

NISBETS

SIMPLY

Product Guide

AUTUMN / WINTER 2025 EDITON

Raspberry White
HOT CHOCOLATE



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THE SIMPLY
RANGE



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SIMPLY

The **SIMPLY** team prioritises quality products when it comes to all things beverages, desserts and more.

Working hard to source the finest ingredients, craft the perfect recipes, and rigorously taste-test each product to ensure they remain **best in class**. With the final product in mind, **SIMPLY** guarantee that every product excels in appearance, texture, and most importantly, taste!

Offering a full food & beverage solution, **SIMPLY**'s **versatile** range of products, easily adaptable across drinks, desserts, and beyond; seamlessly integrating into seasonal menus.

Create drinks that stand out from your competitors, entice your customers to try something new, and encourage repeat purchases!

At **SIMPLY**, we are here to help you create **profit-boosting** drinks and drive **great margins!**

The **SIMPLY** range:

- ✔ **Operationally effective**
- ✔ **Profit-boosting products**
- ✔ **Versatile product lines**
- ✔ **Quality products and ingredients**



Frappes



Simply Luxury White Chocolate Powder 1kg KA373
Simply Chocolate Frappe Powder 1.75kg KA547

Simply Vanilla Frappe Powder 1.75kg HT819

Tiramisu

FRAPPE RECIPE

Ingredients

- 1 pump (7.5ml) Simply Amaretto Syrup
- 2 scoops (50g) Simply Chocolate Frappe Powder
- Espresso shot(s)
- 120ml milk
- Ice
- Whipped cream
- Simply Luxury Milk Chocolate Topping Sauce
- Simply Chocolate Duster



Instructions

- 1 Add the milk, amaretto syrup, espresso shot(s) and chocolate frappe powder to a blender.
- 2 Add a cup of ice and blend for 30 seconds or until smooth.
- 3 Decorate cup with milk chocolate topping sauce.
- 4 Pour the blender contents into the cup.
- 5 Decorate with whipped cream and a sprinkle of chocolate dusting.



*Contribution cost based on products listed below; excludes milk and whipped cream

Simply Chocolate Frappe Powder 1.75kg KA547
Simply Amaretto Syrup 1ltr KA772

Simply Luxury Milk Chocolate Topping Sauce 1kg HT846
Simply Chocolate Cappuccino Duster 300g HT830

Gingerbread

FRAPPE RECIPE

66p
CONTRIBUTION
COST*



Ingredients

-  2 pumps (15ml) Simply Gingerbread Syrup
-  2 scoops (50g) Simply Vanilla Frappe Powder
-  120ml Milk
-  Ice
-  Whipped cream
-  Simply Caramel Topping Sauce
-  Simply Gingerbread Crumb

Instructions

- 1 Add the gingerbread syrup, vanilla frappe powder and milk to a blender.
- 2 Add a cup of ice and blend for 30 seconds or until smooth.
- 3 Pour the blender contents into a cup and top with whipped cream.
- 4 Decorate with caramel topping sauce and gingerbread crumb.

*Contribution cost based on products listed below; excludes milk and whipped cream

Simply Vanilla Frappe Powder 1.75kg HT819
Simply Gingerbread Syrup 1Ltr KA376

Simply Caramel Topping Sauce 1kg HT844
Simply Toppings Gingerbread Crumb 500g KA374

Pumpkin Patch

FRAPPE RECIPE

71p
CONTRIBUTION
COST*



Ingredients

-  2 pumps (15ml) Simply Pumpkin Spice Syrup
-  2 scoops (50g) Simply Vanilla Frappe Powder
-  140ml milk
-  Ice
-  Whipped cream
-  Simply Caramel Topping Sauce
-  Simply Diced Caramel Pieces

Instructions

- 1 Add the milk, vanilla frappe powder and pumpkin spice syrup into a blender.
- 2 Add a cup of ice and blend for 30 seconds or until smooth.
- 3 Pour the blender contents into your chosen glass and top with whipped cream.
- 4 Decorate with caramel topping sauce and diced caramel pieces.

