

Barista
Barman
Beverage
Bar
Boisson
Bebite
Bevande

Flavour your life



Welcome to the new world of drinks!



DaVinci Gourmet will offer you all the self-indulgent pleasure of a speciality coffee or a cocktail that's big on colour: a rich range of 51 syrups and 3 sauces, preparations for frappés and smooth hot chocolate. We continue to create products that bring a unique palette of flavours to your drinks. And with our complete line of products you'll be able to create masterfully flavourful options.



Satisfying our customers is our priority. That's why we've decided to go ahead, develop and rework our offering so we can best meet your demands. Throughout this brochure, you will discover a complete range of products for your coffee shops and bars. So whether you're a barista or a barman, whether you've been in business for a number of years or you're just about to launch a new business, with us you will find all the backing and products you will need.

2 major brands have put all their expertise into developing specialised products for every type of application :

B
ravi

Behind the brand B-RAVI is a company which has specialised in the manufacture of ultra-top of the range purees since 1981. Situated right in the heart of the orchards in the French countryside, we apply all our experience of fruit to create smoothies which are ever richer in fruit, flavour and naturalness.



Fruity pleasures

B
ravi

Did you know the  brand of smoothies? Today JET has changed its name to become B-RAVI. But watch out, nothing else is changing apart from the brand name!

Manufactured from real fruit puree from the best varieties, B-RAVI smoothies (formerly JET) have been developed with passion to offer you a drink which is well balanced, rich in flavour and easy to use.

B-RAVI Classic Smoothie

Taste the well-rounded mango or peach, the explosion of flavours in the red fruits or the freshness of exotic fruits with the B-RAVI Classic...

The range :

strawberry - strawberry/banana
exotic fruits - summer fruits
peach - mango

Applications :

Blender
Granita Machine



B-RAVI Premium Smoothie

Give your body and tastebuds a boost with our new B-RAVI Premium smoothies, rich in antioxidants or vitamin C.

Made solely of fruits and superfruits with no added vitamins, no preservatives, colourings or flavourings, these top of the range smoothies are aimed at a more demanding public.

The range :

blackcurrant-blueberry-acerola
Rich in antioxidants

blood orange-camu camu-
passion fruit
Rich in vitamin C

Applications :

Blender
Granita Machine

new product



Interview with
**Joseph
Trotta**

French Cocktail Champion,
Winner of the International
Health-Food Cocktail Trophy



What are the current trends in drinks?

The trends are moving more clearly towards the use of fruit and vegetables in drinks. There is also a concern to offer drinks with new flavours. The use of varieties of fruits with dietetic benefits from the Amazon basin or various tropical regions is making its appearance, such as: acai, acerola, camu-camu, corossol... B-RAVI products fit perfectly with this trend and what's more, they also have nutritional benefits.

What do you think of B-RAVI smoothies?

With B-RAVI smoothies you can very easily create all sorts of drinks with or without alcohol. They are versatile products which are also very practical; they can be used as they are, simply mixed with ice cubes or served as the base for a wide variety of mixes. In any event the consumer benefits from the authentic taste of the fruit and the quality of the product.



Indulgent pleasures



At DaVinci Gourmet,
flavour is what we do best.

For more than a decade we have been making your coffee more flavourful, making your mochas creamier, sweetening your favourite desserts and tempting you with our gourmet confections. We never stop looking for new ways to expand your flavour experience. Our family of delectable gourmet products lets you experience how flavourful life can be.

DaVinci Gourmet has been named the "Premiere Sponsor" for the 10th annual World Barista Championship (WBC). The WBC is regarded as the preeminent global coffee event, bringing together the world's best baristas and coffee enthusiasts for the ultimate professional espresso experience. The 2009 event will be held in Atlanta (USA) from 16 to 19 April 2009.

National barista champions from more than 50 countries, will converge in Atlanta to compete for the title of world's top barista.

