

The Taste Generation





Imagine Tomorrow Today

We are on our way to imagine the future, for the connoisseurs and consumers of tomorrow, who belong to The Taste Generation.

Involve People and Passion


Just Chill Drinks Co. welcomes you, the community of chefs, baristas and mixologists, to come along on our journey to create matchless beverage experiences every day.

Create and *Innovate*

Implementing research, development and delivery at speed is intrinsic to our process. Reinventing products of old to substantiate current global health, wellness, sustainability and taste trends.

Beverages that *Inspire*

Each beverage served should be better than the last. Join us in building the Taste Generation.



KARAK POWDERS

Recreated magical blends from carefully selected ingredients grown in the deep rich soil of Africa, our karak powders are a fragrant amalgamation of spices, giving our teas a recognizable aroma that stimulates the palate.



CHAI

Stirring simplicity, recreated in karak tea suffused with African ginger, Guatemalan green cardamom, and saffron.



CAMEL MILK

Virtues of organic teas, fragrant spices and 31% wholesome camel milk coalesce in the Most Innovative Hot Beverage at Gulfood 2020.



CHAI ZAFRAN

Evolves into an exquisite karak, a creamy elixir dominated by tastes of Kashmiri saffron punctuated in warm interludes.



SPICE CHAI

Chai enveloped in clouds of milky foam with sweetness of Cinnamon, subtle hints of Clove, Nutmeg & cookies. A American twist to Chai!



CHAI CARDAMOM

Intense notes of cardamom culminate in an invigorating decoction, brewed to preference. Warm and equally refreshing.



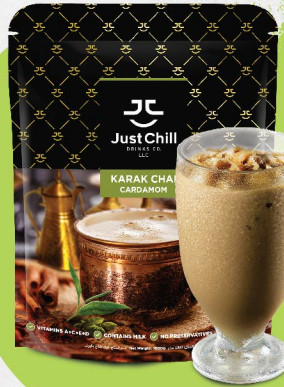
KARAK CHAI GINGER

The goodness of Ginger and invigorating tea come together to make the perfect KARAK.

KARAK POWDERS

- Quick and easy to make
- Accurate measuring scoop included
- Re-seal pouch for easy storage
- Natural tea extract rich in polyphenols
- Perfect for hot, cold, and frozen offerings

RECIPES



Intermediate

Frozen Karak

Ingredients

Method: Blend

- 60gms Karak cardamom powder
- 150ml Milk
- 1 cup ice cubes
- 90ml Whipped cream
- Garnish: Nuts and spices



Basic

Karak Camel Milk

Ingredients

Method: Manual mix or steam

- 30gms Karak camel powder
- 150ml Boiling water / milk / dairy alternatives



Advanced

Spiced Coconut Zafran

Ingredients

Method: Steam

- 30 gms Karak zafran powder
- 10ml Zafran sauce
- 30ml Coconut cream
- 150ml Milk
- ¼ tsp Turmeric powder
- Garnish: Cinnamon powder



BEVERAGE MIXES

Synthesized in every minute grain is ingenuity, provenance, and pedigree of premium ingredients, masterfully summoned into a full-bodied libation.



VANILLA FRAPPE

Foamy vanilla crème that courses through a consummate granita, milkshake, smoothie, or coffee. Cold, iced or hot.



CAPPUCCINO

Colombian Arabica bean roasted, inspiring baristas to artfully reimagine a freshly brewed cappuccino.



FRENCH VANILLA

Collected from sun-cured pods of vanilla grown in the lush orchards of Madagascar, skillfully honed to a truly oh-so-French finesse.



HOT CHOCOLATE

Bursts forth with flavor, unraveling legendary tales and tastes of chocolate from Ghana, Cameroon, and the Ivory Coast.



CHOCO BROWNIE

Indulge in goodness of real cacao captured as freshly baked brownie. Serve hot, chilled or blended!





