

# Beverage Manual



Beverage Standards

Hot Beverages

Cold Beverages

Blended Beverages

Tazo® Tea

Non-coffee Beverages

# Beverage Standards

# Shelf Life Standards

The shelf life charts below were created to help ensure health standards and Starbucks® beverage standards are met.

Product	Open Shelf Life
<b>Coffee and Tea</b>	
Brewed Coffee	2 hours
5 oz. and 9 oz. pre-ground portion packs of Starbucks® Iced Coffee Blend for Iced Coffee only	<b>Unopened:</b> Expiration date on package; <b>Opened:</b> Use immediately
Iced Brewed Coffee	4 hours unrefrigerated; 8 hours refrigerated
Tazo® Iced Tea	12 hours unrefrigerated
<b>Prepared Beverage Components</b>	
Frappuccino® Roast	48 hours unrefrigerated
Prepared Whipped Cream	24 hours refrigerated
<b>Other Beverage Ingredients</b>	
Frappuccino® Syrup Base (white CBS pumps)	30 days
Lemonade	7 days refrigerated
Soy milk	7 days refrigerated
Fontana® Syrups (white or black pumps)	30 days unrefrigerated
Strawberry Juice – Frappuccino® Crème	5 days refrigerated
Tazo® Chai & Green Tea Concentrate	7 days refrigerated
Vanilla Bean Powder – Frappuccino® Crème	7 days
Fontana™ Sauces - White Chocolate Mocha, Bittersweet, Semi-Sweet, Caramel (red pumps)	30 days unrefrigerated
Fontana™ beverage base (blue pumps)	Fruit – 14 days unrefrigerated; Latte/Mocha – 7 days unrefrigerated



# Beverage Quality Standards

## Temperature



Beverage temperature is between 150°F and 170°F (65°C and 77°C), not including Americanos.  
**NOTE:** Standard temperature for children's beverage is 130°F (54°C).

## Full Cup



Cup is filled up to ¼ inch (6 mm) below the rim. Cup is filled up to ½ inch below rim if room is requested.

## Foam



The beverage contains the correct amount of foam per the recipe. The foam is meringue-like, dense and creamy, with small or no bubbles.

## Whipped Cream



The whipped cream is in a spiral pattern toward the center and ends in a peak. The whipped cream is defined, wavy and light.

## Topping



The beverage contains the correct pattern of the topping per the recipe.

## Milk Flavor



Milk taste is creamy, full bodied, smooth and slightly sweet.

## Espresso Flavor



Espresso taste is intense, roasty with a caramel-like sweetness.



# Espresso Recipe Basics\*

This is for learning purposes only. Always use appropriate recipe to ensure beverages are made properly.

Cup/Size	Short – 8 oz.	Tall – 12 oz.	Grande – 16 oz.	Venti (hot) – 20 oz.	Venti (iced) – 24 oz.
Number of espresso shots	1	1	2	2	3
Number of Syrup/Sauce Pumps	2	3	4	5	6

\*Applies to the majority of hot espresso beverages.

## Beverage Identification System

### Starbucks' Beverage Calling & Cup Marking System

This system was created to provide the following benefits:

- A tool for baristas to mark cups based on customer's beverage order and ensure clarity of request and delivery of the correct beverage
- Consistent terminology when calling beverages to the barista based on following the same order each time for accuracy and customer satisfaction
- Takes away the need for barista to remember multiple beverages at one time when preparing more than one beverage

### Recommendations

- Cups, including personal and "for here" cups, should be properly identified using beverage identification codes
- A black permanent marker is recommended when handwriting beverage identification codes on cups

Decaf

Shots

Syrup

Milk

Custom

Drink



## Beverage Quality Basics

Starbucks Promise – Your drink should be perfect, every time. If not, let us know and we'll make it right.

Brewed coffee hold time is 2 hours.

Espresso shots should be used immediately.

Espresso shot should be 15–19 seconds for Verismo and 18–23 for La San Marco.

A fresh pitcher of milk should be steamed for each beverage.

Steamed milk temperature should be 150°–170° F.

Child's beverage temperature should not be above 130°F.

Blended beverages should be poured into the cup within 10 seconds of blending.

Ice should be a level scoop to ensure proper texture for Frappuccino® blended beverages.

Pumps should be depressed all the way down and released all the way up to ensure proper flavor and texture.

Steam wands should be wiped after every use.

Ensure soy milk is steamed in a separate labeled pitcher from other milks to avoid allergen contamination.

Use dedicated sanitized cleaning towel for cleaning the steam wand after use.



# Hot Beverages



# Caffé Mocha



Ingredients	8 fl. oz.	12 fl. oz.	16 fl. oz.	20 fl. oz.
Fontana™ Bittersweet Chocolate Mocha Sauce	2 pumps (1 fl. oz.)	3 pumps (1.5 fl. oz.)	4 pumps (2 fl. oz.)	5 pumps (2.5 fl. oz.)
Starbucks® Espresso Roast	1 shot	1 shot	2 shots	2 shots
Steamed Milk	Fill to ¼" below rim.			
Whipped Cream	Top with whipped cream.			

