No added sugars

Smoothieconcept

freshly mixed for you



100% fruit Smoothies, Milkshakes and Cocktails www.freshfruit.express







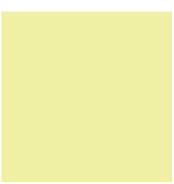














FRESHLY BLENDED FOR YOU

Introduction

In 1993, I - Uko Vegter - travelled through Brazil for 5 weeks. Brazilian cuisine has an enormous amount of different dishes, fruits and drinks. Because of the enormous variety of fruit in Brazil, they sell many delicious fresh smoothies. Consequently, I often drank a fresh smoothie from a stall in each city I visited.

When I wanted to expand my business in 2007, I thought back to my travels through Brazil and those delicious, healthy smoothies. I was convinced there would be a market for them in Europe and I decided to introduce them in the Netherlands first. The principle was to offer the same flavours I tasted there to the hospitality sector as a complete concept. By that time, there was much more public attention for health. I responded to that trend by using special frozen smoothie fruit that did not require any added sugar.

In addition, it was important that our smoothies would not be quick to separate. We perfected the process by adding a smoothie base fruitjuice to blend with and introduced three veggie variants. We marketed the fruit and veggie smoothies under the names Fresh Fruit Express and Veggie Express.

But that was not all. To ensure quality, it was very important to use an affordable and very user-friendly blender. Consequently, we developed a range of our own high-quality blenders. Things took off after that. Now, we offer our smoothie concept in 17 countries and are an important blender distributor.

We are very proud of this achievement and our complete solution for the food service industry. We hope that you will get as many positive reactions from your customers as we get from our hospitality entrepreneurs each and every day.

Please feel free to call me or one of my colleagues if you want to know more about our products!



Uko Vegter

Founder at Fresh Fruit Express International BV

Since 2007, I've been happily working on selling, distributing and developing the smoothie concept. Every day we make customers happy with a healthy choice for their food service and catering establishment.

TASTY, HEALTHY AND EASY



The concept

Smoothies

There is a clearly visible trend towards healthier and more conscious eating throughout Europe. Fruit is an indispensable part of a healthy diet. Smoothies align with this trend perfectly, and are sold in the hospitality and catering business more and more.

Fresh Fruit Express has been a fast-growing organisation within Europe with a strong vision and focus since 2007. Fresh Fruit Express aims to stimulate the consumption of fruit and vegetables through the sale of a trendy and healthy fruit & vegetable concept in the food service and catering sectors.

Fruits and vegetables

In addition to our 10 Fresh Fruit Express frozen fruit mixes, we also supply 3 Veggie Express frozen veggie mixes that you all prepare with the same Fresh Fruit Express Smoothie base fruitjuice.

What do you need?

All you need to get started is one of our professional blenders, the 10 flavours of frozen fruit mixes and 3 flavours of vegetable mixes, the 100% fruit base juice and the Pina Colada instant mix. In addition to attractive promotional materials such as posters and menus, there are also special printed Fresh Fruit Express take-away cups. All these products can be found in our web shop. Look in our web shop to determine exactly what you need.

What else can you make with our products?

With a small adjustment, our concept can also be used to prepare a fruit milkshake, cocktail, smoothie bowl, dessert, amuse or fruit shot. For a fresh Pina Colada, for example, replace part of the juice with rum, such as Bacardi Lemon.

Our focus

Taste: only ripe and flavourful fruits are used.

Health: no sugars are added, not even through the Smoothie base juice.

Quick and easy: prepare a smoothie from the freezer in 35 seconds.

Communication: promotion like menu cards to support sales.

Blenders: we support the customer with affordable and very user-friendly blenders.

Perfect for the hospitality industry

The Fresh Fruit Express concept offers a company in the foodservice business the possibility of preparing fresh smoothies, fruit milkshakes, smoothie bowls and cocktails with a very low investment.

Our boxes come in different colours so that you can easily find them in your deep-freeze compartment. They also make optimal use of your freezer compartment with 20 fruit mixes in a box.

Interested in our concept?

Invite us for a demonstration and we will show you why our concept can be so profitable for you as an entrepreneur. During this demonstration, we will show you how to prepare our smoothies. And we will tell you all the important details of how our smoothie concept can be a very profitable contribution to your business. Naturally, you can also taste the smoothies.



SMOOTHIE BASE FRUIT JUICE

Smoothie base fruit juice for all smoothies, milkshakes, cocktails and smoothie bowls!

The Fresh Fruit Express base fruit juice forms the basis for all our smoothies. Blend 250 ml for a fruit smoothie and 300 ml for a veggie smoothie. You can also use the smoothie base juice for other recipes such as cocktails and smoothie bowls!

The Fresh Fruit Express smoothie base fruit juice is a combination of apple juice and mango puree. No preservatives or extra sugar has been added to the juice. Because of this we can guarantee a 100% fruit smoothie.

Our smoothie base fruit juice gives our smoothies that unique twist. So that together with our special smoothie fruit they are considered as a unique taste experience.

With 1 pack of Smoothie base fruit juice you can prepare 6 fruit smoothies or 5 veggie smoothies.

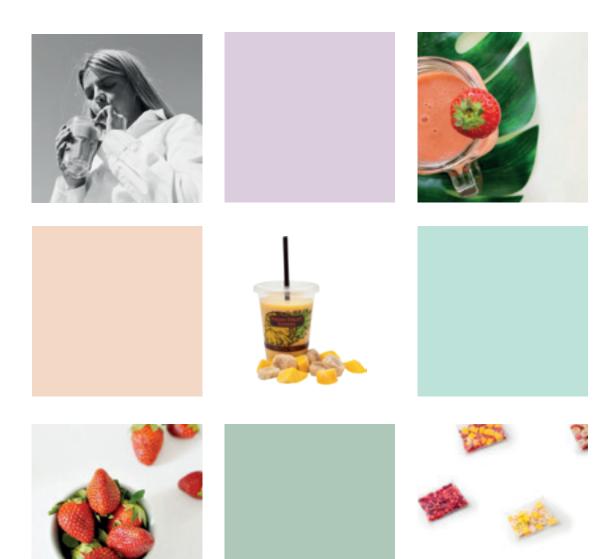
Shelf life 7 days after opening the



Fresh Fruit Express Article no. Items per box Price

Smoothie Base Fruit Juice 171250 8 x 1,5 liter Prices see website





100% FRUIT!

