



GROW YOUR SPECIALTY DRINK BUSINESS

Coffee & Tea Concepts for
Any Size Operation



KEEP STAFF AND GUESTS ONSITE WITH ON-TREND CRAFT BEVERAGES

Despite inflation and increased costs of living, operators are seeing substantial increases in coffee sales.¹

Over 1 in 10 operators plan to add specialty coffees to their beverage programs in the next year.²

- When asked about past week consumption in January 2024, 44% of adults 18+ reported drinking coffee prepared out-of-home.¹
- Among those using a coffee station in their workplace less frequently, the top reason is that they are "buying coffee from nearby cafes" (37%).¹
- Coffee customers expect plant-based milk options: 39% of consumers drink 100% plant-based coffee beverages.³

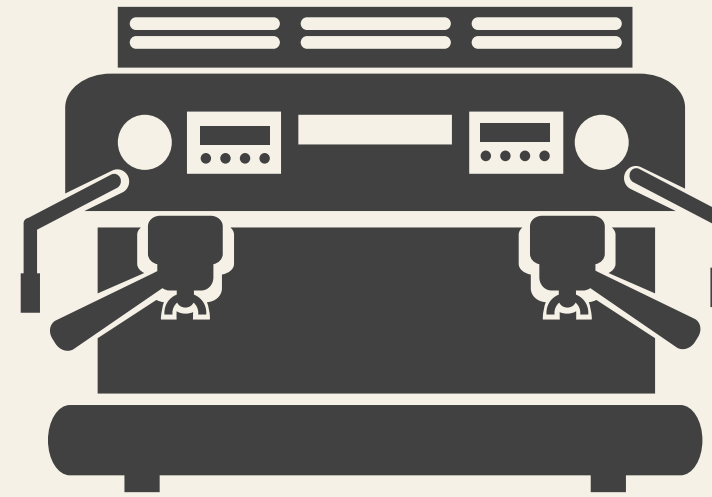
76%
of consumers who drink **HOT** coffee weekly or more.²

58%
of consumers who drink **COLD** coffee weekly or more.²

1. NCA Spring 2024 National Coffee Data Trends
2. Datassential, Non-Alcoholic Beverage Keynote, 2023
3. Datassential Plant-Based Keynote, 2023

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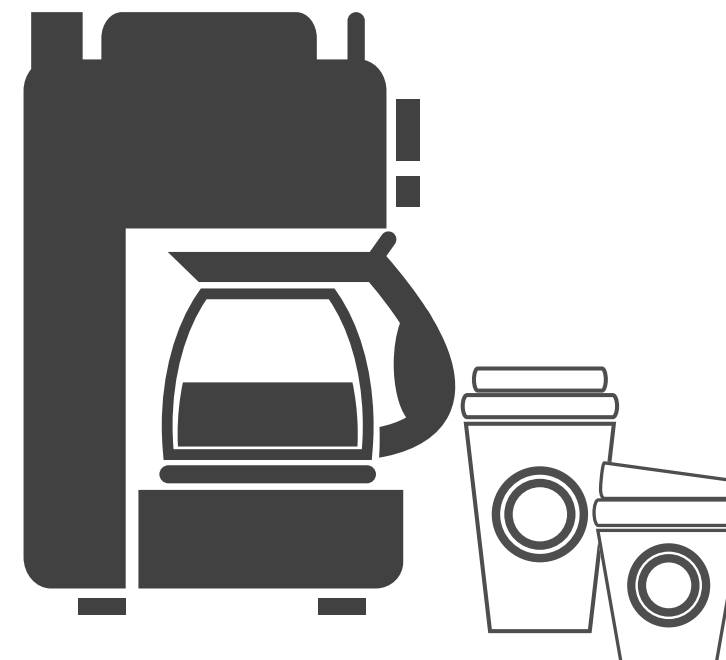


You have an espresso machine, baristas and offer full coffee and tea service.