*Contribution cost based on products listed below; excludes milk and whipped cream

Simply Vanilla Frappe Powder 1.75kg HT819
Simply Pumpkin Spice Syrup 1Ltr KA375

Simply Caramel Topping Sauce 1kg HT844
Simply Toppings Diced Caramel 500g HT861

Chocolate Pistachio

FRAPPE RECIPE

Ingredients

- 2 pumps (15ml) Simply Pistachio Syrup
- 2 scoops (50g) Simply Chocolate Frappe Powder
- 120ml milk
- Ice
- Whipped cream
- Simply Luxury Milk Chocolate Topping Sauce
- Simply Pistachio Topping Sauce
- Kadayif

Instructions

- 1 Add the milk, pistachio syrup and chocolate frappe powder to a blender.
- 2 Add a cup of ice and blend for 30 seconds or until smooth.
- 3 Decorate cup with milk chocolate topping sauce and pistachio topping sauce.
- 4 Pour the blender contents into the cup.
- 5 Decorate with whipped cream, milk chocolate topping sauce, pistachio topping sauce and a sprinkle of kadayif.

Simply Chocolate Frappe Powder 1.75kg KA547
Simply Pistachio Syrup 1Ltr KA379

*Contribution cost based on products listed below; excludes milk and whipped cream

Simply Pistachio Topping Sauce 1kg HT848
Simply Luxury Milk Chocolate Topping Sauce 1kg HT846



65p
CONTRIBUTION COST*

Trending
FLAVOUR

Maple Pecan

FRAPPE RECIPE

Ingredients

- 1 pump (7.5ml) Simply Maple Spice Syrup
- 1 pump (7.5ml) Simply Pecan Syrup
- 2 scoops (50g) Simply Vanilla Frappe Powder
- 120ml Milk
- Ice
- Whipped cream
- Simply Caramel Topping Sauce

Instructions

- 1 Add the syrups, vanilla frappe powder and milk to a blender.
- 2 Add a cup of ice and blend for 30 seconds or until smooth.
- 3 Pour the blender contents into a cup and top with whipped cream.
- 4 Decorate with caramel topping sauce.

*Contribution cost based on products listed below; excludes milk and whipped cream

Simply Vanilla Frappe Powder 1.75kg HT819
Simply Pecan Syrup 1Ltr KA770
Simply Maple Spice Syrup 1Ltr KA775
Simply Caramel Topping Sauce 1kg HT844



60p
CONTRIBUTION COST*



I'm NEW!

Cinnamon Bun

FRAPPE RECIPE

Ingredients

-  2 pumps (15ml) Simply Cinnamon Bun Syrup
-  50g Simply Vanilla Frappe Powder
-  120ml Milk
-  Ice
-  Whipped cream
-  Simply Topping Sauce Caramel
-  Dusting of Cinnamon
-  Simply Biscuit Crumb

Instructions

- 1 Add the syrup, vanilla frappe powder and milk to a blender.
- 2 Add a cup of ice and blend for 30 seconds or until smooth.
- 3 Decorate the cup with caramel sauce
- 4 Pour the blender contents into a cup and top with whipped cream.
- 5 Decorate with a dusting of cinnamon, caramel sauce and biscuit crumb.

*Contribution cost based on products listed below; excludes milk and whipped cream

Simply Cinnamon Bun Syrup 1Ltr KA774
Simply Frappe Powder Vanilla 1.75kg HT819
Simply Topping Sauce Caramel 1kg HT844
Simply Toppings Biscuit Crumb 500g HT871

66p
CONTRIBUTION
COST*



I'm NEW!

Black Forest

FRAPPE RECIPE

Ingredients

-  2 pumps (15ml) Simply Black Forest Syrup
-  2 scoops (50g) Simply Chocolate Frappe Powder
-  120ml Milk
-  Ice
-  Whipped cream
-  Simply Dark Chocolate Topping Sauce
-  Simply Dark Chocolate Flakes

Instructions

- 1 Add the black forest syrup, chocolate frappe powder and milk to a blender.
- 2 Add a cup of ice and blend for 30 seconds or until smooth.
- 3 Pour the blender contents into a cup and top with whipped cream.
- 4 Decorate with dark chocolate sauce and chocolate flakes.

