



café creations

enhance your drinks offering



evolving food



Café culture is big business. Especially here in the UK, where we have the most developed café industry in Europe.

The number of consumers visiting coffee shops is on the increase, with successful outlets combining a great atmosphere with quality drinks.

This sales growth is being driven by the consumer demand for 'speciality' drinks – covering everything from a flavoured latte, through to an iced fruit frappe.

At Kerry Foodservice, we understand this demand, and have developed a range of beverage solutions to meet consumers' growing needs, and help drive market growth. So instead of following fashion, you can set it.

The UK Coffee market is the most developed in Europe – representing 42% of the total European market



coffee syrups & sauces

The DaVinci Gourmet brand is synonymous with quality syrups and sauces.



Just a single shot of one of our flavoured Syrups can turn a traditional Café Latte into a 'Signature' drink – delivering added-value to any drinks menu. These are base ingredients to create exciting new drinks – like a **Hazelnut**, **Caramel** or even **White Chocolate Latte**, for example.



The syrups are available in a range of mouth-watering flavours, and come in Classic and Sugar Free varieties.

Our indulgent Sauces then add a final flourish to any signature drink. By simply drizzling a little Chocolate, Caramel or White Chocolate sauce over the froth of a cappuccino, latte or iced frappe you create instant visual appeal, and a great-tasting speciality drink.



premium chocolate drink

Create the ultimate chocolate drink with our RTU Premium Chocolate Drink.

Containing real cocoa, this has a number of great uses, and is ideal for indulging your customers in a little luxury.

It can be served direct from the pack and heated up for a rich, continental-style chocolate drink, mixed with ice for a Chocolate Frappe or served with hot milk for a traditional Hot Chocolate.



iced frappés – fruit

The B-Ravi brand delivers refreshing iced fruit frappes.

From **Mango** and **Strawberry** through to **Summerfruit** and **Peach**, we've developed a range of best-selling flavours ideal for cafes, bars and restaurants everywhere. Simply blend with ice for an instant fruit hit.



iced frappés - dairy

As demand for iced drinks grows, **Dairy Frappes** are becoming menu essentials for caterers everywhere.

They're ideal for creating drinks such as an **Iced Coffee Frappe**, **Vanilla** or **Chocolate Frappe**. Available in UHT Liquid and Powder formats, simply blend the mix with ice for an instant alternative to soft drinks.

43% of consumers
drink speciality coffee
out of home



47% of consumers
visit a coffee shop
a month

iced frappés - Superfruit

Made from 100% fruit, our **Superfruit Iced Frappes** are an exciting addition to any drinks menu.

Two innovative flavours include a **Blackcurrant, Blueberry & Acerola Frappe**, and a **Blood Orange, Camu Camu & Passion Fruit Frappe**. Rich in vitamins and anti-oxidants, these are free from preservatives, colourings and flavourings.





V*Go Porridge Pots

Embrace the trend for healthy, hot breakfasts with V*Go Porridge pots, and boost your breakfast sales.

A unique new concept in breakfast snacking, the V*Go range of Porridge has been created especially for the 'on-the-go' market.

Available in 3 different flavours, V*Go taps into the growing consumer trend for luxury porridge. Customers simply pick a flavour on display, the operator then adds hot milk or water, and hey presto – there's a great breakfast snack to go.

strength in brands

We've put all our drinks expertise into two unique brands, perfectly suited to the café marketplace:

DaVinci Gourmet

- Full range of flavoured syrups and sauces
- Renowned brand name in the coffee market
- The DaVinci Gourmet brand was created in Seattle – to support its blossoming coffee culture. The brand is now global



B-Ravi

- Full range of Fruit Frappe mixes, made from real fruit puree
- Traditional Fruit and Superfruit drinks mixes available
- Based amongst orchards in the French countryside, B-Ravi has been creating quality fruit products for over 25 years



V*Go

- Hand held pots, ideal for customers on the go
- A healthy, hot breakfast option
- Great profit potential



Hazelnut Signature Latte

The method for making a signature latte is exactly same – regardless of the flavour used. We've used DaVinci Gourmet Hazelnut Syrup here as an example.

1. Pour 10ml of the Hazelnut Syrup into a latte glass.
2. Make your Caffe Latte as per usual, pouring the hot milk into the glass, then adding your coffee shots.
3. Once ready, you can drizzle a DaVinci Gourmet Sauce the top for added flavour and indulgence.

NB: Our Syrups are designed especially to not curdle milk – so signature lattes are limited only by the barista's imagination.



Indulgent Hot Chocolate

1. Mix 100ml of Premium Chocolate Drink with 100ml milk.
2. Heat with the steam wand, pour into a latte glass and top with whipped cream or mini marshmallows and a drizzle of DaVinci Chocolate Sauce.

NB: For a continental - style rich chocolate drink, simply heat 100ml of Premium Chocolate and serve it neat!.



Mango Frappe

To make the perfect frappe, simply mix 160ml of the liquid Frappe Mix with 200g ice in a blender.

NB: This make up instruction is the same for all our B-Ravi Fruit and Superfruit Frappes. Whatever glass size you use, you simply need half Frappe Mix blended with half ice for a perfectly refreshing fruit frappe!



Discover more about Kerry Foodservice and our brands:
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