

Tips from the Monin Beverage Innovation Directors

Smooth Blending:

Always add ice last to save blender blades, and blend for 25 seconds for optimal smoothness.

Volume Booster:

When preparing shakes with a spindle mixer, you can use crushed ice to boost the beverage volume.

Acidity Content:

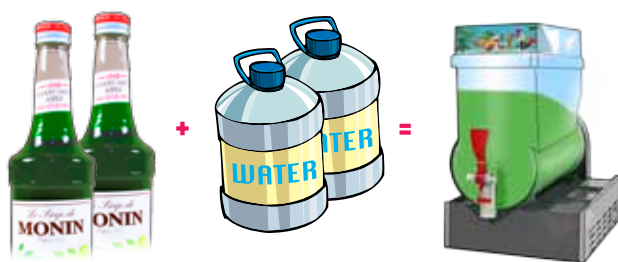
Use the recommended Monin products for smoothies and shakes listed below to avoid the possibility of curdling.

Make It Fun

For children's beverages, garnish with gummy worms, candy or decorative straws that will appeal to them.



Easy Granita/Slush



2 bottles Monin Syrup (1.5 L total) + 2 gallons water

Combine and pour into granita machine • Freeze • Pour frozen drink into serving cups and garnish.

Top It Off



Add whipped cream and a drizzle of Monin product to add visual appeal and extra flavor to a shake.

Recommended Monin Products for Smoothies & Shakes

Premium Syrups

Açaí
Almond (Orgeat)
Amaretto
Apple
Apple Pie
Apricot
Banana
Blackberry
Blackcurrant
Blueberry
Blueberry Pie
Butterscotch
Cantaloupe, Rock Melon
Caramel
Caramel, Creme
Caramel Apple
Cherry
Chestnut, Roasted
Chocolate Chip Cookie

Chocolate Mint
Chocolate, Dark
Chocolate, Spicy
Chocolate, Swiss
Chocolate, White
Cinnamon
Cinnamon, Spicy Red
Coconut
Cotton Candy, Blue
Desert Pear®
Espresso
Gingerbread
Guava
Hazelnut
Hazelnut, Roasted
Huckleberry
Irish Cream
Key Lime Pie
Lemon Drop
Lychee

Macadamia Nut
Mandarin
Mango
Maple Spice
Marshmallow, Toasted
Mint, Frosted
Mint, Green
Orange, Candied
Passion Fruit
Passion Fruit, Red
Peach
Peach, White
Peanut Butter
Pear
Pecan Pie
Peppermint
Pineapple
Praline
Pumpkin Pie
Pumpkin Spice

Raspberry
Raspberry, Wild
Spiced Brown Sugar
Strawberry
Strawberry, Wild
Tangerine
Toasted Almond Mocha
Toffee Nut
Tropical Blend
Vanilla
Vanilla, French
Wildberry
Sugar Free Syrups
Almond (Orgeat)
Amaretto
Blackberry
Caramel
Chocolate
Chocolate, White
Gingerbread

Hazelnut
Irish Cream
Mango
Peach
Raspberry
Strawberry
Vanilla
Vanilla, French
Organic Syrups
Agave Nectar
Caramel
Chocolate
Hazelnut
Raspberry
Vanilla
Fruit Purées
Banana
Mango
Passion Fruit
Peach

Raspberry
Strawberry
Superfruit
Wildberry
Gourmet Sauces
Caramel
Chocolate, Dark
Chocolate, Dark, Sugar Free
Chocolate, White
Sweeteners
Honey Sweetener
Beverage Concentrates
Chai Tea
Energy
Green Tea
True Brewed Espresso

MONIN®
DEPUIS 1912
GOURMET FLAVORINGS

2100 Range Road • Clearwater, Florida 33765
Phone: 727.461.3033 • Toll Free: 800.966.5225
Fax: 727.461.3305 • www.monin.com

P921

Create a SMOOTHIE & SHAKE PROGRAM



With the help of this easy-to-use guide, you can build a profitable, in-demand smoothie and shake program for your customers.