*Contribution cost based on products listed below; excludes milk and whipped cream

Simply Black Forest Syrup 1Ltr KA773
Simply Frappe Powder Vanilla 1.75kg HT819
Simply Topping Sauce Dark Chocolate 1kg HT853
Simply Toppings Dark Chocolate Flakes 300g HT860

71p
CONTRIBUTION
COST*



Coffee



Simply Panettone Syrup 1Ltr KA771
Simply Cinnamon Bun Syrup 1Ltr KA774

Simply Honeycomb Syrup 1Ltr HW370
Simply Salted Caramel Syrup 1Ltr HW368

Panettone

LATTE RECIPE

Ingredients

- ☞ 2 pumps (15ml) Simply Panettone Syrup
- ☕ Espresso shot(s)
- ☕ Steamed milk

Instructions

- 1 Add your panettone syrup into a cup.
- 2 Add your shot(s) of espresso.
- 3 Top with steamed milk.

10p
CONTRIBUTION
COST*



Simply Panettone Syrup 1Ltr KA771

I'm NEW!



Cinnamon Bun

10p

CONTRIBUTION
COST*

LATTE RECIPE

Ingredients

-  2 pumps (15ml) Simply Cinnamon Bun Syrup
-  Espresso shot(s)
-  Steamed milk

Instructions

- 1 Add your cinnamon bun syrup into a cup.
- 2 Add your shot(s) of espresso.
- 3 Top with steamed milk.



Simply Cinnamon Bun Syrup 1Ltr KA774



I'm NEW!

Salted Honeycomb

10p

CONTRIBUTION
COST*

LATTE RECIPE

Ingredients

-  1 pumps (7.5ml) Simply Salted Caramel Syrup
-  1 pumps (7.5ml) Simply Honeycomb Syrup
-  Espresso shot(s)
-  Steamed milk

Instructions

- 1 Add your syrups into a cup.
- 2 Add your shot(s) of espresso.
- 3 Top with steamed milk.



Simply Salted Caramel Syrup 1Ltr HW368
Simply Honeycomb Syrup 1Ltr HW370

HOT Chocolate



Simply Hot Chocolate Powder 2kg HT824
Simply Toppings Diced Caramel 500g HT861
Simply Black Forest Syrup 1Ltr KA773
Simply Luxury Milk Chocolate Topping Sauce 1kg HT846

Black Forest

HOT CHOCOLATE RECIPE

51p
CONTRIBUTION
COST*

Ingredients

- 2 pumps (15ml) Simply Black Forest Syrup
- 2 scoops (34g) Simply Hot Chocolate Powder
- Steamed milk
- Whipped cream
- Simply Luxury Milk Chocolate Topping Sauce
- Simply Toppings Dark Chocolate Flakes

Instructions

- 1 Combine your hot chocolate powder with black forest syrup.
- 2 Add a small amount of steamed milk and stir into a paste.
- 3 Top with the rest of the milk.
- 4 Decorate with whipped cream, milk chocolate topping sauce and dark chocolate flakes.

Simply Black Forest Syrup 1Ltr KA773
Simply Hot Chocolate Powder 2kg HT824
Simply Luxury Milk Chocolate Topping Sauce 1kg HT846
Simply Toppings Dark Chocolate Flakes 300g HT860



I'm NEW!

Golden Pistachio

HOT CHOCOLATE RECIPE

Ingredients

-  2 scoops (34g) Simply Luxury Gold Chocolate Powder
-  2 pumps (15ml) Simply Pistachio Syrup
-  Steamed milk
-  Whipped cream
-  Simply Pistachio Topping Sauce
-  Simply Diced Caramel Pieces

Instructions

- 1 Add your gold chocolate powder and syrup to a cup.
- 2 Add a small amount of steamed milk and stir into a paste.
- 3 Top with the rest of the milk.
- 4 Decorate with whipped cream, topping sauce and diced caramel pieces.