## Preparation

1. Add sauce to cup.
2. Add espresso shots and swirl in cup.
3. Add steamed milk.
4. Top with whipped cream.



# Caffé Mocha with Fontana® Syrup



Ingredients	8 fl. oz.	12 fl. oz.	16 fl. oz.	20 fl. oz.
Fontana™ Bittersweet Chocolate Mocha Sauce	2 pumps (1 fl. oz.)	3 pumps (1.5 fl. oz.)	4 pumps (2 fl. oz.)	5 pumps (2.5 fl. oz.)
Fontana® Syrup	2 pumps	3 pumps	4 pumps	5 pumps
Starbucks® Espresso	1 shot	1 shot	2 shots	2 shots
Steamed Milk	Fill to ¼" below rim.			
Whipped Cream	Top with whipped cream.			

## Preparation

1. Add sauce and syrup to cup.
2. Add espresso shots and swirl in cup.
3. Add steamed milk.
4. Top with whipped cream.

## Options

For Sugar-Free Fontana® Syrup beverages, top with foam instead of whipped cream.



# Caffe Latte



Ingredients	8 fl. oz.	12 fl. oz.	16 fl. oz.	20 fl. oz.
Starbucks® Espresso Roast	1 shot	1 shot	2 shots	2 shots
Steamed Milk	Fill to ¼" below rim.			
Foamed Milk	Top with ¼" foamed milk.			

## Preparation

1. Add espresso shots to cup.
2. Add steamed milk.
3. Top with foamed milk.



# Caffe Latte with Fontana® Syrup



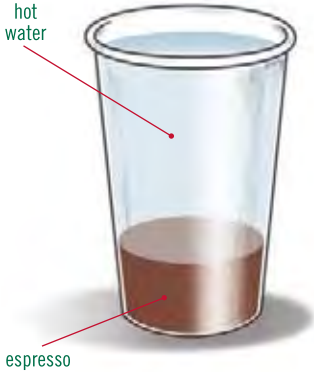
Ingredients	8 fl. oz.	12 fl. oz.	16 fl. oz.	20 fl. oz.
Fontana® Syrup	2 pumps	3 pumps	4 pumps	5 pumps
Starbucks® Espresso Roast	1 shot	1 shot	2 shots	2 shots
Steamed Milk	Fill to ¼" below rim.			
Foamed Milk	Top with ¼" foam.			

## Preparation

1. Add syrup to cup.
2. Add espresso shots and swirl in cup.
3. Add steamed milk.
4. Top with foamed milk.



# Caffe Americano



Ingredients	12 fl. oz.	16 fl. oz.	20 fl. oz.
Starbucks® Espresso Roast	2 shots	3 shots	4 shots

Hot Water                      Fill to ¼" below rim.

## Preparation

1. Add espresso shots to cup.
2. Add hot water.

## Options

Ask guest if they would like room for cream.



# Cappuccino



Ingredients	8 fl. oz.	12 fl. oz.	16 fl. oz.	20 fl. oz.
Starbucks® Espresso Roast	1 shot	1 shot	2 shots	2 shots

**Foamed Milk** Free-pour milk to the cup rim. This creates a blend of foamed and steamed milk.

## Preparation

1. Add espresso shots to cup.
2. Free-pour foamy milk.

## Options

Dry cappuccino has more foam and less steamed milk. Wet cappuccino has more steamed milk and less foamy milk.



# White Chocolate Mocha



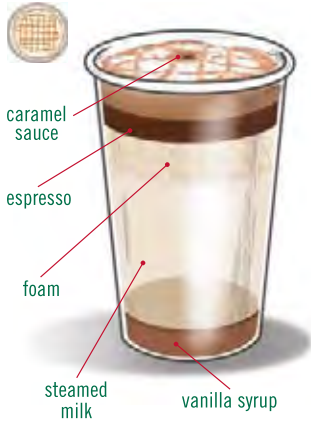
Ingredients	8 fl. oz.	12 fl. oz.	16 fl. oz.	20 fl. oz.
Fontana™ White Chocolate Mocha Sauce	2 pumps (1 fl. oz.)	3 pumps (1.5 fl. oz.)	4 pumps (2 fl. oz.)	5 pumps (2.5 fl. oz.)
Starbucks® Espresso Roast	1 shot	1 shot	2 shots	2 shots
Steamed Milk	Fill to ¼" below rim.			
Whipped Cream	Top with whipped cream.			

## Preparation

1. Add sauce to cup.
2. Add espresso shots and swirl in cup.
3. Add steamed milk.
4. Top with whipped cream.



# Caramel Macchiato



Ingredients	8 fl. oz.	12 fl. oz.	16 fl. oz.	20 fl. oz.
Fontana® Vanilla Syrup	1 pump (.25 fl. oz.)	2 pumps (.5 fl. oz.)	3 pumps (.75 fl. oz.)	4 pumps (1 fl. oz.)
Steamed Milk	Fill to ¼" below rim.			
Foamed Milk	Top with foam to ½" below the rim of the cup to allow for espresso shot(s).			
Starbucks® Espresso Roast	1 shot	1 shot	2 shots	2 shots
Fontana™ Caramel Sauce	Top with caramel sauce in a crosshatch design.			