We also take great pride in being a leading sponsor of other Barista Championships like the Nordic Roaster in Oslo or the Nordic Barista Cup in Iceland.

Find the dates of events on the last page.





Syrups

Our flavours are created to hold up under heat and mix evenly within the drink - making sure the consumer's last sip tastes as great as the first. And all of our Classic and Sugar Free flavours are designed not to curdle milk, making it so that signature lattes are limited only by the barista's imagination.

The range :

41 Classic flavours
8 Sugar Free flavours
2 Tea Concentrates

Applications :

Specialty Coffee - Italian Sodas
Lemonades
Cocktails/Mocktails - Culinary



Sauces

A rich chocolaty mocha, a latte art on cappuccino topped with chocolate sauce, a towering sundae topped with luscious caramel... these are just a few examples of the delectable treats that can be made with DaVinci Gourmet Sauces. From chocolate, white chocolate and caramel, our sauces are specifically designed to be blended with espresso and steamed milk.

The range :

Caramel
Chocolate
White Chocolate

Applications :

Specialty coffee - Hot milk
Frappés - Toppings



New range

Frappés

*new
recipes*

Frappés are another good way of consuming coffee in summer time. Create a smooth, thick and creamy iced blended frappés with our Vanilla Crème or Iced Coffee base. Our premix bases are liquid and easy-to-use. We have recently reworked the recipe to offer you a healthier and more natural product, decreasing the content of sugar and fat.

Chocolate

*new
product*

This year we are proud to launch our DaVinci Gourmet Premium Chocolate a delicious liquid chocolate base that will make your customers live a wonderful sensory experience and ask for more! Made with real dark chocolate couverture and cocoa powder, DaVinci Gourmet Premium Chocolate has a rich and creamy chocolate taste. DaVinci Gourmet Premium Chocolate is good as hot or cold chocolate - just mix it up with milk and steam, or with ice and blend.

The range :

Iced Coffee
Vanilla Crème
Premium Chocolate

Applications :

Frozen frappés
Hot chocolate



ROBERT'S

Interview with Paula Pohjakallio

Owner of 2 Robert's Coffee outlets in Stockholm.
Has worked in Robert's Coffee since it's very
beginning about 20 years ago.

Can you tell us about Robert's Coffee stores in the northern countries?

With more than 70 outlets, including around fifty in Finland, Robert's Coffee is a brand name which is particularly well known in the countries of Northern Europe. Each of our brand name outlets uses on average 12 to 15 DaVinci Gourmet syrups.

How is the flavoured coffee market going?

The market is quite steady. It is necessary to have a syrup offering because many customers demand it. Vanilla and Hazelnut in particular have their regular customers, but others sell well too. We have 8 different syrup drinks on our menu and the recipes vary a little depending on the season.

What do you think of the DVG syrups and sauces?

DVG is THE COFFEE SHOP SYRUP. It is a must on the shelf, beautiful design, long shelf life, tastes good even when hot, a high quality signature for a coffee shop.

Could you tell us about your favourite specific coffee recipes?

- HUNTER:** a latte with chocolate sauce (DVG) and Butter Rum syrup.
My favourite!
- ORANGE KISS:** a cappuccino with orange syrup, topped with whipped cream and chocolate sauce and a few drops of orange syrup.
- AMARETTO CORRETTO:** espresso with amaretto syrup.





Let your imagination run wild!

Dip into our wide product range and imagine the thousand and one original drinks you can create by mixing one with another. We offer you the widest product range you will find on the market, while guaranteeing the best quality, so don't hesitate any longer, get mixing!

On the warm side

Nutty Chocolate

7,5 ml **DaVinci Gourmet English Toffee Nut** syrup
7,5 ml **DaVinci Gourmet Hazelnut** syrup
140 ml **DaVinci Gourmet Premium Chocolate**
150 ml cold milk, whipped cream for topping
2 chocolate covered coffee beans.

Pour the syrups and the chocolate into a 300 ml glass, fill with the milk and steam. Top with whipped cream. Garnish with 2 chocolate covered coffee beans.

