
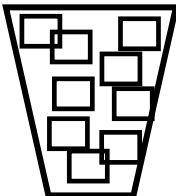
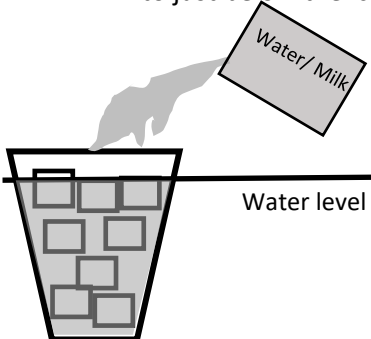



Preparation Methods - Freezoccino

Ice Blended Preparation: 355ml (12oz) serve 35 seconds

4 steps to achieving consistency and limiting waste

<p>1. Place 1½ level scoops directly into blender</p> 	<p>2. Take the cup you are using (355ml) and fill to the top with ice.</p> 
<p>3. Fill the cup (with the ice inside) with water or milk to just below the ice level</p> 	<p>4. Pour the cup with the water/milk into the blender. Blend for 30 seconds until smooth.</p> 

Hints: This simple procedure may need to be repeated twice or 3 times initially until the correct ice and water levels are obtained in order to create a consistency that you are happy with. Ice and water levels may vary according to the different types of ice used. Once you have identified the correct levels, mark the cup and get everyone making Freezoccinos to use the same method. In this way you will ensure consistency, minimal waste and no weak or “too icy” drinks.

Recommended dosage

<u>Serving size</u>	<u>No of Scoops</u>
12oz (355ml)	1½
16oz (475ml)	2
20oz (590ml)	3

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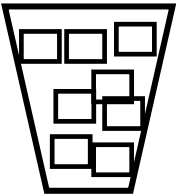
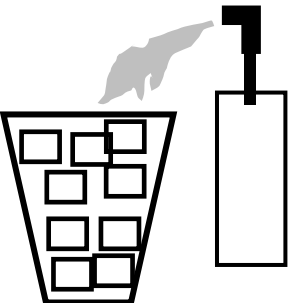
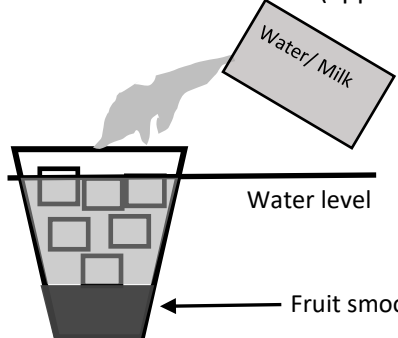



Preparation Methods - Shott Fruit Smoothies Syrups

Ice Blended Preparation: 355ml (12oz) serve 35 seconds

4 steps to achieving consistency and limiting waste

Fruit Smoothies – 355ml serve

<p>5. Take the cup you are using (355ml) and fill to the top with ice.</p> 	<p>6. Add 75ml Shott (2½ pumps) into the cup</p> 
<p>7. Fill the cup (with the ice and the fruit smoothie inside) with water or milk to just below the ice level (approx. 90ml)</p> 	<p>8. Pour the cup with all contents into the blender. Blend for 30 seconds until smooth.</p> 

Recommended dosage – Shott Fruit Smoothies Thick syrups

Please note: each pump equals 30ml syrup, half pump equals 15ml syrup

Serving size	No of Pumps	Water/ liquid dosage
12 oz (355ml)	2½	90ml
16 oz (475ml)	3	150ml
20 oz (590ml)	4	200ml

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