## Preparation

1. Add syrup to cup.
2. Add steamed milk.
3. Add foamed milk.
4. Pour espresso shots in center of milk.
5. Top with Fontana™ Caramel Sauce in a crosshatch pattern.



# Cinnamon Dolce Latte



Ingredients	12 fl. oz.	16 fl. oz.	20 fl. oz.
Starbucks® Cinnamon Dolce Syrup	3 pumps (.75 fl. oz.)	4 pumps (1 fl. oz.)	5 pumps (1.25 fl. oz.)
Starbucks® Espresso Roast	1 shot	2 shots	2 shots
Steamed Milk	Fill to ¼" below cup rim.		
Whipped Cream	Top with whipped cream.		

## Preparation

1. Add syrup.
2. Add espresso.
3. Add steamed milk.
4. Finish beverage.

## Options

Optional Toppings – Cinnamon & Sugar



# Salted Caramel Mocha



Ingredients	8 fl. oz.	12 fl. oz.	16 fl. oz.	20 fl. oz.
Fontana™ Bittersweet Chocolate Mocha Sauce	2 pumps (1 fl. oz.)	3 pumps (1.5 fl. oz.)	4 pumps (2 fl. oz.)	5 pumps (2.5 fl. oz.)
Fontana® Toffee Nut Syrup	2 pumps (.5 fl. oz.)	3 pumps (.75 fl. oz.)	4 pumps (1 fl. oz.)	5 pumps (1.25 fl. oz.)
Starbucks® Espresso Roast	1 shot	1 shot	2 shots	2 shots
Steamed Milk	Fill to ¼" below rim.			
Whipped Cream	Top with whipped cream.			
Fontana™ Caramel Sauce	Drizzle over top of whipped cream.			
Sea Salt	Sprinkle over top of beverage.			

## Preparation

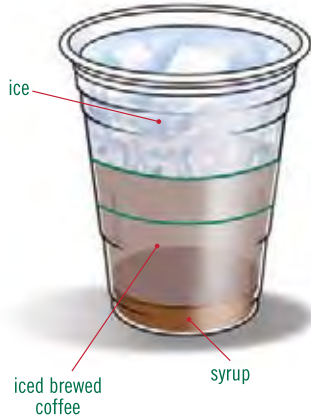
1. Add sauce and syrup to cup.
2. Add espresso shots and swirl in cup.
3. Add steamed milk.
4. Top with whipped cream.
5. Drizzle with Fontana™ Caramel Sauce.
6. Sprinkle with coarse sea salt.



# Cold Beverages



# Iced Coffee



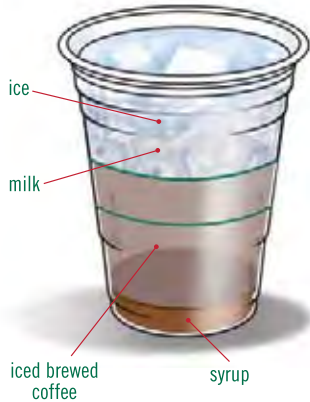
Ingredients	12 fl. oz.	16 fl. oz.	24 fl. oz.
Fontana® Classic Syrup	3 pumps	4 pumps	6 pumps
Starbucks® Iced Brewed Coffee	6 fl. oz.	9 fl. oz.	12 fl. oz.
Ice	Fill to ¼" below rim.		

## Preparation

1. Add syrup to cup.
2. Add iced brewed coffee.
3. Stir well.
4. Add ice.



# Iced Coffee with Milk



Ingredients	12 fl. oz.	16 fl. oz.	24 fl. oz.
Fontana® Classic Syrup	3 pumps	4 pumps	6 pumps
Starbucks® Iced Brewed Coffee	4 fl. oz.	6 fl. oz.	8 fl. oz.
Chilled Milk	2 fl. oz.	3 fl. oz.	4 fl. oz.

Ice Fill to ¼" below rim.

## Preparation

1. Add syrup to cup.
2. Add iced brewed coffee.
3. Add chilled milk.
4. Stir well.
5. Add ice.



# Iced Caffe Mocha



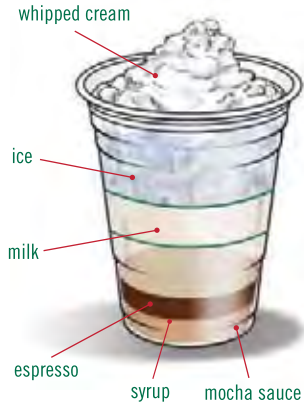
Ingredients	12 fl. oz.	16 fl. oz.	24 fl. oz.
Fontana™ Bittersweet Chocolate Mocha Sauce	3 pumps (1.5 fl. oz.)	4 pumps (2 fl. oz.)	6 pumps (3 fl. oz.)
Starbucks® Espresso Roast	1 shot	2 shots	3 shots
Chilled Milk	Fill cup $\frac{3}{4}$ full.		
Ice	Fill to $\frac{1}{4}$ " below rim.		
Whipped Cream	Top with whipped cream.		

