

Full Throttle Indulgence

As people continue to flex their own "barista muscles" at home, operators are faced with the challenge of getting people out of their kitchens and into their cafes. Decadent treats like frappes, milkshakes, and garnish inclusions are a great way to provide unique experiences for your customers that they can't recreate at home.



Did you know...

- Indulgence is most strongly motivated by emotional needs fulfillment versus functional, giving you a chance to build a deeper connection with your guest through this category
- ▶ 39% of consumers purchased a made-to-order (MTO) flavored frozen coffee or espresso drink in the past 3 months²
- ► Frozen/slushy coffee purchases grew +3% between April 2021 and April 2022 to **726 million** servings³
- ► Frozen coffee drinkers are more likely to be impactful users of the MTO flavor-infused energy category, spending \$25-75 per month⁴
- > 37% of consumers have purchased a milkshake in the past three months²



Tiramisu Coffee Shake

1 oz. Torani Coffee Syrup

½ oz. Torani Shortbread Syrup

1/2 oz. Torani Puremade Dark Chocolate Sauce

8 oz. vanilla ice cream

2 shots espresso

Whipped cream and cocoa powder, for garnish Add all ingredients to a blender; blend until smooth and add garnish.



Black Sesame Milkshake

2 oz. Torani Puremade Toasted Black Sesame Syrup

8 oz. vanilla ice cream

4 oz. milk

Whipped cream and caramel drizzle, for garnish Add all ingredients to a blender; blend until smooth and add garnish.





Cold Brew Breakfast Boba

1 oz. Torani Brown Sugar Cinnamon Syrup

8 oz. cold brew

1 oz. tapioca pearls, cooked

Cold Foam:*

3/4 oz. Torani French Toast Syrup

4 oz. nonfat milk

Dash of cinnamon, for garnish

White Chocolate Matcha Tea Latte

1 oz. Torani White Chocolate Syrup

½ oz. matcha powder

8 oz. milk

Whipped cream, for garnish

Black Sesame Matcha Malt

1 oz. Torani Puremade Toasted Black Sesame Syrup

½ oz. matcha powder

8 oz. vanilla ice cream

4 oz. milk

1 oz. malt powder

Whipped cream and toasted black sesame seeds, for garnish

Add all ingredients to a blender; blend until smooth and add garnish.

*Cold Foam Instructions:

Combine Torani Syrup and milk/dairy alternative as specified in recipe in a blender pitcher with an aerating blade. Blend for 18-20 seconds. Use Cold Foam to top your cold drink of choice.

Sweet And...

Complex flavor combinations anchored in sweetness and paired with another flavor continue to intrigue consumers in 2023. These blends – such as sweet and savory, sweet and sour, or sweet and spicy – introduce new sensations into the tasting experience.

Torani's portfolio of multi-layered "Sweet and..." flavors continues to grow with new products, such as:

- Puremade Mangonada
- ▶ Puremade Vanilla Salt
- ▶ Sour Candy **coming soon!**

And there's more to come!

- ▶ Puremade Salted Egg Yolk
- ▶ Puremade Toasted Black Sesame



Sesame White Peach Milk Tea

1 oz. Torani Puremade White Peach Syrup ½ oz. Torani Puremade Toasted Black Sesame Syrup 8 oz. black tea 2 oz. milk

½ cup peach pieces

Salted Egg Yolk Matcha

Sea salt, for garnish

1 oz. Torani Puremade Salted Egg Yolk Syrup
½ oz. matcha powder
6 oz. milk
Cold Foam:*
¾ oz. Torani Puremade Salted Egg Yolk Syrup
4 oz. nonfat milk

First, They're Sour Energy Fusion

1 oz. Torani Sour Candy Syrup
½ oz. Torani Blue Raspberry Syrup
8 oz. energy base
Sour Patch Kids® candy, for garnish
Add Sour Candy Syrup to glass, then add ice and energy base. Top with Blue Raspberry Syrup and garnish.

Vanilla Salt White Mocha

½ oz. Torani Puremade Vanilla Salt Syrup
1 oz. Torani Puremade White Chocolate Sauce
8 oz. milk
2 shots espresso
Whipped cream and sea salt, for garnish

Mangonada Lemon-Spritz

1 oz. Torani Puremade Mangonada Syrup 6 oz. sparkling water 2 oz. lemonade

Chili powder rim and lime wedge, for garnish

Sour Gummy Palmer

1 oz. Torani Sour Candy Syrup 4 oz. lemonade 4 oz. iced tea Lemon wheel, for garnish

Spicy Tropical Smoothie

1 oz. Torani Longan Syrup 2 oz. Torani Piña Colada Puree Blend 8 oz. milk ½ oz. hot honey Ice

Sweet and Sour Sparkling Lemonade

1 oz. Torani Sour Candy Syrup6 oz. sparkling water2 oz. lemonadeSour gummy candy, for garnish

Refresh and Reinvigorate

The term "refreshers" has become part of our vocabulary over the past decade. The rise of these lower-caffeine, lower-calorie beverages that hydrate and refresh brings the opportunity to innovate with vibrant and unique flavor concepts.

