



drink

— PROGRAM —

S U M M E R 2 0 2 0

about

FRUIT IN A BOTTLE

Mixer was founded in 1990 and was immediately adopted by barmen and baristas who were greatly impressed by the quality of the first “**shelf stable fruit puree**” for *cocktails and drinks*. In 1997 the famous “Speed Bottle” was patented by the company and the barman friendly store and pour bottle became a must have item for many bars.

Mixer products are manufactured to reduce the preparation time for drinks, cutting out waste and guaranteeing a constant premium quality while maintaining rigid international safety requirements for beverage ingredients and delivering a sustainable quality-cost ratio attractive for bar business.

The concentrate fruit purees manufactured by Mixer come from 100% natural purees and this means that, on average, we use 1 Kg of fruit puree for every 1 Kg of finished product. The puree is not pasteurised but instead is concentrated under vacuum at a low controlled temperature to preserve the freshness and texture of the original fruit. In this way our fruit puree concentrate guarantees a high yield in use, with a lower product dose to make a perfectly balanced drink with an intense taste of mature fruit. During any period of the year and in a variety of outlets Mixer is being used to prebatch occasionally with fresh seasonal fruit or frozen fruit to improve drink yield, taste consistency, aroma and stability with increased margins for operators. Today Mixer exports to **48 countries around the world**, maintaining a pioneering spirit and leadership in “**fruit puree and cocktail mixes**”.



MIXER IS A ONE INGREDIENT SOLUTION PRODUCT FOR MULTIPLE DRINK APPLICATIONS

Our purees combine and mix well with many ingredients such as spirits, liqueurs, coffee, tea, soda, milk, yoghurt and ice cream as a topping. Widely usable for the preparation of *cocktails, smoothies, lemonades or Italian sodas, milkshakes, fresh-brewed teas, slushes*, they also have some speciality *coffee beverage* applications and a growing range of culinary uses.

multi APPLICATIONS

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★ SUMMER 2020 ★

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Get Inspired by **MIXER COCKTAIL APP** and access our signature recipes of cocktails, mocktails, lemonades and tea drinks.

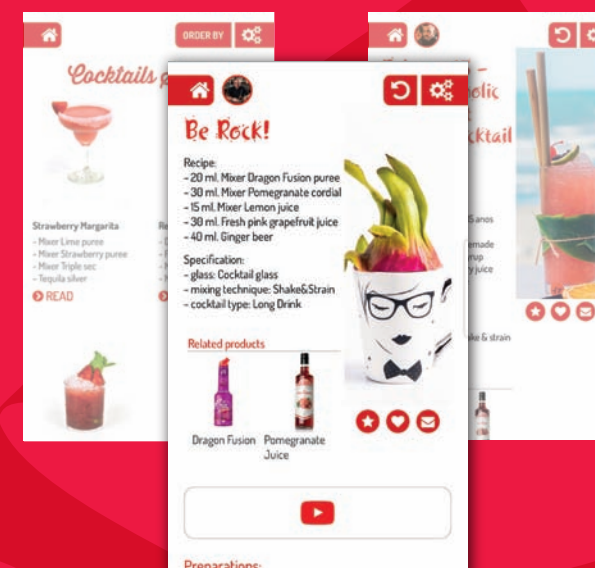
Do you want to know how many drinks you can make with a specific Mixer product ? Here you will find the most recent recipes from our Mixologists and bartenders from all over the world.

{ OVER 300 COCKTAIL RECIPES }

at the tap of your fingers, constantly updated and refreshed. The apps will give you up to the minute recipes for Mixer drinks applications. Make sure all your sales teams are never without this handy tool designed specially for them to help maximize sales and aid customers make better drinks ! For select clients in your market, we also suggest that they should share the apps with key accounts and build together winning sales programs with Mixer products.

The Mixer apps are an everyday tool to promote our sales and deliver tasty drink applications to our clients. This is a reminder to you all that we have available on mobile phone apps, 2020 recipe updates for both alcoholic and non alcoholic drinks.