## Preparation

1. Add sauce to cup.
2. Add espresso shots and swirl in cup.
3. Add chilled milk.
4. Add ice.
5. Top with whipped cream.



# Iced Caffe Mocha with Fontana® Syrup



Ingredients	12 fl. oz.	16 fl. oz.	24 fl. oz.
Fontana™ Bittersweet Chocolate Mocha Sauce	3 pumps (1.5 fl. oz.)	4 pumps (2 fl. oz.)	6 pumps (3 fl. oz.)
Fontana® Syrup	3 pumps	4 pumps	6 pumps
Starbucks® Espresso Roast	1 shot	2 shots	3 shots
Chilled Milk	6 fl. oz.	7 fl. oz.	9 fl. oz.
Ice	Fill to ¼" below rim.		

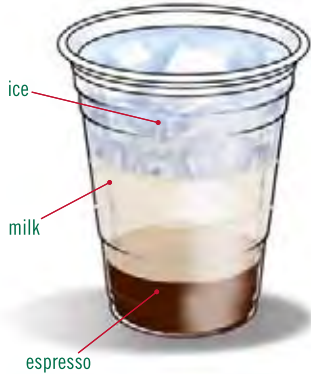
Whipped Cream Top with whipped cream.

## Preparation

1. Add sauce and syrup to cup.
2. Add espresso shots and swirl in cup.
3. Add chilled milk.
4. Stir well.
5. Add ice.
6. Top with whipped cream.



# Iced Caffe Latte



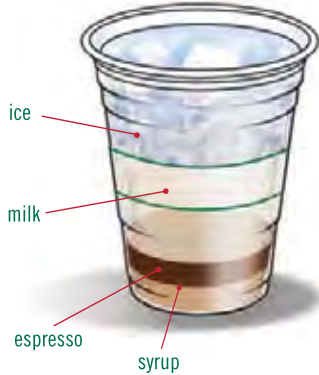
Ingredients	12 fl. oz.	16 fl. oz.	24 fl. oz.
Starbucks® Espresso Roast	1 shot	2 shots	3 shots
Chilled Milk	Fill cup $\frac{3}{4}$ full.		
Ice	Fill to $\frac{1}{4}$ " below rim.		

## Preparation

1. Add espresso shots to cup.
2. Add chilled milk.
3. Stir well.
4. Add ice.



# Iced Caffe Latte with Fontana® Syrup



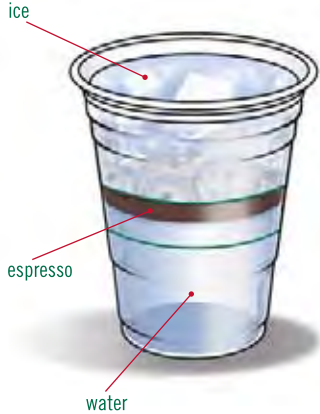
Ingredients	12 fl. oz.	16 fl. oz.	24 fl. oz.
Fontana® Syrup	3 pumps	4 pumps	6 pumps
Starbucks® Espresso Roast	1 shot	2 shots	3 shots
Chilled Milk	6 fl. oz.	7 fl. oz.	9 fl. oz.
Ice	Fill to ¼" below rim.		

## Preparation

1. Add syrup to cup.
2. Add espresso shots and swirl in cup.
3. Add chilled milk.
4. Stir well.
5. Add ice.



# Iced Caffe Americano



Ingredients	12 fl. oz.	16 fl. oz.	24 fl. oz.
Cold Water	Add cold water to halfway up the cup.		
Starbucks® Espresso Roast	2 shots	3 shots	4 shots
Ice	Fill to ¼" below rim.		

## Preparation

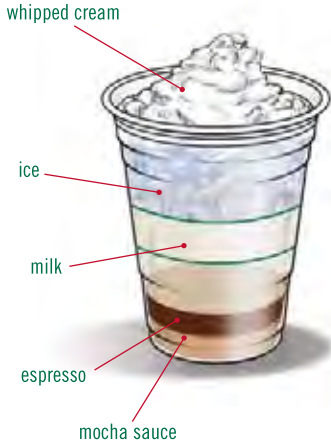
1. Add water to cup
2. Add espresso shots.
3. Add Ice.

## Options

Ask customer if they would like room for cream.



# White Iced Chocolate Mocha



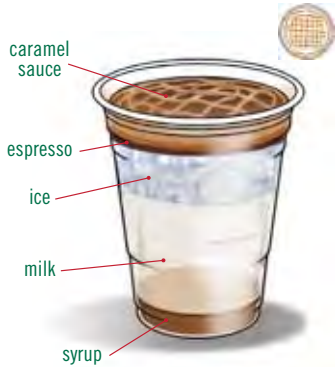
Ingredients	12 fl. oz.	16 fl. oz.	24 fl. oz.
Fontana™ White Chocolate Mocha Sauce	3 pumps (1.5 fl. oz.)	4 pumps (2 fl. oz.)	6 pumps (3 fl. oz.)
Starbucks® Espresso Roast	1 shot	2 shots	3 shots
Chilled Milk	Fill cup ¾ full.		
Ice	Fill to ¼" below rim.		
Whipped Cream	Top with whipped cream.		