Fresh Fruit Express Fruit Smoothies

Why Fresh Fruit Express?

Fresh Smoothies are an important category in the hospitality and catering industry. Fresh Fruit Express is a handy Smoothie concept that allows you to respond to this health trend with a relatively small investment in a professional blender. Fresh Fruit Express offers 10 different frozen fruit combinations, smoothie base juice and Pina Colada instant mix. This allows you to prepare a delicious Smoothie, Fruit Milkshake, Cocktail or Smoothie bowl quickly and easily.

Each bag contains 150 g of special deep-frozen fruit. Smoothie base juice also consists of 100% Smoothie fruit. With 250 ml of base smoothie juice and a bag of frozen fruit, you can prepare a delicious fresh 100% fruit Smoothie of 400 ml in 35 seconds, directly from the freezer.

The Fresh Fruit Express Smoothies will not separate for 4-5 hours after preparation, which also makes it easy to prepare them well before consumption. With the Fresh Fruit Express blender, you can prepare 240 fresh Smoothies in 1 hour.

Blender

For best results, use the professional low-noise blenders of our own brand or one of the other brands from our web shop. These blenders are only available via Fresh Fruit Express.

Preparation method

- 1. Pour 250 ml of Smoothie base juice into a professional blender.
- 2. Then empty the frozen bag with 150 g of frozen fruit into the blender. (For a fruit milkshake, also add frozen yoghurt, soft serve or ice cream).
- 3. Blend your combination.
- 4. Pour the ± 400 ml Smoothie, Milkshake or Cocktail in a large glass or in a Fresh Fruit Express disposable and present it with a straw of at least 8 mm.
- 5. In our blenders, you can prepare up to 3 smoothies at the same time.

Ordering

The 10 frozen fruit mixes, the 3 frozen veggie mixes, the smoothie base fruit juice and the Pina Colada instant mix are available at your distributor. See our website for order lists and preparation lists.

Shelf life

Our 10 frozen fruit mixes, the base fruit juice and the Pina Colada instant mix are available from almost all wholesalers and have a minimum shelf life of 6-12 months. You can enjoy selling fresh smoothies with our frozen concept during the whole year!



Veggie Express Veggie Smoothies

More and more consumers are aware of the relationship between health and nutrition. Fresh Fruit Express has been responding to this trend for several years now with a unique Fruit Smoothie Concept. Every hospitality entrepreneur can quickly and easily prepare delicious Fruit Smoothies made from fresh fruit using frozen bags of various Fruit combinations, Smoothie base fruit juice and a blender.

We saw a growing demand for Veggie smoothies. Fresh Fruit Express has succeeded in developing a truly tasty Vegetable Smoothie concept under the name Veggie Express. Three well-balanced vegetable combinations in sachets of 150 g, supplemented Blender with 300 ml Fresh Fruit Express Smoothie base fruit juice form the basis of these very For best results, use the professional low-noitasty Veggie Smoothies.

You don't need much to get started with the Veggie Express Smoothies concept. All you need is a good blender, Smoothie base juice and our 3 Veggie Express vegetable mixes.

The 3 vegetable mixes of Veggie Express and Smoothie base fruitjuice of Fresh Fruit Express are available through your wholesaler. See our website for order lists and preparation lists.

Preparation method

- 1. Pour 300 ml of Smoothie base fruit juice into a professional blender.
- 2. Then empty the frozen Veggie sachet with 150 g of frozen vegetables into the blender.
- 3. Blend your combination.
- 4. Pour the smoothie into a glass or a 400 ml disposable cup and present it with a straw of at least 8 mm.
- 5. In our blenders, you can prepare up to 3 smoothies at the same time.

se blenders of our own brand or one of our other brands. These blenders are only available via Fresh Fruit Express.t

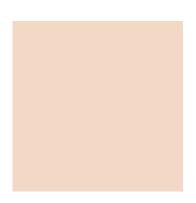
Promotion

Request free posters, menu and table cards from Fresh Fruit Express to support this unique and fresh Veggie Smoothie concept. Our smoothie disposables are available in our web shop.

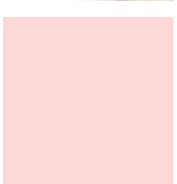


VEGGIE® EXPRESS

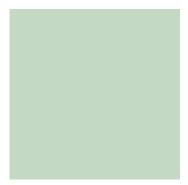




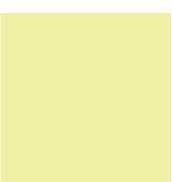














TASTY & HEALTHY



	Fresh Fruit Express	Article no.	Items per box	Price
Manager State of Stat	Smoothie Base Fruit Juice	171250	8 x 1,5 liter	Prices see website
2	Tropical smoothie fruitmix strawberry - banana	171430	20 x 150 g	Prices see website
	Sunshine smoothie fruitmix pineapple - mango	171431	20 x 150 g	Prices see website
A TOP OF THE PARTY	Paradise smoothie fruitmix mango - strawberry	171432	20 x 150 g	Prices see website
	Fantasy smoothie fruitmix raspberry - mango	171433	20 x 150 g	Prices see website
	Sunset smoothie fruitmix raspberry - strawberry	171434	20 x 150 g	Prices see website
10.00	Strawberry smoothie fruitmix strawberry	171445	20 x 150 g	Prices see website
	Morning Glory smoothie fruitmix pineapple - strawberry	171446	20 x 150 g	Prices see website