83p
CONTRIBUTION
COST*

Simply Luxury Gold Chocolate Powder 1kg HT826
Simply Pistachio Syrup 1Ltr KA379
Simply Pistachio Topping Sauce 1kg HT848
Simply Toppings Diced Caramel 500g HT861

Frosted Pecan

HOT CHOCOLATE RECIPE

Ingredients

-  2 scoops (34g) Simply Luxury White Chocolate Powder
-  2 pumps (15ml) Simply Pecan Syrup
-  Steamed milk
-  Whipped cream
-  Simply White Chocolate Topping Sauce
-  Simply White Chocolate Flakes

Instructions

- 1 Add your white chocolate powder and syrup to a cup.
- 2 Add a small amount of steamed milk and stir into a paste.
- 3 Top with the rest of the milk.
- 4 Decorate with whipped cream, topping sauce and white chocolate flakes.

81p
CONTRIBUTION
COST*

Simply Luxury White Chocolate Powder 1kg KA373
Simply Pecan Syrup 1Ltr KA770
Simply Luxury White Chocolate Topping Sauce 1kg HT854
Simply Toppings White Chocolate Flakes 300g HT870



S'mores

HOT CHOCOLATE RECIPE

Ingredients

- 2 scoops (34g) Simply Hot Chocolate Powder
- 2 pumps (15ml) Simply Toasted Marshmallow Syrup
- Steamed milk
- Whipped cream
- Simply Luxury Milk Chocolate Topping Sauce
- Simply Biscuit Crumb

Instructions

- 1 Combine your hot chocolate powder and toasted marshmallow syrup.
- 2 Add a small amount of steamed milk then stir powder into a paste.
- 3 Top with the rest of the steamed milk.
- 4 Decorate with whipped cream, milk chocolate topping sauce and biscuit crumb

46p
CONTRIBUTION
COST*



Simply Toasted Marshmallow Syrup 1Ltr KA378
Simply Hot Chocolate Powder 2kg HT824
Simply Luxury Milk Chocolate Topping Sauce 1kg HT846
Simply Toppings Biscuit Crumb 500g HT871

Raspberry White

HOT CHOCOLATE RECIPE

Ingredients

- 2 scoops (34g) Simply Luxury White Chocolate Powder
- 2 pumps (15ml) Simply Raspberry Syrup
- 120ml Milk
- Whipped cream
- Simply White Chocolate Topping Sauce
- Simply Freeze Dried Raspberries

Instructions

- 1 Combine your white chocolate powder and raspberry syrup.
- 2 Add a small amount of steamed milk then stir powder into a paste.
- 3 Top with the rest of the steamed milk.
- 4 Decorate with whipped cream, white chocolate topping sauce and freeze dried raspberries.

90p
CONTRIBUTION
COST*



Simply Luxury White Chocolate Powder 1kg KA373
Simply Raspberry Syrup 1Ltr KA543
Simply Luxury White Chocolate Topping Sauce 1kg HT854
Simply Toppings Freeze Dried Raspberries 150g HT862

ICED Chocolate



Simply Toasted Marshmallow Syrup 1Ltr KA378
Simply Hot Chocolate Powder 2kg HT824
Simply Gingerbread Syrup 1Ltr KA376

Simply Chocolate Syrup 1Ltr KA368
Simply Amaretto Syrup 1Ltr KA772

S'mores

ICED CHOCOLATE RECIPE

46p
CONTRIBUTION
COST*

Ingredients

-  2 pumps (15ml) Simply Toasted Marshmallow Syrup
-  2 scoops (34g) Simply Hot Chocolate Powder
-  Milk
-  Ice
-  Whipped Cream
-  Simply Luxury Milk Chocolate Topping Sauce
-  Simply Biscuit Crumb

Instructions

- 1 Combine the hot chocolate powder with the toasted marshmallow syrup and a small amount of steamed milk and stir into a paste.
- 2 Decorate cup with milk chocolate topping sauce and fill with ice.
- 3 Add cold milk to the cup and top with milk chocolate mix.
- 4 Decorate with whipped cream, milk chocolate topping sauce and biscuit crumb.