## Preparation

1. Add sauce to cup.
2. Add espresso shots and swirl in cup.
3. Add chilled milk.
4. Add ice.
5. Top with whipped cream.



# Iced Caramel Macchiato



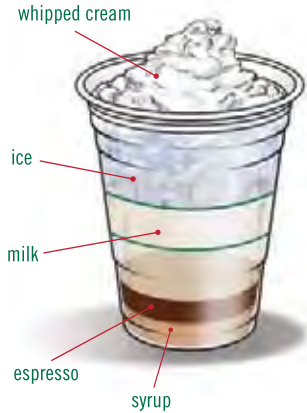
Ingredients	12 fl. oz.	16 fl. oz.	24 fl. oz.
Fontana® Vanilla Syrup	2 pumps (.5 fl. oz.)	3 pumps (.75 fl. oz.)	5 pumps (1.25 fl. oz.)
Chilled Milk	Fill to the middle of the cup.		
Ice	Fill to ¼" below rim.		
Starbucks® Espresso Roast	1 shot	2 shots	3 shots
Fontana™ Caramel Sauce	Drizzle in a crosshatch pattern.		

## Preparation

1. Add syrup to cup.
2. Add chilled milk.
3. Add ice to ¼" from rim.
4. Pour shots over ice.
5. Top with Fontana™ Caramel Sauce in a crosshatch pattern.



# Cinnamon Dolce Iced Latte



Ingredients	12 fl. oz.	16 fl. oz.	24 fl. oz.
Starbucks® Cinnamon Dolce Syrup	3 pumps (.75 fl. oz.)	4 pumps (1 fl. oz.)	6 pumps (1.5 fl. oz.)
Starbucks® Espresso Roast	1 shot	2 shots	3 shots
Chilled Milk	Fill cup $\frac{3}{4}$ full.		
Ice	Fill to $\frac{1}{4}$ " below rim.		
Whipped Cream	Top beverage with whipped cream.		

## Preparation

1. Add syrup to cup.
2. Add chilled milk.
3. Add espresso shots.
4. Stir well.
5. Add ice.
6. Top with whipped cream.

## Options

Optional Toppings – Cinnamon & Sugar



# Iced Salted Caramel Mocha



Ingredients	12 fl. oz.	16 fl. oz.	24 fl. oz.
Fontana™ Bittersweet Chocolate Mocha Sauce	3 pumps (.75 fl. oz.)	4 pumps (1 fl. oz.)	6 pumps (1.5 fl. oz.)
Fontana® Toffee Nut Syrup	3 pumps (.75 fl. oz.)	4 pumps (1 fl. oz.)	6 pumps (1.5 fl. oz.)
Starbucks® Espresso Roast	1 shot	2 shots	3 shots
Ice	Fill to ¼" below rim.		
Chilled Milk	6 fl. oz.	7 fl. oz.	9 fl. oz.
Whipped Cream	Top with whipped cream.		
Fontana™ Caramel Sauce	Swirl on top of whipped cream.		

Preparation	Options
-------------	---------

- |   |                            |                    |
|---|----------------------------|--------------------|
| 1. Add sauce and syrup to cup.          | 5. Add ice.                | Top with sea salt. |
| 2. Add espresso shots and swirl in cup. | 6. Top with whipped cream. |                    |
| 3. Add chilled milk.                    | 7. Top with caramel sauce. |                    |
| 4. Stir well.                           |                            |                    |



# Blended Beverages

# COFFEE FRAPPUCCINO®

## BLENDED BEVERAGE



	GRANDE (16 oz.)	QUALITY NOTES
1 pump coffee	Frappuccino® Roast 3 pumps	full pumps
	For extra coffee, add 2 additional pumps of Frappuccino® Roast. For decaf, replace Frappuccino® Roast with 2 decaf espresso shots. For extra decaf, add 1 additional decaf espresso shot.	
2 pour milk	Whole milk is the default for regular Frappuccino® blended beverage.	pour to lower line on cup/tumbler
3 pour into blender pitcher	Empty cup/tumbler contents.	fully incorporate ingredients
4 and ice	Scoop ice with 16-oz. volumetric ice scoop.	level scoop
5 pump base	Coffee Frappuccino® Syrup Base 3 pumps	full pumps
	Press button #1.	
6 blend	Place flat lid on cup.	texture
7 finish and connect	Reduce customer wait time by handing off the beverage before rinsing blender pitcher and lid.	
8 clean up		