To access the apps and store on your phones, please follow these instructions:



By typing
«MIXER COCKTAILS» in the
AppStore or Google Play

or Scan the QR code

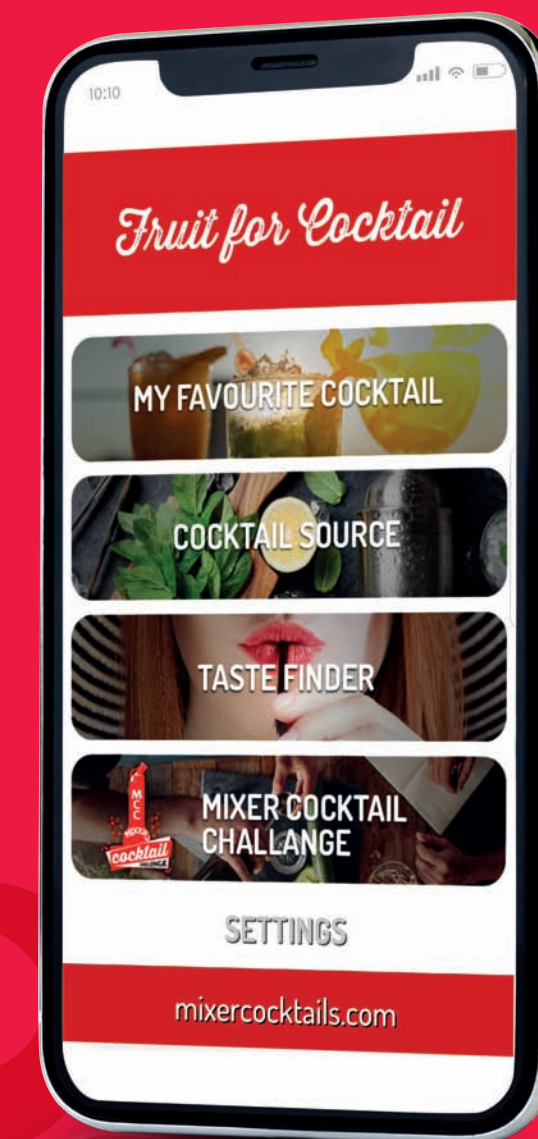


Mixer Cocktails



MIXER COCKTAILS Apps

NEW COCKTAILS?
YES, PLEASE



build

TECHNIQUE



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BEST Match



★ ITALIAN SODA ★

FRUIT PUREE OR SYRUP, ICE
AND SODA WATER



★ FRUIT LEMONADES ★

FRUIT PUREE OR SYRUP, ICE,
LEMONADE AND SODA



★ LIMEADES ★

FRUIT PUREE, ICE
LIME JUICE AND SODA

★ ICE TEAS ★

FRUIT PUREE OR SYRUP, ICE
AND FRESHLY BREWED TEA



★ MOCKTAILS ★

FRUIT PUREE, ICE
AND JUICE



★ VIRGIN MOJITOS ★

LIME, CUBAN MINT, ICE,
AND SODA WATER

Italian Soda

► FRUIT PUREE

CUP (ML.)	ICE	MIXER FRUIT PUREE	SODA	TECHNIQUE
360 ml.	FULL GLASS	20 ml.	150 ml.	BUILD
420 ml.	FULL GLASS	30 ml.	180 ml.	BUILD
480 ml.	FULL GLASS	40 ml.	210 ml.	BUILD
1 lit.	NO ICE	150 ml.	850 ml.	PRE BATCH

► SYRUP

CUP (ML.)	ICE	MIXER SYRUP	SODA	TECHNIQUE
360 ml.	FULL GLASS	25 ml.	150 ml.	BUILD
420 ml.	FULL GLASS	35 ml.	180 ml.	BUILD
480 ml.	FULL GLASS	40 ml.	210 ml.	BUILD
1 lit.	NO ICE	150 ml.	850 ml.	PRE BATCH