Simply Toasted Marshmallow Syrup 1Ltr KA378
Simply Hot Chocolate Powder 2kg HT824

Simply Luxury Milk Chocolate Topping Sauce 1kg HT846
Simply Toppings Biscuit Crumb 500g HT871

Gingerbread

ICED CHOCOLATE RECIPE

46p

CONTRIBUTION
COST*



Ingredients

-  2 pumps (15ml) Simply Gingerbread Syrup
-  2 scoops (34g) Simply Hot Chocolate Powder
-  Milk
-  Ice
-  Whipped Cream
-  Simply Caramel Topping Sauce
-  Simply Gingerbread Crumb

Instructions

- 1 Combine the hot chocolate powder with the gingerbread syrup and a small amount of steamed milk and stir into a paste.
- 2 Decorate cup with caramel topping sauce and fill with ice.
- 3 Add cold milk to the cup and top with milk chocolate mix.
- 4 Decorate with whipped cream, caramel topping sauce and gingerbread crumb.

Simply Gingerbread Syrup 1Ltr KA376
Simply Hot Chocolate Powder 2kg HT824

Simply Caramel Topping Sauce 1kg HT844
Simply Toppings Gingerbread Crumb 500g KA374

Tiramisu

ICED CHOCOLATE RECIPE

Ingredients

-  1 pump (7.5ml) Simply Amaretto Syrup
-  2 scoops (50g) Simply Hot Chocolate Powder
-  120ml milk
-  Ice
-  Simply Luxury Milk Chocolate Topping Sauce
-  1 pump (7.5ml) Simply Vanilla Syrup
-  Simply Chocolate Duster

Instructions

- 1 Combine the hot chocolate powder with the amaretto syrup, a small amount of steamed milk and stir into a paste.
- 2 Decorate cup with milk chocolate topping sauce and fill with ice.
- 3 Add the cold milk to the cup and top with milk chocolate mix.
- 4 Add milk and vanilla syrup to a blender and blend until cold foam is reached.
- 5 Add vanilla cold foam on top of the iced chocolate and decorate with a sprinkle of chocolate dusting.

Simply Amaretto Syrup 1Ltr KA772
Simply Hot Chocolate Powder 2kg HT824
Simply Luxury Milk Chocolate Topping Sauce 1kg HT846

Simply Chocolate Cappuccino Duster 300g HT830
Simply Vanilla Syrup 1Ltr KA726

42p

CONTRIBUTION
COST*



Matcha



Simply Winter Warmer Sour Cherry & Plum Syrup 1Ltr HT801
Simply Matcha Powder 454g KA724
Simply Maple Spice Syrup 1Ltr KA775

Simply Strawberry Syrup 1Ltr HW367
Simply Blueberry Syrup 1Ltr KA542

Sour Cherry

ICED MATCHA RECIPE

Ingredients

- 1 scoop (8g) Simply Matcha Green Tea Blend
- 2 pumps (15ml) Simply Sour Cherry & Plum Winter Warmer
- 120ml milk
- Ice

Instructions

- 1 Add the sour cherry & plum syrup to a glass of ice.
- 2 Combine your matcha powder with a small amount of milk and whisk.
- 3 Add milk to your glass with ice and syrup.
- 4 Top with the matcha mix and stir.



Simply Winter Warmer Sour Cherry & Plum Syrup 1Ltr HT801
Simply Matcha Powder 454g KA724



Maple Spice

MATCHA RECIPE

Ingredients

- 1 scoop (8g) Simply Matcha Green Tea Blend
- 2 pumps (15ml) Simply Maple Spice Syrup
- Steamed milk

Instructions

- 1 Add the matcha powder to a cup.
- 2 Add a small amount of steamed milk and syrup then stir into a paste.
- 3 Top with the rest of the steamed milk.
- 4 Optionally decorate with a dusting of matcha blend.