Palmbeach smoothie fruitmix 171435 20 x 150 g Prices see website mango - banana



Blueberry smoothie fruitmix 171436 20 x 150 g Prices see website blueberry



Acai smoothie fruitmix 171448 20 x 150 g Prices see website acai - banana



TO STATE OF THE PARTY OF THE PA

Veggie Express	Artikelnr.	Inhoud per doos	Levering
Orange veggie smoothiemix carrot pepper yellow celery ginger	171438	20 x 150 g	Prices see website
Green veggie smoothiemix spinach broccoli parsnip apple	171439	20 x 150 g	Prices see website
Green Tornado veggie smoothiemix banana - pineapple - mango - spinach	171447	20 x 150 g	Prices see website





Pina Colada Cocktail

pineapple mango pina colada instantmix rum



Baileys Cocktail

strawberry banana baileys



Gin Cocktail

blueberry gin



Red Daiquiri Cocktail

raspberry strawberry rum

TASTY, HEALTHY & ALCOHOL

Cocktails

Pina Colada

To prepare a delicious Pina Colada cocktail quickly, we have the perfect solution. The Fresh Fruit Express Pina Colada Instant mix. You add this instant mix to the pineapple mango smoothie in the blender, together with alcohol, in order to prepare a fresh pina colada.

Blender

For best results, use the professional low-noise professional blenders of our own brand or one of our other brands These blenders are only available at the Fresh Fruit Express webshop.

Preparation method for other fruit cocktails

With the other fruit cocktails, replace the sunshine mix with the fruit mixes on the menu and the rum with Baileys, Gin or Vodka. Then also add 2 or 3 ice cubes.

Preparation method Pina Colada

- 1. Pour 250 ml Fresh Fruit Express smoothie base juice in a professional blender
- 2. Then empty the frozen Fresh Fruit Express pineapple and mango fruit bag of 150 g into the blender
- 3. Add 3 to 5 ice cubes and lemon juice
- 4. Add 50 g of Fresh Fruit Express Pina Colada Instant mix.
- 5. Add 35 ml rum
- 6. Then mix your combination very finely
- 7. Pour the cocktail into a glass or a disposable cup and present it with a straw of at least 8 mm

Pina Colada Milkshake

Prepare a Pina Milkshake in the blender with 150 ml milk, 3 to 5 ice cubes and 50 gram or 3 scoops Pina Colada instant mix. In a Slush the ratio is 2 x 500 g powder with 3 liters of long-life whole milk.

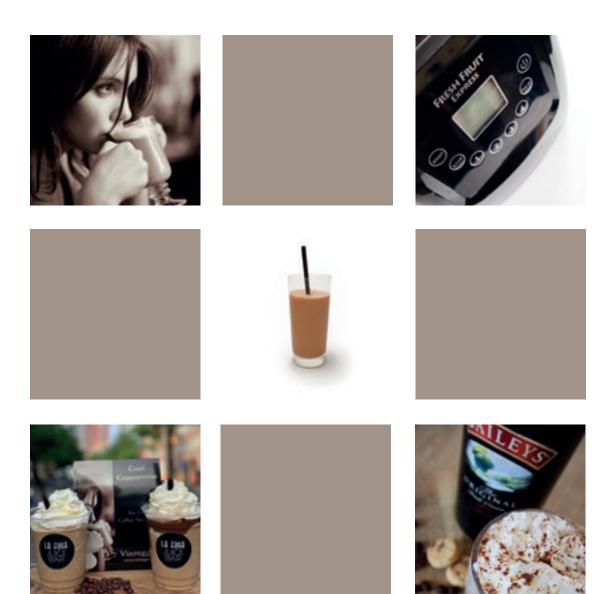


Fresh Fruit Express Item no. Items per box Price

Pina Colada instantmix 171245 **12 bags x 500 gr** Prices see website 120 consumptions



Viareggio



The ice-cold coffee sensation



(R)

Viareggio

Viareggio Cool Cappuccino Concept

Cool Cappuccino has been a great success for years. More and more people are also discovering this refreshing coffee drink. Just as hot tea became ice tea, hot coffee is being drunk cold more and more.

Cool Cappuccino also appeals to new target groups such as young people. In short: cold coffee is hot. Viareggio is a handy Cool Cappuccino concept, with which you can respond easily to this increasing demand for cold coffee drinks. You can prepare a tasty and ice-cold cool cappuccino in the blender or slush in only 40 seconds.

Benefits

- Quick, easy and freshly prepared
- Long shelf life
- With 1 bag of 500 g of Viareggio Cool Cappuccino powder you can prepare up to 10 cups of Cool Cappuccino
- Very attractive margins

Slush

Of course, you can also prepare the Cool Cappuccino in a Slush machine. You combine 2 bags x 500 g of powder with 5 liters of full cream longlife milk. For the Baileys variant in the Slush, add 300 ml of Baileys with each 3 litres of milk.

Viareggio

instantmix

Preparation method

- 1. Pour 150 ml of milk or water into the blender.
- 2. Then add 50 g or 2 scoops of Viareggio Cool Cappuccino instant mix per consumption.
- 3. Then add 3 to 12 **dry** ice cubes per consumption.
- 4. For the exclusive Baileys variant, replace 35 ml of milk with 35 ml of Baileys.
- 5. Press the Pulse button a few times until the ice is crushed. Then mix your combination in 40 seconds.
- 6. Present the Cool Cappuccino (possibly with whipped cream and cocao) with a straw in a 350 ml glass or disposable.

Baileys

For true lovers, replace 35 ml of milk with Baileys, giving the Viareggio Cool Cappuccino concept an exclusive appearance and taking advantage of Baileys' enormous brand awareness.

Price



Cool Cappuccino	171246	12 bags x 500 g	Prices see website

Item no. Items per box



Chai Latte is Hot

Chai Latte Concept

Chat Latte has been a great success for years. More and more people are also stir vigorousl drinking chai. Chai attracts new target of chai latte. groups such as young people. In short: chai is hot. Fresh Fruit Express Chai latte is a useful concept that allows you to respond to this increasing need.

You can prepare a tasty chai in 30 seconds.