► FRUIT PUREE

CUP (ML.)	ICE	MIXER FRUIT PUREE	MIXER SWEET & SOUR MIX	SODA	TECHNIQUE
360 ml.	FULL GLASS	20 ml.	45 ml.	100 ml.	BUILD
420 ml.	FULL GLASS	30 ml.	60 ml.	110 ml.	BUILD
480 ml.	FULL GLASS	40 ml.	90 ml.	120 ml.	BUILD
1 lit.	NO ICE	120 ml.	300 ml.	500 ml.	PRE BATCH

► SYRUP

CUP (ML.)	ICE	MIXER SYRUP	MIXER SWEET & SOUR MIX	SODA	TECHNIQUE
360 ml.	FULL GLASS	25 ml.	45 ml.	100 ml.	BUILD
420 ml.	FULL GLASS	30 ml.	60 ml.	110 ml.	BUILD
480 ml.	FULL GLASS	40 ml.	90 ml.	120 ml.	BUILD
1 lit.	NO ICE	120 ml.	300 ml.	500 ml.	PRE BATCH



Lemonades

Fruit

Limeades

► LIME PUREE

CUP (ML.)	ICE	MIXER FRUIT PUREE	MIXER LIME PUREE *PRE-DILUTED	SODA	TECHNIQUE
360 ml.	FULL GLASS	20 ml.	30 ml.	150 ml.	BUILD
420 ml.	FULL GLASS	25 ml.	45 ml.	160 ml.	BUILD
480 ml.	FULL GLASS	30 ml.	60 ml.	180 ml.	BUILD
1 lit.	FULL GLASS	90 ml.	180 ml.	750 ml.	PRE BATCH

*PREBATCH MIXER LIME JUICE diluting 1 part of Mixer Lime Puree with 5 parts of water

► LIME JUICE

CUP (ML.)	ICE	MIXER FRUIT PUREE	MIXER LIME JUICE 99,5%	SODA	TECHNIQUE
360 ml.	FULL GLASS	25 ml.	20 ml.	150 ml.	BUILD
420 ml.	FULL GLASS	30 ml.	25 ml.	160 ml.	BUILD
480 ml.	FULL GLASS	40 ml.	30 ml.	180 ml.	BUILD



Ice tea

► FRUIT PUREE

CUP (ML.)	ICE	MIXER FRUIT PUREE	FRESHLY BREWED TEA	TECHNIQUE
360 ml.	FULL GLASS	30 ml.	150 ml.	BUILD
420 ml.	FULL GLASS	40 ml.	180 ml.	BUILD
480 ml.	FULL GLASS	45 ml.	210 ml.	BUILD
1 lit.	NO ICE	150 ml.	850 ml.	PRE BATCH

► SYRUP

CUP (ML.)	ICE	MIXER SYRUP	FRESHLY BREWED TEA	TECHNIQUE
360 ml.	FULL GLASS	25 ml.	150 ml.	BUILD
420 ml.	FULL GLASS	30 ml.	180 ml.	BUILD
480 ml.	FULL GLASS	40 ml.	210 ml.	BUILD
1 lit.	NO ICE	150 ml.	850 ml.	PRE BATCH



Mocktails

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► FRUIT PUREE

CUP (ML.)	ICE	MIXER FRUIT PUREE	JUICE *	MIXER LIME JUICE 99,5%	TECHNIQUE
360 ml.	FULL GLASS	20 ml.	150 ml.	15 ml.	BUILD
420 ml.	FULL GLASS	30 ml.	180 ml.	20 ml.	BUILD
480 ml.	FULL GLASS	40 ml.	210 ml.	25 ml.	BUILD
1 lit.	NO ICE	150 ml.	800 ml.	50 ml.	PRE BATCH

* JUICE: ORANGE / PINEAPPLE
TROPICAL / APPLE
GRAPEFRUIT OR GRAPE JUICE



Mojito

► ORIGINAL MOJITO

CUP (ML.)	ICE	MIXER MOJITO MIX	SODA	TECHNIQUE
360 ml.	FULL GLASS	60 ml.	120 ml.	BUILD
420 ml.	FULL GLASS	70 ml.	140 ml.	BUILD
480 ml.	FULL GLASS	90 ml.	160 ml.	BUILD
1 lit.	NO ICE	350 ml.	650 ml.	PRE BATCH

