

BRISTOL[®] SYRUP CO.



AWARD WINNING
PREMIUM COLLECTION
BY BRISTOL BARTENDERS

ABOUT US

Bristol Syrup Company is a collaboration between Bristol based syrup experts and bartenders. We've distilled down years of experience in front and behind the bar to create a range of quality cocktail syrups and purées; tasting authentic to the name on the label and to what bartenders would make themselves.

Bristol Syrup Company are favoured by bartenders around the country, stocked in over a third of the UK's top 50 Cocktail Bars 2023 and chosen by both high-volume bars such as Fridays and luxury venues like Claridge's and The Savoy.

Our brand ranges from classic bar staples like orgeat and vanilla through to innovative, award-winning shrubs and sherbets, citrus juice and fruit purées. We're pleased to say our products are designed by bartenders for bartenders. We believe fruit and syrup shouldn't be an afterthought when making cocktails. The quality and taste of syrup and puree should be as well considered as the chosen spirits.



THE COLLECTION

SYRUPS

- | | |
|-----------------------------|----------------------------|
| 🍯 No.1 Simple 1:1 | 🍷 No.14 Cherry & Vanilla |
| 🍯 No.2 Simple 2:1 | 💧 No.15 Vanilla |
| 🍯 No.3 Demerara | 🍷 No.16 Strawberry Shrub |
| 💧 No.4 Raspberry | 🍷 No.17 Watermelon |
| 💧 No.5 Passionfruit | 🍷 No.18 Lime Sherbet |
| 💧 No.6 Grenadine | 💧 No.19 Disco Grenadine |
| 💧 No.7 Orgeat | 🍷 No.20 Grapefruit Sherbet |
| 🍷 No.8 Elderflower | 🍯 No.21 Ginger |
| 🍷 No.9 Falernum | 🍷 No.22 Mulled Spice |
| 🍷 No.10 Coconut | 💧 No.23 Yuzu Sherbet |
| 🍷 No.11 Pineapple & Coconut | 💧 No.24 Disco Blue |
| 💧 No.13 Raspberry Shrub | 💧 No.25 Disco Bubblegum |

PURÉES

- | | |
|---------------------|-------------------|
| 🍷 No.1 Lime juice | 💧 No.5 Raspberry |
| 💧 No.2 Lemon juice | 🍷 No.6 Strawberry |
| 🍷 No.3 Mango | 🍷 No.7 Peach |
| 💧 No.4 Passionfruit | |

QUALITY PRODUCTS

Here at Bristol Syrup Company we are well aware of the need to provide consistent and high quality liquids and have a large in house technical team to help deliver this. We have been awarded BRCGS accreditation which is the highest globally recognised food safety standard that can be achieved.

We are committed to using high quality, natural ingredients and keeping our products free from artificial colourings and preservatives where possible. We have always steered clear of additives that may be harmful so do not use any of the "Southampton Six" E numbers in our products.



AND THE AWARDS GO TO...

Great Taste Awards:

No.18 Lime Sherbet, No.13 Raspberry Shrub, No.5 Passionfruit, No.20 Grapefruit Sherbet

Taste of the West Awards:

CHAMPION :

No.9 Falernum Syrup

GOLD :

No.1 Simple 1:1, No.2 Simple 2:1, No.3 Demerara, No.4 Raspberry, No.6 Grenadine, No.10 Coconut, No.11 Pineapple & Coconut, No.13 Raspberry Shrub, No.14 Cherry & Vanilla, No.15 Vanilla, No.16 Strawberry Shrub, No.18 Lime Sherbet, No.19 Disco Grenadine, No.21 Ginger, No.22 Mulled Spice, No.23 Yuzu Sherbet, No.24 Disco Blue, No.25 Disco Bubblegum

SILVER :

No.5 Passionfruit, No.7 Orgeat, No.8 Elderflower, No.17 Watermelon, No.20 Grapefruit Sherbet



INNOVATION & DEVELOPMENT

We are dedicated to innovating, and staying ahead of trends when creating new flavours. We currently have 23 syrups and 7 purées. However we add 2 -3 new syrups per year to keep the range fresh and exciting.

Bristol Syrup Company draw on the expertise of our team when it comes to developing new syrups. Using their knowledge of the drinks industry when deciding which new products to launch. And their experienced palates to ensure

the quality of the syrups. We take as much time as necessary to develop our syrups and continuously benchmark to ensure the high standard of syrups we are known for.



