

# Why Monin Cold Brew concentrate

**AUTHENTIC RECIPE WITH COFFEE EXTRACT** 100% ARABICA

**POWERFUL COFFEE TASTE** 

**LOW SUGAR CONTENT** 

COST-SAVING DUE TO ITS HIGH CONCENTRATION dilution with water 1+4

**CONSISTENT QUALITY** all year long

#### **GREAT CONSERVATION**

18 months before opening and 8 weeks after in a cool place

# Why an Iced Coffee drink?

#### ANSWER CONSUMERS EXPECTATIONS

Cold brew is the fastest growing beverage in coffee shops in Europe in 2019<sup>(1)</sup>

**INCREASE YOUR MARGIN** thanks to a low-cost price per drink

ADD VALUE TO YOUR OFFER by proposing home-made iced coffee drinks

GROW YOUR BUSINESS EASILY with a simple and quick drink offer, meeting consumers expectations

#### INCREASE YOUR OFFER OF REFRESHING COFFEE DRINKS

**BUILD CUSTOMER LOYALTY** with a tailor-made aromatization

(1)Allegra project café europe 2020

#### NATURE COLD BREW



Cold Brew concentrate



with ice cub



Add 160 ml of water





(480 ml/16 oz)

Tips: you can flavour your cold brew by adding 20 ml of MONIN syrup like: Mojito Mint, Morello Cherry, Brownie, White Chocolate...

#### FLAVOURED COLD BREW LATTE



20 ml MONIN syrup



Fill the cup with ice cubes



120 ml milk or plant based beverage



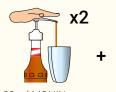
Top with 60 ml MONIN Cold Brew Concentrate



(360 ml/12 oz)

MONIN Syrup flavour suggestions: Salted Caramel; Pistachio, Amaretto, Brownie, Apple Pie, White Chocolate, Falernum, Mojito Mint ...

### SHAKEN ICED COFFEE



20 ml MONIN syrup



Fill the cup with ice cubes



Pour 2 shots of Espresso



Add 90 ml cold water



Shake



Serve (360 ml/12 oz)

Tips: you can add a garnish (orange zest..) to offer a unique experience to your customer

#### FLAVOURS SUGGESTION



### Le Sirop de MONIN

Chocolate Cookie • Hazelnut • Pistachio Salted Caramel • Triple Sec Curacao White Chocolate

## Boost your sales with POS