► FRUIT MOJITO

CUP (ML.)	ICE	MIXER FRUIT PUREE	MIXER MOJITO MIX	SODA	TECHNIQUE
360 ml.	FULL GLASS	25 ml.	45 ml.	120 ml.	BUILD
420 ml.	FULL GLASS	30 ml.	60 ml.	130 ml.	BUILD
480 ml.	FULL GLASS	40 ml.	70 ml.	150 ml.	BUILD
1 lit.	NO ICE	120 ml.	330 ml.	550 ml.	PRE BATCH





6 ICE



5 LEAFY GREENS / OPTIONAL
TRY SPINACH, KALE OR ROMANE
LETTUCE



4 HEALTHY FAT & PROTEIN
ONLY FOR YUMMY SMOOTHIES
YOGHURT



3 SWEETENER / OPTIONAL
HONEY OR MIXER SYRUP



2 MIXER FRUIT PUREE



1 LIQUID FIRST
WATER OR ANY OTHER LIQUID SUGGESTIONS

[GUIDE]

perfect
smoothie

MIXER

Suggests



★ REFRESHING
SMOOTHIES ★

FRUIT PUREE, ICE
AND WATER



★ MILKSHAKES ★

FRUIT PUREE, MILK
AND ICE CREAM



★ YUMMY
SMOOTHIES ★

FRUIT PUREE, ICE
AND YOGHURT



★ FROZEN
COCKTAILS ★

FRUIT PUREE, ICE
AND SPIRIT

► FRUIT PUREE

CUP (ML.)	ICE	MIXER FRUIT PUREE	WATER	TECHNIQUE
360 ml.	FULL CUP	40 ml.	90 ml.	BLEND
420 ml.	FULL CUP	50 ml.	120 ml.	BLEND
480 ml.	FULL CUP	60 ml.	150 ml.	BLEND

► FRUIT PUREE & SYRUP

CUP (ML.)	ICE	MIXER FRUIT PUREE	MIXER SYRUP	WATER	TECHNIQUE
360 ml.	FULL CUP	30 ml.	15 ml.	90 ml.	BLEND
420 ml.	FULL CUP	40 ml.	20 ml.	120 ml.	BLEND
480 ml.	FULL CUP	50 ml.	25 ml.	150 ml.	BLEND



► FRUIT PUREE

CUP (ML.)	ICE	MIXER FRUIT PUREE	LOW FAT YOGHURT	LIQUID *	TECHNIQUE
360 ml.	1 SCOOP	40 ml.	125 ml.	30 ml.	BLEND
420 ml.	1 SCOOP	50 ml.	140 ml.	45 ml.	BLEND
480 ml.	1 SCOOP	60 ml.	150 ml.	60 ml.	BLEND

► FRUIT PUREE & SYRUP

CUP (ML.)	ICE	MIXER FRUIT PUREE	MIXER SYRUP	LOW FAT YOGHURT	LIQUID *	TECHNIQUE
360 ml.	1 SCOOP	30 ml.	15 ml.	125 ml.	30 ml.	BLEND
420 ml.	1 SCOOP	40 ml.	20 ml.	140 ml.	45 ml.	BLEND
480 ml.	1 SCOOP	50 ml.	25 ml.	150 ml.	60 ml.	BLEND



* LIQUID: WATER / MILK / ALMOND MILK
COCONUT WATER / SOY MILK / SKIMMED MILK

Refreshing Smoothie Yummy

► FRUIT PUREE

					
CUP (ML.)	ICE	MIXER PUREE	ICE CREAM	MILK	TECHNIQUE
360 ml.	1 SCOOP	40 ml.	120 ml.	30 ml.	BLEND
420 ml.	1 SCOOP	50 ml.	140 ml.	45 ml.	BLEND
480 ml.	1 SCOOP	60 ml.	150 ml.	60 ml.	BLEND

