

Difference Types of Syrups and Flavours

Add flavour to coffees, cocktails, and desserts with our wide selection of delicious syrups. This guide will explore the syrup flavours that we offer so you can begin stocking your restaurant, bar, or cafe with this tasty range!



COFFEE

We offer many flavoured syrups for coffee and espresso-based beverages, whether you want to add a splash of taste to your hot coffee or a pinch of extra flavour to a flavoured latte. These versatile syrups will spice up your cafe menu and for a new twist try adding them into cups of hot chocolate or tea.



COCKTAIL

Concoct the perfect mixed drink. Try the selection of fruity and flavourful syrups that are perfect for both non-alcoholic and alcoholic beverages. These mixed drink syrups can be used to add a consistent, quality flavour to your cocktail recipe.



DESSERT

You might be surprised how well our cooking syrups can enhance your desserts and confectionary too! Get creative with our versatile flavours of coffee syrups to sweeten sauces and marinades. They'll make a great addition to your bakery by adding flavour to cakes, biscuits, brownies, scones, and other tempting treats.

There are so many ways to use our flavoring syrups, sweetener syrups, and flavoring sauces. Use this chart below as a quick reference to get started. While thicker flavoring sauces make better garnishes for sundaes and plating designs, and flavoring syrups dissolve more easily in mixed drinks, keep in mind that the possibilities are endless and you can get creative when using your coffee syrup flavors. You never know which recipe will be the next top-seller on your menu.

	Coffee / Espresso	Mixed Drinks	Cooking / Sauces	Baking Ingredient / Mix-In	Beverage & Dessert Toppings / Garnishes	Plating Decorations
Coffee Flavoring Syrups	✓					
Cooking Flavoring Syrups	✓		✓	✓		
Mixed Drink Flavoring Syrups		✓				
Fruit Flavored Syrups		✓	✓	✓		
Sweetener Syrups	✓	✓	✓	✓		
Flavoring Sauces	✓				✓	✓