Simply Maple Spice Syrup 1Ltr KA775
Simply Matcha Powder 454g KA724

Blueberry

ICED MATCHA RECIPE

Ingredients

- 8g Simply Matcha Green Tea Blend
- 2 pumps (15ml) Simply Blueberry Syrup
- 120ml milk
- Ice

Instructions

- 1 Add the blueberry syrup to a glass of ice.
- 2 Combine your matcha powder with a small amount of milk and whisk.
- 3 Add milk to your glass with ice and syrup.
- 4 Top with the matcha mix and stir.



Simply Matcha Powder 454g KA724
Simply Blueberry Syrup 1Ltr KA542



WINTER Warmers



Simply Winter Warmer Spiced Apple Syrup 1Ltr HT802
Simply Winter Warmer Spiced Pear Syrup 1Ltr HT803

Simply Winter Warmer Mulled Fruit Syrup 1Ltr HT800
Simply Winter Warmer Syrup Sour Cherry & Plum HT801

Spiced Apple

WINTER WARMER RECIPE

Ingredients

- 3 pumps (22.5ml) Simply Spiced Apple Winter Warmer Syrup
- 270ml Cider
- Simply Freeze Dried Lemon Slices

23p
CONTRIBUTION COST

Instructions

- 1 Add the spiced apple winter warmer syrup to a glass.
- 2 Top with cider.
- 3 Garnish with freeze dried lemon slices.



Simply Winter Warmer Spiced Apple Syrup 1Ltr HT802
Simply Freeze Dried Lemon Slices 100g KA636

Spiced Pear

WINTER WARMER RECIPE

Ingredients

-  3 pumps (22.5ml) Simply Spiced Pear Winter Warmer Syrup
-  270ml Cider
-  Simply Freeze Dried Lemon Slices

Instructions

- 1 Add the spiced pear winter warmer syrup to a glass.
- 2 Top with cider.
- 3 Garnish with freeze dried lemon slices.



Simply Winter Warmer Spiced Pear Syrup 1Ltr HT803
Simply Freeze Dried Lemon Slices 100g KA636

Mulled Fruits

WINTER WARMER RECIPE

Ingredients

-  3 pumps (22.5ml) Simply Mulled Fruits Winter Warmer Syrup
-  230ml Red Wine
-  Simply Freeze Dried Orange Slices

Instructions

- 1 Add red wine to a saucepan and heat until the wine almost reaches a simmer over medium-high heat.
- 2 Add the mulled wine winter warmer syrup to the heated red wine and stir to combine.
- 3 Pour beverage into the cup.



Simply Winter Warmer Mulled Fruit Syrup 1Ltr HT800
Simply Freeze Dried Orange Slices KA638

Cocktails



Simply Pink Lemonade Cooler Syrup 1Ltr HT808
Simply Strawberry, Basil & Cucumber Cooler Syrup 1Ltr HT805
Simply Strawberry & Jasmine Iced Green Tea 1Ltr KA545
Simply Freeze Dried Lemon Slices 100g KA636

Strawberry, Basil & Cucumber

G&T RECIPE

Ingredients

- 4 pumps (30ml) Simply Strawberry, Basil and Cucumber Cooler Syrup
- 25-50ml Gin
- Tonic water
- Ice
- Simply Freeze Dried Lemon Slices

Instructions

- 1 Add the strawberry, basil and cucumber syrup to a glass of ice.
- 2 Add gin and top with tonic water.
- 3 Garnish with freeze dried lemon slices.

28p
CONTRIBUTION
COST*



I'm
NEW

Simply Strawberry, Basil & Cucumber Cooler Syrup 1Ltr HT805
Simply Freeze Dried Lemon Slices 100g KA636

Pink Fizzy

RECIPE



Ingredients

-  4 pumps (30ml) Simply Pink Lemonade Cooler
-  Prosecco
-  Simply Freeze Dried Lime Slices

Instructions

- 1 Add the pink lemonade cooler to a prosecco glass.
- 2 Top with prosecco and stir.
- 3 Garnish with freeze dried lime slices.

27p
CONTRIBUTION
COST*

Simply Pink Lemonade Cooler Syrup 1Ltr HT808
Simply Freeze Dried Lime Slices 100g KA637



I'm NEW!