Advantages

- Quick, easy and freshly prepared
- Long-lasting packaging
- With 1 bag of 1 kg Fresh Fruit Express Chai Latte Instant Mix you can prepare 50 chai latte of 300 ml.
- Very attractive margins
- The recipe consists of black tea, vanilla and exotic spices. The chai flavour is best prepared with hot milk.

Preparation

Pour 300 ml warm milk into a glass and then stir vigorously with a spoon with 20 grams of chai latte.



Fresh Fruit Express	Article number.	Items per box	Price
Chai Latte instantmix	171249	6 bags of 1 kg	See website

Smoothie bowls

Smoothie bowls

Fresh Fruit Express introduced their smoothie concept in 2007. Consequently, the step to smoothie bowls was not so big for us. The thickness of the smoothie bowl differs from that of the smoothies. Moreover, you have the possibility to decorate the smoothie bowls with various toppings such as pieces of fruit, seeds, muesli, nuts or coconut grater. These toppings give the smoothie bowl their attractive appearance!

Why smoothiebowls?

In recent years, the smoothie bowl has really become a trend. It is quick to prepare and suitable for breakfast, lunch or as a snack. The full texture of the bowl in combination with the toppings gives a full feeling. You can finish the smoothie bowl yourself with toppings, so each bowl is unique!

Prices

For an acai smoothie bowl without extra banana you will spend approximately € 2.30 excluding the toppings. Our advice is to definitely use nut cruesli as a topping.



Preparation method

- 1. Pour 100 ml of smoothie base juice into the blender cup
- 2. Add 2 (frozen) bananas
- 3. Add the fruit mix of your choice. For example our new acai banana smoothie fruitmix.
- 4. Blend briefly and at a low speed (setting 4 on the Fresh Fruit Express blender) for a firm mass
- 5. Put the toppings such as pieces of fruit, seeds, muesli, nuts or coconut grater on the smoothie bowl

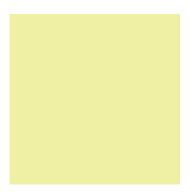
Why Fresh Fruit Express?

When using our frozen sachets of fruit and smoothie base juice, you can enjoy a long shelf life. The high quality of our smoothie base juice in combination with the frozen fruit bags gives the unique taste of Fresh Fruit Express to the smoothie bowls. Our frozen fruit mixes are available at many distributors.

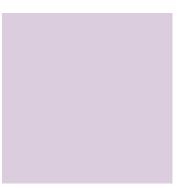


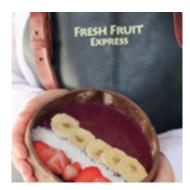






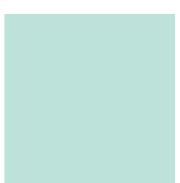














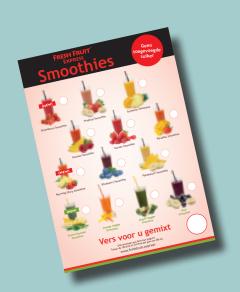
EASY, HEALTHY & FUN



Promotional material

Promoting smoothies at your location!

When selling the Fresh Fruit Express smoothie concept in your location you can use our Fresh Fruit Express promotional material, so you can promote our products. Request free posters, menus and table cards at Fresh Fruit Express to support our unique Smoothie concept. All promotional materials and disposables can be ordered at our website: www.freshfruit.express









BOOST YOUR SALES





Cool Cappuccino

Piña Colada Milkshake

Chai Latte hot or cold







PINA COLADA COCKTAIL

- ananas + mango + kokos + rum ananas + mangue + noix de coco + rhum

- pineapple + mango + coconut + rum

 piña + mango + coco + ron

 ananas + mango + kokosnuss + rum

 ananas + mango + noce di cocco + rum

BAILEYS COCKTAIL

- aardbeien + banaan + baileys
 fraises + banane + baileys
 strawberry + banana + baileys
- fresa + plátano + baileys
- erdbeeren + banane + baileys • fragola + banana + baileys

RED DAIQUIRI COCKTAIL

- aardbeien + rum
- fraises + rhum fraises + rhum strawberry + rum fresa + ron erdbeeren + rum
- · fragola + rum



SMOOTHIE BOWLS

- fruitmix + toppings
 mélange de fruits + garnitures
 fruitmix + toppings
 mezcla de frutas + coberturas
 fruchtmischung + beläge
 mix di frutta + condimenti







Smoothie

freshly blended for you

100% fruit Smoothies, Milkshakes and Cocktails www.freshfruit.express

Smoothies

Cool Cappuccino with Baileys



FRESH FRUIT



VEGGIE **EXPRESS**





TROPICAL SMOOTHIE

- aardheien + hanaan
- aardbeien + banaan
 fraises + banane
 strawberry + banana
 fresa + plátano
 erdbeeren + banane
 fragola + banana



(NEW)

SUNSHINE SMOOTHIE

- ananas + mango

- ananas + mango



- mango + erdbeeren mango + fragola



- aardbeien

- · fragola



MORNING GLORY FRUITMIX SMOOTHIE

Each fruit smoothie is also possible as a fruit milkshake

- ananas + aardbeien
 ananas + fraises
- ananas + fraises
 pineapple + strawberry
 piña + fresa
 ananas + erdbeeren
 ananas + fragola



mango + plátano
 mango + banane
 mango + banana



BLUEBERRY SMOOTHIE

- bosbessen

- bosbessenmyrtillesblueberryarandanoheidelbeeren
- · mirtillo



SUNSET SMOOTHIE

- frambozen + aardbeien framboises + fraises
- raspberry + strawberry
 frambuesa + fresa
 himbeeren + erdbeeren
 lampone + fragola



- framboises + mangue
 raspberry + mango
- frambuesa + mango
- · himbeeren + mango • lampone + mango



GREEN TORNADO SMOOTHIE

energize

(NEW)

