COLD BREW COFFEE CONCENTRATE
Manufactured For you
BY EDERNA

EDERNA launches classy French Cold-Brew Coffee Concentrate Manufacturing Service.
Food technology expert Fabrice Gascons Viladomat fosters a gourmet approach to aroma processing, providing HoReCa professionals with efficient and tasty soft drink solutions.

Set The Trend, Get the payoff

EASE OF USE
SHELF STABILITY
UP TO 20x CONCENTRATE
LESS FUEL, LESS STORAGE
MORE CONVENIENCE
Originating in the USA, the Cold-Brew Coffee frenzy is rising around the globe. Typical Cold-Brew is infused at room temperature for 12 to 24 hours. Flavors and smoothness are preserved. Coffee shops are experiencing a fast growing demand for Cold-Brew Coffee. New audiences seek this outstanding sensation.

**SMOOTH COFFEE**
**MINUS THE BITTERNESS AND ACIDITY**
**LOW CALORIE CAFFEINE SHOT**

Cold is the new Hot
In the USA, Cold-Brew Coffee achieved triple-digit menu growth over the past few years. Consumers worldwide are now craving Cold-Brew Coffee.

Cold-Brew Coffee is gaining traction among even more coffee drinkers thanks to a less sour product, that is rich in caffeine with a much sweeter and floral flavor profile.

Cold-Brew Coffee can be enjoyed at breakfast, at lunch or as a refreshing treat during the working day.
EDERNA brings you a 10 year expertise in aroma processing for food professionals. No additives, 100% Natural! Our exclusive, patented, multi-award winning technology protects coffee integrity to highlight the best of your blend.

The EDERNA Cold-Brew Coffee Concentrate Production Service is designed to provide stability and a long shelf life. Coffee processing refinement guarantees superior quality and aromas tailored to the taste of your local market.

JOIN EXPERTISE

You know coffee, we know how to produce Cold-Brew Concentrates! EDERNA provides a unique Cold-Brew Coffee Concentrate Manufacturing Service. Bring your own selection of beans or pick our 100% Arabica blend. Tune the concentration ratio to your needs (up to 20x). Choose from a variety of packaging sizes including bottles and bag-in-box.

Pamper your coffee with the care it deserves

Independent sensory evaluation of Cold-Brew coffee concentrates obtained with EDERNA’s proprietary process & the standard process.
EDERNA COLD BREW COFFEE CONCENTRATE

TECHNICAL CONVENIENCE
BUSINESS RELEVANCE

EDERNA streamlines Cold-Brew preparation to let you thrive on the economical potential of the hottest coffee trend.

QUICK INSTALLATION
PAINLESS PREPARATION
UP TO 20:1 RATIO
(1 x 250 mL bottle = 5 liters prepared)
6-MONTH SHELF LIFE
STORAGE PRACTICALITY

Assess cold-brew coffee revenue

Serving 10 drinks per day adds more than €800 value to monthly sales*

*Based on selling 10 (250 mL) drinks (using only 12 mL prepared Cold-Brew Concentrate for each) at €3.90.
MAKE POS IMPACT

EDERNA provides an extensive service pack including full merchandising kit to promote Cold-Brew in your distributor network. To get your Cold-Brew Coffee material, please contact your EDERNA representative. We will send you the toolkit to inspire customers and support sales.

COLD-BREW IS JUST THE STARTING POINT

EXTEND ITS USES AND INCREASE SALES
PAIR COFFEE WITH PASTRIES AND SPECIALTIES
COMBINE WITH SYRUPS AND TOPPINGS
MOTIVATE BARISTAS WITH INNOVATIVE RECIPES

HARNESS THE WOW EFFECT OF NITRO COLD-BREW

Swirls, froths, arabesques – just add nitrogen to the draft. Amaze customers and let them spread the word!
HAZELNUT COLD-BREW
Yield: 420 mL beverage
- 20 mL hazelnut syrup
- 180 mL cold brew coffee (9 mL EDERNA Cold-Brew Coffee Concentrate)
Pour all ingredients into a glass filled with ice cubes. Mix and serve.

MINT MOJITO COLD-BREW
Yield: 250 mL beverage
- 10 fresh mint leaves
- 3 tablespoons cane sugar
- 45 mL white rum
- 100 mL cold brew coffee (5 mL EDERNA Cold-Brew Coffee Concentrate)
Crush the mint. Pour all ingredients into a glass filled with ice cubes. Stir and serve.

VANILLA CREAM SUGAR FREE COLD-BREW
Yield: 300 mL beverage
- 20 mL vanilla syrup without sugar
- 150 mL cold brew coffee (7.5 mL EDERNA Cold-Brew Coffee Concentrate)
- 20 mL light 15% fat liquid cream
Pour Cold-Brew Coffee in a glass filled with ice cubes. In a small pitcher, mix the syrup and the cream. Pour the mixture gently on the Cold-Brew. Serve.

DAY STARTERS, ENERGIZERS, APERITIFS ... The sky is the limit

Due to their high concentration ratios, EDERNA Cold-Brew Coffee concentrates are manufactured to offer a wide range of opportunities.
MEET YOUR PARTNER IN AROMA

EDERNA has built a reputation for excellence and reliability by leveraging its proprietary cold liquid concentration technology acknowledged by major food industry players.

Deeply rooted in the French gastronomy tradition, EDERNA strives to unveil the best assets of natural ingredients. Optimization of its industrial process delivers value, convenience and efficiency to specialty food professionals.

EDERNA Cold-Brew Coffee Concentrate was engineered with a focus on food service priorities to provide new business opportunities, easy integration and large scale delivery capability for the HoReCa reseller networks.

CALL +33 9 800 844 20
EDERNA.COM