Strawberry & Jasmine

DAIQUIRI RECIPE



Ingredients

-  4 pumps (30ml) Simply Strawberry & Jasmine Iced Green Tea
-  25-50ml Gin
-  Tonic water
-  Ice
-  Simply Freeze Dried Strawberries

Instructions

- 1 Add the strawberry & jasmine iced green tea syrup to a glass of ice.
- 2 Add gin and top with tonic water.
- 3 Garnish with freeze dried strawberries.

40p
CONTRIBUTION
COST*

Simply Strawberry & Jasmine Iced Green Tea 1Ltr KA545
Simply Freeze Dried Strawberry Pieces 130g JC981

THE SIMPLY RANGE

Syrups

FLAVOUR	PRODUCT CODE
Simply Blueberry Syrup 1Ltr	KA542
Simply Raspberry Syrup 1Ltr	KA543
Simply Strawberry Syrup 1Ltr	HW367
Simply Salted Caramel Syrup 1Ltr	HW368
Simply Honeycomb Syrup 1Ltr	HW370
Simply Pistachio Syrup 1Ltr	KA379
Simply Hazelnut Syrup 1Ltr	HW371
Simply Toasted Marshmallow Syrup 1Ltr	KA378
Simply Cinnamon Syrup 1Ltr	KA377
Simply Gingerbread Syrup 1Ltr	KA376
Simply Pumpkin Spice Syrup 1Ltr	KA375
Simply Speculoos Syrup 1Ltr	HW369
Simply Chocolate Syrup 1Ltr	KA368
Simply Caramel Syrup 1Ltr	KA369
Simply Vanilla Syrup 1Ltr	KA726
Simply Pecan Syrup 1Ltr	KA770
Simply Panettone Syrup 1Ltr	KA771
Simply Amaretto Syrup 1Ltr	KA772
Simply Black Forest Syrup 1Ltr	KA773
Simply Cinnamon Bun 1Ltr	KA774
Simply Maple Spice Syrup 1Ltr	KA775
Simply French Vanilla 1Ltr	KA544

Coolers, Lemonades & Iced Tea

FLAVOUR	PRODUCT CODE
Simply Mango and Passion Fruit Iced Green Tea 1Ltr	KA546
Simply Dragon Fruit & Mango Cooler Syrup 1Ltr	HT804
Simply Pink Lemonade Cooler Syrup 1Ltr	HT808
Simply Strawberry and Jasmine Iced Green Tea Syrup 1Ltr	KA545
Simply Watermelon Iced Green Tea 1Ltr	HT813
Simply SF Peach Iced Tea 1Ltr	HT812
Simply Peach Iced Tea 1Ltr	HT811
Simply Passion Fruit and Lemon Iced Tea 1Ltr	HT810
Simply Jasmine and Lime Iced Tea Syrup 1Ltr	HT809
Simply Elderflower Lemonade Cooler Syrup 1Ltr	HT807
Simply Cloudy Lemonade Cooler Syrup 1Ltr	HT806
Simply Strawberry, Basil and Cucumber Cooler Syrup 1Ltr	HT805
Simply Tropical Cooler Syrup 1Ltr	KA723

Winter Warmers

FLAVOUR	PRODUCT CODE
Simply Winter Warmer Spiced Pear Syrup 1Ltr	HT803
Simply Winter Warmer Spiced Apple Syrup 1Ltr	HT802
Simply Winter Warmer Mulled Fruit Syrup 1Ltr	HT800
Simply Winter Warmer Sour Cherry & Plum Syrup 1Ltr	HT801

Powders

FLAVOUR	PRODUCT CODE
Simply Vanilla Frappe Powder 1.75kg	HT819
Simply Chocolate Frappe Powder 1.75kg	KA547
Simply Luxury White Chocolate Powder 1kg	KA373
Simply Luxury Gold Chocolate Powder 1kg	HT826
Simply Hot Chocolate Powder 2kg	HT824
Simply Luxury Pink Chocolate Powder 1kg	HT828
Simply Luxury Hot Chocolate Powder 1kg	HT827
Dinoshakes Milkshake Powder Strawberry 1kg	HT822
Dinoshakes Milkshake Powder Vanilla 1kg	HT823
Dinoshakes Milkshake Powder Chocolate 1kg	HT821
Dinoshakes Milkshake Powder Banana 1kg	HT820
Simply Spiced Chai Powder 1kg	HT829
Simply Chocolate Cappuccino Duster	HT830

