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BEETROOT LATTE WITH GINGER BARISTA BLEND

DAIRY-FREE, GLUTEN-FREE AND CAFFEINE-FREE

A vibrant blend of beetroot and ginger sweetened with raw coconut nectar.

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



Sweet Revolution Ltd, Wharfe Grange, Wetherby LS22 6SS www.sweetrevolution.co.uk This vibrant latte is a pink-powerhouse! With a touch of warming ginger, it's the perfect boost to your day.

Simply add to your choice of milk. Can be made into a warming latte or an iced frappé.

HOW TO MAKE:

Beetroot Latte

- * Add 2 teaspoons of powder to a cup and mix with a little hot water
- * Top up with hot milk, stir and enjoy!

Beetroot Frappé

- ★ Add a glass of cold milk to a blender together with 2 teaspoons of powder
- * Blitz for a few seconds and pour into a glass over crushed ice

Ingredients: Organic beetroot juice powder (82%), organic raw crystallised coconut nectar, organic raw cacao powder, organic ground ginger

Typical nutritional values	per 100g	Per Serving
Energy (kJ)	1,477.6	115.3
Energy (kcal)	351.4	27.3
Total fat	1.5	0.07
of which saturates	0.4	0.02
Available Carbohydrates	70.3	5.3
Total Sugars	46.9	0.65
Fibre	6.7	1.72
Total Protein	10.7	< 0.01
Sodium as salt	0.9	0.02





GB-ORG-05 EU/non-EU agricul



Servings - 15 cups



* OUTRAGEOUSLY GOOD *