► FRUIT PUREE & SYRUP

						
CUP (ML.)	ICE	MIXER PUREE	SYRUP	ICE CREAM	MILK	TECHNIQUE
360 ml.	1 SCOOP	30 ml.	15 ml.	120 ml.	30 ml.	BLEND
420 ml.	1 SCOOP	45 ml.	15 ml.	140 ml.	45 ml.	BLEND
480 ml.	1 SCOOP	50 ml.	20 ml.	150 ml.	60 ml.	BLEND










Milkshakes

Frozen Cocktails

MARGARITAS



► FRUIT PUREE

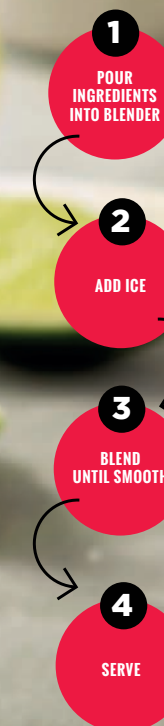
						
GLASS (ML.)	ICE	MIXER PUREE	MIXER PURE LIME JUICE 99,5%	TEQUILA	TRIPLE SEC LIQUOR	TECHNIQUE
360 ml.	FULL GLASS	40 ml.	25 ml.	45 ml.	15 ml.	BLEND
480 ml.	FULL GLASS	50 ml.	30 ml.	60 ml.	25 ml.	BLEND