Note: one full pump = all the way down and all the way up

© 2013 Starbucks Coffee Company. All rights reserved.  
SFS-007-WFS-RC1-00407

# CARAMEL FRAPPUCCINO®

## BLENDED BEVERAGE



	GRANDE (16 oz.)	QUALITY NOTES
1 pump coffee	Frappuccino® Roast 3 pumps	full pumps
	For extra coffee, add 2 additional pumps of Frappuccino® Roast. For decaf, replace Frappuccino® Roast with 2 decaf espresso shots. For extra decaf, add 1 additional decaf espresso shot.	
2 pour milk	Whole milk is the default for regular Frappuccino® blended beverage.	pour to lower line on cup/tumbler
3 pour into blender pitcher	Empty cup/tumbler contents.	fully incorporate ingredients
4 add flavors and ice	Caramel Syrup 2 pumps	full pumps
	Scoop ice with 16-oz. volumetric ice scoop.	level scoop
5 pump base	Coffee Frappuccino® Syrup Base 3 pumps	full pumps
	Press button #1.	texture
7 finish and connect	Top with whipped cream and caramel sauce in a spiral pattern. Place domed lid on cup.	
8 clean up	Reduce customer wait time by handing off the beverage before rinsing blender pitcher and lid.	

Note: one full pump = all the way down and all the way up

© 2013 Starbucks Coffee Company. All rights reserved.  
SFS-007-WFS-RC1-00406

# MOCHA FRAPPUCCINO®

## BLENDED BEVERAGE



	GRANDE (16 oz.)	QUALITY NOTES
1 pump coffee	Frappuccino® Roast 3 pumps	full pumps
	For extra coffee, add 2 additional pumps of Frappuccino® Roast. For decaf, replace Frappuccino® Roast with 2 decaf espresso shots. For extra decaf, add 1 additional decaf espresso shot.	
2 pour milk	Whole milk is the default for regular Frappuccino® blended beverage.	pour to lower line on cup/tumbler
3 pour into blender pitcher	Empty cup/tumbler contents.	fully incorporate ingredients
	Bittersweet Mocha Sauce 2 pumps	full pumps
4 add flavors and ice	Scoop ice with 16-oz. volumetric ice scoop.	level scoop
	Coffee Frappuccino® Syrup Base 3 pumps	full pumps
5 pump base	Press button #1.	texture
6 blend	Top with whipped cream. Place domed lid on cup.	
7 finish and connect	Reduce customer wait time by handing off the beverage before rinsing blender pitcher and lid.	
8 clean up		

Note: one full pump = all the way down and all the way up

© 2013 Starbucks Coffee Company. All rights reserved.  
SFS-007-WFS-RC1-00408

# STRAWBERRIES & CRÈME FRAPPUCCINO® BLENDED BEVERAGE



	GRANDE (16 oz.)	QUALITY NOTES
<b>1</b> pump coffee	Skip this step for Frappuccino® blended crème.	
<b>2</b> pour milk and juice	Whole milk is the default for regular Frappuccino® blended beverage. Add strawberry juice.	pour to lower line on cup/tumbler add to middle line on cup/tumbler
<b>3</b> pour into blender pitcher	Empty cup/tumbler contents.	fully incorporate ingredients
<b>4</b> add flavors and ice	Fontana® Classic Syrup 3 pumps	full pumps
<b>5</b> pump base	Scoop ice with 16-oz. volumetric ice scoop. Crème Frappuccino® Syrup Base 3 pumps	level scoop full pumps
<b>6</b> blend	Press button #1.	texture
<b>7</b> finish and connect	Top with whipped cream. Place domed lid on cup.	
<b>8</b> clean up	Reduce customer wait time by handing off the beverage before rinsing blender pitcher and lid.	

Note: one full pump = all the way down and all the way up

© 2013 Starbucks Coffee Company. All rights reserved.  
SFS-007-WFS-RC1-00870

# VANILLA BEAN FRAPPUCCINO®

## BLENDED BEVERAGE



	GRANDE (16 oz.)	QUALITY NOTES
<b>1</b> pump coffee	Skip this step for Frappuccino® blended crème.	
<b>2</b> pour milk and juice	Whole milk is the default for regular Frappuccino® blended beverage.	pour to lower line on cup/tumbler
<b>3</b> pour into blender pitcher	Empty cup/tumbler contents.	fully incorporate ingredients
<b>4</b> add flavors and ice	Vanilla bean powder 3 scoops	slightly rounded scoops
<b>5</b> pump base	Scoop ice with 16-oz. volumetric ice scoop. Crème Frappuccino® Syrup Base 3 pumps	level scoop full pumps
<b>6</b> blend	Press button #1.	texture
<b>7</b> finish and connect	Top with whipped cream. Place domed lid on cup.	
<b>8</b> clean up	Reduce customer wait time by handing off the beverage before rinsing blender pitcher and lid.	

Note: one full pump = all the way down and all the way up

© 2013 Starbucks Coffee Company. All rights reserved.  
SFS-007-WPS-RC1-00871



# Fontana® Latte Blended Beverage



Ingredients	12 fl. oz.	16 fl. oz.	24 fl. oz.
Fontana® Beverage Base	3 fl. oz.	4 fl. oz.	6 fl. oz.
Ice	12 oz.	16 oz.	24 oz.
Dairy (optional)	.75 fl. oz.	1 fl. oz.	1.5 fl. oz.