Your options for hot and cold recipes using Barista Series plant milks are endless. Find hot and cold recipes ideas in this brochure and by scanning the QR code here.



Enhance your specialty beverage program for guests and staff with Pacific Barista Series™ plant milks. We create solutions for every size operation.



You offer drip coffee and bottled coffee drinks.

Elevate your guest experience with hand-crafted coffee and tea drinks. Create on-trend drinks featuring hot and cold drip coffee, cold brew and matcha and chai teas. Expand what you offer when you add plant milks, a few syrups, and ice!



COLD BREW RECIPES

Served Cold



COLD BREW RECIPES
SERVED COLD



Cinnamon Honey Oat Cold Brew Latte

Makes 12 oz. serving

- 4 oz cold brew coffee
- 1/4 oz honey
- 4 oz Pacific Barista Series™ Oat Milk
- 1 pinch cinnamon

Directions:

1. Place **Barista Series Oat Milk** and honey into glass and stir till combined.
2. Fill glass about 3/4 full with ice.
3. Top with cold brew.
4. Garnish with cinnamon.



Pineapple Coconut Cold Brew Latte

Makes 12 oz. serving

- 2 oz pineapple juice
- .5 oz coconut syrup or puree
- 4 oz cold brew
- 2 oz **Pacific Barista Series™ Coconut Milk**

Directions:

1. Add pineapple juice and syrup to the glass and stir.
2. Fill glass about 3/4 full with ice.
3. Add cold brew.
4. Top with shaken/frothed **Barista Series Coconut Milk** cold foam.
(See p.15 for instructions to make cold foam.)



Maple Bar Oat Cold Brew Latte

Makes 12 oz. serving

- 3 oz cold brew
- 5 oz **Pacific Barista Series™ Oat Milk**
- .5 oz maple syrup
- .5 oz vanilla syrup
- 1 teaspoon brown sugar
- 5 oz of ice

Directions:

1. Place **Barista Series Oat Milk**, maple syrup, vanilla syrup, and brown sugar into glass and stir till combined.
2. Add cold brew and blend until incorporated.
3. Fill glass about 3/4 full with ice.
4. Pour maple milk over ice.



DRIP COFFEE RECIPES

Served Hot or Cold



DRIP COFFEE RECIPES HOT OR COLD



Caramel Creame Coffee

Makes 12 oz. serving

- .5 oz vanilla syrup
- .5 oz caramel syrup
- 9 oz drip coffee
- 2 oz **Pacific Barista Series™** Oat Milk
- 1 pinch of nutmeg

Directions HOT:

1. Add syrups and hot drip coffee to cup.
2. Top with **Barista Series Oat Milk** and fill cup.
3. Sprinkle ground nutmeg for garnish.

Directions COLD:

1. Add syrups and chilled drip coffee to glass.
2. Fill glass about 3/4 full with ice.
3. Top with **Barista Series Oat Milk**.
4. Sprinkle ground nutmeg for garnish.



**DRIP COFFEE RECIPES
HOT OR COLD**



Café De Olla Au Lait

Makes 12 oz. serving

- 1 oz brown sugar syrup
(½ oz brown sugar + ½ oz water)
- 10 oz drip coffee
- 2 oz Pacific Barista Series™ Almond Milk
- Cinnamon

Directions HOT:

1. Add syrup and hot drip coffee to cup.
2. Top with Barista Series Almond Milk and fill cup.
3. Garnish with cinnamon.

Directions COLD:

1. Add syrup and chilled drip coffee to glass.
2. Fill glass about 3/4 full with ice.
3. Top with Barista Series Almond Milk.
4. Garnish with cinnamon.

**DRIP COFFEE RECIPES
HOT OR COLD**



**Cocoa Chocolate
Almond Coffee**

Makes 12 oz. serving

- .5 oz chocolate syrup
- 10 oz drip coffee
- 2 oz Pacific Barista Series™ Almond Milk
- chocolate shavings on top for garnish

Directions HOT:

1. Add syrup and hot drip coffee to cup.
2. Add Barista Series Almond Milk and fill cup.
3. Garnish with shaved chocolate.

Directions COLD:

1. Add syrup and chilled drip coffee to glass.
2. Fill glass about 3/4 full with ice.
3. Top with Barista Series Almond Milk.
4. Garnish with shaved chocolate.



TEA RECIPES

Served Cold



TEA RECIPES SERVED COLD



Coconut Matcha

Makes 12 oz. serving

- .5 oz coconut syrup
- 2g matcha / 1 oz of water (30g)
- 6 oz Pacific Barista Series™ Coconut Milk

Directions:

1. Add syrup to glass.
2. Add Barista Series Coconut Milk.
3. Fill glass about 3/4 full with ice.
4. In a matcha bowl, whisk matcha and water until smooth.
5. Add matcha to glass.



Cinnamon Honey Chai

Makes 12 oz. serving

- .25 oz honey
- 4 oz chai concentrate
- 4 oz Pacific Barista Series™ Oat Milk
- 1 pinch of cinnamon

Directions:

1. Add Barista Series Oat Milk, honey, and chai concentrate to glass and stir to combine.
2. Fill glass about 3/4 full with ice.
3. Garnish with cinnamon.



Cold Foam Instructions:

To create cold foam, froth the chilled plant-based milk with either a hand wand, or dry shake to create the foam (about 15 seconds). The consistency should be smooth with few smaller bubbles.



Cold Brew Recipe

Yields 64 oz. | Makes 42 servings of 12 oz. beverages

INGREDIENTS:

- 1 pound French press coffee
- 3 quarts of ambient water

EQUIPMENT:

- 1 gallon pitcher
- 1 quarts measuring cup
- Large nut milk bag
- Large coffee filter
- Coffee basket

DIRECTIONS:

1. Line pitcher with nut milk bag.
2. Put coffee in lined pitcher.
3. Add ambient water.
4. Stir with whisk or spoon to fully saturate coffee grounds.
5. Cover and steep for 12-24 hours.
6. Remove nut milk bag with coffee.
7. Using a coffee basket and a filter, filter the cold brew coffee into the pitcher.
8. Transfer into airtight container. Keep refrigerated for 3-5 days.



PRODUCT CODE	BRAND	PRODUCT DESCRIPTION	PACK SIZE	NUTRITIONAL CLAIMS
4292	Barista Series™	Soy Original	12 / 32 oz	Dairy Free, Vegan, 5g of Protein per Serving, Gluten Free, Kosher, Plant Based
4294	Barista Series™	Soy Vanilla	12 / 32 oz	Dairy Free, Vegan, 5g of Protein per Serving, Gluten Free, Kosher, Plant Based
4312	Barista Series™	Almond Original	12 / 32 oz	Dairy Free, Vegan, Soy Free, Gluten Free, Kosher, No Added Oils, Plant Based
4313	Barista Series™	Coconut	12 / 32 oz	Dairy Free, Vegan, Soy Free, Gluten Free, Kosher, No Added Oils, Plant Based
4319	Barista Series™	Almond Unsweetened	12 / 32 oz	Dairy Free, Vegan, Soy Free, Gluten Free, Kosher, No Added Oils, Plant Based, Carrageenan Free
4320	Barista Series™	Oat	12 / 32 oz	Dairy Free, Vegan, Soy Free, Sweetened with Oats, 4g of Protein per Serving, Kosher, Carrageenan Free
4325	Barista Series™	Hemp	12 / 32 oz	Dairy Free, Vegan, Soy Free, 4g of Protein per Serving, High in Calcium, Good source of Iron, Kosher, Carrageenan Free, Plant Based, No Added Oils

CASE DIMENSIONS: 8.85" H x 14.7" L x 7.9" W

SHELF LIFE: 12 months

*Convenient 32 aseptic, shelf-stable packaging
No refrigeration required (until opened)*

Pacific
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SERIES™**



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