Crafted with the earthy taste of natural tea, this blend promises mild astringency of matcha to suit your delicate palates. Serve hot, chilled or blended!



SAHLAB

Adorned with the aromas of cinnamon and vanilla with fragrance of orchids. Top up this milky pudding with pistachio, coconut & other nuts.



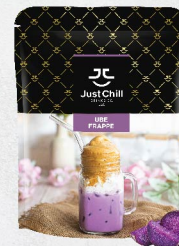
CARAMEL LATTE

Espresso made delicate with caramel indulgence to satisfy your caffeine cravings. Unique ready to use serve pack.



MOCHA FRAPPE

Awaken your senses with the exhilarating greatness of foamy coffee infused with the rich taste of cocoa. Serve hot, chilled or blended!



UBE

Immerse in this unique taste from Philippines combining sweet cereals, coconut & creaminess of purple yam. Serve hot, chilled or blended!



TOFFEE CARAMEL

Sumptuous blend of buttery richness and caramelised warmth of coffee unfolds. Serve hot, chilled or blended!



BEVERAGE MIXES

- Quick and easy to make
- Accurate measuring scoop included
- Re-seal pouch for easy storage
- Ideal for hot, cold, and frozen offerings
- Perfect for granitas, milkshakes, smoothies & frappe

RECIPES



Intermediate

Caramel Frappuccino

Ingredients

Method: Blend

- 30gms Cappuccino powder
- 20ml Caramel sauce
- 2 shots Espresso
- 120ml Milk
- 1 cup Ice cubes
- 90ml Whipped cream



Basic

French Vanilla

Ingredients

Method: Manual mix or steam

- 30gms French vanilla powder
- 150ml Boiling water / milk / dairy alternatives



Advanced

Double Chocolate Freak Shake

Ingredients

Method: Blend

- 30gms Hot chocolate powder
- 20ml Caramel sauce
- 10ml Dark chocolate sauce
- 120ml Milk / dairy alternatives
- 180gms Ice cream
- 2 pcs Chocolate cookies
- 90ml Whipped cream
- Garnish: Chocolate & marshmallow



SAUCE

Enfolded in layers of silken dressing and recherche ingredients cultivated with care, brought back from the world over and perfected in consistency to acquire an intense flavor.



PISTACHIO

Brimming with 30% natural pistachio delicately balanced in its sweet, salty 'n' nutty flavor profile.



CARAMEL

Golden-brown cascades of pure caramel with an even level of organic cane sugar, fragrant and familiar, stir up sheer delight.



DARK CHOCOLATE

Molten chocolate, laden with the goodness of natural cocoa powder from the heart of Africa.



ZAFRAN

Introducing the ambrosial saffron, that earthy ancient spice, so nuanced, so rare. For the modern connoisseur.



WHITE CHOCOLATE

Steeped in the velvety, creamy, sweetness of cocoa butter, our take on the immaculate condiment, unmatched in its versatility.





UBE

Unique taste from Philippines combining sweet cereals, coconut & creaminess of yam. Serve blended or create purple art in hot or cold servings.



CARAMEL APPLE

Luscious folds of caramel gush with the taste of fresh apples creating a soulful rendezvous.



PECAN NUT

Add nuttiness and sweetness to your drink or dish with this luxuriously rich sauce that captures the exquisite flavor of pecans.



SEA SALT VANILLA

Unveil a vibrant addition to you drink or dish with this luscious blue sauce where the sea salt's savory embrace intertwines with the sweet allure of vanilla.



MATCHA SAUCE

From the streets of Japan, the earthy taste of Matcha has made its way to other countries and enjoyed by people with distinct palates. Enjoy our take on Matcha Sauce with a luscious blend of real tea extracts and sweet indulgence.



MILK CHOCOLATE

Silky and milky chocolate sauce: a decadent embrace of sweet and luscious cocoa, quenching your cravings in every drizzle.