## Preparation

1. Add ice to blender pitcher.
2. Add Fontana® Beverage Base.
3. Add water or dairy.
4. Blend until smooth (about 25 seconds).
5. Pour mixture into plastic cup.
6. Garnish as desired.



# Fontana® Mocha Blended Beverage



Ingredients	12 fl. oz.	16 fl. oz.	24 fl. oz.
Fontana® Beverage Base	3 fl. oz.	4 fl. oz.	6 fl. oz.
Ice	12 oz.	16 oz.	24 oz.
Dairy (optional)	.75 fl. oz.	1 fl. oz.	1.5 fl. oz.

## Preparation

1. Add ice to blender pitcher.
2. Add Fontana® Beverage Base.
3. Add water or dairy.
4. Blend until smooth (about 25 seconds).
5. Pour mixture into plastic cup.
6. Garnish as desired.



# Fontana® Mango Blended Beverage



Ingredients	12 fl. oz.	16 fl. oz.	24 fl. oz.
Fontana® Beverage Base	3 fl. oz.	4 fl. oz.	6 fl. oz.
Ice	12 oz.	16 oz.	24 oz.
Water or Dairy (optional)	1 fl. oz.	1-2 fl. oz.	3 fl. oz.

## Preparation

1. Add ice to blender pitcher.
2. Add Fontana® Beverage Base.
3. Add water or dairy.
4. Blend until smooth (about 25 seconds).
5. Pour mixture into plastic cup.
6. Garnish as desired.



# Fontana® Strawberry Blended Beverage



Blended



Ingredients	12 fl. oz.	16 fl. oz.	24 fl. oz.
Fontana® Beverage Base	3 fl. oz.	4 fl. oz.	6 fl. oz.
Ice	12 oz.	16 oz.	24 oz.
Water or Dairy (optional)	1 fl. oz.	1-2 fl. oz.	3 fl. oz.

## Preparation

1. Add ice to blender pitcher.
2. Add Fontana® Beverage Base.
3. Add water or dairy.
4. Blend until smooth (about 25 seconds).
5. Pour mixture into plastic cup.
6. Garnish as desired.

ST



Tazo<sup>®</sup> Tea

Tazo<sup>®</sup>  
Tea

# Tazo® Chai Tea Latte

# TAZO®

Hot Tea



Ingredients	12 fl. oz.	16 fl. oz.	20 fl. oz.
Tazo® Chai Concentrate	5 fl. oz.	7 fl. oz.	9 fl. oz.
Steamed Milk	5 fl. oz.	7 fl. oz.	9 fl. oz.
Foamed Milk	Top with ¼" foamed milk.		

## Preparation

1. Combine chai and milk and steam.
2. Add mixture to cup.
3. Top with ¼" foamed milk.

# Tazo® Iced Chai Tea Latte

# TAZO®

Iced Tea



Ingredients	12 fl. oz.	16 fl. oz.	24 fl. oz.
Tazo® Chai Concentrate	3 fl. oz.	5 fl. oz.	7 fl. oz.
Chilled Milk	3 fl. oz.	5 fl. oz.	7 fl. oz.
Ice	Fill to ¼" below rim.		

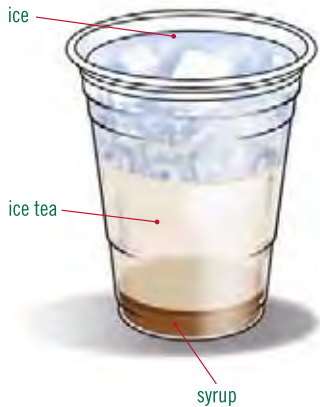
## Preparation

1. Combine milk and chai in cup.
2. Stir well.
3. Add ice.

# ○ Iced Tazo® Tea

# TAZO®

Iced Tea



Ingredients	12 fl. oz.	16 fl. oz.	24 fl. oz.
Fontana® Classic Syrup	3 pumps	4 pumps	6 pumps
Tazo® Iced Tea (Black, Zen, Tropic, Passion)	6 fl. oz.	8 fl. oz.	12 fl. oz.
Ice	Fill to ¼" below rim.		

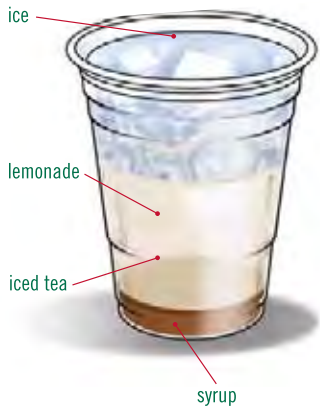
## Preparation

1. Add syrup to cup.
2. Add brewed iced tea.
3. Stir well.
4. Fill with ice.
5. Garnish as desired.

# ○ Iced Tazo® Tea Lemonade

# TAZO®

Iced Tea



Ingredients	12 fl. oz.	16 fl. oz.	24 fl. oz.
Fontana® Classic Syrup	3 pumps	4 pumps	6 pumps
Tazo® Iced Tea (Black, Zen, Tropic, Passion)	6 fl. oz.	8 fl. oz.	12 fl. oz.
Lemonade	3 fl. oz.	4 fl. oz.	6 fl. oz.
Ice	Fill to ¼" below rim.		