- banaan + ananas + mango + spinazie
- banane + ananas + mangue + épinards
 banana + pineapple + mango + spinach
 plátano + piña + mango + espinacas
 banana+ ananas + mango + spinat
- banana + ananas + mango + spinaci

ORANGE VEGGIE SMOOTHIE

detox your body

- wortel + paprika + knolselderij + gember

- worreti + paprika + knoiseiderij + gember
 carotte + poivron jaune + céleri + gingembre
 carrot + pepper yellow + celery + ginger
 zanahoria + pimiento amarilio + apio + jengib
 karotten + paprika gelb + sellerie + ingwer
 carota + peperone giallo + sedano + zenzero

GREEN VEGGIE SMOOTHIE

get the power

- spinazie + broccoli + pastinaak + appel
- épinards + brocoli + panais + pomme spinach + broccoli + parsnip + apple espinacas + brócoli + chirivía + manzana
- spinaci + brockoli + patinake + apfel spinaci + broccoli + pastinaca + mela

ACAI SMOOTHIE

anti-oxydant booster

- acai + banaan
- acaï + banane

- acai + banana
 acai + banane
 acai + banana







TROPICAL SMOOTHIE

- aardbeien + banaan
- fraises + banane
- strawberry + banana
- fresa + plátano
- erdbeeren + banana
- fragola + banana



SUNSHINE SMOOTHIE

- ananas + mango
- ananas + mangue
- pineapple + mango
- piña + mango
- ananas + mango
- ananas + mango



PARADISE SMOOTHIE

- mango + aardbeien
- mangue + fraises
- mango + strawberry
- mango + fresa
- mango + erdbeeren
- mango + fragola



STRAWBERRY SMOOTHIE

- aardbeien
- fraises
- strawberry
- fresa
- erdbeeren
- fragola



- ananas + aardbeien
- ananas + fraises
- pineapple + strawberry
- piña + fresa
- ananas + erdbeeren
- ananas + fragola

Eventueel ook verkrijgbaar als Fruit Milkshake. Tussen de 150 kcal en 210 kcal per glas van 400 ml.



PALMBEACH SMOOTHIE

- mango + banaan
- mangue + banane
- mango + banana
- mango + plátano
- mango + banana
- mango + banana



BLUEBERRY SMOOTHIE

- bosbessen
- myrtilles
- blueberry
- arandano
- heidelbeeren
- mirtillo



SUNSET SMOOTHIE

- frambozen + aardbeien
- framboises + fraises
- raspberry + strawberry
- frambuesa + fresa
- himbeeren + erdbeeren
- lampone + fragola



FANTASY SMOOTHIE

- frambozen + mango
- framboises + mangue
- raspberry + mango
- frambuesa + mango
- himbeeren + mango
- lampone + mango



ACAI SMOOTHIE

- acai + banaan
- acai + banane
- acai + banana
- acai + plátano
- acai + banane
- acai + banana



PINA COLADA COCKTAIL

- ananas + mango + kokos + rum
- ananas + mangue + noix de coco + rhum
- pineapple + mango + coconut + rum
- piña + mango + coco + ron
- ananas + mango + kokosnuss + rum
- ananas + mango + noce di cocco + rum



BAILEYS COCKTAIL

- aardbeien + banaan + baileys
- fraises + banane + baileys
- strawberry + banana + baileys
- fresa + plátano + baileys
- erdbeeren + banana + baileys
- fragola + banana + baileys



RED DAIQUIRI COCKTAIL

- aardbeien + rum
- fraises + rhum
- strawberry + rum
- fresa + ron
- erdbeeren + rum
- fragola + rum



SMOOTHIE BOWLS

- fruitmix + toppings
- mélange de fruits + garnitures
- fruitmix + toppings
- mezcla de frutas + coberturas
- fruchtmischung + beläge
- mix di frutta + condimenti



FRUIT MILKSHAKES

- fruitmix + ijs
- mélange de fruits + crème glacée
- fruitmix + icecream
- mezcla de frutas + helado
- fruchtmischung + eiscreme
- mix di frutta + gelato



GREEN TORNADO SMOOTHIE

energize

- banaan + ananas + mango + spinazie
- banane + ananas + mangue + épinards
- banana + pineapple + mango + spinach
- plátano + piña + mango + espinacas
- banana+ ananas + mango + spinat
- banana + ananas + mango + spinaci



ORANGE VEGGIE SMOOTHIE

detox your body

- wortel + paprika + knolselderij + gember
- carrot + pepper yellow + celery + ginger
- zanahoria + pimiento amarillo + apio + jengibre
- carotte + poivron jaune + céleri + gingembre
- karotten + paprika gelb + sellerie + ingwer
- carota + peperone giallo + sedano + zenzero



GREEN VEGGIE SMOOTHIE

get the power

- spinazie + broccoli + pastinaak + appel
- spinach + broccoli + parsnip + apple
- espinacas + brócoli + chirivía + manzana
- épinards + brocoli + panais + pomme
- spinat + brokkoli + patinake + apfel
- spinaci + broccoli + pastinaca + mela

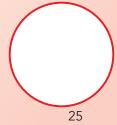
FRESH FRUIT® EXPRESS Smoothies

No added sugar



Freshly blended for you

Our smoothie mixes are also available as fruit milkshakes, smoothie bowls and cocktails.





Cool Cappuccino



Ice Cold Coffee Sensation

Viareggio®

www.viareggio.nu



Cool Cappuccino

Ice Cold
Coffee Sensation

Viareggio®

www.viareggio.nu

Viareggio®

Ice Cold Coffee Sensation



Cool Cappuccino

Cool Cappuccino with Baileys



Blenders

Fresh Fruit Express-blenders

Easy to use, simple and with perfect results. The Fresh Fruit Express blenders are very suitable for the preparation of our products.

Jars

The Fresh Fruit Express jars have an unique round shape with measuring stripes to measure our smoothie base fruit juice volume. They are equipped with four sharp blender blades to blend the frozen mixes and juice every time into a delicious smoothie.

Sound Enclosure

The blenders which are equipped with a sound enclosure reduce the noise with at least 20%.