FOR BARTENDERS BY BARTENDERS

A SYRUP FOR EVERY SERVE

Our range has been created with an understanding of what bartenders need from the products they use. For example, we've made Simple Syrup in both 1:1 and 2:1 ratios because we know all bars have a different preference.

Whilst including all the classic cocktail syrups, we've also used acidity, bitterness and vinegar in some of the range to make them more than just sweet. This makes them perfect for twists on classic cocktails or adding complexity to alcohol-free options, an increasingly growing market.



BARTENDERS WHO KNOW...

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SHRUBS

The shrubs use cider vinegar to add a sharp complexity.

Which lifts the natural fruit flavours and add an extra layer of depth to mixed drinks.

- No.13 Raspberry Shrub
- No.16 Strawberry Shrub



SHERBETS

Our sherbets are perfect for adding a citrus twist to cocktails.

They contain the acidity of citrus juice as well as the fragrance of the zest and a touch of sweetness to balance.

- No.18 Lime Sherbet
- No.20 Grapefruit Sherbet
- No.23 Yuzu Sherbet



DISCOS

Our slightly more tongue in cheek range.

They are brighter and more fun than our bar staples. Ideal for disco drinks and hitting up the 2023 Newstalgia trend.

- No.19 Disco Grenadine
- No.24 Disco Blue
- No.25 Disco Bubblegum



PURÉES

Citrus juice and fruit purée are important ingredients in the world of drinks, without them many classic cocktails wouldn't exist. So, it's understandable that bartenders want the best quality they can get their hands on.

Making fruit juice and purée in-bar is expensive and time consuming. Sometimes the fruit isn't available, sometimes the standard isn't up to scratch and it's always messy. But it doesn't need to be that difficult. In today's world there's no need to schedule on that extra pair of hands to tackle the mountain of citrus. No one needs to spend hours chopping, juicing and blending. Having spoken to bartenders, they admit competitor brands have to be frozen to stay fresh until they are fully used. That's where our 600ml pouches come in, they are 40% smaller so are far more likely to be used up before the freshness fades. Our pouches are filled with the finest fruit we can source and all natural ingredients. Pour out delicious, consistent fruit every time and save yourself time and money.





THE BARTENDER'S BLENDER

Effortless efficiency, impeccable performance:

Gone are the days of struggling with clunky, inefficient blenders in your bar. This innovative new Blendtec blender takes bartending to a whole new level, designed with your needs in mind.



Blender Features

Effortless Cleaning:

Say goodbye to stubborn residue. This blender boasts an intentional design, prioritizing easy cleaning for smooth workflow and hygiene.

Intuitive Controls:

Simple operation keeps the pace going. The controls are angled to prevent spills and protected from damage, while the larger knobs and switches ensure comfortable use.

Ultimate Durability:

Built to last, this blender tackles any blend with ease. The industry-leading 1800-watt motor and robust construction guarantee peak performance.

Smart Design, Smarter Storage:

Every inch counts. The compact design utilizes counter space wisely, while the side air vents double as carrying handles for efficient transportation and storage.

Frozen Drinks Made Easy:

Blendtec's patented Wildside+ jar and blunt blade technology boost frozen ingredient efficiency by up to 25%, ensuring perfectly smooth margaritas, daiquiris, and more.

Precise Control, Exceptional Results:

Achieve the perfect texture every time with the variable speed control, ranging from a gentle stir to a powerful blend.

Quiet Operation, Happy Customers:

No more ear-splitting noise. The sound dampening technology keeps the blending process whisper-quiet, creating a more pleasant environment for both you and your customers.



FOR BARTENDERS BY BARTENDERS



SUSTAINABILITY

We are conscious the world is facing an ecological crisis and businesses activity has an impact on nature. To reduce harm and promote nature recovery we have introduced measures throughout the business and intend to go further in the short, medium and long term.

As part of our formal policy, on a regular basis we undertake reviews of environmental standards to make sure we are continually meeting the requirements. Below are several examples of the actions we undertake to reduce our environmental impact. We like many businesses are on a journey to net zero and will be sharing our progress whilst continuing to work with our employees, customers, stakeholders and supply chain to make progress. To help us make continued progress we are working with Business West as part of the Trading to Net Zero programme. Beyond the Bean (our parent company) recognises the need to protect the environment and produce sustainable products wherever possible in line with legislative and customer requirements.