SAUCES

- Perfect to use as topping
- For hot, cold, and frozen application
- Delivers full-bodied texture with precise consistency
- Designed for use in shakes, frappes, mochas, and lattes
- Traditional and contemporary flavor offerings

RECIPES



Intermediate

White Chocolate Mocha Frappé

Ingredients

Method: Blend

- 60ml White Chocolate Sauce
- 50gms Frappé Base
- 150ml Milk
- 2 shots Espresso
- 1 cup Cubed ice
- 90ml Whipped Cream

Basic

Pistachio Ice Latte

Ingredients

Method: Build & layer

- 30ml Pistachio sauce
- 50gms Frappé base
- 150ml Milk/dairy alternative
- 2 shots Espresso
- 1 cup Cubed ice



Advanced

Coffee Shake

Ingredients

Method: Blend

- 60ml Caramel sauce
- 50gms Frappé Base
- 150ml Milk
- 2 shots Espresso
- 1 cup Cubed ice



ICED TEA SYRUPS

Epic in range and epicurean in essence, our gourmet iced tea syrups, awash with real fruit concentrate, enhance the allure of the purest high-grown, single-origin Kenyan black tea.



PEACH

Serendipity that tastes a lot like peach, ripe and fragrant, steeped in tea and made exquisite.



APRICOT

Natural extracts of tea and apricot create quite a sensation as they ebb and flow in harmony.



GINGER

Fresh pressed spicy ginger shines through in every serving that has a comforting zing.



LEMON

Citrus notes of lemon from Amalfi settle into tea as beautifully as a sunset on the beach.



MIXED BERRY

A merry mix of blueberries, strawberries, raspberries and tea, bursting with natural flavor.



RASPBERRY

Blissfully sweet, fruity and refreshing. Ripe raspberry nectar blended with natural tea extracts.

ICE TEA SYRUPS

- 16-42% fruit content
- Simple 3:1 application ratio
- Largest range of ice tea flavours
- Single-origin natural Kenyan black tea extract
- Contains berries from Poland and stone fruits from Spain

RECIPES



Intermediate

Peach Arnold Palmer

Ingredients

Method: Layer

- 30ml Lemonade syrup
- 30ml Peach ice tea syrup (Shake & strain)
- 150ml Water
- Crushed ice



Basic

Raspberry Ice Tea

Ingredients

Method: Build

- 50ml Raspberry ice tea syrup
- 150ml Water
- Fresh fruit



Advanced

Tea Ferollini

Ingredients

Method: Blend frozen™

- 30ml Apricot ice tea syrup
- ¼ Canned peach
- 10ml Lemonade syrup
- 60ml Apple juice
- 1 cup Cubed ice



FRUIT SYRUPS

Oodles of passion has been poured into these syrups that bear fruit. Apply some imagination and 'mixing it up' can be taken to a whole new dimension.



PASSION FRUIT

Stirs up scintillating tropical sweetness contrasted by the characteristic crisp tartness of ripened passion fruit.



BLUE RASPBERRY

Sweet and sour waves surge in icy blue swirls of blueberry and raspberry.



LEMONADE

Sublime and lemony like a spritz of limone Italiano. Sweet, zesty and rounded off for best results.



MOJITO

Mint leaves make a splash in a refreshing blend of lime juice, sugar and water in one of the most popular Cuban blends.



PEACH

Flavour of freshly picked peaches perfect for mixing a classic, elegant Bellini and more.



RASPBERRY

Electric crimson tinted liquescent raspberry does a number on the tastebuds, leaves an impressive aftertaste.



STRAWBERRY

Packs a pleasurable punch of natural strawberry goodness with a bright red hue.



YALLA BERRY

Exquisite Yalla Berry fruit syrup with an explosion of flavors from strawberry, blackberry, raspberry and blueberry. A symphony of sweet and sour nuances, elevating your beverage creations.



JALLAB

Delicate fragrance of rose, sweetness of dates and raisins, this Middle Eastern tradition, remains a classic until today.