Smoothie programming

The blender has 4 pre-programmed keys: 1, 2 and 3 for 1, 2 and 3 smoothies and 4 for low-noise preparation. The blender stops automatically.

Warranty and general conditions

When you buy a blender you receive 1 year of warranty. We do not provide warranty on the jars. The jars can't be cleaned in a dishwasher. The fruit mixes should not be stored colder than minus 20 degrees for easy blending.

EXCELLENT VALUE FOR MONEY





FRESH FRUIT EXPRESS BLENDER INCLUDING SOUND ENCLOSURE WITH 2 JARS

Prices see website

Capacity jar: 1,5 litre

Size blender: W 215 x D 274 x H 449 mm

Power: 2200 W or 3 HP

Jar: BPA-free

Program: 4 pre-programmed keys: 1, 2 and 3 smoothies

and 4 for low-noise preparation.

Colour: Black

Speed: 27.000 – 30.000 rotations p/m

Article number FFE0020

blender:

Article number jar: FFE0022



WARING MX1500XTSEE BLENDER WITH SOUND ENCLOSURE

Prices see website

Capacity jar: 1,9 litre

Size blender: W 240 x D 230 x H 530 mm

Power: 1500 W

Jar: BPA-free

Program: 4 self-programmable blend cycles

Colour: Black

Speed: 45.000 rotations p/m

Article number FFE0030

blender:

Article number jar: FFE0031



Fresh Fruit Express Content Article Price no.

FRESH FRUIT



JAR FOR FRESH FRUIT EXPRESS BLENDER WITH SOUND ENCLOSURE

1,5L FFE0022 Prices see website

FRESH FRUIT®



JAR FOR FRESH FRUIT EXPRESS BLENDER WITHOUT SOUND ENCLOSURE 2L FFE00

FFE0012 Prices see website

WARING



JAR FOR WARING MX1500XT- 1,9L FFE0031 Prices see website SEE WITH SOUND ENCLOSURE

Slush

Viareggio Cool Cappuccino

A slush machine is perfect for making our Viareggio Cool Cappuccino. With 5 litres of full cream long-life milk and 2 bags of 500 g of Viareggio Cool Cappuccino instant mix, you can prepare Viareggio Cool Cappuccino in the slush. For the variant with Baileys, add 300 ml. You can also replace all or part of the milk with water. Our preference is for long-life full cream milk.

The Viareggio Cool Cappuccino can be kept in the slush for 5 days.

Pina Colada en Pina Colada milkshake

You can also prepare a delicious Pina Colada, Pina Colada milkshake or Pina Colada 0.0% easy and quickly with a slush. Perfect for your counter or bar. You combine 2 bags x 500 g of Pina Colada instant mix with 3 litres of full cream long life milk for the Pina Colada milkshake. For the Pina Colada with alcohol, add vodka and lemon juice.

The Pina Colada (milkshake) can be kept in the slush for 5 days.

Cofrimell

Cofrimell slush machines are perfect for Cool Cappuccino, Vanilla Milkshake and Pina Colada. Cofrimell, a family owned company from the neighbourhood of Rome, has continuously been developing their products since 1981 and has always been synonymous with trust and a constant factor for quality and design.

Warranty and general conditions

On our slush machines, you get 1 year warranty.

Warranty on slush devices is only applicable when using our powders.

Repairs due to not applying the slush with the special grease on the 3 places or not adjusting the temperature in time lower as indicated on the front of the slush are at your own expense.

All this to be assessed in all reasonableness and fairness of Fresh Fruit Express International BV.



Fresh Fruit Express

Prijs



COFRIMELL SLUSH BLACK 1 X 10 LITER

Prices see website

Measurements 21x53x84 cm (wxdxh)
Material Stainless steel staal
Model Oasis Standard

Execution Elektric
Power 530 Watt
Artikelnumber Slush C1x10

COFRIMELL SLUSH BLACK 2 X 10 LITER

Prices see website

Measurements 40x53x84 cm (wxdxh)

Material Stainless steel Model Oasis Standard

Execution Elektric Power 830 Watt Artikelnumber Slush C2x10

COFRIMELL SLUSH BLACK 3 X 10 LITER

Prices see website

Measurements- 60x53x84 cm (wxdxh)

Material Stainless steel Model Oasis Standard

Execution Elektric
Power 1100 Watt
Artikelnumber Slush C3x10









Slush C3x10



Disposables

Smoothie experience

With the disposables of Fresh Fruit Express, we offer you a real smoothie experience. Moreover, they make the smoothie look delicious and the product recognisable for the customer.

Take Away

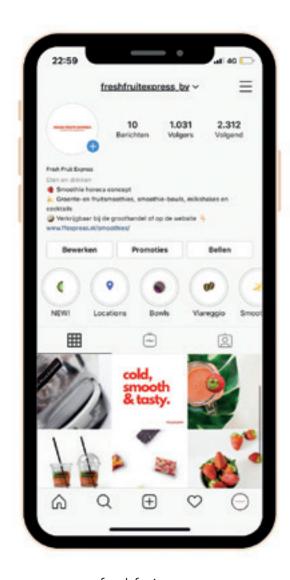
Fresh Fruit Express disposables are ideal for home delivery or take away. Please try our wooden straws.







FOLLOW US!



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- Fresh Fruit Express

www.freshfruit.express

#FRESHFRUITEXPRESS





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SHARE









Preparation manual Blenders Fresh Fruit Express (FFE)

FRUIT OR VEGGIE SMOOTHIE









- Pour **250 ml** Fresh Fruit Express Smoothie Express base fruit juice* for each fruit smoothie or 300 ml Fresh Fruit Smoothie Express base fruit juice* for each veggie smoothie in the blender.
- Put 1 **frozen** Fresh Fruit Express bag or 1 **frozen** Veggie Express bag with 150 grams of frozen fruit or frozen vegetables in the blender.
- Then turn on the blender and wait for about 30-40 seconds until the smoothie is blended. 2 and 3 smoothies need about 15 to 45 seconds longer.

