

# Beverage Manual



- Beverage Standards
- Hot Beverages
- Cold Beverages
- Blended Beverages
- Tea Beverages
- Non-coffee Beverages

# Beverage Standards

# Shelf Life Standards

The shelf life charts below were created to help ensure health standards and Starbucks® beverage standards are met. It is recommended to mark beverage ingredients upon opening with date stickers to identify the expiration date.

Product	Open Shelf Life
<b>Coffee and Tea</b>	
Brewed Coffee 2.5 oz., 5 oz., 9 oz. and 16 oz. pre-ground portion packs	2 hours <b>Unopened:</b> Expiration date on package; <b>Opened:</b> Use immediately
Espresso	7 days - Whole Beans in Hopper 10 Seconds brewed shot
Iced Brewed Coffee	12 hours unrefrigerated; 12 hours refrigerated
Cold Brew Coffee: Toddy or Concentrate Cold Brew Coffee: from Powder	7 days refrigerated 5 days refrigerated
Teavana® Iced Tea: 1 & 3 gallon brewed	12 hours unrefrigerated
<b>Prepared Beverage Components</b>	
Frappuccino® Roast	48 hours unrefrigerated
Prepared Starbucks® Whipped Cream	24 hours refrigerated
<b>Other Beverage Ingredients</b>	
Frappuccino® Syrup Base (white CBS pumps)	30 days
Lemonade	7 days refrigerated
Non-Dairy Alternatives: Starbucks® Soymilk Starbucks® Almondmilk & Starbucks® Coconutmilk	7 days opened refrigerated/36 weeks unopened 7 days opened refrigerated, pre-chill for 4 hours prior to use
Fontana® Syrups (white or black pumps)	30 days unrefrigerated
Strawberry Juice – Frappuccino® Crème	5 days refrigerated
Teavana® Chai Latte	7 days refrigerated
Starbucks® Matcha Powder	7 days
Vanilla Bean Powder – Frappuccino® Crème	7 days
Fontana® Sauces - White Chocolate Mocha, Bittersweet, Semi-Sweet, Caramel (red pumps)	14 days unrefrigerated
Fontana® Beverage Base - All Flavors (blue pumps)	14 days unrefrigerated
Starbucks Refreshers® Beverage Base	3 days ambient or refrigerated in 2 liter pitcher
Dried Refreshers Inclusions	5 days



# Beverage Quality Standards

We Proudly Serve Starbucks® recipes use proprietary Starbucks® coffees, Starbucks® non-dairy alternatives, Teavana® teas, Fontana® beverage and other required ingredients (which may be modified at any time by Starbucks in its sole discretion). No other products or ingredients may be substituted.

## Temperature



Beverage temperature is between 150°F and 170°F (65°C and 77°C), not including Americanos.

NOTE : Standard temperature for children's beverage is 130°F (54°C).

## Full Cup



Cup is filled up to ¼ inch (6 mm) below the rim. Cup is filled up to ½ inch below rim if room is requested.

## Foam



The beverage contains the correct amount of foam per the recipe. The foam is meringue-like, dense and creamy, with small or no bubbles.

## Whipped Cream



The whipped cream is in a spiral pattern toward the center and ends in a peak. The whipped cream is defined, wavy and light.

## Topping



The beverage contains the correct pattern of the topping per the recipe.

## Milk Flavor



2% milk is standard. Milk taste is creamy, full bodied, smooth and slightly sweet.

## Espresso Flavor



Espresso taste is intense, roasty with a caramel-like sweetness.



# Espresso Recipe Basics\*

This is for learning purposes only. Always use appropriate recipe to ensure beverages are made properly.

Cup/Size	Short — 8 oz.	Tall — 12 oz.	Grande — 16 oz.	Venti (hot) — 20 oz.	Venti (iced) — 24 oz.
Number of espresso shots	1	1	2	2	3
Number of Syrup/Sauce Pumps	2	3	4	5	6

\*Applies to the majority of hot espresso beverages.

## Beverage Identification System

### Starbucks® Beverage Calling & Cup Marking System

This system was created to provide the following benefits:

- A tool for baristas to mark cups based on customer's beverage order and ensure clarity of request and delivery of the correct beverage
- Consistent terminology when calling beverages to the barista based on following the same order each time for accuracy and customer satisfaction
- Takes away the need for barista to remember multiple beverages at one time when preparing more than one beverage

### Recommendations

- Cups, including personal and "for here" cups, should be properly identified using beverage identification codes
- A black permanent marker is recommended when handwriting beverage identification codes on cup

Decaf

Shots

Syrup

Milk

Custom

Drink



## Beverage Quality Basics

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Starbucks Promise — Your drink should be perfect, every time. If not, let us know and we'll make it right.

Brewed coffee hold time is 2 hours. Espresso shots should be used immediately.

Espresso shot should take between 18–23 seconds. A fresh pitcher of milk should be steamed for each beverage.

Steamed milk temperature should be 150°–170° F. Child's beverage temperature should not be above 130°F.

Blended beverages should be poured into the cup within 10 seconds of blending.

Ice should be a level scoop to ensure proper texture for Frappuccino® blended beverages.

Pumps should be depressed all the way down and released all the way up to ensure proper flavor and texture

Steam wands should be wiped after every use.

Starbucks® Soymilk, Almondmilk, Coconutmilk and Oatmilk should be chilled 4 hours prior to use. Use dedicated sanitized cleaning towel for cleaning the steam wand after use.



# Iced Coffee Brewing Instructions



Approved Starbucks® Coffee Blend



*Iced Coffee Blend*

## Steps

Yield = 4 liters (135 ounces)

1



Place 9oz portion pack of coffee into brewer basket with paper filter.

For shuttle brewer only - set brewer on "half batch."

2



Fill a heat-safe pitcher or container with two liters of ice.

3



Place heat-safe pitcher or container with ice under brew basket.

Start the brew cycle, brewing directly into the container.

4



Once brewing is complete, transfer to smaller pitchers with lids or self-serve dispensers

**Shelf Life:** 12 hours at room temperature  
12 hours refrigerated

See product card for more details.



# Starbucks® Cold Brew Instructions: Toddy



## Approved Blends:

Starbucks® Cold Brew Coffee

Please note: Starbucks® Cold Brew is the only Starbucks coffee approved for Cold Brew Coffee

## Yield: Coffee + Water = Cold Brew

1 bags	+	4 Liters	=	2.75 Liters
2 bags	+	7 Liters	=	5 Liters
3 bags	+	11 Liters	=	7.75 Liters
4 bags	+	14 Liters	=	10 Liters

## Steps

1



Put filter in Toddy® and add Starbucks® Cold Brew Coffee

2



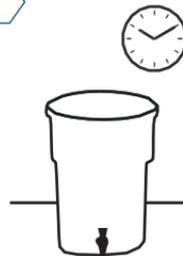
Pour 1/2 of the cold filtered water over coffee & tie up filter

3



Pour other 1/2 of the cold filtered water over filter

4



Put lid on Toddy® and let sit for 20 hours at room temperature

5



Transfer finished cold brew to 2 liter pitchers and refrigerate

**Shelf Life:** Brew Time = 20 Hours  
Refrigerated Shelf Life = 7 days

See product card for more details.



# Starbucks® Cold Brew Instructions: Cold Brew Powder

## Prep & Yield:

### Cold Brew Pouch + Water = Cold Brew

1 pouch	+	2.5 Liters (makes 6 grande Nitro or 9 Cold Brew)
2 pouches	+	5 Liters
3 Pouches	+	7.5 Liters
4 pouches	+	10 Liters

Prepare two pouches  
to fill 1.5-gallon server

## Steps

1



Fill pitcher with **2.5 liters of cold filtered water**

2



Add **1 pouch of Cold Brew Powder** to pitcher

3



**Stir with whisk or spoon** until product is fully dissolved.

4



Repeat steps 1-3 and prepare another pouch to fill server. Must refrigerate in pitcher **4 hours** before pouring into server

5



After refrigerating for **4 hours** pour product into 1.5-gallon green wrapped server.

**Shelf Life:** Prepared: 5 days refrigerated  
In Server attached to equipment: 12 hours

See product and equipment cleaning cards for more details.



# Teavana® 1 Gallon Double Strength Iced Tea

For Handcrafted Espresso Cafes

# TEAVANA®

## Teavana® Iced Tea Lineup

## 2 Liter Pitcher Lid Color

Teavana® Iced Black Tea		Rust
Teavana® Iced Green Tea		Green
Teavana® Iced Passion Tango® Tea		Pink

## Steps

Yield = 2 Liters

					
<p>1</p> <p>Place 1-gallon pack in a clean 2 liter pitcher</p>	<p>2</p> <p>Add 1 liter of hot filtered water and set timer to steep - (green tea = 3 min, black and herbal teas = 5 min)</p>	<p>3</p> <p>Using tongs, squeeze filter pack to remove excess brewed tea and remove filter pack from pitcher.</p>	<p>4</p> <p>Add 1 venti scoop of ice.</p>	<p>5</p> <p>Fill to 2 liter mark with cold filtered water</p>	<p>6</p> <p>Place appropriate lid and label pitcher with shelf life. Store unrefrigerated at cold beverage station</p>

**Shelf Life:** 12 hours unrefrigerated at cold beverage bar.

Follow handcrafted iced tea recipes for beverage preparation



# Frappuccino® Blended Beverage Standards

For Handcrafted Espresso Cafes

## Approved Ice Types for Frappuccino® Blended Beverages.

To achieve Nestlé quality standards, each Account is required to use ice types approved by Nestlé which include “cubelet”, “half cube or half dice”, “crescent” or “full cube or full dice” as indicated below.

**NO OTHER ICE IS PERMITTED.**

Cubelet



Half Cube or  
Half Dice



*Same ice used in Starbucks retail*

Full Cube or  
Full Dice



Crescent Ice



## Examples of Non-Qualified Ice Types



Nugget



Pellet



Shaved



Top Hat



Flaked



Cracked



Octagon



Tube



# Frappuccino® Blended Beverage Standards

For Handcrafted Espresso Cafes

## Required Products & Equipment, Smallwares for all Frappuccino® Blended Beverage Accounts

All Accounts must serve at minimum a 16oz Grande size Frappuccino® blended beverage using the authorized Starbucks® recipes and Starbucks® ingredients (as listed in the recipes).

The below equipment, small wares, and products support all three Frappuccino® blended beverage sizes and the core beverage offerings.

Equipment & Smallwares	Product
VITAMIX BLENDER W/COVER (The Quiet One®) PITCHER DAIRY W/ BLADE/ LID VM (2) FOUNTAIN JAR SHALLOW PLASTIC SBUX PUMP METAL FOR SOLUBLE COFFEE FRAPPUCCINO SBUX PUMP FRAPPUCCINO SYRUP FRAPPUCCINO SCOOP 16OZ ICE GRANDE SCOOP 12OZ ICE TALL SCOOP 24OZ ICE VENTI SCOOP TOWER – Required if serving more than 1 beverage size TEASPOON SCOOP - (1) Required for each Dry Inclusion Dispenser DRY INCLUSION DISPENSER - (1) Required if serving the Vanilla Bean Frappuccino®, blended beverage, (1) Required if serving the Java Chip Frappuccino®, blended beverage WHIP CREAM DISPENSER PROFI ISI CHARGERS N20 FOR WHIP CREAM DISPENSER	SBUX EXTRACT FRSC SBUX SYRUP COFF FRAP SBUX SYRUP CRÈME FRAP SBUX VANILLA BEAN POWDER SBUX STRAWBERRY JUICE FRAPPUCCINO CHIPS SBUX SOY MILK VANILLA ORGANIC SBUX COCONUT MILK SUB ALMOND MILK UNFLAVORED FONTANA™ VANILLA SYRUP FONTANA™ CARAMEL SYRUP FONTANA™ CARAMEL SAUCE FONTANA™ BITTERSWEET CHOCOLATE SAUCE FONTANA™ WHITE CHOCOLATE SAUCE FONTANA™ CLASSIC SYRUP



# Hot Beverages



# Espresso

Made with Starbucks® Espresso Roast, a dark roast blend of Latin American and Asia Pacific beans. Intense and caramelly sweet. Top with whipped cream for Espresso Con Panna or top with foamed milk for Espresso Macchiato.



foamed milk or  
whipped cream if  
requested



espresso

Ingredients	Solo	Doppio
Starbucks® Espresso Roast	1 shot	2 shots
Starbucks Whipped Cream ( <i>Espresso Con Panna</i> )	Top shots	
Foamed 2% Milk ( <i>Espresso Macchiato</i> )	Top shots	

## Preparation

Serve in a preheated ceramic mug if possible.

For "to go" orders, serve in 4 oz tasting cup or 8 oz cup.

## Options

Espresso Con Panna - Top shot(s) with a dollop of whipped cream.

Espresso Macchiato - Use a spoon to "mark" the shot(s) with a dollop of foamed milk.



# Caffè Americano

Espresso and hot water.



Ingredients	8 fl oz.	12 fl oz.	16 fl oz.	20 fl oz.
Starbucks® Espresso Roast	1 shot	2 shots	3 shots	4 shots
Hot Water	Fill to ¼" below rim			

## Preparation

1. Add Starbucks® Espresso shots to cup.
2. Add hot water

## Options

Ask customer if they would like room for cream.



# Cappuccino

Espresso in a small amount of steamed milk, with a deep layer of foam.



Ingredients	8 fl oz.	12 fl oz.	16 fl oz.	20 fl oz.
Starbucks® Espresso Roast	1 shot	1 shot	2 shots	2 shots
Foamed 2% Milk	Free-pour milk to the cup rim. This creates a blend of foamed and steamed milk.			

## Preparation

1. Add Starbucks® Espresso shots to cup.
2. Free-pour foamed milk.

## Options

Dry cappuccino has more foam and less steamed milk. Wet cappuccino has more steamed milk and less foamy milk.



# Caffè Latte

Espresso in steamed milk lightly topped with foam.



Ingredients	8 fl oz.	12 fl oz.	16 fl oz.	20 fl oz.
Starbucks® Espresso Roast	1 shot	1 shot	2 shots	2 shots
Steamed 2% Milk*	Fill to ¼" below rim			
Foamed 2% Milk*	Top with ¼" foamed milk.			

### Preparation

1. Add Starbucks® Espresso shots to cup.
2. Add steamed milk.
3. Top with foamed milk.

### Options

\* Starbucks non-dairy alternatives: Soy, Almondmilk or Coconutmilk may be substituted for 2% milk in recipe.



# Caffè Latte with Fontana® Syrup

Espresso with syrup in steamed milk and lightly topped with foam.



Ingredients	8 fl oz.	12 fl oz.	16 fl oz.	20 fl oz.
Fontana® Syrup	2 pumps (.5 fl. oz.)	3 pumps (.75 fl. oz.)	4 pumps (1 fl. oz.)	5 pumps (1.25 fl. oz.)
Starbucks® Espresso Roast	1 shot	1 shot	2 shots	2 shots
Steamed 2% Milk*	Fill to ¼" below rim			
Foamed 2% Milk*	Top with ¼" foamed milk.			

## Preparation

1. Add Fontana® Syrup to cup.
2. Add Starbucks® Espresso shots to cup.
3. Add steamed milk.
4. Top with foamed milk.

## Options

\* Starbucks non-dairy alternatives: Soy, Almondmilk or Coconutmilk may be substituted for 2% milk in recipe.

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# Caffè Mocha

Espresso with bittersweet mocha sauce and steamed milk. Topped with whipped cream.



Ingredients	8 fl. oz.	12 fl. oz.	16 fl. oz.	20 fl. oz.
Fontana® Bittersweet Chocolate Sauce	2 pumps (1 fl. oz.)	3 pumps (1.5 fl. oz.)	4 pumps (2 fl. oz.)	5 pumps (2.5 fl. oz.)
Starbucks® Espresso Roast	1 shot	1 shot	2 shots	2 shots
Steamed 2% Milk	Fill to ½" below rim			
Starbucks Whipped Cream	Top with whipped cream			

## Preparation

1. Add Fontana® Bittersweet Chocolate Sauce to cup.
2. Add Starbucks® Espresso shots and swirl in cup.
3. Add steamed milk.
4. Top with Starbucks Whipped Cream.

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# Caffè Mocha with Fontana® Syrup

Espresso with syrup, bittersweet mocha sauce and steamed milk. Topped with whipped cream.



Ingredients	8 fl. oz.	12 fl. oz.	16 fl. oz.	20 fl. oz.
Fontana® Bittersweet Chocolate Sauce	2 pumps (1 fl. oz.)	3 pumps (1.5 fl. oz.)	4 pumps (2 fl. oz.)	5 pumps (2.5 fl. oz.)
Fontana® Syrup	2 pumps (.5 fl. oz.)	3 pumps (.75 fl. oz.)	4 pumps (1 fl. oz.)	5 pumps (1.25 fl. oz.)
Starbucks® Espresso Roast	1 shot	1 shot	2 shots	2 shots
Steamed 2% Milk*	Fill to ½" below rim			
Starbucks Whipped Cream	Top with whipped cream			

## Preparation

1. Add Fontana® Bittersweet Chocolate Sauce to cup.
2. Add Fontana® Syrup to cup.
3. Add Starbucks® Espresso shots and swirl in cup.
4. Add steamed milk.
5. Top with Starbucks Whipped Cream.

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# White Chocolate Mocha

Espresso complemented with white chocolate sauce and topped with whipped cream



Ingredients	8 fl. oz.	12 fl. oz.	16 fl. oz.	20 fl. oz.
Fontana® White Chocolate Sauce	2 pumps (1 fl. oz.)	3 pumps (1.5 fl. oz.)	4 pumps (2 fl. oz.)	5 pumps (2.5 fl. oz.)
Starbucks® Espresso Roast	1 shot	1 shot	2 shots	2 shots
Steamed 2% Milk	Fill to ½" below rim			
Starbucks Whipped Cream	Top with whipped cream			

- Preparation**
1. Add Fontana® White Chocolate Sauce to cup.
  2. Add Starbucks® Espresso shots and swirl in cup.
  3. Add steamed milk.
  4. Top with Starbucks Whipped Cream.

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# Caramel Macchiato

Steamed milk mixed with vanilla syrup, marked with espresso and topped with caramel sauce.



Ingredients	8 fl oz.	12 fl oz.	16 fl oz.	20 fl oz.
Fontana® Vanilla Syrup	1 pump (.25 fl. oz.)	2 pumps (.5 fl. oz.)	3 pumps (.75 fl. oz.)	4 pumps (1 fl. oz.)
Steamed 2% Milk	Fill cup $\frac{3}{4}$ full with steamed milk.			
Foamed 2% Milk	Top with foam to $\frac{1}{2}$ " below the rim of the cup to allow for espresso shot(s).			
Starbucks® Espresso Roast	1 shot	1 shot	2 shots	2 shots
Fontana® Caramel Sauce	Top with caramel sauce in a design.			

### Preparation

1. Add Fontana® Vanilla Syrup to cup
2. Add steamed milk.
3. Add foamed milk.
4. Pour espresso shots the in center of milk.
5. Top with Fontana® Caramel Sauce in a crosshatch design.

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# Coconutmilk Vanilla Latte

Espresso with vanilla syrup in steamed coconutmilk and lightly topped with foam.



Non-Dairy  
HOT BEVERAGES



Ingredients	8 fl oz.	12 fl oz.	16 fl oz.	20 fl oz.
Fontana® Vanilla Syrup	2 pumps (.5 fl. oz.)	3 pumps (.75 fl. oz.)	4 pumps (1 fl. oz.)	5 pumps (1.25 fl. oz.)
Starbucks® Espresso Roast	1 shot	1 shot	2 shots	2 shots
Steamed Starbucks® Coconutmilk	Fill to ¼" below rim			
Foamed Starbucks® Coconutmilk	Top with ¼" foam.			

Preparation
1. Add Fontana® Vanilla Syrup to cup.
2. Add Starbucks® Espresso shots and swirl in cup.
3. Add steamed Starbucks® Coconutmilk.
4. Top with foamed Starbucks® Coconutmilk

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# Cold Beverages



# Iced Coffee

Starbucks® Iced Coffee Blend served chilled over ice.



Ingredients	12 fl oz.	16 fl oz.	24 fl oz.
Starbucks® Iced Brewed Coffee	Fill to upper line on cup		
Ice	Fill ice to ¼" below rim line		

Preparation
1. Add Starbucks® iced brewed coffee.
2. Fill the cup with ice.



# Iced Coffee with Milk

Starbucks® Iced Coffee Blend with milk – served chilled over ice.



COLD BEVERAGES  
Iced Brewed Coffee



Ingredients	12 fl oz.	16 fl oz.	24 fl oz.
Starbucks® Iced Brewed Coffee	Fill to middle line on cup		
2% Milk	Fill to upper line on cup		
Ice	Fill ice to ¼" below rim line		

Preparation
1. Add Starbucks® iced brewed coffee.
2. Add chilled milk.
3. Stir well.
4. Fill the cup with ice.

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# Cold Brew Coffee

Made from Toddy

Custom blend of beans steeped in cool water for 20 hours for a super-smooth flavor.



Ingredients	12 fl oz.	16 fl oz.	24 fl oz.
Starbucks® Cold Brew	Fill to bottom line on cup		
Cold Filtered Water	Fill to upper line on cup		
Ice	Fill ice to ¼" below rim line		

## Preparation

1. Add Starbucks® Cold Brew concentrate to cup.
2. Add cold filtered water.
3. Fill the cup with ice.
4. Top with flat lid and hand off with proper straw



COLD BEVERAGES  
Cold Brew

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# Cold Brew Coffee with Milk

Made from Toddy

Custom blend of beans steeped in cool water for a super-smooth flavor and finished with a splash of milk.



Ingredients	12 fl oz.	16 fl oz.	24 fl oz.
Starbucks® Cold Brew	Fill to bottom line on cup		
Cold Filtered Water	Fill to middle line on cup		
2% Milk	Fill to upper line on cup		
Ice	Fill ice to ¼" below rim line		

## Preparation

1. Add Starbucks® Cold Brew concentrate to cup.
2. Add cold filtered water.
3. Add chilled milk.
4. Fill the cup with ice.
5. Top with flat lid and hand off with proper straw

COLD BEVERAGES  
Cold Brew

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# Vanilla Sweet Cream Cold Brew Coffee

Made from Toddy

Starbucks® Cold Brew topped with a float of house-made vanilla sweet cream.



Ingredients	12 fl oz.	16 fl oz.	24 fl oz.
Fontana® Vanilla Syrup	1 pumps (.25 fl. oz.)	2 pumps (.5 fl. oz.)	3 pumps (.75 fl. oz.)
Starbucks® Cold Brew	Fill to bottom line on cup		
Cold Filtered Water	Fill to upper line on cup		
Ice	Fill ice to ¼" below rim line		
Sweet Cream	Top with a splash of Sweet Cream		

### Preparation

1. Add Fontana® Vanilla Syrup to cup.
2. Add Starbucks® Cold Brew concentrate to cup.
3. Add cold filtered water.
4. Fill the cup with ice.
5. Top with a splash of Sweet Cream.
6. Top with flat lid and hand of with proper straw.



## Cold Brew Coffee

*Made with Concentrate*

Cold-steeped custom blend of cold brew coffee for a rich concentrate. Add water for an easily prepared cold brew coffee.



Ingredients		Build in 2 Liter Pitcher
Starbucks® Cold Brew Coffee Concentrate		Into pitcher
Cold Filtered Water		One Liter

Preparation	
1. Empty one container cold brew concentrate into 2 liter pitcher	
2. Add one liter of filtered cold water	

**Shelf Life: 14 days refrigerated**  
*Approximately six 16oz beverages per 2 liter pitcher*



Ingredients	12 fl oz.	16 fl oz.	24 fl oz.
Starbucks® Cold Brew Coffee <i>(made using above process)</i>	Fill to top line on cup		
Ice	Fill ice to the top of the cup		

*Note: Cold Brew from concentrates should always be prepared from concentrate mixed with water in the 2 liter picture. Should not prepare beverages pouring cold brew concentrate directly from the container*

COLD BEVERAGES  
Cold Brew

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## Cold Brew Coffee

Prepared from cold brew powder, dispensed from countertop system



Ingredients	12 fl oz.	16 fl oz.	24 fl oz.
Starbucks® Cold Brew Coffee (made from powder)	Dispense from countertop system <ul style="list-style-type: none"> <li>• Turn switch to Cold Brew before dispensing</li> <li>• Fill to top line on cup</li> </ul>		
Ice	Fill ice to the top of the cup		



*Note: Cold Brew from powder should always be prepared per instructions on product card. Prepared product should be **refrigerator at least 4 hours** in prepared container prior to transferring to server and attached to countertop system.*

*If not serving from countertop system, product can be dispensed from 2-liter pitcher after chilled 4 hours. Must be refrigerated at all times.*

**Shelf Life: 5 days refrigerated**

Approximately six cold brew 16oz beverages per prepared pouch



# Nitro Cold Brew

Made from powder

Starbucks® Cold Brew infused with nitrogen. Velvety smooth and naturally sweet.



Ingredients	12 fl oz.*	16 fl oz.*
Pour Starbucks® Nitro Cold Brew Coffee	Dispensed from countertop system. <ul style="list-style-type: none"> <li>• Turn switch to Nitro</li> <li>• Hold cup at an angle under dispenser, pull down tap handle all the way and begin to fill cup</li> <li>• Once cup is filled halfway, straighten cup and place on drip tray</li> <li>• Fill to ¼" from rim, straighten tap handle to stop pouring</li> </ul>	
Add Syrup (for customization)	1 pump	2 pumps
Add dairy/non-dairy (for customization)	Use a splash poured over top of beverage	
Serve	Top with Nitro Lid and serve to customer	

\*Note: Starbucks Nitro Cold Brew is not approved to be served in 24oz (venti) size

COLD BEVERAGES  
Nitro Cold Brew



# Nitro Cold Brew with Vanilla Sweet Cream

Made from Powder



Nitro Cold Brew with a splash of Vanilla Sweet Cream for subtle sweetness.



Ingredients	12 fl oz.*	16 fl oz.*
Pour Starbucks® Nitro Cold Brew Coffee	Dispensed from countertop system. <ul style="list-style-type: none"> <li>• Turn switch to Nitro</li> <li>• Hold cup at an angle under dispenser, pull down tap handle all the way and begin to fill cup</li> <li>• Once cup is filled halfway, straighten cup and place on drip tray</li> <li>• Fill to 1/2" from rim, straighten tap handle to stop pouring</li> </ul>	
Add Vanilla Sweet Cream	Add a splash of Vanilla Sweet Cream to ¼" below cup rim	
Serve	Top with Nitro Lid and hand off to customer	



\*Note: Starbucks Nitro Cold Brew is not approved to be served in 24oz (venti) size



# Cold Brew with Cold Foam

Made with Toddy

Cold Brew topped with a Cold Foam to create a refreshing beverage.



COLD BEVERAGES  
Cold Foam Cold Brew

CFCB



	Ingredients	12 fl oz.	16 fl oz.	24 fl oz.
1	<b>Cold Foam</b>	<b>Prepare in cold foam pitcher or portable cold foamer:</b> <ul style="list-style-type: none"> <li>• Pour nonfat milk to 100 ml line</li> <li>• Blend - press button #3 (on blender) or (On button on cold foamer)</li> </ul>		
2	<b>Starbucks® Cold Brew</b>	★ Fill to bottom line on cup ( <i>Toddy brewed only</i> )		
3	<b>Cold Filtered Water</b>	Add to upper line on cup		
4	<b>Ice</b>	Fill ice to 1" below rim line		
5	<b>Cold Foam</b>	Pour cold foam from blender pitcher to the top of cup.		
6	Top with lid and serve			



★ If using Starbucks Cold Brew Powder— fill Cold Brew from pre-mixed pitcher or draft to top line on cup.



# Vanilla Sweet Cream Cold Brew

Made with Toddy

Cold Brew topped with a Vanilla Sweet Cream Cold Foam to create a refreshing beverage.



Ingredients	12 fl oz.	16 fl oz.	24 fl oz.
1 Cold Foam	<b>Prepare in cold foam pitcher or portable cold foamer:</b> <ul style="list-style-type: none"> <li>• Pour Vanilla Sweet Cream to 100 ml line</li> <li>• Blend - press button #3 (on blender) or (On button on cold foamer)</li> </ul>		
2 Starbucks® Cold Brew	★ Fill to bottom line on cup ( <i>Toddy brewed only</i> )		
3 Cold Filtered Water	Add to upper line on cup		
4 Ice	Fill ice to 1" below rim line		
5 Cold Foam	Pour cold foam from blender pitcher to the top of cup.		
6	Top with lid and serve		



★ If using Starbucks Cold Brew Powder— fill Cold Brew from pre-mixed pitcher or draft to top line on cup.

COLD BEVERAGES  
Cold Foam Cold Brew

VSCCB



# Salted Caramel Cream Cold Brew

Cold Brew, with a touch of caramel, is topped with a salted Cold Foam to create a refreshing beverage.



Ingredients	12 fl oz.	16 fl oz.	24 fl oz.
<b>1 Salted Cream Cold Foam</b>	Prepare in cold foam pitcher or portable cold foamer: <ul style="list-style-type: none"> <li>• Pour vanilla sweet cream to 100 ml line</li> <li>• Add 2 packets of salt and 1 Pump Fontana Caramel Syrup</li> <li>• Blend - press button #3 (on blender) or (On button on cold foamer)</li> </ul>		
<b>2 Fontana® Caramel Syrup</b>	Add Fontana® Syrup to cup:		
	1 pump	2 pumps	3 pumps
<b>3 Starbucks® Cold Brew</b>	★ Fill to bottom line on cup ( <i>Toddy brewed only</i> )		
<b>4 Cold Filtered Water</b>	Add to upper line on cup		
<b>5 Ice</b>	Fill ice to 1" below rim line		
<b>6 Salted Cream Cold Foam</b>	Pour cold foam from blender pitcher to the top of cup. Top with lid and serve		

\* Operators to source salt packets



★ If using Starbucks Cold Brew from Powder – fill Cold Brew from pre-mixed pitcher to top line on cup.

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# Cold Brew Coffee

Prepared from cold brew powder, dispensed from 2 Liter pitcher



Ingredients	12 fl oz.	16 fl oz.	24 fl oz.
Starbucks® Cold Brew Coffee (made from powder)	Pour to upper line on the cup from 2 liter pitcher		
Ice	Fill ice to the top of the cup		



*Note: Cold Brew from powder should always be prepared per instructions on product card. Prepared product should be **refrigerator at least 4 hours** in prepared container prior to transferring to server and attached to countertop system.*

### **Shelf Life: 5 days refrigerated**

*Approximately six cold brew 16oz beverages per prepared pouch*



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# Iced Caffè Americano

Espresso served over ice.



Ingredients	12 fl oz.	16 fl oz.	24 fl oz.
Starbucks® Espresso Roast	2 shots	3 shots	4 shots
Cold Filtered Water	Fill to upper line on cup		
Ice	Fill ice to ¼" below rim line		

Preparation
1. Add Starbucks® Espresso shots to cup.
2. Add cold filtered water.
3. Fill the cup with ice.

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# Iced Caffè Americano

Espresso served over ice.



Ingredients	12 fl oz.	16 fl oz.	24 fl oz.
Starbucks® Espresso Roast	2 shots	3 shots	4 shots
Cold Filtered Water	Fill to upper line on cup		
Ice	Fill ice to ¼" below rim line		

## Preparation

1. Add Starbucks® Espresso shots to cup.
2. Add cold filtered water.
3. Fill the cup with ice.



# Iced Caffè Latte

Espresso and cold milk, poured over ice.



Ingredients	12 fl oz.	16 fl oz.	24 fl oz.
Starbucks® Espresso Roast	1 shot	2 shots	3 shots
Chilled 2% Milk*	Fill to upper line on cup		
Ice	Fill ice to ¼" below rim line		

## Preparation

1. Add Starbucks® Espresso shots to cup.
2. Add chilled milk.
3. Stir well.
4. Fill the cup with ice.

## Options

\* Starbucks non-dairy alternatives: Soy, Almondmilk or Coconutmilk may be substituted for 2% milk in recipe.



# Iced Caffè Latte with Fontana® Syrup

Espresso with syrup and chilled milk, served over ice.



Ingredients	12 fl oz.	16 fl oz.	24 fl oz.
Fontana® Syrup	3 pumps (.75 fl oz)	4 pumps (1 fl oz)	6 pumps (1.5 fl oz)
Starbucks® Espresso Roast	1 shot	2 shots	3 shots
Chilled 2% Milk*	Fill to upper line on cup		
Ice	Fill ice to ¼" below rim line		

### Preparation

1. Add Fontana® Syrup to cup.
2. Add Starbucks® Espresso shots to cup.
3. Add chilled milk.
4. Stir well.
5. Fill the cup with ice.

### Options

\* Starbucks non-dairy alternatives: Soy, Almondmilk or Coconutmilk may be substituted for 2% milk in recipe.

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# Iced Caffè Mocha

Espresso with bittersweet mocha sauce, cold milk and ice. Topped with whipped cream.



Ingredients	12 fl oz.	16 fl oz.	24 fl oz.
Fontana® Bittersweet Chocolate Sauce	3 pumps (1.5 fl. oz.)	4 pumps (2 fl. oz.)	6 pumps (3 fl. oz.)
Starbucks® Espresso Roast	1 shot	2 shots	3 shots
Chilled 2% Milk	Fill to upper line on cup		
Ice	Fill ice to ½" below rim line		
Starbucks Whipped Cream	Top with whipped cream		

## Preparation

1. Add Fontana® Sauce to cup.
2. Add Starbucks® Espresso shots to cup.
3. Swirl espresso and sauce.
4. Add chilled milk.
5. Fill the cup with ice.
6. Top with Starbucks whipped cream.

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# Iced Caffè Mocha with Fontana® Syrup

Espresso with syrup and bittersweet mocha sauce, cold milk and ice. Topped with whipped cream.



Ingredients	12 fl. oz.	16 fl. oz.	24 fl. oz.
Fontana® Bittersweet Chocolate Sauce	3 pumps (1.5 fl. oz.)	4 pumps (2 fl. oz.)	6 pumps (3 fl. oz.)
Fontana® Syrup	3 pumps (.75 fl. oz.)	4 pumps (1 fl. oz.)	6 pumps (1.5 fl. oz.)
Starbucks® Espresso Roast	1 shot	2 shots	3 shots
Chilled 2% Milk	Fill to upper line on cup		
Ice	Fill ice to 1/2" below rim line		
Starbucks Whipped Cream	Top with whipped cream		

## Preparation

1. Add Fontana® Sauce & Syrup to cup.
2. Add Starbucks® Espresso shots to cup.
3. Swirl espresso and sauce.
4. Add chilled milk.
5. Fill the cup with ice.
6. Top with Starbucks whipped cream.

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# Iced White Chocolate Mocha

Espresso, cold milk, and white chocolate sauce, poured over ice and topped with whipped cream.



Ingredients	12 fl oz.	16 fl oz.	24 fl oz.
Fontana® White Chocolate Sauce	3 pumps (1.5 fl. oz.)	4 pumps (2 fl. oz.)	6 pumps (3 fl. oz.)
Starbucks® Espresso Roast	1 shot	2 shots	3 shots
Chilled 2% Milk	Fill to upper line on cup		
Ice	Fill ice to ½" below rim line		
Starbucks Whipped Cream	Top with whipped cream		

## Preparation

1. Add Fontana® Sauce to cup.
2. Add Starbucks® Espresso shots to cup.
3. Swirl espresso and sauce.
4. Add chilled milk.
5. Fill the cup with ice.
6. Top with Starbucks whipped cream.

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# Iced Caramel Macchiato

Cold milk with vanilla syrup, marked with espresso and topped with caramel sauce.



Ingredients	12 fl oz.	16 fl oz.	24 fl oz.
Fontana® Vanilla Syrup	2 pumps (.5 fl. oz.)	3 pumps (.75 fl. oz.)	5 pumps (1.25 fl. oz.)
Chilled 2% Milk	Fill to upper line on cup.		
Ice	Fill ice to 1/2" below rim line		
Starbucks® Espresso Roast	1 shot	2 shots	3 shots
Fontana® Caramel Sauce	Top with caramel sauce in a crosshatch double-circle design.		

### Preparation

1. Add Fontana® Syrup to cup.
2. Add chilled milk.
3. Add ice to 1/2" (1cm) below cup rim.
4. Pour espresso shots the top of the ice.
5. Top with Fontana® Caramel Sauce in a crosshatch pattern.



# Iced Coconutmilk Latte

Espresso with cold coconutmilk, served over ice.



Ingredients	12 fl oz.	16 fl oz.	24 fl oz.
Starbucks® Espresso Roast	1 shot	2 shots	3 shots
Starbucks® Coconutmilk	Add cold coconutmilk to upper line on cup		
Ice	Fill ice to ¼" below rim line		
Preparation			
1. Add Starbucks® Espresso shots to cup.			
2. Add cold Starbucks® Coconutmilk.			
3. Stir well.			
4. Fill the cup with ice.			

NOTE: We Proudly Serve Starbucks® recipes use proprietary Starbucks® coffees, Starbucks® non-dairy alternatives, Teavana® teas, Fontana® beverage and other required ingredients (which may be modified at any time by Starbucks in its sole discretion). No other products or ingredients may be substituted.

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# Iced Coconutmilk Vanilla Latte

Espresso with vanilla syrup and chilled coconutmilk, served over ice.



Ingredients	12 fl oz.	16 fl oz.	24 fl oz.
Fontana® Vanilla Syrup	3 pumps (.75 fl. oz.)	4 pumps (1 fl. oz.)	6 pumps (1.5 fl. oz.)
Starbucks® Espresso Roast	1 shot	2 shots	3 shots
Starbucks® Coconutmilk	Add cold coconutmilk to upper line on cup		
Ice	Fill ice to ¼" below rim line		

## Preparation

1. Add Fontana® Vanilla Syrup to cup.
2. Add Starbucks® Espresso shots to cup.
3. Add cold Starbucks® Coconutmilk.
4. Stir well.
5. Fill the cup with ice.

NOTE: We Proudly Serve Starbucks® recipes use proprietary Starbucks® coffees, Starbucks® non-dairy alternatives, Teavana® teas, Fontana® beverage and other required ingredients (which may be modified at any time by Starbucks in its sole discretion). No other products or ingredients may be substituted.

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# Iced Coconutmilk Mocha Macchiato

Espresso combined with white chocolate sauce, Starbucks® Coconutmilk and ice, finished with caramel and bittersweet mocha sauces.



white chocolate sauce

★ NOTE: This is a non-standard build.

NOTE: We Proudly Serve Starbucks® recipes use proprietary Starbucks® coffees, Starbucks® non-dairy alternatives, Teavana® teas, Fontana® beverage and other required ingredients (which may be modified at any time by Starbucks in its sole discretion). No other products or ingredients may be substituted.

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Ingredients	12 fl oz.	16 fl oz.	24 fl oz.
★ Fontana® White Chocolate Sauce	1 pump (.5 fl. oz.)	1 pumps (.5 fl. oz.)	2 pumps (1 fl. oz.)
Starbucks® Coconutmilk	Add cold coconutmilk to upper line on cup.		
Ice	Fill ice to ½" below rim line		
Starbucks® Espresso Roast	1 shot	2 shots	3 shots
Fontana® Caramel & Bittersweet Chocolate Sauce	Top with Caramel sauce, creating the crosshatch double-circle design and Bittersweet Chocolate sauce in a single circle.		

## Preparation

1. Add Fontana® White Chocolate Sauce to cup.
2. Add cold Starbucks® Coconutmilk.
3. Add ice to 1/2" (1cm) below cup rim.
4. Pour espresso shots the top of the ice.
5. Top with Fontana® Caramel sauce, creating the crosshatch double-circle design and Fontana® Bittersweet Chocolate sauce in a single circle, overlapping the Caramel double-circle design.



# Brown Sugar Oatmilk Shaken Espresso

Espresso, brown sugar and cinnamon shaken together and topped with oatmilk for an energizing treat to power through the day.



Ingredients	12 fl oz.	16 fl oz.	24 fl oz.
Starbucks® Espresso	2 shots	3 shots	4 shots
Starbucks® Brown Sugar syrup	1 pump	2 pumps	3 pumps
Ice	To "ice" line on Shaker		
Cinnamon*	2 shakes	2 shakes	2 shakes
Starbucks® Oatmilk	3 fl oz	4 fl oz	6 fl oz

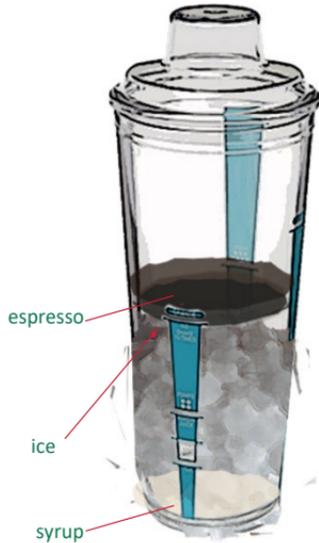
## Preparation

1. Que Espresso Shots
2. Pump syrup into Shaker
3. Add ice to Shaker
4. Shake Cinnamon on top of ice
5. Add Espresso, lid and shake – 10 full shakes
6. Pour contents into cup and top with Oatmilk and place lid on cup



# Iced Shaken Espresso

Starbucks espresso with classic syrup, shaken over ice and topped with a splash of milk



Ingredients	12 fl oz.	16 fl oz.	24 fl oz.
Starbucks® Espresso	2 shots	3 shots	4 shots
Ice	Add ice to Shake using appropriate size scoop		
Fontana® Classic Syrup	2 pumps	2 pumps	3 pumps
2% Milk (or milk choice)	3 fl oz	4 fl oz	6 fl oz

## Preparation

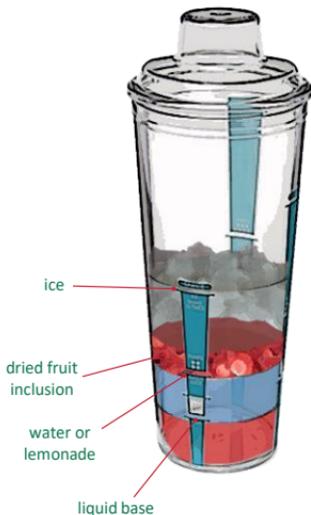
1. Que Espresso Shots
2. Pump Fontana Classic Syrup into Shaker
3. Add ice to Shaker
4. Add Espresso, lid and shake – 10 full shakes
5. Pour contents into cup and top with 2% milk (or milk choice) and place lid on cup

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# Strawberry Açai

## Starbucks Refreshers® Beverage/Refreshers® Lemonade

A blend of real fruit juice with strawberry and açai fruit flavors, green coffee extract and strawberry inclusions mixed with water or lemonade and shaken with ice.



Ingredients	12 fl oz.	16 fl oz.	24 fl oz.
Strawberry Açai Base*	Fill shaker to appropriate <b>Tea line from pitcher</b>		
Cold Water or Starbucks® Lemonade	Fill shaker to appropriate <b>Water/Juice line</b>		
	Level Scoop		
Dried Strawberry Inclusion	1	1	1
Ice	Fill with ice to <b>Ice line</b>		

### Preparation

1. Add all ingredients to shaker.
2. Put lid on shaker and shake vigorously 10 times.
3. Pour contents into cup and top with flat lid.
4. Hand off with appropriate straw.

\*Prepare juice before making beverage



Pour juice into 2-liter pitcher



Add 1-liter cold filtered water to pitcher



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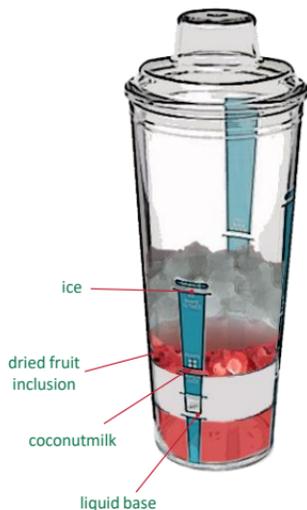
COLD BEVERAGES  
Starbucks Refreshers® Beverages

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T

# Pink Drink

## Starbucks Refreshers® Beverage

Our crisp, Strawberry Acai Refreshers® Beverage, with its accents of passion fruit, is combined with creamy Coconutmilk. It's a fruity and refreshing sip of spring, no matter what time of year.



Ingredients	12 fl. oz.	16 fl. oz.	24 fl. oz.
Strawberry Acai Base*	Fill shaker to appropriate <b>Tea line from pitcher</b>		
Coconutmilk	Fill shaker to appropriate <b>Water/Juice line</b>		
	Level Scoop		
Dried Strawberry Inclusion	1	1	1
Ice	Fill with ice to <b>Ice line</b>		

### Preparation

1. Add all ingredients to shaker.
2. Put lid on shaker and shake vigorously 10 times.
3. Pour contents into cup and top with flat lid.
4. Hand off with appropriate straw.

\*Prepare juice before making beverage



+



=



Pour juice into 2-liter pitcher

Add 1-liter cold filtered water to pitcher

COLD BEVERAGES  
Starbucks Refreshers® Beverages

PNK

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# Mango Dragonfruit

## Starbucks Refreshers® Beverage/Refreshers® Lemonade

A blend of real fruit juice with mango and dragon fruit flavors, green coffee extract and dragon fruit inclusions mixed with water or lemonade and shaken with ice.



Ingredients	12 fl oz.	16 fl oz.	24 fl oz.
Mango Dragonfruit base*	Fill shaker to appropriate <b>Tea line from pitcher</b>		
Cold Water or Starbucks® Lemonade	Fill shaker to appropriate <b>Water/Juice line</b>		
	Level Scoop		
Dragonfruit inclusion	1	1	1
Ice	Fill with ice to <b>Ice line</b>		

### Preparation

1. Add all ingredients to shaker.
2. Put lid on shaker and shake vigorously 10 times.
3. Pour contents into cup and top with flat lid.
4. Hand off with appropriate straw.

\*Prepare juice before making beverage



Pour juice into 2-liter pitcher



Add 1-liter cold filtered water to pitcher



COLD BEVERAGES  
Starbucks Refreshers® Beverages

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# Dragon Drink

## Starbucks Refreshers® Beverage

A blend of real fruit juice with mango and dragon fruit flavors, green coffee extract and dragon fruit inclusions mixed with coconutmilk and shaken with ice.



Ingredients	12 fl oz.	16 fl oz.	24 fl oz.
Mango Dragonfruit base*	Fill shaker to appropriate <b>Tea line from pitcher</b>		
Coconutmilk	Fill shaker to appropriate <b>Water/Juice line</b>		
Dragonfruit inclusion	Level Scoop		
	1	1	1
Ice	Fill with ice to <b>Ice line</b>		

### Preparation

1. Add all ingredients to shaker.
2. Put lid on shaker and shake vigorously 10 times.
3. Pour contents into cup and top with flat lid.
4. Hand off with appropriate straw.

\*Prepare juice before making beverage



Pour juice into 2-liter pitcher



Add 1-liter cold filtered water to pitcher



COLD BEVERAGES  
Starbucks Refreshers® Beverages

DRG

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# Pink Drink with Vanilla Sweet Cream Cold Foam

## Starbucks Refreshers® Beverage

Tropical flavors of Strawberry and Acai shaken with real strawberry pieces, creamy Coconutmilk, ice and topped with Vanilla Sweet Cream.



Ingredients	12 fl oz.	16 fl oz.	24 fl oz.
Blend Vanilla Sweet Cream Cold Foam	<ul style="list-style-type: none"> <li>Pour Vanilla Sweet Cream to 100ml line into <b>Cold Foam Pitcher</b> or <b>Portable Cold Foamer</b></li> <li>Blend – press button #3 or On</li> </ul>		
Add Strawberry Acai base	Fill shaker to appropriate <b>Tea line</b>		
Add Starbucks® Coconutmilk	Fill shaker to appropriate <b>Water/Juice line</b>		
Scoop Strawberry inclusion	Level Scoop		
	1	1	1
Ice	Fill with ice to <b>Ice line</b>		

### Preparation

1. Add all ingredients to shaker.
2. Put lid on shaker and shake vigorously 10 times.
3. Pour contents into cup leaving 1 inch room from top of rim
4. Top with Vanilla Sweet Cream cold foam

COLD BEVERAGES  
Starbucks Refreshers® Beverages

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# Dragon Drink with Vanilla Sweet Cream Cold Foam

## Starbucks Refreshers® Beverage

Tropical flavors of Mango and Dragonfruit shaken with Dragonfruit pieces, creamy Coconutmilk, ice and topped with Vanilla Sweet Cream.



Ingredients	12 fl oz.	16 fl oz.	24 fl oz.
Blend Vanilla Sweet Cream Cold Foam	<ul style="list-style-type: none"> <li>Pour Vanilla Sweet Cream to 100ml line into <b>Cold Foam Pitcher</b> or <b>Portable Cold Foamer</b></li> <li>Blend – press button #3 or On</li> </ul>		
Add Mango Dragonfruit base	Fill shaker to appropriate <b>Tea line</b>		
Add Starbucks® Coconutmilk	Fill shaker to appropriate <b>Water/Juice line</b>		
Scoop Dragonfruit inclusion	Level Scoop		
	1	1	1
Ice	Fill with ice to <b>Ice line</b>		

### Preparation

1. Add all ingredients to shaker.
2. Put lid on shaker and shake vigorously 10 times.
3. Pour contents into cup leaving 1 inch room from top of rim
4. Top with Vanilla Sweet Cream cold foam

COLD BEVERAGES  
Starbucks Refreshers® Beverages

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# Blended Beverages



# COFFEE FRAPPUCCINO®

## BLENDED COFFEE

Starbucks original Frappuccino® blended beverage.  
Made with Frappuccino® Roast Soluble Coffee and  
milk, blended with ice.

Decaf

Shots

Syrup

Milk

Custom

Drink



*Frappuccino® Blended Coffee*

Blended Beverages

# COFFEE FRAPPUCCINO®

## BLENDED COFFEE

	INGREDIENTS	STEPS	TALL (12 oz.)	GRANDE (16 oz.)	VENTI (24 oz.)
1	<b>Frappuccino® Roast Soluble Coffee</b>	<b>Full pumps</b> into cup	<b>2</b> pumps	<b>3</b> pumps	<b>4</b> pumps
2	<b>Chilled Milk</b> (whole milk is default)	Pour milk to <b>lower line</b> on cup.			
3	Pour cup contents into blender pitcher. Fully incorporate ingredients.				
4	<b>Ice</b>	Add appropriate volumetric scoop of ice to blender.			
5	<b>Frappuccino® Coffee Syrup Base</b>	<b>Full pumps</b> into blender	<b>2</b> pumps	<b>3</b> pumps	<b>4</b> pumps
6	Press button #1 to texture. Pour contents into cup.				
7	Place flat lid on cup.				
8	Reduce customer wait time by handing off the beverage before rinsing blender pitcher and lid.				

Note: one full pump =  
all the way down and all the way up

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# ESPRESSO FRAPPUCCINO®

## BLENDED COFFEE

Starbucks Frappuccino® Roast Soluble Coffee combined with a shot of our signature Espresso Roast and milk, blended with ice.

Decaf

Shots

Syrup

Milk

Custom

Drink



*Frappuccino® Blended Coffee*

Blended Beverages

# ESPRESSO FRAPPUCCINO®

## BLENDED COFFEE

	INGREDIENTS	STEPS	TALL (12 oz.)	GRANDE (16 oz.)	VENTI (24 oz.)
1	Frappuccino® Roast Soluble Coffee	Full pumps into cup	2 pumps	3 pumps	4 pumps
2	Starbucks® Espresso	Pour from shot glass into cup	1 shot	1 shot	1 shot
3	Chilled Milk (whole milk is default)	Pour milk to <b>lower line</b> on cup.			
4	Pour cup contents into blender pitcher. Fully incorporate ingredients.				
5	Ice	Add appropriate volumetric scoop of ice to blender.			
6	Frappuccino® Coffee Syrup Base	Full pumps into blender	2 pumps	3 pumps	4 pumps
7	Press button #1 to texture. Pour contents into cup.				
8	Place flat lid on cup.				
9	Reduce customer wait time by handing off the beverage before rinsing blender pitcher and lid.				

Note: one full pump =  
all the way down and all the way up

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# MOCHA FRAPPUCCINO®

## BLENDED COFFEE

A delightfully sweet and creamy combination of Fontana® Bittersweet Chocolate Sauce, Frappuccino® Roast Soluble Coffee and milk, blended with ice and topped with whipped cream.

Decaf

Shots

Syrup

Milk

Custom

Drink



*Frappuccino® Blended Coffee*

Blended Beverages

# MOCHA FRAPPUCCINO®

## BLENDÉD COFFEE

	INGREDIENTS	STEPS	TALL (12 oz.)	GRANDE (16 oz.)	VENTI (24 oz.)
1	Frappuccino® Roast Soluble Coffee	Full pumps into cup	2 pumps	3 pumps	4 pumps
2	Chilled Milk (whole milk is default)	Pour milk to <b>lower line</b> on cup.			
3	Pour cup contents into blender pitcher. Fully incorporate ingredients.				
4	Fontana® Bittersweet Chocolate Sauce	Full pumps into blender	1 pump	2 pumps	2 pumps
5	Ice	Add appropriate volumetric scoop of ice to blender.			
6	Frappuccino® Coffee Syrup Base	Full pumps into blender	2 pumps	3 pumps	4 pumps
7	Press button #1 to texture. Pour contents into cup.				
8	Starbucks Whipped Cream	Top beverage with Starbucks whipped cream. Place domed lid on cup.			
9	Reduce customer wait time by handing off the beverage before rinsing blender pitcher and lid.				

Note: one full pump =  
all the way down and all the way up

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# CARAMEL FRAPPUCCINO®

## BLENDED COFFEE

A decadent treat of buttery Fontana® Caramel Syrup combined with Frappuccino® Roast Soluble Coffee and milk, blended with ice and topped with whipped cream and a swirl of Fontana® Caramel Sauce.



Decaf

Shots

Syrup

Milk

Custom

Drink



*Frappuccino® Blended Coffee*

Blended Beverages

# CARMEL FRAPPUCCINO®

## BLENDED COFFEE

	INGREDIENTS	STEPS	TALL (12 oz.)	GRANDE (16 oz.)	VENTI (24 oz.)
1	<b>Frappuccino® Roast Soluble Coffee</b>	<b>Full pumps</b> into cup	<b>2</b> pumps	<b>3</b> pumps	<b>4</b> pumps
2	<b>Chilled Milk</b> (whole milk is default)	Pour milk to <b>lower line</b> on cup.			
3	Pour cup contents into blender pitcher. Fully incorporate ingredients.				
4	<b>Fontana® Caramel Syrup</b>	<b>Full pumps</b> into blender	<b>1</b> pump	<b>2</b> pumps	<b>2</b> pumps
5	<b>Ice</b>	Add appropriate volumetric scoop of ice to blender.			
6	<b>Frappuccino® Coffee Syrup Base</b>	<b>Full pumps</b> into blender	<b>2</b> pumps	<b>3</b> pumps	<b>4</b> pumps
7	Press button #1 to texture. Pour contents into cup.				
8	<b>Starbucks whipped cream</b>	Top beverage with Starbucks whipped cream.			
9	<b>Fontana® Caramel Sauce</b>	Swirl sauce over Starbucks whipped cream in a spiral pattern. Place domed lid on cup.			
10	Reduce customer wait time by handing off the beverage before rinsing blender pitcher and lid.				

Note: one full pump =  
all the way down and all the way up

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SFS-007-WPS-RC1-1840-PACK



# CAFFÈ VANILLA FRAPPUCCINO® BLENDED COFFEE

Rich and creamy vanilla with Frappuccino®  
Roast Soluble Coffee and milk, blended with  
ice and topped with whipped cream.

Decaf

Shots

Syrup

Milk

Custom

Drink



*Frappuccino® Blended Coffee*

Blended Beverages

# CAFFÈ VANILLA FRAPPUCCINO®

## BLENDED COFFEE

	INGREDIENTS	STEPS	TALL (12 oz.)	GRANDE (16 oz.)	VENTI (24 oz.)
1	<b>Frappuccino® Roast Soluble Coffee</b>	<b>Full pumps</b> into cup	<b>2</b> pumps	<b>3</b> pumps	<b>4</b> pumps
2	<b>Chilled Milk</b> (whole milk is default)	Pour milk to <b>lower line</b> on cup.			
3	Pour cup contents into blender pitcher. Fully incorporate ingredients.				
4	<b>Vanilla Bean Powder</b>	<b>Slightly rounded scoop</b> into blender	<b>2</b> scoop s	<b>3</b> scoop s	<b>4</b> scoop s
5	<b>Ice</b>	Add appropriate volumetric scoop of ice to blender.			
6	<b>Frappuccino® Coffee Syrup Base</b>	<b>Full pumps</b> into blender	<b>2</b> pumps	<b>3</b> pumps	<b>4</b> pumps
7	Press button #1 to texture. Pour contents into cup.				
8	<b>Starbucks Whipped Cream</b>	Top beverage with Starbucks whipped cream. Place domed lid on cup.			
9	Reduce customer wait time by handing off the beverage before rinsing blender pitcher and lid.				

Note: one full pump =  
all the way down and all the way up

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# JAVA CHIP FRAPPUCCINO® BLENDED COFFEE

Rich Fontana® Bittersweet Chocolate Sauce,  
Frappuccino® chips, Frappuccino® Roast Soluble  
Coffee and milk, blended with ice, topped with whipped  
cream and bittersweet chocolate sauce.



Decaf

Shots

Syrup

Milk

Custom

Drink



*Frappuccino® Blended Coffee*

Blended Beverages

# JAVA CHIP FRAPPUCCINO®

## BLENDED COFFEE

	INGREDIENTS	STEPS	TALL (12 oz.)	GRANDE (16 oz.)	VENTI (24 oz.)
1	<b>Frappuccino® Roast Soluble Coffee</b>	<b>Full pumps</b> into cup	<b>2</b> pumps	<b>3</b> pumps	<b>4</b> pumps
2	<b>Chilled Milk</b> (whole milk is default)	Pour milk to <b>lower line</b> on cup.			
3	Pour cup contents into blender pitcher. Fully incorporate ingredients.				
4	<b>Fontana® Bittersweet Chocolate Sauce</b>	<b>Full pumps</b> into blender	<b>1</b> pump	<b>2</b> pumps	<b>2</b> pumps
5	<b>Frappuccino® Chips</b>	<b>Rounded scoop</b> into blender	<b>2</b> scoops	<b>3</b> scoops	<b>4</b> scoops
6	<b>Ice</b>	Add appropriate volumetric scoop of ice to blender.			
7	<b>Frappuccino® Coffee Syrup Base</b>	<b>Full pumps</b> into blender	<b>2</b> pumps	<b>3</b> pumps	<b>4</b> pumps
8	Press button #1 to texture. Pour contents into cup.				
9	<b>Starbucks Whipped Cream</b>	Top beverage with Starbucks whipped cream.			
10	<b>Fontana® Bittersweet Chocolate Sauce</b>	Swirl sauce over Starbucks whipped cream in a spiral pattern. Place domed lid on cup.			
11	Reduce customer wait time by handing off the beverage before rinsing blender pitcher and lid.				

Note: one full pump =  
all the way down and all the way up

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# SYRUP FRAPPUCCINO® BLENDED COFFEE

A delicious combination of your favorite Fontana® syrup, Frappuccino® Roast Soluble Coffee and milk, blended with ice and topped with whipped cream. Recommended Fontana® syrup flavors to use—  
Ha

Decaf

Shots

Syrup

Milk

Custom

Drink

 SF


*Frappuccino® Blended Coffee*

Blended Beverages

# SYRUP FRAPPUCCINO®

## BLENDÉD COFFEE

	INGREDIENTS	STEPS	TALL (12 oz.)	GRANDE (16 oz.)	VENTI (24 oz.)
1	Frappuccino® Roast Soluble Coffee	Full pumps into cup	2 pumps	3 pumps	4 pumps
2	Chilled Milk (whole milk is default)	Pour milk to <b>lower line</b> on cup.			
3	Pour cup contents into blender pitcher. Fully incorporate ingredients.				
4	Fontana® Flavored Syrup	Full pumps into blender	1 pump	2 pumps	2 pumps
5	Ice	Add appropriate volumetric scoop of ice to blender.			
6	Frappuccino® Coffee Syrup Base	Full pumps into blender	2 pumps	3 pumps	4 pumps
7	Press button #1 to texture. Pour contents into cup.				
8	Starbucks whipped cream	Top beverage with Starbucks whipped cream. Place domed lid on cup.			
9	Reduce customer wait time by handing off the beverage before rinsing blender pitcher and lid.				

Note: one full pump =  
all the way down and all the way up

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# WHITE MOCHA FRAPPUCCINO® BLENDED COFFEE

A decadent treat of Fontana® White Chocolate Sauce combined with Frappuccino® Roast Soluble Coffee and milk, blended with ice and topped with whipped cream.

Decaf

Shots

Syrup

Milk

Custom

Drink



*Frappuccino® Blended Coffee*

Blended Beverages

# WHITE MOCHA FRAPPUCCINO®

## BLENDÉD COFFEE

	INGREDIENTS	STEPS	TALL (12 oz.)	GRANDE (16 oz.)	VENTI (24 oz.)
1	<b>Frappuccino® Roast Soluble Coffee</b>	<b>Full pumps</b> into cup	<b>2</b> pumps	<b>3</b> pumps	<b>4</b> pumps
2	<b>Chilled Milk</b> (whole milk is default)	Pour milk to <b>lower line</b> on cup.			
3	Pour cup contents into blender pitcher. Fully incorporate ingredients.				
4	<b>Fontana® White Chocolate Sauce</b>	<b>Full pumps</b> into blender	<b>1</b> pump	<b>2</b> pumps	<b>2</b> pumps
5	<b>Ice</b>	Add appropriate volumetric scoop of ice to blender.			
6	<b>Frappuccino® Coffee Syrup Base</b>	<b>Full pumps</b> into blender	<b>2</b> pumps	<b>3</b> pumps	<b>4</b> pumps
7	Press button #1 to texture. Pour contents into cup.				
8	<b>Starbucks Whipped Cream</b>	Top beverage with Starbucks whipped cream. Place domed lid on cup.			
9	Reduce customer wait time by handing off the beverage before rinsing blender pitcher and lid.				

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all the way down and all the way up

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# STRAWBERRY FRAPPUCCINO® BLENDED CRÈME

Strawberry puree and Classic syrup, blended with milk and ice and poured over a layer of Strawberry puree, then topped with whipped cream.

Decaf

Shots

Syrup

Milk

Custom

Drink



BEVERAGE COMPONENT	OPEN SHELF LIFE
Strawberry Puree	5 days refrigerated

*Frappuccino® Blended Crème*

Blended Beverages

# STRAWBERRY FRAPPUCCINO®

## BLENDED CRÈME

	INGREDIENTS	STEPS	TALL (12 oz.)	GRANDE (16 oz.)	VENTI (24 oz.)
1	<b>Strawberry Puree</b>	Pour to <b>lowest ridge</b> on bottom of cup.			
2	<b>Chilled Milk</b> (whole milk is default)	Pour milk to <b>lower line</b> on cup.			
3	Pour cup contents into blender pitcher. Fully incorporate ingredients.				
4	<b>Fontana® Classic Syrup</b>	<b>Full pumps</b> into blender	1 pumps	2 pumps	2 pumps
5	<b>Ice</b>	Add appropriate volumetric scoop of ice to blender.			
6	<b>Frappuccino® Crème Syrup Base</b>	<b>Full pumps</b> into blender	2 pumps	3 pumps	4 pumps
7	Press button #1 to texture.				
8	<b>Strawberry Puree</b>	Pour to <b>lowest ridge</b> on bottom of cup.			
9	Pour blender contents into cup.				
10	<b>Starbucks Whipped Cream</b>	Top beverage with Starbucks whipped cream. Place domed lid on cup.			
11	Reduce customer wait time by handing off the beverage before rinsing blender pitcher and lid.				

Note: one full pump =  
all the way down and all the way up

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# VANILLA BEAN FRAPPUCCINO® BLENDED CRÈME

A creamy, classic combination of vanilla bean and milk,  
blended with ice, topped with whipped cream.

Decaf

Shots

Syrup

Milk

Custom

Drink



*Frappuccino® Blended Crème*

Blended Beverages

# VANILLA BEAN FRAPPUCCINO® BLENDED CRÈME

INGREDIENTS	STEPS	TALL (12 oz.)	GRANDE (16 oz.)	VENTI (24 oz.)
<b>1</b> Chilled Milk (whole milk is default)	Pour milk to <b>lower line</b> on cup.			
<b>2</b>	Pour cup contents into blender pitcher.			
<b>3</b> Vanilla Bean Powder	Slightly rounded scoops into blender	<b>2</b> scoops	<b>3</b> scoops	<b>4</b> scoops
<b>4</b> Ice	Add appropriate volumetric scoop of ice to blender.			
<b>5</b> Frappuccino® Crème Syrup Base	Full pumps into blender	<b>2</b> pumps	<b>3</b> pumps	<b>4</b> pumps
<b>6</b>	Press button #1 to texture. Pour contents into cup.			
<b>7</b> Starbucks Whipped Cream	Top beverage with Starbucks whipped cream. Place domed lid on cup.			
<b>8</b>	Reduce customer wait time by handing off the beverage before rinsing blender pitcher and lid.			

Note: one full pump =  
all the way down and all the way up

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# WHITE CHOCOLATE FRAPPUCCINO® BLENDED CRÈME

A decadent treat of Fontana® White Chocolate Sauce and milk, blended with ice and topped with whipped cream.

Decaf

Shots

Syrup

Milk

Custom

Drink



*Frappuccino® Blended Crème*

Blended Beverages

# WHITE CHOCOLATE FRAPPUCCINO®

## BLENDED CRÈME

	INGREDIENTS	STEPS	TALL (12 oz.)	GRANDE (16 oz.)	VENTI (24 oz.)
1	<b>Chilled Milk</b> (whole milk is default)	Pour milk to <b>lower line</b> on cup.			
2	Pour cup contents into blender pitcher.				
3	<b>Fontana® White Chocolate Sauce</b>	<b>Full pumps</b> into blender	<b>1</b> pump	<b>2</b> pumps	<b>2</b> pumps
4	<b>Ice</b>	Add appropriate volumetric scoop of ice to blender.			
5	<b>Frappuccino® Crème Syrup Base</b>	<b>Full pumps</b> into blender	<b>2</b> pumps	<b>3</b> pumps	<b>4</b> pumps
6	Press button #1 to texture. Pour contents into cup.				
7	<b>Starbucks Whipped Cream</b>	Top beverage with Starbucks whipped cream. Place domed lid on cup.			
8	Reduce customer wait time by handing off the beverage before rinsing blender pitcher and lid.				

Note: one full pump =  
all the way down and all the way up

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# DOUBLE CHOCOLATY CHIP FRAPPUCCINO® BLENDED CRÈME

Rich Fontana® Bittersweet Chocolate Sauce, Frappuccino® chips and milk, blended with ice, topped with whipped cream and bittersweet chocolate sauce.



Decaf

Shots

Syrup

Milk

Custom

Drink



*Frappuccino® Blended Crème*

Blended Beverages

# DOUBLE CHOCOLATY CHIP FRAPPUCCINO® BLENDED CRÈME

	INGREDIENTS	STEPS	TALL (12 oz.)	GRANDE (16 oz.)	VENTI (24 oz.)
1	<b>Chilled Milk</b> (whole milk is default)	Pour milk to <b>lower line</b> on cup.			
2	Pour cup contents into blender pitcher.				
3	<b>Fontana® Bittersweet Chocolate Sauce</b>	<b>Full pumps</b> into blender	<b>1</b> pump	<b>2</b> pumps	<b>2</b> pumps
4	<b>Frappuccino® Chips</b>	<b>Slightly rounded scoop</b> into blender	<b>2</b> scoops	<b>3</b> scoops	<b>4</b> scoops
5	<b>Ice</b>	Add appropriate volumetric scoop of ice to blender.			
6	<b>Frappuccino® Crème Syrup Base</b>	<b>Full pumps</b> into blender	<b>2</b> pumps	<b>3</b> pumps	<b>4</b> pumps
7	Press button #1 to texture. Pour contents into cup.				
8	<b>Starbucks Whipped Cream</b>	Top beverage with Starbucks whipped cream.			
9	<b>Fontana® Bittersweet Chocolate Sauce</b>	Swirl sauce over Starbucks whipped cream in a spiral pattern. Place domed lid on cup.			
10	Reduce customer wait time by handing off the beverage before rinsing blender pitcher and lid.				

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all the way down and all the way up

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# MATCHA GREEN TEA FRAPPUCCINO® BLENDED CRÈME

Sweetened shade-grown, finely ground matcha tea and Classic syrup, blended with milk and ice, topped with whipped cream.

Decaf

Shots

Syrup

Milk

Custom

Drink



BEVERAGE COMPONENT	OPEN SHELF LIFE
Matcha Powder	7 days in dry inclusion dispenser.

*Frappuccino® Blended Crème*

Blended Beverages

# MATCHA GREEN TEA FRAPPUCCINO®

## BLENDED CRÈME

	INGREDIENTS	STEPS	TALL (12 oz.)	GRANDE (16 oz.)	VENTI (24 oz.)
1	<b>Chilled Milk</b> (whole milk is default)	Pour milk to <b>lower line</b> on cup.			
2	Pour cup contents into blender pitcher.				
3	<b>Classic Syrup</b> (black syrup pump)	<b>Full pumps</b> into blender	<b>2</b> pumps	<b>3</b> pumps	<b>4</b> pumps
4	<b>Starbucks® Matcha Powder</b>	<b>Rounded scoop</b> into blender	<b>2</b> scoops	<b>3</b> scoops	<b>4</b> scoops
5	<b>Ice</b>	Add appropriate volumetric scoop of ice to blender.			
6	<b>Frappuccino® Crème Syrup Base</b>	<b>Full pumps</b> into blender	<b>2</b> pumps	<b>3</b> pumps	<b>4</b> pumps
7	Press button #1 to texture. Pour contents into cup.				
8	<b>Starbucks Whipped Cream</b>	Top beverage with Starbucks whipped cream. Place domed lid on cup.			
9	Reduce customer wait time by handing off the beverage before rinsing blender pitcher and lid.				

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all the way down and all the way up

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# SYRUP FRAPPUCCINO® BLENDED CRÈME

A delicious combination of your favorite Fontana® syrup and milk, blended with ice and topped with whipped cream.

Recommended Fontana® syrup flavors to use—  
Hazelnut, Cinnamon Dolce, Toffee Nut.

Decaf

Shots

Syrup

Milk

Custom

Drink

SCF



*Frappuccino® Blended Crème*

Blended Beverages

# SYRUP FRAPPUCCINO®

## BLENDED CRÈME

INGREDIENTS	STEPS	TALL (12 oz.)	GRANDE (16 oz.)	VENTI (24 oz.)
<b>1</b> <b>Chilled Milk</b> (whole milk is default)	Pour milk to <b>lower line</b> on cup.			
<b>2</b>	Pour cup contents into blender pitcher.			
<b>3</b> <b>Fontana® Flavored Syrup</b>	<b>Full pumps</b> into blender	<b>1</b> pump	<b>2</b> pumps	<b>2</b> pumps
<b>4</b> <b>Ice</b>	Add appropriate volumetric scoop of ice to blender.			
<b>5</b> <b>Frappuccino® Crème Syrup Base</b>	<b>Full pumps</b> into blender	<b>2</b> pumps	<b>3</b> pumps	<b>4</b> pumps
<b>6</b>	Press button #1 to texture. Pour contents into cup.			
<b>7</b> <b>Starbucks Whipped Cream</b>	Top beverage with Starbucks whipped cream. Place domed lid on cup.			
<b>8</b>	Reduce customer wait time by handing off the beverage before rinsing blender pitcher and lid.			

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all the way down and all the way up

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# Fontana® Mango Blended Beverage



Ingredients	12 fl oz.	16 fl oz.	24 fl oz.
Fontana® Mango Beverage Base	3 fl. oz.	4 fl. oz.	6 fl. oz.
Ice	12 oz.	16 fl. oz.	24 fl. oz.
Water or Dairy*	← 1-3 oz. →		

\* Amount of dairy or water needed per drink size will vary and depends on ice type.

## Preparation

1. Add ice to blender pitcher.
2. Add Fontana® Beverage Base.
3. Add water or dairy.
4. Blend until smooth (about 25 seconds).
5. Pour mixture into plastic cup
6. Garnish as desired.

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# Tea Beverages

# Matcha Latte

Smooth and creamy matcha unsweetened just right with syrup and served with steamed milk. This favorite will transport your senses to pure green delight.



Ingredients	8 fl oz.	12 fl oz.	16 fl oz.	20 fl oz.
Starbucks® Matcha Powder	1 scoop (.97 grams)	2 scoops (1.94 grams)	3 scoops (2.91 grams)	4 scoops (3.88 grams)
Steamed 2% Milk*	To appropriate line on pitcher			
Fontana® Classic Syrup	1 pump	2 pumps	3 pumps	4 pumps

## Preparation

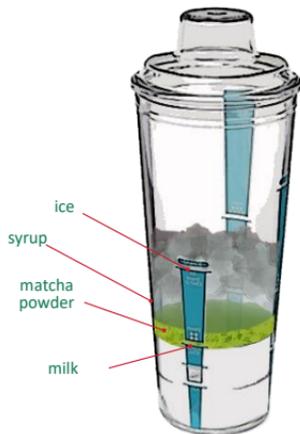
1. Add rounded scoops of Starbucks® Unsweetened Matcha powder to steaming pitcher.
2. Pour milk to appropriate line on steaming pitcher.
3. Aerate 1-3 seconds.
4. Add Fontana® Classic to cup
5. Fill cup with steamed milk/matcha mixture and ¼" foam to ¼" (6mm) below cup rim.

# Iced Matcha Latte

Smooth and creamy matcha unsweetened just right with syrup and served with milk over ice. Green has never tasted so good.



Tea Beverages  
Starbucks® Matcha



Ingredients	12 fl oz.	16 fl oz.	24 fl oz.
Chilled Milk	To appropriate <b>Water/Juice Line</b> on iced tea shaker.		
Starbucks® Matcha Powder	2 scoops (1.94 grams)	3 scoops (2.91 grams)	4 scoops (3.88 grams)
Fontana® Classic Syrup	2 pumps	3 pumps	4 pumps
Ice	To appropriate <b>Ice Line</b> on shaker		

## Preparation

1. Pour milk into shaker to the appropriate **Water/Juice Line**.
2. Add Starbucks® Matcha Powder scoops to shaker.
3. Add Fontana® Classic Syrup to beverage shaker
4. Fill with ice to **Ice Line**.
5. Put lid on shaker and shake **10-20 times**. **Ensure Match powder is dissolved, may need extra shakes**
6. Pour contents into cup and top with flat lid.
7. Hand off with appropriate size straw.

SFS-007-WPS-RC1-1842-PACK

CONFIDENTIAL

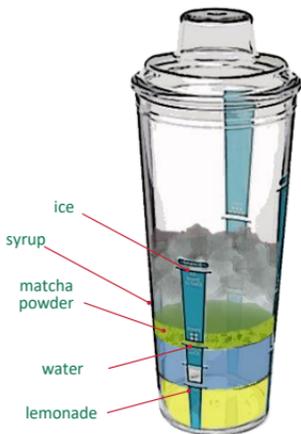
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GRTL



# Shaken Matcha Lemonade

Finely ground matcha green tea combined with lemonade.



Ingredients	12 fl oz.	16 fl oz.	24 fl oz.
Starbucks® Lemonade	To appropriate <b>Tea Line</b> on iced tea shaker.		
Cold Water	To appropriate <b>Water/Juice Line</b> on shaker.		
Fontana® Classic Syrup	2 pumps	3 pumps	4 pumps
Starbucks® Matcha Powder	2 scoops (1.94 grams)	3 scoops (2.91 grams)	4 scoops (3.88 grams)
Ice	To appropriate <b>Ice Line</b> on shaker		

## Preparation

1. Pour Starbucks® Lemonade into shaker to the appropriate **Tea Line**.
2. Fill cold water to the appropriate **Water/Juice Line**.
3. Add Fontana Classic Syrup to beverage shaker
3. Add Starbucks® Matcha Powder scoops to shaker.
4. Fill with ice to **Ice Line**.
5. Put lid on shaker and shake **10-20 times**. ***Ensure Match powder is dissolved, may need extra shakes***
6. Pour contents into cup and top with flat lid.

SFS-007-WPS-RC1-1842-PACK



# Teavana® Chai Latte

# TEAVANA®

- Concentrate -



Ingredients	12 fl oz.	16 fl oz.	20 fl oz.
Teavana® Chai Concentrate	5 fl. oz.	7 fl. oz.	9 fl. oz.
Steamed 2% Milk	5 fl. oz.	7 fl. oz.	9 fl. oz.
Foamed Milk	Top with ¼" foam milk		

- ### Preparation
1. Combine Teavana® Chai and milk and steam.
  2. Add mixture to cup.
  3. Top with ¼" foam milk.