Milkshakes

FLAVOUR	PRODUCT CODE
Simply Vanilla Milkshake Mix Syrups 1Ltr	KA727
Simply Banana Milkshake Mix Syrups 1Ltr	KA728

THE SIMPLY RANGE

Smoothies

FLAVOUR	PRODUCT CODE
Simply Mango and Passion Fruit Smoothie Mix 1Ltr	KA548
Simply Strawberry and Banana Smoothie Mix 1Ltr	KA549
Simply Blackberry and Blueberry Smoothie Mix 1Ltr	HT833
Simply Mango Smoothie Mix 1Ltr	HT831
Simply Strawberry Smoothie Mix 1Ltr	HT832
Simply Pineapple & Passion Fruit Smoothie Mix 1Ltr	KA725

Granitas

FLAVOUR	PRODUCT CODE
Simply Granita Powder Watermelon 1.25kg	HT841
Simply Granita Powder Lemon 600g	HT840

Sauces

FLAVOUR	PRODUCT CODE
Simply Luxury White Chocolate Topping Sauce 1kg	HT854
Simply Luxury Milk Chocolate Topping Sauce 1kg	HT846
Simply Raspberry Topping Sauce 1kg	HT850
Simply Strawberry Topping Sauce 1kg	HT852
Simply Pistachio Topping Sauce 1kg	HT848
Simply White Chocolate Topping Sauce with Hazelnut Flavouring 1kg	HT855
Simply Dark Chocolate Topping Sauce 1kg	HT853
Simply Salted Caramel Topping Sauce 1kg	HT851
Simply Mango Topping Sauce 1kg	HT847
Simply Luxury Chocolate Topping Sauce with Hazelnut Flavouring 1kg	HT845
Simply Caramel Topping Sauce 1kg	HT844
Simply Sauce White Chocolate 2.5kg	HT843
Simply Sauce Dark Chocolate 2.5kg	HT842

Purees

FLAVOUR	PRODUCT CODE
Simply Strawberry Puree 1Ltr	HT839
Simply Raspberry Puree 1Ltr	HT838
Simply Peach Puree 1Ltr	HT837
Simply Passion Fruit Puree 1Ltr	HT836
Simply Mango Puree 1Ltr	HT835
Simply Banana Puree 1Ltr	HT834

Toppings

FLAVOUR	PRODUCT CODE
Simply Toppings Biscuit Crumb 500g	HT871
Simply Toppings Freeze Dried Strawberries 130g	JC981
Simply Toppings Freeze Dried Raspberries 150g	HT862
Simply Toppings White Chocolate Flakes 300g	HT870
Simply Toppings Dark Chocolate Flakes 300g	HT860
Simply Toppings Gingerbread Crumb 500g	KA374
Simply Toppings White Chocolate Blossoms (Curls) 300g	HT869
Simply Toppings Diced Caramel 500g	HT861
Simply Freeze Dried Lemon Slices 100g	KA636
Simply Freeze Dried Orange Slices 100g	KA638
Simply Freeze Dried Lime Slices 100g	KA637

Popping Boba

FLAVOUR	PRODUCT CODE
Simply Mango Popping Boba 870g	KA371
Simply Strawberry Popping Boba 870g	KA372

Supplements

FLAVOUR	PRODUCT CODE
Simply Matcha Powder 454g	KA724

Accessories

ITEM	PRODUCT CODE
Simply Syrup Portion Pump	HT814
Simply Sauce Pump for 2.5kg Sauce Bottles	HT856
Simply Sauce Pump for 1kg Sauce Bottles	HT857
Simply Syrup Stand	HT815

SIMPLY



NISBETS