 The Fresh Fruit Express blender push button 1 for 1 fruit smoothie, button 2 for 2 smoothies, button 3 for 3 fruit smoothies and button 4 for 1 fruit smoothie with less noise.
- Then turn off the blender again.
- Pour the smoothie into a large glass (400 ml) or our special smoothie disposable cup and present them with our coloured straws with a diameter of 8 mm (see our web shop).







* You use Fresh Fruit Express Smoothie Base Fruit juice 100% fruit.

FRUIT MILKSHAKE

- Pour **250 ml** Fresh Fruit Express Smoothie Express base fruit juice* in the blender.
- Put 1 **frozen** Fresh Fruit Express bag with 150 grams of frozen fruit in the blender.
- Add soft ice-cream, milkshake or 2 scoops of ice-cream for each milkshake.
- Then turn on the blender and wait until the fruit milkshake is blended. 2 and 3 fruit milkshakes need about 30 to 60 seconds longer.







Preparation manual Blenders Fresh Fruit Express (FFE) FRESH PINA COLADA / COCKTAILS

- Pour 250 ml FFE Base fruit juice in the blender for each cocktail.
- Add 35 ml Bacardi Lemon or rum* for each Pina Colada**.
- Put 1 **frozen** FFE bag with 150 grams of pineapple mango*** in the blender for the Pina Colada cocktail. With Pina Colada and Red Daiquiri, you can add lemon juice.
- Add two spoons of our FFE Pina Colada instant mix (50 gr.) for each Pina Colada****.
- Add another 3-5 ice cubes.
- Then turn on the blender and wait until the cocktails are blended.
- Pour the smoothie into a large glass (400 ml) or our special smoothie disposable cup and present them with our coloured straws with a diameter of 8 mm (see our web shop).
 - * For our other cocktails replace the rum by Baileys, Gin or Vodka (see our menu card).
 - ** For a Pina Colada or other fruit cocktail without alcohol, don't add alcohol.
 - *** For our other cocktails use our smoothie fruit mixes which are mentioned on the menu card.
 - **** Don't use coco powder for our other cocktails.

Other important points:

- Order our Smoothie and transparent cups and coloured straws at our web shop on the website.
- It is not necessary to wash the jars every time with water after blending. Blend from light to dark.
- Don't use the dishwasher, because it shortens the life of your jars.
- With FFE Smoothie Base fruit juice your fruit smoothies are 100% fruit and contain less calories. Also perfect as the base for our veggie smoothies.
- It is very important that you don't freeze your fruit and veggie mixes colder than minus 18-20 degrees.
- You can prepare your smoothie in advance, because our smoothies don't start separating for 4-6 hours in the fridge. Smoothies can be sold for 48 hours after preparation. You can prepare 60 smoothies in 15min.
- If you blend large quantities remove the frozen bags from the freezer at least 5 minutes in advance. Blend the fruit mixes with largest fruit chunks at the end (for example Mango-Banana).
- Don't add ice cubes with our smoothies and fruit milkshakes. With cocktails, you can add ice cubes.
- You can also use our fruit smoothies/cocktails as fruit shots with a High Tea, reception or like an amuse.
- De fruit milkshake is also used as dessert. (for example: raspberry-mango with chocolate ice-cream).
- It is also fun to offer different small 100 ml smoothies as Smoothie festival.
- Don't blend more than 3 fruit or veggie smoothies at the same time. Your jar will break!
- We advise you to use the IKEA Godis glass 40 cl (is 400 ml or 400 cc).
- You can also prepare a Pina Colada milkshake with 3 litres of full cream long-life milk and 2 x 500g Pina Colada Instant mix in a Slush. 5 days shelf life. Slush machines are available at our website.



Preparation manual Blenders Fresh Fruit Express (FFE) with Waring blender

FRUIT OR VEGGIE SMOOTHIE









- Pour **250 ml** Fresh Fruit Express Smoothie Express base fruit juice* for each fruit smoothie or 300 ml Fresh Fruit Smoothie Express base fruit juice* for each veggie smoothie in the blender.
- Put 1 **frozen** Fresh Fruit Express bag or 1 **frozen** Veggie Express bag with 150 grams of frozen fruit or frozen vegetables in the blender.
- Then turn on the blender and push button 1 for 1 fruit smoothie, button 2 for 2 fruit smoothies and button 3 for 3 fruit smoothies, button 4 is for 1 fruit smoothie with less noise.
- Then turn off the blender again.
- Pour the smoothie into a large glass (400 ml) or our special smoothie disposable cup and present them with our coloured straws with a diameter of 8 mm (see our webshop).







* You use Fresh Fruit Express Smoothie Base Fruit juice 100% fruit.

FRUIT MILKSHAKE

- Pour **250 ml** Fresh Fruit Express Smoothie Express base fruit juice* in the blender.
- Put 1 **frozen** Fresh Fruit Express bag with 150 grams of frozen fruit in the blender.
- Add soft serve ice-cream, milkshake or 2 scoops of ice-cream for each milkshake.
- Then turn on the blender and push button 2 and wait until the fruit milkshake is blended. 2 fruit milkshakes can be blended with button 3.







Preparation manual Blenders Fresh Fruit Express (FFE) with Waring blender

FRESH PINA COLADA / COCKTAILS

- Pour 250 ml FFE Base fruit juice in the blender for each cocktail.
- Add 35 ml Bacardi Lemon or rum* for each Pina Colada**.
- Put 1 **frozen** FFE bag with 150 grams of pineapple mango*** in the blender for the Pina Colada cocktail. With Pina Colada and Red Daiquiri, you can add lemon juice.
- Add two spoons of our FFE Pina Colada instant mix (50 gr.) for each Pina Colada****.
- Then add 3-5 ice cubes.
- Then turn on the blender and wait until the cocktails are blended. Button 2 is for 1 cocktail.
- Pour the smoothie into a large glass (400 ml) or our special smoothie disposable cup and present them with our coloured straws with a diameter of 8 mm (see our webshop).
 - * For our other cocktails replace the rum by Baileys, Gin or Vodka (see our menu card).
 - ** For a Pina Colada or other fruit cocktails without alcohol don't add alcohol.
 - *** For our other cocktails use our smoothie fruit mixes which are mentioned on the menu card.
 - **** Don't use coco powder for our other cocktails.