Milky way

30 ml **DaVinci Gourmet White Chocolate** sauce
10 ml **DaVinci Gourmet English Toffee Nut** syrup
250 ml cold milk.

Steam the white chocolate sauce and the syrup with the milk. Pour the milk-sauce-syrup mixture into a 300 ml glass.

Blonde Chocolate Mocha

15 ml **DaVinci Gourmet Chocolate** sauce
15 ml **DaVinci Gourmet Caramel** sauce
15 ml **DaVinci Gourmet Coconut** syrup
1 shot espresso, steamed milk, whipped cream topping
coconut powder.

Pour the syrups and the sauce in the 360 ml glass. Steam the milk using a stainless steel pitcher. Prepare the espresso shot. Add the espresso shot, stir them well. Pour the steamed milk over them with little of foam. Add whipped cream on the top. Garnish with chocolate sauce and coconut powder.

On the cold side

Bloody Orange

Ice Cubes
30 ml **DaVinci Gourmet Raspberry** syrup
15 ml **DaVinci Gourmet Peach** syrup
80 ml **B-RAVI Classic Mango Smoothie**

Pour a 360 ml cup of ice cubes into the jar of the blender. Add the smoothie and the syrups over them. Blend them until smooth; serve within the same cup.

Pina Caramello Colada

Ice cubes
15 ml **DaVinci Gourmet Caramel** sauce
7,5 ml **DaVinci Gourmet Coconut** syrup
7,5 ml **DaVinci Gourmet Pina Colada** syrup
140 ml **DaVinci Gourmet Vanilla Crème** base
whipped cream

Pour a 360 ml cup of ice cubes into a blender. Add the sauce, the syrups and the vanilla base over them. Blend them until smooth; serve within the same cup. Add whipped cream on the top if desired. Garnish with caramel sauce.

Jungle Frappé

Ice Cubes
15 ml **DaVinci Gourmet Chocolate** sauce
10 ml **DaVinci Gourmet Caramel** sauce
7,5 ml **Da Vinci Gourmet Coconut** syrup
7,5 ml **DaVinci Gourmet Banana** syrup
140 ml **DaVinci Gourmet Vanilla Crème** base
1 shot espresso, whipped cream.

Add a 360 ml cup of ice cubes into the jar of the blender. Add the sauce, the syrups, the vanilla base, the espresso over them. Blend them until smooth; serve within the same cup. Add whipped cream on the top if desired. Garnish with chocolate sauce.

Frostea

8-10 ice cubes
140 ml **B-RAVI Antioxidant Premium Smoothie**
7,5ml **Da Vinci Gourmet Peach** syrup
100 ml cold tea

Pour the ice cubes into the jar of the blender. Add the smoothie, the syrup and the cold tea over them. Blend until smooth. Serve within a 360 ml cup.

Smoo.C

8-10 ice cubes
120 ml **B-RAVI Vitamin C Premium Smoothie**
70 ml mango juice
100 ml lemon soda

Pour the ice cubes into the jar of the blender. Add the smoothie, the juice and the lemon soda over them. Blend until smooth. Serve within a 360 ml cup.



Events

Come and join us at these forthcoming food and coffee events

SIAL

From 18 to 23 October 2008 in Paris (France)
Hall 5A Aisle N Stand 094

SIRHA

From 24 to 28 January 2009 in Lyon (France)
Hall 66 Stand H36

GULF FOOD FAIR

From 23 to 26 February 2009 in Dubai (EAU)

WORLD BARISTA CUP

From 16 to 19 April 2009 in Atlanta (USA)

NORDIC BARISTA CUP

From 17 to 19 September 2009 in Iceland



Kerry Group Company

Les Jomards

26140 Anneyron - France

Tel : +33 (0)4 74 84 08 53

Fax : +33 (0)4 74 84 14 56

www.davinci-gourmet.com

www.b-ravi.com

