



the
designer
drink
co.

NEW

Legacy Range

Spiced Chai flavored powder

A complex yet balanced blend of aromatic spices and black tea, perfectly paired with gentle sweetness of honey and creamy texture. Great to use in hotties, lattes and milkshakes. Unwind with the comforting warmth of Spiced Chai!



FLAVOURED Powders

for making Scrumptious smoothies, Decadent Frosty Creamy Crushers, Steamy Lattes, Flavourificious Milkshakes and so many more ridiculously delicious drinks!

SPICED CHAI

INGREDIENTS: Sugar, Creamer (Vegetable Oil (Coconut), Com Syrup Solids, Sodium Caseinate (Milk), Emulsifiers, Dipotassium Phosphate, Anticaking Agent), Maltodextrin, Nonfat Dry Milk, Com Syrup Solids, Flavouring, Spices, Honey Powder, Instant Tea Powder, Anticaking Agent, Salt, Thickener.
Contains Allergens: Milk and Soya

TYPICAL NUTRITIONAL INFORMATION (as packed)
Serving size: 20 g
240 ml serving ready to drink using 20 g powder

Nutrient	Per 100 g	Per 20 g Serving
Energy (kJ)	1743	349
Protein (g)	6.1	1.2
Glycaemic Carbohydrate (g)	78	15.6
of which total sugar (g)	44.7	8.9
Total fat (g)	10.0	2.0
of which saturated fat (g)	8.9	1.8
Dietary fibre (g)	0.6	0.1
Total sodium (mg)	326	65



Lot No: YDDDH5

Best By: DD/MM/YYYY



What's so comforting about our Spiced Chai powder?



VALUE FOR MONEY

- Accessible price point per bag and per serving.



VERSATILE

- Can be used in several applications.
- Simply mix with steamed milk or blend with milk.



HOTTIE



MILKSHAKE



HIGH QUALITY INGREDIENTS

- Halaal & Kosher Certification.
- Manufactured from the highest quality ingredients.
- Contains authentic natural spices, flavors and honey powder.



SUPERIOR TASTE & QUALITY

- The spices come together to create a harmonious balance of sweet and spicy notes, with a hint of warmth and richness from the black tea base.

Technical Information

POWDER CALORIES

per serving size (5 tsp: 25 g):

HOT: 104 Calories | COLD: 312 Calories

Ingredients:

Sugar, Creamer (Coconut Oil, Corn Syrup Solids, Sodium Caseinate [A Milk Derivative], Sugar, Mono And Diglycerides, Dipotassium Phosphate, Soy Lecithin, Silicon Dioxide, Tetrasodium Pyrophosphate, Polysorbate 60), Maltodextrin, Nonfat Dry Milk, Corn Syrup Solids, Natural Flavor, Natural Spices, Honey Powder, Instant Tea, Sodium Aluminosilicate, Salt, Carrageenan..

Allergens: COW'S MILK & SOYA.

Instruction for Use:



HOTTIE



MILKSHAKE / SMOOTHIE

Serving suggestion: Can be enjoyed hot or cold.

NUTRITION FACTS

40 servings per container
Serving size: 5 tsp (25 g)

Amount per serving	Calories	% Daily Value*
	104	
Total Fat 3 g		3%
Saturated Fat 2 g		11%
Trans Fat 0 g		
Cholesterol 1 mg		0%
Sodium 82 mg		4%
Total Carbohydrate 20 g		7%
Dietary Fiber 0 g		
Total Sugars 10 g		
Includes 10 g Added Sugars		20%
Protein 2 g		

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2 000 calories a day is used for general nutrition advice.

Calories per gram

Fat 9 • Carbohydrate 4 • Protein 4

**STORE IN A COOL, DRY PLACE.
RESEAL POUCH SECURELY
AFTER OPENING. USE WITHIN
3 MONTHS OF OPENING.**



Produced in the USA.

Manufactured for Slo-Jo Trading,
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Tel: +27 (0) 11 608 0607
Website: www.slojo.co.za



1 Kg | 2.2 lb

Spiced Chai Hottie

INGREDIENTS:

- SloJo Spiced Chai Powder
- Steamed Milk

INSTRUCTIONS:

For a 350 ml | 12 fl oz serving:

- ① Add 3 tbsp. (37.5 g | 1.3 oz) of powder.
- ② Add +-300 ml (10 fl oz) of steamed milk and stir well.
- ③ Top with foam.

Dirty Spiced Chai Mocha

INGREDIENTS:

- SloJo Spiced Chai Powder
- Steamed Milk
- Espresso

INSTRUCTIONS:

For a 350 ml | 12 fl oz serving:

- ① Add 3 tbsp. (37.5 g | 1.3 oz) of powder.
- ② Add +-270 ml (9 fl oz) of steamed milk and stir well.
- ③ Slowly add 1 shot (30 ml | 1 fl oz) of espresso, sunrise style.
- ④ Top with foam.

Spiced Chai Milkshake

INGREDIENTS:

- SloJo Spiced Chai Powder
- Vanilla Ice Cream
- Milk

GARNISH

- Whipped Cream

INSTRUCTIONS:

For a 350 ml | 12 fl oz serving:

- ① Measure 425 ml (14 fl oz) of vanilla ice cream into blender.
- ② Add 2 tbsp. (25 g | 0.9 oz) of powder.
- ③ Add 30 ml | 1 fl oz of milk.
- ④ Blend until smooth but not runny.
- ⑤ Pour milkshake into glass.
- ⑥ Garnish with whipped cream.

“Elevate your recipes even further with a shot of your favorite flavored syrup or shot of espresso!”

• **HOW MUCH DO YOU GET FROM A SCOOP?**

These are serving suggestions, please refer to exact recipes for accurate figures.

ORIGINAL POWDERS

2 tbsp = 25 g | 0.8 oz
 2 tbsp heaped = 30 g | 1 oz
 4 tbsp = 50 g | 1.8 oz

240 ml 9 fl oz	350 ml 12 fl oz	450 ml 16 fl oz	600 ml 20 fl oz	700 ml 24 fl oz
COLD (Freezos) BLENDED				
50 g 4 tbsp 1.8 oz	75 g 6 tbsp 2.6 oz	100 g 8 tbsp 3.5 oz	125 g 10 tbsp 4.4 oz	150 g 21 tbsp 5.3 oz
HOT				
25 g 2 tbsp 0.9 oz	37.5 g 3 tbsp 1.3 oz	50 g 4 tbsp 1.8 oz	60 g 5 tbsp 2 oz	75 g 6 tbsp 2.6 oz