PINEAPPLE

A rich and fragrant gourmet equivalent of liquid gold that captures the sweet and sour essence of juicy, flavourful pineapples.



WILD MINT

An exhilarating elixir of untamed cool Wild Mint, transforming beverages with refreshing sophistication.



POMEGRANATE

Delight in the exquisite explosion of sweetness and succulence of pomegranates intricately blended into a fresh and enchanting syrup.



LYCHEE

An exotic infusion amplifying the sweetness and juiciness of real ripe Lychee will take your drinks to a whole new level.



CUCUMBER

That instantly, soothing, sweet, familiar cool-as-a-cucumber sensation rebirthed as a syrup. Blends miraculously with thirst quenchers.



GREEN APPLE

Gleams, glints, and sparkles with the perky flavour of green apples shining through makes a celebration out of refreshment.



FRUIT SYRUPS

- 16-42% fruit content
- Wide range of flavours
- Genuine flavor perfect for use in Mojito, lemonade, sparkles, refreshers
- Contains berries from Poland and stone fruits from Spain

RECIPES



Intermediate

Blue Shores

Ingredients

Method: Shake & strain

- 10ml Peach syrup
- 20ml Blue raspberry syrup
- 90ml Coconut water
- 60ml Pineapple juice
- 20ml Lime juice
- Garnish: Shaved coconut



Basic

Passion Palm

Ingredients

Method: Build

- 30ml Passion fruit syrup
- 10ml Lemonade syrup
- 120ml Coconut water
- Crushed ice
- Garnish: Mint, passion fruit



Advanced

Miami Vice

Ingredients

Method: Blend & layer

- 30ml Strawberry syrup
- 30ml Lemonade syrup
- 4 Whole strawberries
- 60ml Cranberry juice (Blend with ice)
- 60ml Coconut milk
- 30ml Whole cream
- 60ml Pineapple juice
- 1 Pineapple wheel (Blend with ice)
- Garnish: Strawberry, pineapple



COFFEE SYRUPS

Gloriously blends with choice coffee beans, shakes & frappes creating unlimited taste sensations using perfected traditional flavors.



HAZELNUT

Blend of choice selected hazelnut to elevate the drink experience. Ideal for versatile applications.



CARAMEL

Leisurely tempered cane sugar caramelized into a rich, golden glaze of decadence.



CHOCOLATE

Dense, premium cocoa adds a deeply desirable complexity and charisma to beverage and dessert creations.



FRENCH VANILLA

This velvety smooth infusion of elegant French vanilla overwhelms the senses in the best way.



SUGARCANE

Pure sugar cane elixir, a naturally sweet infusion elevating the taste and goodness of your creations with the essence of indulgence.



ESPRESSO SHOT

Dense, premium cocoa adds a deeply desirable complexity and charisma to beverage and dessert creations.

COFFEE SYRUPS

- Great quality with authenticity
- Designed to seamlessly mix with all coffee blends
- Unlimited application possibilities
- Specially formulated to use in hot & cold applications

RECIPES



Intermediate

Iced Caramel Macchiato

Ingredients

Method: Build & layer

- 15ml Caramel syrup
- 15ml Hazelnut syrup
- 150ml Milk / dairy alternative
- 2 shots Espresso
- 1 cup Cubed ice



Basic

Mocha Latte

Ingredients

Method: Build

- 20ml Chocolate syrup
- 150ml Milk / dairy alternative
- 2 shots Espresso



Advanced

Date Hazelnut Shake

Ingredients

Method: Blend

- 30ml Hazelnut syrup
- 4 Whole dates
- 10ml Caramel sauce
- 150ml Milk / dairy alternative
- 180gms Ice cream



100% RANGE

Profound purity, as pristine as in nature, tempered into a bouquet of fresh, floral and flavorful concentrates without a trace of artificial sugar, first time ever 66% lower GI.



