

Simply Squeeze

REAL

INFUSED EXOTICS™

Inspired and created
by mixologists



Infused syrups, inspired and created by mixologists



Ingredients sourced from the best growing regions in the world



All Natural ingredients and preservatives



Pioneering gentle cooking method to retain, freshness, flavour and natural colouring



The same quality in every bottle ensuring a consistent serve every time



No need for refrigeration, freeing up fridge space for more profitable brands



90 days ambient shelf life when opened and 24-month unopened shelf life



All packaging 100% recyclable



Reduce operational costs thus raise drink GP's

REÀL Cocktail Ingredients started in 2006 with one goal: to create the first cream of coconut not packaged in a can. After sharing Coco REÀL with mixologists worldwide, we saw a need for more products to help bartenders meet the demands of cocktail enthusiasts and push the boundaries of mixology.

In 2014, we launched our line of infused syrups, designed with mixologists in mind.

Our syrups capture the purest, most authentic flavours, made with up to 40% blended fruit and all-natural cane sugar. They're perfect for any cocktail. Committed to freshness and quality, we're dedicated to elevating the cocktail experience. Try REÀL for yourself and taste the difference.

Cheers!



CORE RANGE



Fruit Origin: The Dominican Republic



Fruit Origin: Mexico



Fruit Origin: India



Fruit Origin: Vietnam



Fruit Origin: Pacific Northwest



Fruit Origin: California

WINTER RANGE



Fruit Origin:
Oregon



Fruit Origin:
Pacific
Northwest



Fruit Origin:
China



Fruit Origin:
Oregon



Fruit Origin:
Pacific
Northwest



Fruit Origin:
Pacific
Northwest



Fruit Origin:
Mexico



Fruit Origin:
Madagascar

Simply
Squeeze

REAL

INFUSED EXOTICS™

*We scour the globe to source fruit
variants from the most renowned
provenances*



BLUEBERRY



PUMPKIN



RASPBERRY



WATERMELON



HAZELNUT



BLACK CHERRY



STRAWBERRY



PEACH



COCONUT



PRICKLY PEAR

DOMINICAN REPUBLIC



AGAVE

COSTA RICA



PINEAPPLE



BANANA



MANGO



GINGER



PASSION FRUIT



VANILLA



GUAVA



LYCHEE



VANILLA



KIWI

NEW ZEALAND



Elevate your
drinks,
accelerate your
service!

The Finest Ingredients



Finest Call premium cocktail solutions are inspired by and created for mixologists. Our diverse range of products allows the smallest to the largest of bars to create amazing tasting cocktails every time.



Innovative, user-friendly, store and pour package allows quick and efficient pouring



Ingredients sourced from the finest growing regions around the globe



Pioneering crafting process allows for more vibrant flavour and enhanced colour



All packaging 100% recyclable



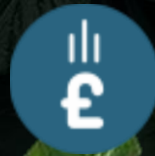
Designed and created for all levels of bartenders with minimal training required



No need for refrigeration, freeing up valuable fridge space



3-month shelf life after opening, thanks to all-natural preservatives, leading to waste reduction



Reduces operational costs, thus raising drink GP's



Bottle Design

Convenient store & pour packaging

Dispensing closure allows a free and uninterrupted product flow.

Long bottle neck for easy grip

12 different colours and 3 different orifice sizes

Transparent bottle means the content is always visible

Anti slip label



Bar Essentials

The fundamental liquids for any bar to start serving cocktails.



Finest Call vs Freshly Squeezed Case Study

Scenario - Working with a group of 12 x Cocktail bars

Annual Lime Volume - 3000 L (250 cases of Finest Call)

Annual Lemon Volume - 3000 L (250 cases of Finest Call)

Lime Juice

Freshly Squeezed Per L - £14.86

Finest Call Finest Call- £9.99

Lime Juice

Full Year Freshly Squeezed- £44,580

Full year Finest Call - £29,970

Saving - £14,610

Total Group Saving

£18,990



Lemon Juice

Freshly Squeezed Per L - £11.45

Finest Call Finest Call- £9.99

Lemon Juice

Full Year Freshly Squeezed- £34,350

Full year Finest Call - £29,970

Saving - £4,380

Other Points

Reduced staff hours
Consistent flavour profile
Reduced wastage

We can save you money and time...

LOWER COST



Reduce costs and raise drink GP's. Finest Call products on average generate 80% + GP



On average Finest Call is cheaper than fresh / frozen produce.

No need for refrigeration, freeing up fridge space for more profitable brands

REDUCED WASTAGE



90 days ambient shelf life when opened and 24 month unopened shelf life



Our long shelf life, leads to waste reduction

SPEED & CONSISTENCY



Make better tasting drinks, faster. No need to waste time decanting, juicing or batching.



Solution for all skill levels of bartenders. Great same flavour profile in each and every bottle.