

Flavour Focus:

Quitt-free indulgence

The new year is the time customers with newly sworn resolutions look to detox after a decadent December. It's the perfect time to look at your menu and swap out some of the fully loaded treats for lower calorie options. We've included a delicious collection of recipes with a focus on our sugar-free syrups. Available in seven classic flavours, we've broadened the appeal so you can offer more choice to customers, whether they're watching what they eat or counting the calories.

Be sure to follow @hellosweetbird #SweetbirdFlavourFocus on social media, share your creations and tag us in your posts.

all recipes 12oz drinks

Sugar-free Heaven

Deliciously sweet yet sugar-free, this syrup range gives you all the taste and sweetness customers crave, without the sugar! From aromatic hazelnut to sophisticated vanilla, we've created recipes to ensure sticking to your healthy New Year's resolutions will be easier than ever before.

Iced Turmeric Latte (ve)

- 1 mini scoop Zuma Turmeric Chai
 - 1 pump sugar-free Vanilla syrup
 - Coconut milk
 - Ice
1. Combine the turmeric chai with a splash of hot water a mix to a smooth paste
 2. Add syrup
 3. Top up to $\frac{3}{4}$ with coconut milk
 4. Stir and add ice to fill

Caramelised Hazelnut Steamer (ve)

- 1 pump sugar-free Hazelnut syrup
 - 1 pump sugar-free Caramel syrup
 - Steamed oat milk
1. Combine the syrups in a cup
 2. Top up with steamed oat milk, stirring as you pour



sweetbird.com

Low calories. Big flavour!

Our sugar-free range is now seven flavours strong, which means choosing the healthy option no longer means sacrificing variety. See the full list of flavours and a selection of fantastic low calorie drinks below.

- | | | |
|-------------|-------------------|-----------------------|
| 1. Caramel | 4. Gingerbread | 6. Raspberry Iced Tea |
| 2. Vanilla | 5. Salted Caramel | 7. Peach Iced Tea |
| 3. Hazelnut | | |

Caramel Mocha

- 2 pumps sugar-free Caramel syrup
 - 1 scoop Zuma Dark hot chocolate
 - Double espresso
 - Milk
 - Hot chocolate shaker, to dust
1. Combine the syrup and hot chocolate in a cup with the double espresso and mix to a smooth paste
 2. Top up with steamed milk, stirring as you pour
 3. Dust with chocolate shaker

Salted Caramel Latte

- 2 pumps sugar-free Salted Caramel syrup
 - Double espresso
 - Steamed milk
1. Combine the syrup and double espresso in a cup
 2. Top up with steamed milk, stirring as you pour



Gingerbread Hot Chocolate (ve)

- 2 pumps sugar-free Gingerbread syrup
 - 1 scoop Zuma Dark hot chocolate
 - Steamed soya milk
1. Combine the syrup and hot chocolate with a splash of hot water and mix to a smooth paste
 2. Top up with steamed soya milk, stirring as you pour

Ginger & Lemon Soothie™ (ve)

- 50ml Lemon smoothie
 - 2 pumps sugar-free Gingerbread syrup
 - Hot water
1. Pour smoothie into a cup
 2. Add syrup
 3. Top up with hot water then stir

Peach & Mango Iced Tea (ve)

- 2 pumps sugar-free Peach Iced Tea
 - 1 pump Mango purée
 - Still/sparkling water
 - Ice
1. Add the syrup and purée to a cup
 2. Fill up to ¾ full with water
 3. Stir and add ice to fill



If you see a play button next to a recipe visit YouTube to watch the how-to-make video

Classical Creations



These three are the best selling flavours in our regular syrups. This is why they are perfect for starting your sugar-free range, giving the opportunity to create a whole range of seasonal drinks. Introduce your customers to the versatile classic vanilla, the perfect companion to almost any drink, the deliciously rich and velvety tones of caramel or infuse drinks with the sweet and nutty aroma of hazelnuts, perfect in hot chocolates or mochas.

Flavoured Latte

1. Combine a double espresso with 2 pumps syrup in the cup
2. Top up with steamed milk, stirring as you pour

Flavoured Iced Latte

1. Add double espresso into 12oz cup
2. Add 2 pumps syrup
3. Top to ¾ with cold milk

Flavoured Mocha

1. Combine 1 scoop hot chocolate with double espresso
2. Add 2 pumps of syrup
3. Mix to a smooth paste
4. Add steamed milk, stirring as you pour
5. Decorate with whipped cream and toppings then dust with chocolate



@hellosweetbird