# Teavana® Iced Chai Latte

# TEAVANA®

- Concentrate -

Tea Beverages  
Tea Concentrate



Ingredients	12 fl oz.	16 fl oz.	20 fl oz.
Teavana® Chai Concentrate	5 fl. oz.	7 fl. oz.	9 fl. oz.
Chilled 2% Milk	5 fl. oz.	7 fl. oz.	9 fl. oz.
Ice	Fill to ¼" below rim of the cup		

## Preparation

1. Combine Teavana® Chai and milk.
2. Stir well.
3. Add ice.

SFS-007-TEA-RC1-1000-PACK



# Teavana® Hot Brewed Filterbag Tea

An assortment of filterbag teas

# TEAVANA®

- Filterbag -

Tea Beverages  
Hot Filterbag Tea



Ingredients	8 fl oz.	12 fl oz.	16 fl oz.	20 fl oz.
Teavana® Filterbag	1	1	2	2
	<ul style="list-style-type: none"> <li>• Open filterbag packet; remove filterbag with tongs.</li> <li>• Tuck filterbag label(s) into cup sleeve.</li> </ul>			
Hot Water	Fill to ¼" below rim of the cup			

## Preparation

1. Place filterbag in cup
2. Fill with hot water to ¼" (6 mm) below cup rim. Hot water temperature should be between 175-198° F
3. Inform customer of steep time.
  - Green teas = 3 minutes
  - Black and Herbal teas = 5 minutes

SFS-007-TEA-RC1-1001-PACK



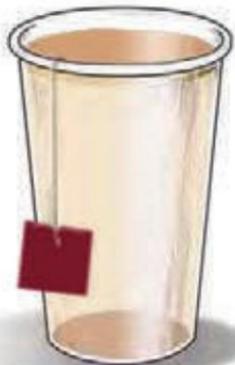
# Teavana® London Fog Tea Latte

Earl Grey filterbag tea with flavors of citrusy Italian bergamot and a hint of lavender, sweetened with Vanilla syrup. Topped with hot water, steamed milk and foam.

# TEAVANA®

- Filterbag -

Tea Beverages  
Hot Filterbag Tea



Ingredients	8 fl oz.	12 fl oz.	16 fl oz.	20 fl oz.
Steamed Milk	Measure:			
	4oz	6oz	8oz	10oz
	Prepare:			
	<ul style="list-style-type: none"> <li>• Measure and pour milk into pitcher.</li> <li>• Aerate 1-3 seconds</li> </ul>			
Teavana® Modern Earl Grey Filterbag Tea	1	1	2	2
Fontana® Vanilla Syrup	2 pumps	3 pumps	4 pumps	5 pumps

## Preparation

1. Add Fontana® Vanilla Syrup to cup
2. Add Teavana® Modern Earl Grey Filterbag Tea to cup  
*\*Remove filterbag from packet with tongs. Tuck filterbag label(s) into cup sleeve.*
3. Fill cup with hot water half way  
*\*Hot water temperature should be between 175-198° F*
4. Fill the rest of the cup with steamed milk to 1/4" (6 mm) below cup rim.
5. Place lid on cup and serve. Inform customer to steep for 5 minutes.

SFS-007-TEA-RC1-1001-PACK



# Teavana® Honey Citrus Mint Tea

Combining two of our teas, Harmonic Mint and Ginger Peach Green, with steamed lemonade and honey, creates a beverage designed to bring you a little comfort. Also known as a “Medicine Ball” or “Cold Buster” on social media.

# TEAVANA®

- Filterbag -



Ingredients	8 fl oz.	12 fl oz.	16 fl oz.	20 fl oz.
Steamed Starbucks® Lemonade	Measure:			
	4oz	6oz	8oz	10oz
	Prepare:			
	<ul style="list-style-type: none"> <li>• Measure and pour lemonade into pitcher.</li> <li>• Steam to 140° F (60° C) for an adult.</li> <li>• Steam to 130° F (54° C) for a child.</li> </ul>			
Honey Packet(s)	1	1	2	2
Teavana® Harmonic Mint	1	1	1	1
Teavana® Ginger Peach Green Tea	1	1	1	1

## Preparation

1. Add honey to cup
2. Add Teavana® Harmonic Mint and Teavana® Ginger Peach Green Tea filterbags to cup  
*\*Remove filterbags from packets with tongs. Tuck filterbag label(s) into cup sleeve.*
3. Fill cup half full with hot water. *\*Hot water temperature should be between 175-198° F*
4. Fill the rest of the cup with steamed lemonade to 1/4" (6 mm) below cup rim.
5. Place lid on cup and serve. Inform customer to steep for 3-5 minutes.

SFS-007-TEA-RC1-1001-PACK

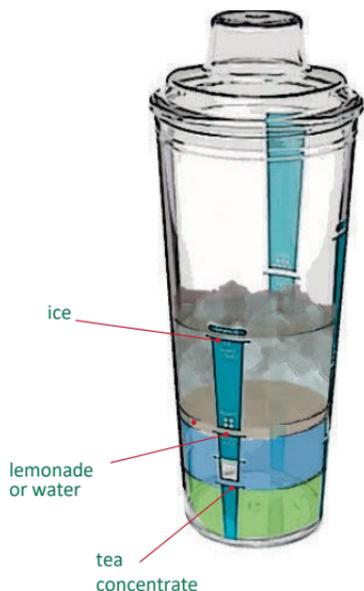


# Teavana® Shaken Iced Tea/ Iced Tea Lemonade

Teavana® Passion Tango® Black, or Green tea, mixed with water or lemonade, lightly sweetened and shaken with ice.

# TEAVANA®

- Brewed Iced Tea -



Ingredients*	12 fl oz.	16 fl oz.	24 fl oz.
Teavana® Brewed Iced Tea	Fill shaker with herbal, black or green brewed iced tea to appropriate <b>Tea line</b> .		
Starbucks® Lemonade or Water	Fill shaker with water or lemonade to <b>Juice/Water line</b> .		
Ice	Fill with ice to <b>Ice line</b> .		

## Preparation

1. Fill shaker with ingredients to appropriate lines.
2. Put lid on shaker and shake vigorously **10 times**.
3. Pour contents into cup and top with flat lid.
4. Hand off with appropriate size straw.

**\*Recipe Update:** Starbucks Liquid Cane or Fontana Classic syrups have been removed from the core Shaken Iced Tea recipe. Be sure to ask customers if they want it sweetened at time of ordering. If customer wants sweetened – add 1-2-3 pumps based on cup size.

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# Non-Coffee Beverages



# Hot Chocolate

Bittersweet chocolate sauce and steamed milk. Topped with whipped cream and chocolate drizzle.



Ingredients	8 fl oz.	12 fl oz.	16 fl oz.	20 fl oz.
Fontana® Bittersweet Chocolate Sauce	2 pumps (1 fl. oz.)	3 pumps (1.5 fl. oz.)	4 pumps (2 fl. oz.)	5 pumps (2.5 fl. oz.)
Steamed 2% Milk*	Fill to ½" below rim			
Starbucks Whipped Cream	Top with whipped cream			
Fontana® Bittersweet Chocolate Sauce	Drizzle			

## Preparation

1. Add Fontana® Sauce to cup.
2. Add steamed milk.
3. Stir well.
4. Top with Starbucks Whipped Cream
5. Drizzle bittersweet sauce over top of whipped cream in a spiral pattern.

## Options

If the beverage is for an adult, steam milk on the high end 150°–170°F range. If the beverage is for a child, ensure that the serving temperature is not higher than 130°F.



# White Hot Chocolate

White chocolate sauce and steamed milk. Topped with whipped cream.



Ingredients	8 fl oz.	12 fl oz.	16 fl oz.	20 fl oz.
Fontana® White Chocolate Sauce	2 pumps (1 fl. oz.)	3 pumps (1.5 fl. oz.)	4 pumps (2 fl. oz.)	5 pumps (2.5 fl. oz.)
Steamed 2% Milk*	Fill to ½" below rim			
Starbucks Whipped Cream	Top with whipped cream			

## Preparation

1. Add Fontana® Sauce to cup.
2. Add steamed milk.
3. Stir well.
4. Top with Starbucks Whipped Cream

## Options

If the beverage is for an adult, steam milk on the high end 150°–170°F range. If the beverage is for a child, ensure that the serving temperature is not higher than 130°F.



# Starbucks Whipped Cream



## Ingredients

Fontana® Vanilla Syrup	<b>4 pumps</b> (2 fl. oz.)
Heavy Cream	16 fl oz

## Preparation

1. Add **4 pumps** of Fontana® Vanilla Syrup.
2. Measure 16 fl. oz. (475 ml) of heavy cream.
3. Pour the heavy cream into a clean, sanitized and chilled whipped cream dispenser.
4. Screw on the top of the dispenser.
5. Place a whipped cream charger into the charger holder.
6. Twist the charger holder onto the dispenser to prevent injury. Do not place your hand over the end of the charger holder.
7. Hold the dispenser over the sink; shake the dispenser vertically three or four times. Test whipped cream once before using.
8. Label dispenser with the shelf life (24 hours refrigerated) and refrigerate.

## Using Whipped Cream Dispenser – Procedure

1. With the nozzle pointed down, place the tip near the edge of the cup.
2. Squeeze the handle and move in a spiral pattern toward the center while continuing to hold the dispenser in a vertical position.
3. Place dome lid on cup.



# Vanilla Sweet Cream



Batch Size	Step 1	Step 2	Step 3	Step 4
<b>Small</b> 3-5 beverages / 325 ml	Pump Vanilla syrup (espresso bar pump) into steaming pitcher: <b>8 pumps</b>	Add dairy to steaming pitcher: 2% to <b>short</b> line / Heavy Cream to <b>grande</b> line	Pour Sweet Cream into dedicated carafe and attach lid. Invert carafe at least twice to mix well. 	N/A
<b>Medium</b> 5-10 beverages / 532 ml	Pump Vanilla syrup (espresso bar pump) into steaming pitcher: <b>13 pumps</b>	Add dairy to steaming pitcher: 2% to <b>tall</b> line / Heavy Cream to <b>max</b> line	Pour Sweet Cream into dedicated carafe and attach lid. Invert carafe at least twice to mix well. 	N/A
<b>Large</b> 10-18 beverages / 2L	In a 2L pitcher:   <b>Pour Heavy Cream to 1L line</b>	In a cold foam pitcher: Measure   <b>350 ml of Vanilla syrup</b> and add it to the 2L pitcher Note: Cold foam blender is for measuring only - do not blend	In a cold foam pitcher:   Measure <b>600 ml of 2% milk</b> and add it to the 2L pitcher Note: Cold foam blender is for measuring only - do not blend	Agitate with a whisk to mix well, place lid on 2L pitcher 



# Cold Foam Modifier

If Cold Foam is requested on a cold beverage



	Ingredients	Preparation – All sizes
1	Non-Fat Milk	Pour nonfat milk to 100 ml line on cold foam blender pitcher or portable cold foamer
2	Fontana® Vanilla Syrup	Add 2 pumps into cold foam pitcher or portable cold foamer
3	Blend – Press # 3 Button	
4	Leave 1" of room in the prepared beverage	
5	Top the beverage with Cold Foam	



# Vanilla Sweet Cream Cold Foam Modifier

If Vanilla Sweet Cream Cold Foam is requested on a beverage



## Ingredients

## Preparation – All sizes

1

Vanilla Sweet Cream\*

Pour vanilla sweet cream to 100 ml line on cold foam blender pitcher or portable cold foamer

2

Blend – Press # 3 Button

3

Leave 1" of room in the prepared beverage

4

Top the beverage with Vanilla Sweet Cream Cold Foam

\*Follow Preparing Vanilla Sweet Cream recipe for full preparation instructions