



Torani®

POURCAST



SUMMER
TRENDS

Q2 2023

Chill Out

As temperatures increase during the warm weather months, **it's the perfect time to indulge in blended beverages** such as shakes, frappes, milkshakes, and iced drinks with textural inclusions. Blend in a variety of flavors and take things to a whole new level by adding real fruit toppers and fun garnishes. These frozen and iced creations are here to cool down your customers as the heat rises.



Picante Peach Smoothie

2 oz. Torani Puremade
Mangonada Syrup
6 oz. Torani Peach Real Fruit Smoothie Mix
2 cups ice
Tajin® or chili powder, for garnish



Candy Bar Frappe

1 oz. Torani Almond Roca® Syrup
½ oz. Torani Caramel Syrup
2 shots espresso
2 oz. milk
2 oz. frappe base
2 cups ice
Whipped cream, chocolate and caramel drizzle, for garnish



Passion Colada Smoothie

2 oz. Torani Passion Fruit Syrup
6 oz. Torani Pina Colada Real Fruit Smoothie Mix
2 cups ice
Coconut shavings, for garnish



Wedding Cake Shake

1 oz. Torani Cheesecake Syrup
½ oz. Torani Cupcake Syrup
2 oz. milk
2 scoops ice cream
Whipped cream and edible sugar pearls, for garnish



Pineapple Upside Down Shake

1 oz. Torani Pineapple Syrup
½ oz. Torani Cupcake Syrup
2 oz. milk
2 scoops ice cream
Whipped cream and cherry, for garnish



Tres Leches Cupcake Shake

1 oz. Torani Cupcake Syrup
½ oz. Torani Caramel Syrup
2 oz. milk
2 scoops ice cream
Caramel drizzle, for garnish

Trend Legend

Based on external data, consumer insights, and research from our flavor team, Torani has identified 5 top beverage trends that will be at play in 2023.



Sweet and...

Complex sweet flavor combinations are continuing to grow in popularity. By pairing sweet with flavors such as spicy, salty, or sour, you can elevate the overall tasting experience for consumers.



Full Throttle Indulgence

Provide your customers with the opportunity to treat themselves with decadent blended offerings that serve as a reason to leave their home.



Refresh & Reinvigorate

Lean into the afternoon daypart cravings by providing low calorie, low caffeine options that offer fun, vibrant hydration.



Food Truck Flavor Fusions

In the evolution of "culinary tourism", consumers continue to explore flavors of other countries. Try bringing international street foods and flavors to your customers in beverage form!



Daily Addiction

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



Zero-Guilt Trip

People are trying their best to be healthy, yet they don't want to miss out on trying new, exciting, and indulgent things.

Just over one-quarter (27%) of consumers say they purchase sugar free drinks daily.¹

Help them keep their resolutions strong with Zero Sugar and Sugar Free versions of their favorite beverages. Indulgence without compromise.



Cool Cherry Refresher

1 oz. Torani Sugar Free Black Cherry Syrup
½ oz. Torani Sugar Free Peppermint Syrup
8 oz. green tea
Black cherry and mint sprig, for garnish



Tropical Blast Energy

1 oz. Torani Sugar Free Coconut Syrup
½ oz. Torani Sugar Free Mango Syrup
8 oz. sugar free energy base
Splash of coconut milk
Freeze dried mango pieces, for garnish



Zero Guilt Candy Bar Latte

½ oz. Torani Puremade Zero Sugar Chocolate Syrup
½ oz. Torani Puremade Zero Sugar Caramel Syrup
2 shots espresso
8 oz. milk



Watermelon Pineapple Energizer

1 oz. Torani Sugar Free Watermelon Syrup
½ oz. Torani Sugar Free Pineapple Syrup
8 oz. sugar free energy base
Pineapple pieces, for garnish

Zesty Zen Latte

1 oz. Torani Puremade Zero Sugar Vanilla Syrup
½ oz. Torani Puremade Zero Sugar Peppermint Syrup
2 shots espresso
8 oz. oat milk
Mint leaf, for garnish



Chocolate Orange Cold Brew

1 oz. Torani Puremade Zero Sugar Orange Syrup
½ oz. Torani Puremade Zero Sugar Chocolate Syrup
8 oz. cold brew
Cold foam topper and cocoa powder, for 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.

In The *Elements*

Experience flavor like never before! Encourage your customers to awaken their senses by finding connection with the elements. Take an adventure through earth, water, fire, and air. Each recipe evokes flavor profiles that connects us to all that surrounds us.