COLADAS

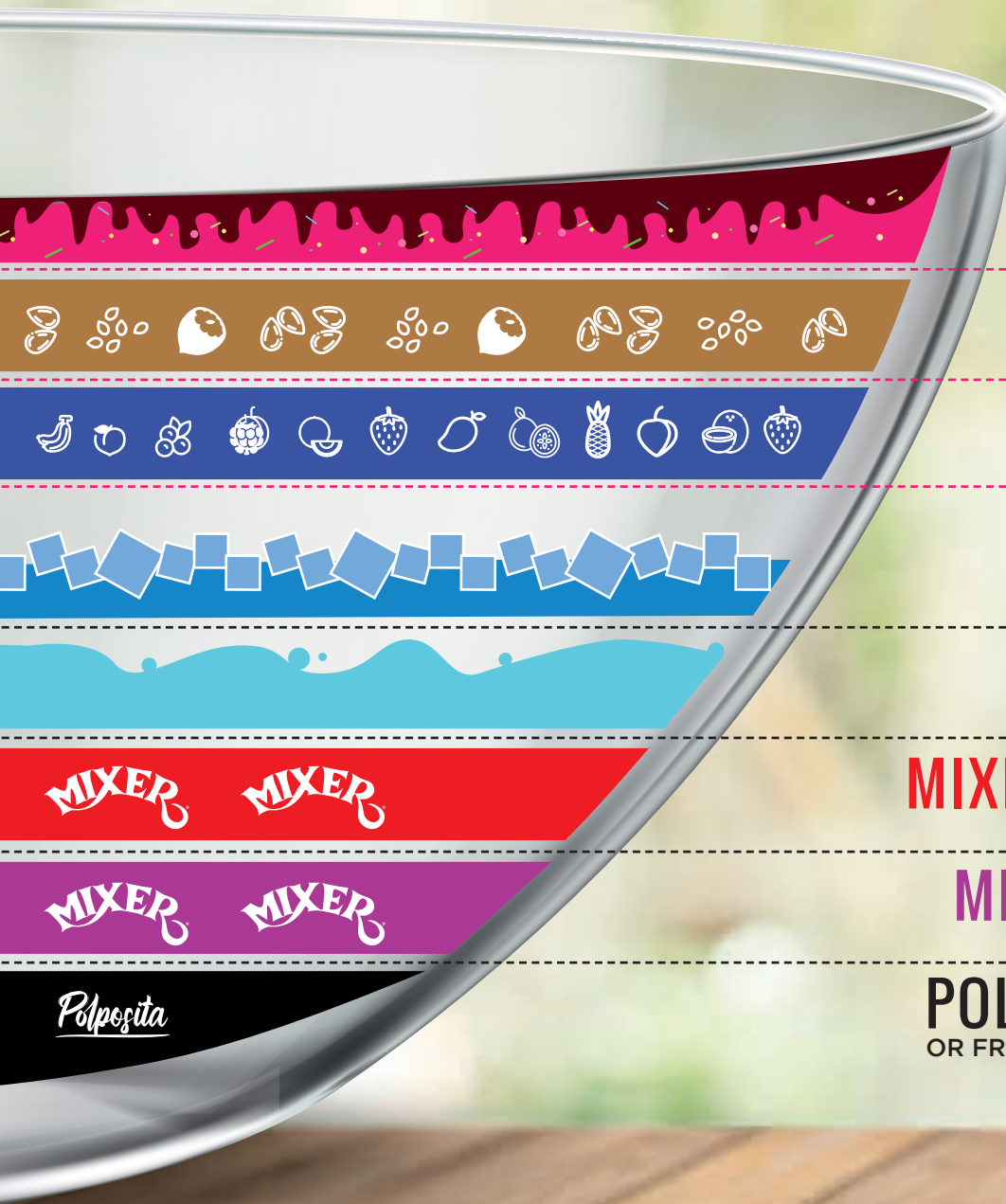
					
GLASS (ML.)	ICE	MIXER PUREE	MIXER PINACOLADA MIX	WHITE RUM	TECHNIQUE
360 ml.	FULL GLASS	15 ml.	60 ml.	45 ml.	BLEND
480 ml.	FULL GLASS	25 ml.	70 ml.	60 ml.	BLEND

DAIQUIRIS

					
GLASS (ML.)	ICE	MIXER PUREE	MIXER SWEET & SOUR MIX	WHITE RUM	TECHNIQUE
360 ml.	FULL GLASS	30 ml.	60 ml.	45 ml.	BLEND
480 ml.	FULL GLASS	40 ml.	90 ml.	60 ml.	BLEND



Açaí Bowl Recipes



CONFECTIONARY
CHOCOLATE, COOKIES,
SMARTIES

8
OPTIONAL

NUTS/SEEDS

7

FRESH FRUIT
OR DRY FRUIT

6

ICE CUBES
4-5 PIECES

5

STILL WATER
30 ML.

4

MIXER FRUIT PUREE
20 ML.

3
OPTIONAL

MIXER AÇAÍ BOWL
60 ML.

2

POLPOSITA FROZEN
OR FRUIT FROZEN 80 GR.

1

ON TOP



All Nuts
★ AÇAÍ BOWL ★

60 ML **MIXER AÇAÍ BOWL**
80 GR **POLPOSITA ORGANIC STRAWBERRY**
30 ML **STILL WATER**
80 GR **ICE CUBES**

**BLEND ALL INGREDIENTS,
POUR INTO THE BOWL AND
ADD ON TOP**

**BLUEBERRY, STRAWBERRY,
ALMOND, MACADAMIA NUTS,
GRANOLA**



Very Berry
★ AÇAÍ BOWL ★

60 ML **MIXER AÇAÍ BOWL**
80 GR **POLPOSITA ORGANIC STRAWBERRY**
20 ML **MIXER FOREST FRUIT PUREE** (OPTIONAL)
30 ML **STILL WATER**
80 GR **ICE CUBES**

**BLEND ALL INGREDIENTS,
POUR INTO THE BOWL AND
ADD ON TOP**

**BLUEBERRIES, RASPBERRIES,
STRAWBERRIES, BLACKBERRIES,
CHIA SEEDS, WALNUTS**



Hawaiian
★ AÇAÍ BOWL ★

60 ML **MIXER AÇAÍ BOWL**
80 GR **POLPOSITA ORGANIC STRAWBERRY**
20 ML **MIXER COCONUT PUREE** (OPTIONAL)
30 ML **STILL WATER**
80 GR **ICE CUBES**

**BLEND ALL INGREDIENTS,
POUR INTO THE BOWL AND
ADD ON TOP**

**MANGO, BANANA,
STRAWBERRY, GRATED COCONUT,
CHOCOLATE CHIPS**



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