- By sourcing ingredients locally and sustainably, we have reduced the carbon emissions associated with transportation.
 - Bristol Syrup Company syrup is made with British sugar, excluding Demerara syrup.
 - 100% of the beet sugar is grown on Red Tractor approved farms.
 - We source our bottles within the UK, and the labels are printed locally.
 - Our glass bottles are recyclable, as is our packing materials, minimising waste when our products arrive with customers.
 - The syrup outer cases are made with 80.8% recycled content, which is FSC certified.
 - We have implemented recycling programs throughout our operations, ensuring minimal waste generation.
 - By implementing the handheld terminal for picking, our operations teams have successfully reduced paper use in the warehouse by around 20% for picking orders.
 - In our dispatch operations, we have replaced plastic tape with more sustainable alternatives. This transition reduces plastic usage and promotes eco-friendly packaging practices.
 - To reduce waste and minimize our impact on landfills, we have adopted a bailing system for recyclables such as pallet wrap and cardboard. Over the past five years, we have responsibly bailed these materials, allowing them to be processed into new products.
 - If ever faced with non-sellable stock, we would prioritize sending it for anaerobic digestion. This environmentally friendly process ensures that even these items contribute to the generation of renewable energy and waste reduction.
 - Our commitment to sustainability extends to accurate forecasting, which enables us to minimize wastage. By effectively predicting demand and adjusting our production accordingly, we reduce unnecessary resource consumption.
 - To further minimize our environmental footprint, we have adopted void fill materials instead of bubble wrap. This conscious choice ensures that our packaging materials are more recyclable and less harmful to the environment.
 - With help from our service providers Ecosurety, we fully comply with the UK government's packaging waste responsibility scheme and take an active part in learning about upcoming regulations - such as the recent plastic packaging tax.
 - Our participation in the WEEE waste scheme helps us manage and comply with regulations around used electrical components - generated from our in-house Blendtec service centre.
 - We seek to reduce any negative impact on our local community in the form of excess light or noise pollution.
 - Introducing a cycle to work scheme and providing secure bike storage encourages staff to travel by bike.
- We are committed to continually educating personnel to be sensitive regarding environmental damage and the negative impacts their actions may have on the environment. This helps us to promote sustainable practice throughout our business. By implementing these sustainable practices, Bristol Syrup Company aims to contribute to a greener future while maintaining operational efficiency.

THE TEAM

Bristol Syrup Company is a collaboration between syrup experts Beyond the Bean and award-winning bartenders, Danny Walker, Dee Davies and Greg Williams.

We produce all our syrups at our BRC accredited plant in Bristol, with dedicated production, development, and technical teams on hand to keep us running smoothly.



BEN
On-trade Controller and familiar face on the Bristol bar scene. Ben brings a impressive knowledge of national accounts and pub groups as well as an infallible smile



GREG
Our dedicated National Accounts Manager Greg is the friendly face you'll see when you want to talk syrups. He has a wealth of experience across the industry and the charm to back it up.



DEE
Bristol Syrup Company Co-founder, Business Development Manager and cocktail expert. She's the taste buds in the business and in charge of all things creative.



JEM
Co-founder of Beyond the Bean and Sweetbird Syrups. He's the brains behind Bristol Syrup Company and chief cocktail taster.



ANNA
Is the Marketing Director at Bristol Syrup Company. Her background is in food and drink marketing and development and the hospitality sector so she's the perfect fit for the brand.



DANNY
Our Co-founder and Brand Ambassador, here to support your business with training and development. An absolute figurehead of the Bristol drinks industry.



JOSH
Our process technologist - sounds technical, but he's the man who makes the syrups happen.

WHO CHOOSES BRISTOL SYRUP COMPANY?

Our customers choose Bristol Syrup Company for the quality of our liquid and the knowledge of our team. We are proud of our brand and that passion shows. We provide drink and menu development sessions and product training to those who want to know more. As well as hosting and supporting events around the country.



LOUNGES









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...CAN HELP YOUR TEAM

**Interested in improving drinks served
beyond the bar?**

Bristol Syrup Company is created and made by Bristol based Beyond the Bean, who, for over 25 years have been recognised for developing and making award-winning products for all areas of hospitality.



Renowned for their Sweetbird and Zuma brands, the range includes syrups for hot and cold drinks, frappés, purées, smoothies, hot chocolates, chai, sauces, and plant-based powders.

Beyond the Bean's knowledge of the café bar industry is shared through support offered in menu development and product training.

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