



Organic
CHAI LATTE
WITH REISHI
BARISTA BLEND

**DAIRY-FREE, GLUTEN-FREE
AND CAFFEINE-FREE**

An exotic blend of traditional chai spices
enhanced with Reishi mushroom and sweetened
with raw coconut nectar.

Simply add your milk of choice for a delicious
alternative latte or frappé.



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A blend of traditional chai enhanced with the amazing properties
of Reishi mushroom. Let this latte sooth you in exotic spices.
Simply add to your choice of milk. Can be made into a warming
latte or an frappé.

HOW TO MAKE:

Chai Latte

- ✳ Add 1teaspoon of powder to a cup and mix with a little
hot water
- ✳ Top up with hot milk, stir and enjoy!

Chai Frappé

- ✳ Add a glass of cold milk to a blender together
with 1 teaspoon of powder
- ✳ Blitz for a few seconds and pour into a glass
over crushed ice

Ingredients: Organic raw crystallised coconut nectar,
organic Reishi mushroom powder (15%), organic chai
spice mix (organic cinnamon, organic cardamom,
organic nutmeg, organic ginger, organic cloves,
organic black pepper), organic ground cinnamon,
organic ground nutmeg

| Typical nutritional values | per 100g | Per Serving |
|----------------------------|----------|-------------|
| Energy (kJ) | 1,392.4 | 69.6 |
| Energy (kcal) | 329.2 | 16.5 |
| Total fat | 0.2 | 0.01 |
| of which saturates | 0.1 | <0.01 |
| Available Carbohydrates | 71.3 | 3.56 |
| Total Sugars | 69.0 | 0.48 |
| Fibre | 15.7 | 0.78 |
| Total Protein | 1.6 | <0.01 |
| Sodium as salt | 0.0 | 0.0 |

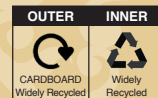
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EU/non-EU Agriculture



Servings - 15 cups



SWEET REVOLUTION
✳ OUTRAGEOUSLY GOOD ✳