With over 200 of the finest flavored syrups, gourmet sauces and fruit purées made from premium and authentic ingredients, Monin ensures ultimate taste and creativity for successful specialty beverage solutions.

MONIN®
— ULTIMATE TASTE —
ULTIMATE CREATIVITY

SMOOTHIE: FRUIT & BANANA | 6 pumps (3 oz.) Monin Fruit Purée • 2 oz. milk • 1/2 banana • 2 cups (16 oz.) ice

3 oz. Monin Fruit Purée + 2 oz. milk + 1/2 banana + 2 cups ice + blend until smooth = 16 oz.

SMOOTHIE: FRUIT & HONEY | 4 pumps (2 oz.) Monin Fruit Purée • 4 pumps (1 oz.) Monin Honey Sweetener • 3 oz. water • 2 cups (16 oz.) ice

2 oz. Monin Fruit Purée + 1 oz. Monin Honey Sweetener + 3 oz. water + 2 cups ice + blend until smooth = 16 oz.

SMOOTHIE: FRUIT & YOGURT | 4 pumps (2 oz.) Monin Fruit Purée • 3 oz. plain yogurt • 2 oz. milk • 2 cups (16 oz.) ice

2 oz. Monin Fruit Purée + 3 oz. plain yogurt + 2 oz. milk + 2 cups ice + blend until smooth = 16 oz.

SMOOTHIE: FRUIT & SOY | 4 pumps (2 oz.) Monin Fruit Purée • 4 oz. liquid soy frappe/smoothie base • 2 cups (16 oz.) ice

2 oz. Monin Fruit Purée + 4 oz. liquid soy frappe/smoothie base + 2 cups ice + blend until smooth = 16 oz.

SHAKE: CLASSIC | 2 pumps (1 oz.) Monin Sauce • 2 oz. milk • 3 medium scoops (12 oz.) ice cream

1 oz. Monin Sauce + 2 oz. milk + 3 medium scoops ice cream + spindle mix until smooth = 16 oz.

SHAKE: MALTED | 2 pumps (1 oz.) Monin Sauce • 2 oz. milk • 3 medium scoops (12 oz.) ice cream • 2 tbsp. malt powder

1 oz. Monin Sauce + 2 oz. milk + 3 medium scoops ice cream + 2 tbsp. malt powder + spindle mix until smooth = 16 oz.

SHAKE: SIGNATURE | 6 pumps (1 1/2 oz.) Monin Syrup • 1 pump (1/2 oz.) Monin Sauce • 2 oz. milk • 3 medium scoops (12 oz.) ice cream

1 1/2 oz. Monin Syrup + 1/2 oz. Monin Sauce + 2 oz. milk + 3 medium scoops ice cream + spindle mix until smooth = 16 oz.

SHAKE: BLENDED CLASSIC | 4 pumps (2 oz.) Monin Sauce • 5 oz. liquid vanilla ice cream • 2 cups (16 oz.) ice

2 oz. Monin Sauce + 5 oz. liquid vanilla ice cream + 2 cups ice + blend until smooth = 16 oz.

SHAKE: BLENDED FRUIT | 4 pumps (2 oz.) Monin Fruit Purée • 4 oz. liquid vanilla ice cream • 2 cups (16 oz.) ice

2 oz. Monin Fruit Purée + 4 oz. liquid vanilla ice cream + 2 cups ice + blend until smooth = 16 oz.

SHAKE: BLENDED SIGNATURE | 4 pumps (1 oz.) Monin Syrup • 2 pumps (1 oz.) Monin Sauce • 4 oz. liquid vanilla ice cream • 2 cups (16 oz.) ice

1 oz. Monin Syrup + 1 oz. Monin Sauce + 4 oz. liquid vanilla ice cream + 2 cups ice + blend until smooth = 16 oz.