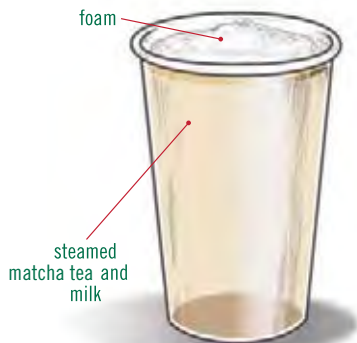
## Preparation

1. Add syrup to cup.
2. Add brewed iced tea and lemonade.
3. Stir well.
4. Fill with ice.
5. Garnish as desired.

# Tazo® Green Tea Latte

# TAZO®

Hot Tea



Ingredients	12 fl. oz.	16 fl. oz.	20 fl. oz.
Tazo® Matcha Tea Latte	5 fl. oz.	7 fl. oz.	9 fl. oz.
Steamed Milk	5 fl. oz.	7 fl. oz.	9 fl. oz.
Foamed Milk	Top with ¼" foamed milk.		

## Preparation

1. Combine matcha and milk. Then steam.
2. Add mixture to cup.
3. Top with ¼" foamed milk.

GRTL

# Tazo® Iced Green Tea Latte

# TAZO®

Iced Tea



Ingredients	12 fl. oz.	16 fl. oz.	24 fl. oz.
Tazo® Matcha Tea Latte	3 fl. oz.	5 fl. oz.	7 fl. oz.
Chilled Milk	3 fl. oz.	5 fl. oz.	7 fl. oz.
Ice	Fill to ¼" below rim.		

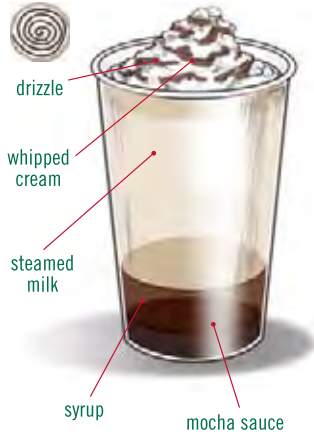
- Preparation**
1. Combine milk and matcha in cup.
  2. Stir well.
  3. Add ice.



# Non-coffee Beverages



# Hot Chocolate



Ingredients	8 fl. oz.	12 fl. oz.	16 fl. oz.	20 fl. oz.
Fontana™ Bittersweet Chocolate Mocha Sauce	2 pumps (1 fl. oz.)	3 pumps (1.5 fl. oz.)	4 pumps (2 fl. oz.)	5 pumps (2.5 fl. oz.)
Fontana® Vanilla Syrup	1 pump (.25 fl. oz.)	1 pump (.25 fl. oz.)	1 pump (.25 fl. oz.)	2 pumps (.5 fl. oz.)
Steamed Milk	Fill to ¼" below rim.			
Whipped Cream	Top with whipped cream.			

## Preparation

1. Add sauce and syrup to cup.
2. Add steamed milk.
3. Stir well.
4. Top with whipped cream.
5. Drizzle with Fontana™ Bittersweet Chocolate Mocha Sauce.

## Options

If the beverage is for an adult, steam milk on the high end 150°-170°F range. If the beverage is for a child, ensure that the serving temperature is not higher than 130°F.



# White Hot Chocolate



Hot Chocolate



Ingredients	8 fl. oz.	12 fl. oz.	16 fl. oz.	20 fl. oz.
Fontana™ White Chocolate Mocha Sauce	2 pumps (1 fl. oz.)	3 pumps (1.5 fl. oz.)	4 pumps (2 fl. oz.)	5 pumps (2.5 fl. oz.)
Steamed Milk	Fill to ¼" below rim.			
Whipped Cream	Top with whipped cream.			

## Preparation

1. Add sauce to cup.
2. Add steamed milk.
3. Stir well.
4. Top with whipped cream.

## Options

If the beverage is for an adult, steam milk on the high end 150°–170°F range. If the beverage is for a child, ensure that the serving temperature is not higher than 130°F.

WHC



# Whipped Cream



Other



## Ingredients

Fontana® Vanilla Syrup	8 pumps
Heavy Cream	16 fl. oz.

## Preparation

1. Measure 16 fl. oz. (475 ml) of heavy cream.
2. Pour the heavy cream into a clean, sanitized and chilled whipped cream dispenser.
3. Add 8 pumps of Fontana® Vanilla Syrup.
4. Screw on the top of the dispenser.
5. Place a whipped cream charger into the charger holder.
6. Twist the charger holder onto the dispenser to prevent injury. Do not place your hand over the end of the charger holder.
7. Hold the dispenser over the sink; shake the dispenser vertically three or four times. Test whipped cream once before using.
8. Label dispenser with the shelf life (24 hours refrigerated) and refrigerate.

## Options

Using Whipped Cream Dispenser – Procedure

1. With the nozzle pointed down, place the tip near the edge of the cup.
2. Squeeze the handle and move in a spiral pattern toward the center while continuing to hold the dispenser in a vertical position.
3. Place lid on cup.