The refresher category is:

Lighter:

- <100 calories</p>
- <100 mg caffeine, usually ~40mg</p>

Positioned for the afternoon daypart

Different than other non-coffee options:

- ▶ Combination fruit flavors with fruit inclusions
- ► Regularly contain plant-based milk
- ▶ Brightly colored, layered and visually appealing
- ▶ Combination of dispensed and MTO formats



Cherry Almond Coconut Refresher

½ oz. Torani Sugar Free Cherry Syrup

½ oz. Torani Sugar Free Almond Syrup

½ oz. Torani Sugar Free Coconut Syrup

8 oz. sparkling water

2 oz. oat milk

Pineapple Lime Aguafresca

½ oz. Torani Sugar Free Pineapple Syrup

½ oz. Torani Sugar Free Lime Syrup

8 oz. coconut water

Golden Getaway

1 oz. Torani Mango Real Fruit Smoothie Mix

½ oz. Maya Green Tea Concentrate

6 oz. purified water

2 oz. coconut milk

1 slice freeze-dried orange

Wildberry Smash

1 oz. Torani Wildberry Real Fruit Smoothie Mix

½ oz. Maya Green Tea Concentrate

8 oz. sparkling water

White Peach Press

½ oz. Torani Puremade White Peach Syrup

½ oz. Maya Black Tea Concentrate

2 oz. almond milk

8 oz. sparkling water

Hibiscus Berry Refresher

½ oz. Torani Puremade Strawberry Syrup

1/2 oz. Lotus® Skinny Pink Energy Concentrate

4 oz. purified water

4 oz. brewed hibiscus tea

½ tbsp. freeze-dried strawberry pieces

Forbidden Lagoon

1 oz. Torani Green Apple Real Fruit Smoothie

½ oz. Lotus[®] Skinny Blue Energy Concentra<u>te</u>

4 oz. purified water

4 oz. brewed green tea

Prickly Punch

3/4 oz. Torani Prickly Pear Syrup

½ oz. Lotus[®] Skinny Pink Energy Concentrate

4 oz. purified water

4 oz. brewed green tea

½ tbsp. freeze-dried strawberry pieces

Daily Addiction

Widely consumed beverages - such as cold brew and MTO flavor-infused energy drinks - drive visits, frequency, and spend across all dayparts. Leverage the strength of these core offerings, ensuring risk-free, routine options for your regulars.

Desirability Drives Repeat Consumption^{1, 2}

Habitual and High Frequency

▶ 48% of cold brew consumers, 44% of nitro consumers, and 41% of MTO flavor-infused energy drink consumers purchase the category once a day or more often

High Spend

▶ 37% of cold brew and nitro purchasers and 36% of MTO flavor-infused energy purchasers spend >\$50 month

Strong Beyond Morning

- Cold brew and nitro sales gradually decrease throughout the day, maintaining strength through the mid-afternoon snack daypart (1pm - 3pm)
- ▶ MTO flavor-infused energy drink sales accelerate throughout the morning, peak in mid-afternoon, then taper off gradually through the late afternoon snack daypart (3pm 5pm)

1 oz. Torani Puremade Vanilla Salt Syrup 2 shots espresso 8 oz. milk

French Toast Chai Latte

1 oz. Torani French Toast Syrup8 oz. milk4 oz. chai concentrate

Berry Blast Energy Drink

½ oz. Torani Strawberry Syrup ½ oz. Torani Raspberry Syrup 8 oz. energy base

Raspberry Truffle Nitro Cold Brew

½ oz. Torani Puremade Raspberry Syrup ½ oz. Torani Puremade Chocolate Syrup 8 oz. nitro cold brew

Cereal Milk Cold Brew

3/4 oz. Torani Puremade Hazelnut Syrup
 1/4 oz. Torani Puremade Vanilla Syrup
 8 oz. cold brew
 Splash of milk, half & half, or milk alternative

Cran-Apple Cooler Energy Drink

1/2 oz. Torani Green Apple Syrup 1/2 oz. Torani Cranberry Syrup 8 oz. energy base

Peachy Keen Energy Drink

1/2 oz. Torani Peach Syrup6 oz. energy base2 oz. green teaGummy peach ring candy, for garnish

Torani Cold Brew & Nitro A+U on Attest, Total N=762, June 2022. Torani Made To Order Energy Drinks A+U on Attest, N=750 US Consumers, ages 18-54, August 2021.

Vanilla Salt Latte

1 oz Torani Puremade Vanilla Salt Syrun



Food Truck Flavor Fusions

As "culinary tourism" evolves, consumers continue to explore the flavors of other countries.

Try bringing international street foods and flavors

to your customers in beverage form!

These unique yet approachable concepts are sure to generate buzz and excitement around your menu.

Some of our latest international flavors include:

Puremade Salted Egg Yolk

Puremade Mangonada

Puremade Bergamot

Puremade ToastedBlack Sesame



Frutería

2 oz. Torani Mango Real Fruit Smoothie Mix

1 oz. Torani Puremade Mangonada Syrup

8 oz. white tea

6 oz. ice

Chili powder rim and lime wheel, for garnish

Sesame Butter Mocha

1 oz. Torani Puremade Dark Chocolate Sauce ½ oz. Torani Puremade Toasted Black Sesame Svrup

8 oz. milk

2 shots espresso

Whipped cream and chocolate shavings, for garnish

Toasted Sesame Bubble Milk Tea

1 oz. Torani Puremade Toasted Black Sesame Syrup

8 oz. black tea

2 oz. milk or half & half

Tapioca pearls, cooked

Mexican Hot Cocoa

1 oz. Torani Puremade Dark Chocolate Sauce

½ oz. Torani Puremade Vanilla Syrup

½ tsp. cinnamon

Dash of chili powder

8 oz. steamed milk

Dash of cinnamon, for garnish

Salted Egg Caramel Cold Brew

1 oz. Torani Puremade Salted Egg Yolk Syrup 8 oz. cold brew

Cold Foam:*

1/4 oz. Torani Puremade Caramel Syrup

4 oz. nonfat milk

Caramel drizzle, for garnish

For everything you need to make your beverages special, call us at 800.775.1925 or visit www.torani.com/foodservice for recipes.



