

POURCAST



The iced tea category is poised for long term growth as it is able to lean into two prominent needs of today's consumer: health and indulgence.



Flavor is the unifying reason to drink tea: 67% of people drink tea for the taste.

Cold beverages (especially with textural inclusions, like popping or tapioca pearls or fruit pieces) are highly popular with Gen Z consumers.

- Green Tea is more popular among Gen Z
- Black Tea is more popular among Boomers

of consumers most often order iced tea from foodservice locations.²



Is your tea game lacking?

Step it up with:

- Boba tea
- Sparkling tea
- Shaken tea
- Tea-based energy drinks
- Textural/fruit inclusions

Consumers are intrigued by tea innovation, especially creative beverages that they can't easily recreate at home.

Interest in Tea Varieties:3

29%

cold brew tea

tea with stress-reducing botanicals

sparkling tea

drinks

energy drinks

tea-based



'Lightspeed/Mintel Tea and RTD Tea Report – August 2020 ²Mintel Coffee & Tea US – July 2020 Report ³Lightspeed/Mintel 2020 Tea and RTD Tea Report



Shaken Tea Recipes:

Combine ingredients in a cocktail shaker and shake until frothy. Pour into a glass filled with ice and add garnish.

Shaken Passion Fruit Lemonade Tea

1 oz. Torani Puremade Passion Fruit Syrup

4 oz. lemonade

4 oz. iced green tea

Lemon wedge, for garnish

Shaken Smoked Black Cherry Palmer

1 oz. Puremade Smoked Black Cherry Syrup

4 oz. lemonade

4 oz. iced green tea

Mint sprig, for garnish

Shaken Peach Iced Tea

2 oz. Torani Peach Real Fruit Smoothie Mix

8 oz. iced green tea

Mint sprig and peach slice, for garnish

Shaken Paradise Tea

¾ oz. Torani Pineapple Syrup

3/4 oz. Torani Mango Syrup

1/4 oz. honey

8 oz. iced green tea

Mint sprig, pineapple chunks and lime wedge,

for garnish

Shaken Berry Iced Tea

1 oz. Torani Blackberry Syrup

4 oz. iced black tea

4 oz. lemonade

Blackberries or blueberries, for garnish

Sparkling Tea Recipes:

Sparkling Hibiscus White Peach Punch

Sparkling Strawberry Balsamic Tea

Sparkling Guava Tea



Sparkling Mojito Tea

Milk Tea Recipes:

Rose Oat Milk Green Tea

½ oz. Torani Rose Syrup

1 oz. Torani Vanilla Syrup

2 oz. oat milk

6 oz. iced green tea

Tropical Oasis Milk Tea

½ oz. Torani Guava Syrup

1/4 oz. Torani Passion Fruit Syrup

1/4 oz. Torani Pineapple Syrup

8 oz. iced green tea

2 oz. coconut milk

Lavender Vanilla Milk Tea

½ oz. Torani Lavender Syrup

½ oz. Torani Vanilla Syrup

2 oz. milk or milk alternative

8 oz. iced black tea

Ube Bubble Milk Tea

1 oz. Torani Puremade Ube Syrup

6 oz. iced green tea

2 oz. milk or milk alternative

Tapioca pearls, cooked

Lychee Bubble Milk Tea

1 oz. Torani Puremade Lychee Syrup

6 oz. iced black tea

2 oz. milk or milk alternative

Tapioca pearls, cooked

Shaken Coconut Matcha Milk Tea

1 ½ oz. Torani Puremade Coconut Syrup, divided 7 oz. unsweetened matcha tea, chilled

1 oz. half-and-half

Sweetened coconut flakes and matcha powder, for garnish

Rim the glass with 1/2 oz. Torani Syrup and sweetened coconut flakes, then fill with ice. Combine ingredients in a shaker and shake until frothy. Pour over ice and dust with matcha powder.

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