

S I M P L Y

# *Sensational* SYRUPS



*What's  
inside...*

**INSTAGRAMABLE**  
*must-haves*

.....

*Make the*  
**PERFECT FRAPPE**

**REFRESHING**  
*favourites*

.....

*Create*  
**SEASONAL SIPS**

With over 70 flavours of Simply Syrups to choose from, our flavoured syrups are perfect for adding to drinks all year round. Whether it's to keep your flavoured lattes menu fresh or creating a frappe that stands out from the crowd and your competitors!



### Vegan

All our syrups are vegan approved by the Vegetarian Society.



### Nut free

Our syrups are all produced in nut free factories and do not contain nuts.



### Natural flavours

Where possible we use natural flavours in our syrups.



### Quality ingredients

We work hard to ensure all our ingredients are ethically sourced and of the highest quality.

# SIMPLY AS STANDARD

It's simple, you can stock a selection of Simply Syrups and create a range of great tasting drinks all year round.



# THE CLASSICS

Use these five classic flavours as a basis to a perfectly stocked back bar by combining them with other syrups for your seasonal menus.



## VANILLA

A must have for any food service outlet.



## CARAMEL

Adds a sweet, creamy flavour to lattes and frappes.



## HAZELNUT

The perfect combination with coffee, adding a nutty and sweet taste.



## GINGERBREAD

Not just for autumn/winter, this syrup will add a hint of biscuit and spice to hot chocolates and coffee.



## SALTED CARAMEL

This popular flavour is the perfect combination of salt and sweet for adding to both ice cold drinks and hot beverages.

## INSTAGRAMABLE *must haves*



*Birthday Cake*

Create happy un-birthdays all year round! Who needs an excuse for a delicious looking frappe dripping with sauces and toppings all year round! **Create your own masterpiece with Birthday Cake Syrup.**



*Candy Floss*

Whether it's a crowd pleaser for millennials and gen-z, or you're looking to add a retro addition to your menu, **Candy Floss** will make a crowd pleasing, Instagram worthy frappe!



*Violet*

Think **unicorns, rainbows** and **mermaids** – a syrup for making a statement or add it to gins and vodka for a more floral addition.

# REFRESHING FAVOURITES



## COCONUT

Make your customers think they're on a tropical island – add this to smoothies, frappes or even cocktails for a refreshing twist!



## RHUBARB

This is a hit in everything from traditional lemonade, to summer coolers and cocktails. Part of our garden range, it's one of our favourites!



## ELDERFLOWER

Continuing the garden range theme, another classic for creating English countryside classics for your menu.



## SEASONAL SIPS

So many of our syrups can be used to create seasonal favourites, from Pumpkin Spice to Hot Cross Bun and many more, head to our website to see the full range or contact us to help you with your menu planning.

## HOW TO USE SIMPLY SYRUPS

Hot beverages with flavoursome twists  
12oz / 355ml



1 Add two pumps of syrup to a 12oz hot beverage before adding milk



2 Decorate with whipped cream and Simply Toppings and Sauces if desired

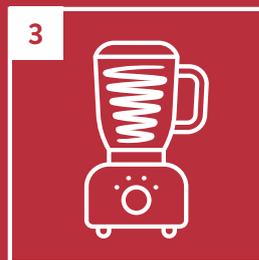
Make great tasting frappes  
12oz / 355ml



1 Add 120ml milk, 2 scoops (50g) of Simply Vanilla Frappe Powder and 2 pumps (15ml) of Simply Syrup of choice to a blender



2 Add a cup full of ice to blender



3 Blend for 30 seconds



4 Top with whipped cream and Simply Toppings and Sauces

For recipe inspiration and more find us on social:

