RIO

BARISTA COLLECTION

COFFEE SYRUPS

Your coffee. Your flavour.

SUGAR & **SUGAR FREE**



19 FLAVOURS **2 COLLECTIONS** **700 ml**

For coffee, chilled drinks and dessert moments.

SUGAR

Coffee syrups with sugar

Classic sweetness for your favourite coffee recipes.



Caramel

Smooth caramel



French Vanilla

Delicate vanilla



Hazelnut

Nutty character



Chocolate

Cocoa inspiration



Salted Caramel

Sweet & salty



White Chocolate

Delicate dessert notes



Irish Cream

Creamy inspiration



Amaretto

Almond notes



Toffee

Caramel dessert notes



Mocha

Coffee & cocoa

SUGAR

Coffee syrups with sugar

More flavours for your coffee collection.



Cookies

Cookie aroma



Crème Brûlée

Dessert inspiration



Cappuccino

Coffee character



Cinnamon

Warm spice notes



Maple

Mellow maple aroma



Pumpkin Spice

Seasonal spice notes



Gingerbread

Festive spices



Red Velvet

Dessert-inspired



Lavender

Floral notes

700 ml

Coffee

Latte

Frappé

Desserts

SUGAR FREE

Sugar-free coffee syrups

Your favourite flavour in a sugar-free version.



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Smooth caramel



French Vanilla

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Hazelnut

Nutty character



Chocolate

Cocoa inspiration



Salted Caramel

Sweet & salty



White Chocolate

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700 ml

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Frappé

Desserts

Create your coffee moment.

One flavour. Two choices. Use Sugar or Sugar Free in each recipe to suit your preference.

01 Caramel latte

15 ml RIO Caramel + 30 ml espresso + 180 ml milk.

Add the syrup to the espresso and top with warm, frothed milk.

02 Iced vanilla coffee

15 ml RIO French Vanilla + 30 ml espresso + 150 ml milk + ice.

Pour the syrup and milk over ice. Add the espresso and stir.

03 Hazelnut frappé

15 ml RIO Hazelnut + 30 ml chilled espresso + 150 ml milk + ice.

Blend the ingredients to your preferred texture.

Serving suggestions. Adjust the amount of syrup to taste.
When using Sugar Free syrup, other ingredients determine the drink's sugar content.

EXPLORE THE COLLECTION

riocoffeesyrups.com

Rio Spirits | Sofia, Bulgaria

riodrinks.com