WATER



Sea Foam Energizer

- 1 oz. Torani Blue Raspberry Syrup
- 8 oz. energy base
- Cold Foam:*
 - 1 ¼ oz. Torani Puremade Vanilla Salt Syrup
 - 4 oz. nonfat milk
 - Swedish Fish®, for garnish



Rainwater

- 1 oz. Torani Lime Syrup
- ½ oz. Torani Blue Curacao Syrup
- 6 oz. green tea
- 2 oz. coconut milk
- Lime wedge, for garnish
- Combine ingredients in cocktail shaker and serve.*



FIRE



Fiery Mango Refresher

- 1 ½ oz. Torani Puremade Mangonada Syrup
- 4 oz. sparkling water
- 4 oz. lemonade
- Chamoy and lime wedge, for garnish



Hot Lava Frappe

- 1 oz. Torani Puremade Chocolate Sauce
- ½ oz. Torani Raspberry Purée
- 2 shots espresso
- 2 oz. milk
- 2 oz. frappe base
- 2 cups ice
- Drizzle purée on inside of the cup for lava effect. Blend remaining ingredients then add to cup and serve.*



EARTH



Salt of the Earth

- 1 oz. Torani Puremade Vanilla Salt Syrup
- ½ oz. Torani Puremade Toasted Black Sesame Syrup
- 8 oz. black tea
- Splash of oat milk
- Sesame brittle, for garnish
- Combine ingredients in cocktail shaker and serve.*



Mother Earth Matcha

- 1 oz. Torani Tangerine Syrup
- ½ oz. Torani Hibiscus Syrup
- 1 shot matcha
- 8 oz. oat milk



AIR



Floating on Air Nitro

- 1 oz. Torani Puremade Vanilla Salt Syrup
- 8 oz. nitro cold brew
- Cold Foam:*
 - ¾ oz. Torani Puremade Coconut Syrup
 - 4 oz. nonfat milk
- Edible glitter, for garnish



Head in the Clouds Milk Tea

- 1 oz. Torani Coconut Syrup
- 8 oz. milk
- 2 oz. butterfly pea flower tea
- Torani Puremade White Chocolate Sauce (optional) and cold foam topper, for garnish
- If desired, use Torani Sauce to create "clouds" on inside of cup. Add syrup, ice, and milk to cup and top with tea and cold foam.*

Vitamin *Sea*

Transport your customers to their favorite seaside getaway, tropical oasis, or a trip along the coast. These recipes are making waves with a new take on “Culinary Tourism” that allows customers to experience global flavors. Take a sip and be whisked away!



The Big Blue

1 oz. Torani Blue Raspberry Syrup
½ oz. Torani Coconut Syrup
4 oz. energy base
4 oz. lemonade
Shark gummies, for garnish



Toes in the Sand Cold Brew

½ oz. Torani Puremade Vanilla Salt Syrup
½ oz. Torani Puremade Coconut Syrup
8 oz. cold brew
Cold foam topper, a few dashes of cinnamon sugar and little umbrella, for garnish
Sprinkle cinnamon sugar on top of half the cold foam with the umbrella in it to look like sand on a beach.



Hawaiian Breeze

¾ oz. Torani Mango Syrup
¾ oz. Torani Pineapple Syrup
8 oz. energy base
Splash of coconut milk
Freeze dried mango or pineapple pieces, for garnish



POG Spritz

1 oz. Torani Passion Fruit Syrup
½ oz. Torani Guava Syrup
4 oz. orange juice
4 oz. sparkling water



Put the Lime in the Cantaloupe Spritz

1 oz. Torani Cantaloupe Syrup
½ oz. Torani Lime Syrup
4 oz. sparkling water
4 oz. green tea
Splash of coconut milk
Lime wedge, for garnish



Cast Away Smoothie

½ oz. Torani Mango Syrup
½ oz. Torani Passion Fruit Syrup
6 oz. Torani Pina Colada Real Fruit Smoothie Mix
2 cups ice
LIFE SAVERS® Gummies, for garnish

Sour Power

Sweet takes an unexpected twist and collides with sour for a mouth-puckering flavor experience. “Sweet And...” is one of our trends for this year and focuses on complex flavor combinations like sweet & heat, sweet & savory and sweet & salty. Sweet & sour takes the stage for spring/summer - tart flavors such as lemon and limeades, citrus and sour candy will excite tastebuds.



Torani's flavors in this profile continue to grow with:

- ▶ Sour Candy *new!*
- ▶ Green Apple
- ▶ Cherry Lime
- ▶ Ruby Red Grapefruit



Puckering Apple Energy

1 ½ oz. Torani Green Apple Syrup
8 oz. energy base
Green apple JOLLY RANCHERS®,
for garnish



Blissful Grapefruit Energy

1 oz. Torani Ruby Red Grapefruit Syrup
½ oz. Torani Rose Syrup
8 oz. energy base



Cran-Pineapple Tea

1 oz. Torani Pineapple Syrup
½ oz. Torani Cranberry Syrup
8 oz. green tea
Freeze-dried pineapple, for garnish



Pucker Up

1 oz. Torani Sour Candy Syrup
½ oz. Torani Guava Syrup
8 oz. lemonade
NERDS® candy, for garnish



Tart Cherry Limeade

1 oz. Torani Cherry Syrup
½ oz. Torani Sour Candy Syrup
8 oz. limeade
Lime wedge, 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.

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