

Foam Cloud Beverages
Whipped Solutions

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Our foam clouds, or better known as versatile frothing bases, elevate beverage offerings. Available in dalgona/coffee, caramel, chocolate, fruity or botanical flavors. Designed for baristas in food service, these bases create a rich, creamy foam that adds a luxurious touch to any cold drink, enhancing both flavor and presentation. Delight your consumers with a premium experience in every sip!



MARKET INSIGHTS

58% of coffee and tea shop consumers are willing to pay more for a better texture experience in menu items (Source: AF proprietary Coffee & Tea Shop survey 2024). Light and airy textures is one of the main texture trend directions.

Especially in the beverage area, refreshment is key and whipped foamy clouds on top of cold beverages add a great appeal to the menu, especially for the experiential Gen Z consumer.



TARGET GROUPS

Industry: Food service outlets with cold beverage menus

Consumers: Consumers of cold beverages with foams on top such as iced or cold brew coffee, iced lattes or refreshers



YOUR BENEFITS

- Convenient use and easy handling for the barista
- Flavor variety for creating dalgona/coffee, caramel, chocolate, fruity or botanical foams
- Vegan recipes possible
- Fruity frothing bases to be suitable for waterbased beverages (e.g. refreshers or iced teas)



OUR SOLUTION(S)

Frothing bases to prepare dalgona style (coffee), caramel, chocolate, fruity or botanical (e.g. ginger, mint, lemongrass, jasmine) foams on top of cold beverages.



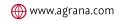
CONSUMER NEEDS

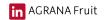
Consumers looking for a permissible treat in cold beverages with a creamy foam cloud on top.



GET IN TOUCH WITH US!









At AGRANA Fruit, we have a passion for great food and innovation. We offer a variety of fruit, brown flavor, and specialty solutions for the food & beverage industry.