BLUE CURACAO

Bittersweet and blue, inspired by Caribbean waters and made out of the essence of orange from Curacao.



GRENADINE

Fruity sweet, balancing the natural tartness of crimson pomegranates and a berry medley.



HAZELNUT

Soaked with a toasted, nutty sweetness rounding in a buttery velvet sensation.



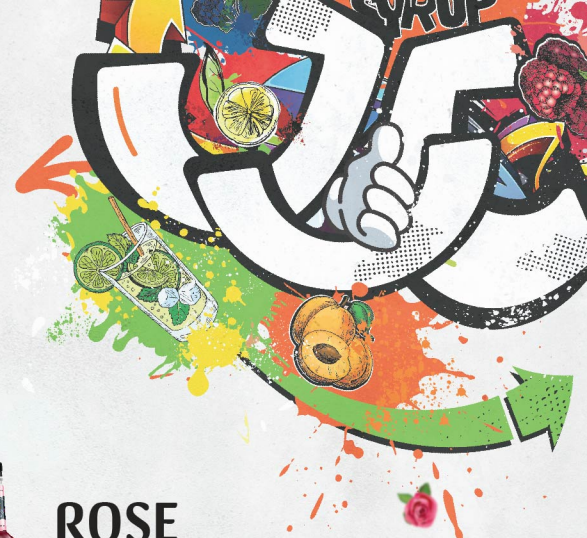
ROSE

Petals of rose deliquesce into a delicately scented and flavorful elegant floral syrup.



MADAGASCAR VANILLA

Absolutely chaste, delicate vanilla extract, naturally sweetened without added sugar. Lends a deeper character to hot and cold coffee applications.





HIBISCUS ROSE ICE TEA

Sip on the crisp freshness and tannin taste of ice tea adorned with the floral elegance of hibiscus and rose concocted in this exquisite syrup.



WATERMELON

Naturally sweet, fragrant and refreshing, made entirely out of the choicest watermelons.



LEMON ICE TEA

That feeling of a freshly squeezed lemon nestled with the choicest tea leaves basking on a hot summer afternoon.



HIBISCUS ICE TEA

Traditions of the past are recreated anew with tea steeped in hibiscus effusions. A soothing combination, rich in antioxidants.



PASSION FRUIT ICE TEA

A tropical symphony of passion fruit and natural tea extract, transforming your drinks with an exotic blend of sweet and tangy delight.



ROSE ICE TEA

Elegance of rose added to the tannin taste of black tea. Crafted with natural tea extracts.



100% RANGE

- First of its kind in syrup solutions
- Zero added sugar & no artificial sweetener
- 100% Natural sweetened using juice concentrate
- 66% lower glycemic index
- Perfectly blends with hot & cold beverages

RECIPES



Intermediate

100% Hibiscus & Rose

Ingredients

Method: Build

- 10ml 100% Hibiscus ice tea
- 10ml 100% Rose syrup
- 10ml Lemonade syrup
- 150ml Sparkling apple
- 1 unit Cherry



Basic

100% Hazelnut

Ingredients

Method: Blend

- 30ml 100% Hazelnut syrup
- 4 Whole dates
- 10ml Salted caramel sauce
- 150ml milk/alternative
- 180gr ice cream



Advanced

100% Blue Curacao

Ingredients

Method: Blend

- 40ml 100% Blue Curacao syrup
- 40ml Lemonade syrup
- 120ml Green apple juice
- 40ml White pear puree
- 10ml Lemon juice
- 1 cup Ice cubes
- Garnish: Edible lily flower, pineapple, parasol



SLUSH

Glistening with real fruit, every flavor of slush is flush with deep hues and natural sweetness, with no added sugar, for sluicing up frozen beverages. Simple 1:4 application ratio.



BLUE RASPBERRY

Topping the slush flavor chart, this iconic flavor is a blend of pure raspberry and ripe blueberry purée.



