

FLAVOUR GENIUS™



BEATTAE SUMMER AEATT WITH ICE BLENDED



ICE BLENDED?



REFRESHING TASTE

Ice blended drinks offer a refreshing and cooling sensation, perfect for the hot summer



OPERATIONAL - FRIENDLY

Making ice blended drinks typically requires basic equipment like blenders and ice machines



INSTAGRAM-WORTHY

Ice blended drinks are often visually appealing, with vibrant colors and decorative toppings



PROFIT POTENTIAL

Ice blended drinks generally have high profit margins. The calculator above will give you a clear understanding of your profit margin in both absolute and percentage terms!

Davinci Gourmet 2 Beverage Bases for ice blended drinks



SUPERIOR STABILITY

Our beverage bases help to minimise separation

OPTIMAL MOUTHFEEL DELIVERY



DAVINCI GOURMET FRAPPEASE POWDER

Stability Master



SUPERIOR STABILITY
DUE TO SOLID CONTENT

CAN BE USED WITH WATER OR MILK IN WIDE RANGE OF APPLIATIONS

MILK SOLIDS FOR OPTIMAL CREAMY TASTE & MOUTHFEEL

IDEAL TEXTURANT
RATIO FOR TAKEOUT
& DELIVERY

DAVINCI GOURMET COOLER BASE Fruity Genius



SUPERIOR STABILITY
DUE TO SOLID CONTENT

OPTIMAL MOUTHFEEL DELIVERY

SUITABLE FOR WATER BASED APPLICATIONS

ENHANCES THE FRESH ACIDITY OF FRUITS IN WATER-BASED APPLICATION

DAVINCI GOURMET FLAVOUR MAXX

Sensory Enhancer



ICE BLENDED
SMOOTHNESS &
STABILITY

EASE OF USE & CONSISTENCY IN LIQUID SYSTEM

SUITABLE FOR NON-DAIRY APPLICATIONS

ENHANCES FLAVOUR INTENSITY

Recipe Inspirations

Make ice blended drinks with DaVinci Gourmet in just 3 simple steps





LEMON LYCHEE CRUSH (160z)

DaVinci Gourmet Ingredients

Lemonade Concentrate 30ml Fragrant Lychee Syrup 20ml Cooler Base Powder 20g

Other Ingredients

Chilled Water 120ml Ice 250g Lime Wedge Garnish

Method

- 1. Add all ingredients into the blender.
- 2. Blend until smooth and pour blended mix into the cup.
- 3. Garnish and serve.



SUNRISE BLEND (160z)

DaVinci Gourmet Ingredients

Mango Fruit Mix 45ml Watermelon Syrup 5ml Cooler Base Powder 20g

Other Ingredients

Chilled Water 120ml Ice 250g

Method

- Add Mango Fruit Mix, Cooler Base Powder, ice and water into the blender.
- 2. Blend until smooth and pour blended mix into the cup.
- 3. Garnish and serve.

Optional: Add Watermelon Wonder Syrup to the cup before pouring blended mix in.



SPECULOOS CARAMEL ESPRESSO CHIPS (160z)

DaVinci Gourmet Ingredients

Salted Caramel Sauce 30ml Frappease Powder 30g

Other Ingredients

Speculoos Biscuits
Espresso Beans
Fresh Milk
Ice
250g
Whipped Cream
Garnish

Method

- Add Salted Caramel Sauce, Frappease Powder, Speculoos, espresso beans, milk and ice into the blender.
- 2. Blend till smooth and pour blended mix into the cup.
- 3. Garnish and serve.

Optional: Cage cup with Salted Caramel Sauce before pouring blended mix in.



CHEESOCHA FRAPPE (160z)

DaVinci Gourmet Ingredients

Cheesecake Sauce 30ml Chocolate Sauce 15ml Frappease Powder 30g

Other Ingredients

Speculoos Biscuits
Espresso Beans
Fresh Milk
Ice
250g
Whipped Cream
Garnish

Method

- 1. Add all ingredients into the blender.
- 2. Blend until smooth and pour blended mix into the cup.
- 3. Garnish and serve.

Optional: Cage cup with Chocolate Sauce before pouring blended mix in.



NUTTY ESPRESSO CRUNCH (160z)

DaVinci Gourmet Ingredients

Macadamia Syrup 20ml Flavour Maxx 30ml

Other Ingredients

Espresso 1 shot
Milk 100ml
Ice 180g
Instant Oats Garnish
Lotus Biscuit Garnish

Method

- Add Macadamia Syrup, Flavour Maxx, milk and ice into a blender.
- 2. Blend until smooth and pour blended mix into the cup.
- 3. Pour espresso over the blended mix to create a layer, garnish and serve.



MATCHA STRAWBERRY FREEZE (160z)

DaVinci Gourmet Ingredients

Strawberry Fruit Mix 15ml Matcha Powder 20g Flavour Maxx 15ml

Other Ingredients

Milk 100ml Ice 200g

Method

- 1. Add Strawberry Fruit Mix into a cup and all the remaining ingredients into a blender.
- 2. Blend until smooth and pour blended mix into the cup.
- 3. Garnish and serve.







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