Other important points:

- Order our Smoothie and transparent cups and coloured straws at our webshop on the website.
- It is not necessary to wash the jars every time with water after blending. Blend from light to dark.
- Don't use the dishwasher, because it shortens the life of your jars.
- With FFE Smoothie Base fruit juice your fruit smoothies are 100% fruit and contain less calories. Also perfect as the base for our veggie smoothies.
- It is very important that you don't freeze your fruit and veggie mixes colder than minus 18-20 degrees.
- You can prepare your smoothie in advance, because our smoothies don't go separating for 4-6 hours in the fridge. Smoothies can be sold for 48 hours after preparation. You can prepare 60 smoothies in 15min.
- If you blend large quantities remove the frozen bags from the freezer at least 5 minutes in advance. Blend the fruit mixes with largest fruit chunks at the end (for example Mango-Banana).
- Don't add ice cubes with our smoothies and fruit milkshakes. With cocktails, you can add ice cubes.
- You can also use our fruit smoothies/cocktails as fruit shots with a High Tea, reception or like an amuse.
- De fruit milkshake is also used as dessert. (for example: raspberry-mango with chocolate ice-cream).
- It is also fun to offer different small 100 ml smoothies as Smoothie festival.
- Don't blend more than 3 fruit or veggie smoothies at the same time. Your jar will break!
- We advise you to use the IKEA Godis glass 40 cl (is 400 ml of 400cc).
- You can also prepare a Pina Colada milkshake with 3 litre full cream long-life milk and 2 x 500g Pina Colada Instant mix in a Slush. 5 days shelf life. Slush machines are available at our website.





Preparation manual Viareggio Cool Cappuccino

Cool Cappuccino

- Pour 120 ml milk or water for each Cool Cappuccino in the blender.
- Add 50 grams or 2 spoons Viareggio Cool Cappuccino instant mix.
- Add (soft serve) ice-cream or 3 12 dry ice cubes for each Cool Cappuccino. After blending the cool cappuccino should have the same thickness as a smoothie.
- For FFE: First push Pulse several times to crush the ice and then push button 1 (35s), 2 (60s) or 3 (90s) for 1 to 3 Cool Cappuccinos.
- Pour the smoothie into a large glass (400 ml) or our special transparent disposable cup and present them with our coloured straws with a diameter of 8 mm (see web shop).
- You could add some cream or cacao powder on the top.







Cool Cappuccino with Baileys

- Pour 35 ml Baileys and 85 ml milk or water for each Cool Cappuccino in the jar.
- Add 50 grams or 2 spoons Viareggio Cool Cappuccino instant mix.
- Add (soft serve) ice-cream or 3 12 dry ice cubes for each Cool Cappuccino. After blending the cool cappuccino should have the same thickness as a smoothie.
- For FFE: First push Pulse several times to crush the ice and then push button 1 (35s), 2 (60s) or 3 (90s) for 1 to 3 Cool Cappuccino's.
- Pour the smoothie into a large glass (400 ml) or our special transparent disposable cup and present them with our coloured straws with a diameter of 8 mm (see web shop).
- You could add some cream or cacao powder on the top.

Other important points:

- Put the Cool Cappuccino powder in a plastic container for easy to use operations.
- Table cards and posters, you can order through our website or your local distributor.
- You can also prepare the Cool Cappuccino with 5 litres of full cream long-life milk and 2 x 500g Cool Cappuccino Instant mix in a Slush. 5 days shelf life. Slush machines are available at our website. For Baileys version add 300 ml of Baileys.
- Order our Smoothie and transparent cups and coloured straws at our webshop on the website.
- We advise you to use the IKEA Godis glass 40 cl (is 400 ml of 400cc).

www.freshfruit.express +31-167-540400 (Holland)



Preparation manual Viareggio Cool Cappuccino with Waring blender

Cool Cappuccino

- Pour 120 ml milk or water for each Cool Cappuccino in the blender.
- Add 50 grams or 2 spoons Viareggio Cool Cappuccino instant mix.
- Add (soft serve) ice-cream or 3 12 dry ice cubes for each Cool Cappuccino. After blending the cool cappuccino should have the same thickness as a smoothie.
- First push Pulse several times to crush the ice and then push button 1, 2 or 3 for 1 to 3 Cool Cappuccino's.
- Pour the smoothie into a large glass (400 ml) or our special transparent disposable cup and present them with our coloured straws with a diameter of 8 mm (see webshop).
- You could add some cream or cacao powder on the top.







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Fresh Fruit Express International BV

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Logistiek Benelux:

Leen Menken Foodservice Logistics Chroomstraat 155 2718 RJ Zoetermeer Nederland

Tel: +31 (0)79-363 41 70 E-mail: freshfruitexpress@leenmenken.nl

Repair Instruction

Blenders and jars from 29-12-2022

Remember that blender jars should not be washed in the dishwasher. This dramatically shortens the life of your jar. You also cannot put fruit mixtures in the blender at a temperature below -19 degrees, otherwise the blender blades could break or the blender socket (in which you put the bowl) would be disturbed.

Step 1 Send your jar or blender directly to our technician at the following address:

Transport Partners to Fresh Fruit Express Houtzagerij 2 4651 SN Steenbergen The Netherlands

Step 2 Clearly state the return address and the problem on a cover note.

Step 3 To return a blender with a sound enclosure, remove the sound enclosure (and save the 3 Waring screws). So you only send the bottom of the blender with the rubber mat still on it.

Any damage to the sound enclosure is your responsibility. For any questions, you can send a WhatsApp to +31 6 21 28 56 66.

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ENJOY HEALTHY