STRAWBERRY

Tastes freshly plucked, filled with bursts of strawberry pulp in every sip.



MANGO

Tropical mango slush loaded with prized, quality alphonso coulis.



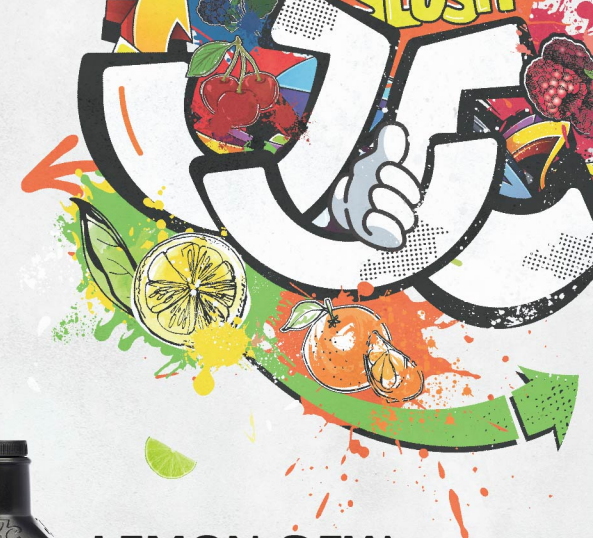
LEMON DEW

A lemony twisted blend of choice natural citrus orange, lemon and lime.



ORANGE

Thirst quenching and filled with vitamin C, made from orange juice concentrate.





MOJITO

Lime and lemony with a hint of mint. Drizzled over ice, this mojito does entice.



COLA

In its most chilled out avatar yet, icy cool Cola makes a comeback as the good ol' favourite.



HIBISCUS

The enchanting Hibiscus flower lends charm to Kenyan black tea in a soothing blend laced with natural floral extracts.



WATERMELON

Red-red-ready iced watermelon treat. Made of real fruit, it's totally cool and naturally sweet.



YALLA BERRY

Berry lovers' pick. Switting with natural berry extracts and flavours that pop like real berries in every sip.





KARAK POWDER

CHAI | CAMEL MILK | ZAFRAN | SPICE | CARDAMOM | GINGER

BEVERAGE MIX POWDER

VANILLA FRAPPE | CAPPUCCINO | FRENCH VANILLA | HOT CHOCOLATE | CHOCO BROWNIE | UBE |
TOFFEE CARAMEL | MOCHA FRAPPE | MATCHA FRAPPE | CARAMEL LATTE | SAHLAB

SAUCES

PISTACHIO | CARAMEL | DARK CHOCOLATE | ZAFRAN | WHITE CHOCOLATE | UBE | CARAMEL APPLE |
PECAN NUT | SEA SALT VANILLA | MILK CHOCOLATE | MATCHA

ICED TEA SYRUPS

PEACH | APRICOT | GINGER | LEMON | MIXED BERRY | RASPBERRY | LEMON

FRUIT SYRUP

PASSION FRUIT | BLUE RASPBERRY | LEMONADE | MOJITO | PEACH | RASPBERRY | STRAWBERRY | YALLA BERRY | PINEAPPLE |
LYCHEE | WILD MINT | POMEGRANATE | CUCUMBER | GREEN APPLE

COFFEE SYRUP

HAZELNUT | CARAMEL | CHOCOLATE | FRENCH VANILLA | SUGARCANE | ESPRESSO SHOT

100% RANGE

BLUE CURACAO | GRENADINE | HAZELNUT | ROSE | MADAGASCAR VANILLA | HIBISCUS ROSE ICE TEA | HIBISCUS ICE TEA | LEMON ICE TEA |
WATERMELON | ROSE ICE TEA

SLUSH

BLUE RASPBERRY | STRAWBERRY | MANGO | LEMON DEW | ORANGE | COLA |
HIBISCUS | MOJITO | WATERMELON | YALLA BERRY



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