Blueberry syrup
- Ice/milk

Combine matcha in a cup with a splash of hot water. Mix to a smooth paste. In separate cup add syrup, then ice to fill. Top with milk to 2cm below the top. Pour matcha slowly on top and serve.

~Lemonade~



- 2 pumps Sweetbird Blueberry syrup
- 2 pumps Sweetbird Lemonade syrup
- Ice
- Still/sparkling water

Add syrup and ice to a glass. Fill with still or sparkling water. Stir well, garnish and serve.

~Iced Latte~



- Ice / milk
 - Double Espresso
- For cold foam:
- 150ml cold skimmed milk
 - 1 pump Sweetbird Blueberry syrup

Half fill a glass with ice. Top with milk to ¾ full. Pour espresso over milk and ice. Make cold foam in Blendtec cold foam jar, adding in syrup, then pour on top.

~Slush~



- Ice
- Water
- 2 pumps Sweetbird Frappé & Granita base
- 3 pumps Sweetbird Blueberry syrup

Overfill glass with ice. Pour water over ice to ½ full. Pour into blender jug, add liquid base and syrup. Blend on 14 seconds 'Granita / Medium milkshake' cycle. Pour back into glass and serve.



Visit sweetbird.com for recipe ideas, inspiration & promotional material

New Sweetbird Blueberry syrup is part of Sweetbird Fruit syrup collection which includes Banana, Cherry, Dragon Fruit & Papaya, Grenadine, Lime, Lychee, Mango, Orange, Peach, Pineapple, Raspberry, Strawberry, Watermelon. View the whole collection here sweetbird.com/fruitsyrups