





STRAWBERRY FRAPPÉ

A GOURMET ICED BEVERAGE IN FEW MINUTES !

- QUICK AND EASY to prepare.
- QUALITY INGREDIENTS: No artificial colour or flavour.

• VARIOUS POSSIBILITIES OF COCKTAILS: Gourmet desserts or beverages, to be enjoyed at any time of the day.

- HIGH PROFIT MARGIN: No need for ice cream and freezer storage.
- TARGET CONSUMERS: The Millenials (18-35 years old), attract a young clientele seeking gourmet and on-the-go products.
- MADE IN FRANCE

TEXTURE 4 THICK 3 SMOOTH 2 VELVET 1 FLUID

Perfectly adapted for blender. With a vegetable milk, the consistency may vary.

TASTE PROFILE



Vendor code	Designation	Unit net weight	Shelf life	Packing	Euro pallet (80x120cm)	Billing unit	Languages
121M393	STRAWBERRY FRAPPE Frappe mix	1kg	18 months	Case of 6 boxes	432 boxes per pallet 72 cases per pallet (9 cases per layer - 8 layers)	Box	FR / EN / DE / ES / PL / AR - CN / CZ / GR
120025		250g	18 months	Case of 6 boxes	1 500 boxes per pallet 250 cases per pallet (25 cases per layer - 10 layers)	Box	FR/EN/DE/ES

Store in a cool and dry place

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Dessert time





The Milky Gum's

Blender preparation for 300 ml Preparation time: ≈ 1 minute 50 seconds Difficulty level: ★★☆





DOWNLOAD THE STRAWBERRY FRAPPÉ PRODUCT SHEET

EQUIPMENT

- A professional or semi-professional blender or for individual consumers: a food processor
- A serving glass

INGREDIENTS FOR 300 ML

- 2 dosing spoons or 5 tablespoons of Strawberry Frappé powder
- 120 ml of milk
- 150 g of ice cubes
- 50 ml of red fruit puree (2 tablespoons)
- 10 ml bubble gum syrup
- Fresh strawberries and candies for decoration

METHOD

- 1 Shake the box of powder.
- Pour into the blender bowl: milk, frappé powder, ice cubes, red fruit puree and syrup.
- 3 Blend for 20-25 seconds, gradually increasing the speed until smooth, then pour into a glass.
- 4 Garnish with a few fresh strawberries, candies, or even whipped cream and add a straw!



Tip:

For desserts that look great and are even more exciting for kids, put the sweets on a skewer placed on top of the glass.

