



2021 Pourcast Flavors of the Year

Torani Puremade Black Sugar Syrup & Mangonada Syrup



Torani Puremade Black Sugar Syrup

Black Sugar flavor, inspired by the Okinawan confection known as “kokuto”, has been at the forefront of the Asian beverage scene and recently was introduced to North America through West Coast independent boba tea shops. Delivering the earthy taste of raw sugar cane, this dark-hued syrup delivers a delicious caramelized flavor with hints of molasses.

Torani Puremade Mangonada Syrup

Inspired by the Mexican summertime treat, Torani Puremade Mangonada Syrup creates a dance between sweet, sour, salty and spicy. This flavor combines the sweet, juicy taste of ripe mango with the complexity and warm spice of chamoy, the beloved Mexican condiment made from pickled fruit and chili peppers, to create the ultimate refreshment experience.

Asian Inspired

- With boba tea seeing a **298%** growth over the past 4 years¹, Asian inspired beverages and flavors, like Black Sugar, are gaining more and more exposure to the American consumer.
- **76%** of U.S. consumers want to see more global concepts on U.S. menus.¹

The perfect beverage companion

- While Black Sugar is the most popular sweetener for bubble tea, it can also be used to flavor cold brew, lattes, refreshers, milkshakes, and more!
- Puremade Black Sugar Syrup enhances the natural aroma and flavors of the beverage while adding the perfect amount of sweetness.

Don't be late to the party!

- According to *EatingWell.com*, “Black Sugar is the coffee trend you should know about.”
- Set your menu apart by incorporating this trend-forward flavor in your menu before it becomes totally mainstream.
- Even major brands, like Shake Shack®, have boarded the band-wagon and added Black Sugar to their menu.

¹ 2020 Datassential Trendspotting Report vol. 75, International Concepts



Bringing your vacation to you

- Due to travel restrictions still limiting the ability to vacation, people are looking for ways to create adventure at home.
- Puremade Mangonada Syrup creates a tropical-getaway experience through this delicious Mexican-inspired summertime treat.

Designed to refresh

- With refreshment being the most common beverage need state overall², innovation and novelty in this area is crucial.
- This flavor was designed to pair perfectly with iced refreshers, teas, lemonades, and flavored energy drinks while adding a little “spice” to your afternoon offerings.

Things are heating up

- According to Google Trends, interest in mangonada beverages has been rapidly increasing over the past 5 years with its highest interest being in summer months.
- Major brands, including Zero Degrees® and Disney® Theme Parks, have added mangonada drinks to their menus.
- The popularity of this Mexican snack is due to its complex and delicious taste – and now you can add that same amazing flavor to any beverage!

² Hartman Modern Beverage Culture Webinar, May 2019

Black Sugar and Mangonada are perfectly designed for:



An Afternoon Boost:

Perfect for building “snackable” cold beverages to drive afternoon traffic.



Culinary Tourism:

Quench your customers’ thirst for adventure and travel with these internationally inspired flavors.



Young Flavor Seekers:

Both flavors are designed for Gen Z and Millennials who consume trend-forward cold beverages.



Cold Applications:

Specifically designed with cold application in mind, such as cold brew, nitro, milk tea, flavored energy and refreshers!

Black Sugar Recipes

Black Sugar Bubble Milk Tea

1 oz. Torani Puremade Black Sugar Syrup
6 oz. brewed green tea, chilled
2 oz. milk or milk alternative
Tapioca pearls, cooked

Sweet Black Sugar Cold Brew

1 oz. Torani Puremade Black Sugar Syrup
8 oz. cold brew
Cold foam topper:
¾ oz. Torani Puremade Vanilla Syrup
4 oz. nonfat milk
Combine Torani Syrup and milk in a blender pitcher with an aerating blade. Blend for 18-20 seconds. Pour the cold foam on top of the drink.

Black Sugar Lavender Lemonade

¾ oz. Torani Puremade Black Sugar Syrup
¼ oz. Torani Lavender Syrup
1 oz. fresh lemon juice
8 oz. sparkling water

Sweeter than Molasses Latte

1 oz. Torani Puremade Black Sugar Syrup
½ oz. Torani Puremade Caramel Sauce
2 shots espresso
8 oz. steamed milk
Optional: Top with Turbinado sugar

Black Sugar Berry Iced Tea

¾ oz. Torani Puremade Black Sugar Syrup
¾ oz. Torani Puremade Blueberry Syrup
8 oz. brewed tea, chilled
Optional: Garnish with blueberries or lemon wedge

Mangonada Recipes

Mangonada Lemon-Spritz

1 oz. Torani Puremade Mangonada Syrup
6 oz. sparkling water
2 oz. lemonade
Optional: Add chopped mango, lime wedge and/or dash of chili powder

Spice It Up Energy Drink

1 oz. Torani Puremade Mangonada Syrup
8 oz. energy drink
Dash of chili powder

Sweet 'n Savory Iced Tea

1 oz. Torani Puremade Mangonada Syrup
8 oz. brewed tea, chilled
Optional: Garnish with chopped mango and line the rim with chili powder

Tropical Breeze Energy Drink

½ oz. Torani Puremade Mangonada Syrup
½ oz. Torani Pineapple Syrup
4 oz. energy drink
4 oz. brewed tea, chilled

Easy Peasy Mangonada Smoothie

1 oz. Torani Puremade Mangonada Syrup
4 oz. Torani Mango Real Fruit Smoothie Mix
4 oz. coconut milk
16 oz. ice
Optional: Top with lime wedge and line the rim of the glass with chili powder



Aroma:
Brown sugar,
molasses, malty

Flavor:
Brown sugar, molasses,
caramelized sugar,
malty

Finish:
Sweet brown sugar,
slightly earthy/
floral, molasses

Black Sugar Bubble Milk Tea



Aroma:
Fruity (mango/
tropical), citrus

Flavor:
Tangy, spicy, Red
chili pepper flakes,
tropical,
fruity/citrus, salty

Finish:
Fruity (mango),
slightly salty, spicy

Mangonada Lemon-Spritz

	Bottle UPC	Case GTIN
Torani Puremade Black Sugar Syrup	089036603058	40089036602998
Torani Puremade Mangonada Syrup	089036603065	40089036602998

Pack/size (mL)	Case dimensions (L x W x H)	Case weight (lb.)	Case cubic feet	Cases per layer	Cases per pallet
4/750 - Glass	6.6" x 6.5" x 11.8"	12.7	.293	42	168

For everything you need to make your beverages special, call us at 800.775.1925 or visit www.torani.com/foodservice for recipes and merchandising materials.

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