



VANILLA FRAPPÉ

A GOURMET ICED BEVERAGE IN FEW MINUTES !

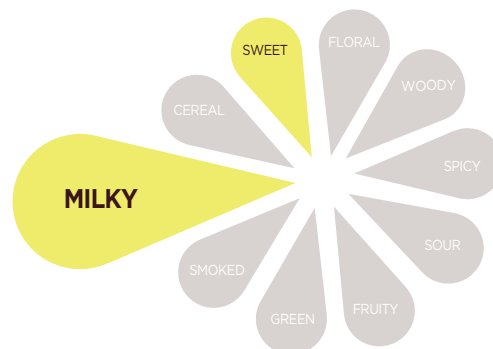
- **QUICK AND EASY** to prepare.
- **QUALITY INGREDIENTS:** No artificial colour or flavour.
- **VARIOUS POSSIBILITIES OF COCKTAILS:** Gourmet desserts or beverages, to be enjoyed at any time of the day.
- **HIGH PROFIT MARGIN:** No need for ice cream and freezer storage.
- **TARGET CONSUMERS:** The 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

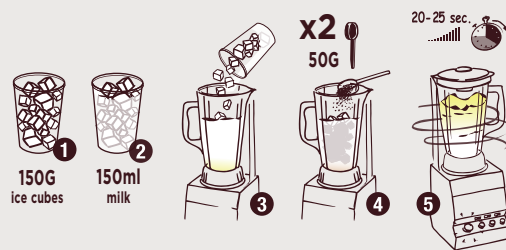
Perfectly adapted for blender.
With a vegetable milk, the consistency may vary.

TASTE PROFILE



BLENDER PREPARATION

1kg box makes **20** x300ml



Vendor code	Designation	Unit net weight	Shelf life	Packing	Euro pallet (80x120cm)	Billing unit	Languages
121M396	VANILLA FRAPPE Frappe mix	1kg	24 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
120026		250g	24 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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www.monbana.com

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FABRICATION FRANÇAISE

Breakfast or brunch time



The Orange Vanilla

Blender preparation for 300 ml
Preparation time: ≈ 1 minute 20 seconds
Difficulty level: ★☆☆



DOWNLOAD THE
VANILLA 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 table-spoons of Vanilla Frappé powder
- 75 ml of milk
- 150 g of ice cubes
- 75 ml of orange juice
- 1 teaspoon of orange puree (optional)
- 1 orange slice for decoration

METHOD

- 1 Shake the box of powder.
- 2 Pour into the blender bowl: milk, orange juice, frappé powder and ice cubes.
- 3 Blend for 20-25 seconds, gradually increasing the speed until smooth.
- 4 Place the orange puree at the bottom of the glass and pour the mixture over it.
- 5 Add a straw and decorate with an orange slice.

Tip # 1:

Vary the flavors by using other fruit juices such as a blood orange.

Tip # 2:

Make this recipe without milk, only with orange juice for an even more vitaminized beverage!

