

NEW

COLD BREW

COFFEE CONCENTRATE

Manufactured For you

BY EDERNA

*Set The Trend,
Get the payoff*

EASE OF USE

SHELF STABILITY

UP TO 20x CONCENTRATE

LESS FUEL, LESS STORAGE

MORE CONVENIENCE

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.

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
Hot**
IS THE NEW





TIME TO ADD COLD-BREW COFFEE TO YOUR MENU

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 can be enjoyed at breakfast, at lunch or as a refreshing treat during the working day.

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 CONCENTRATE UNIQUE MANUFACTURING SERVICE

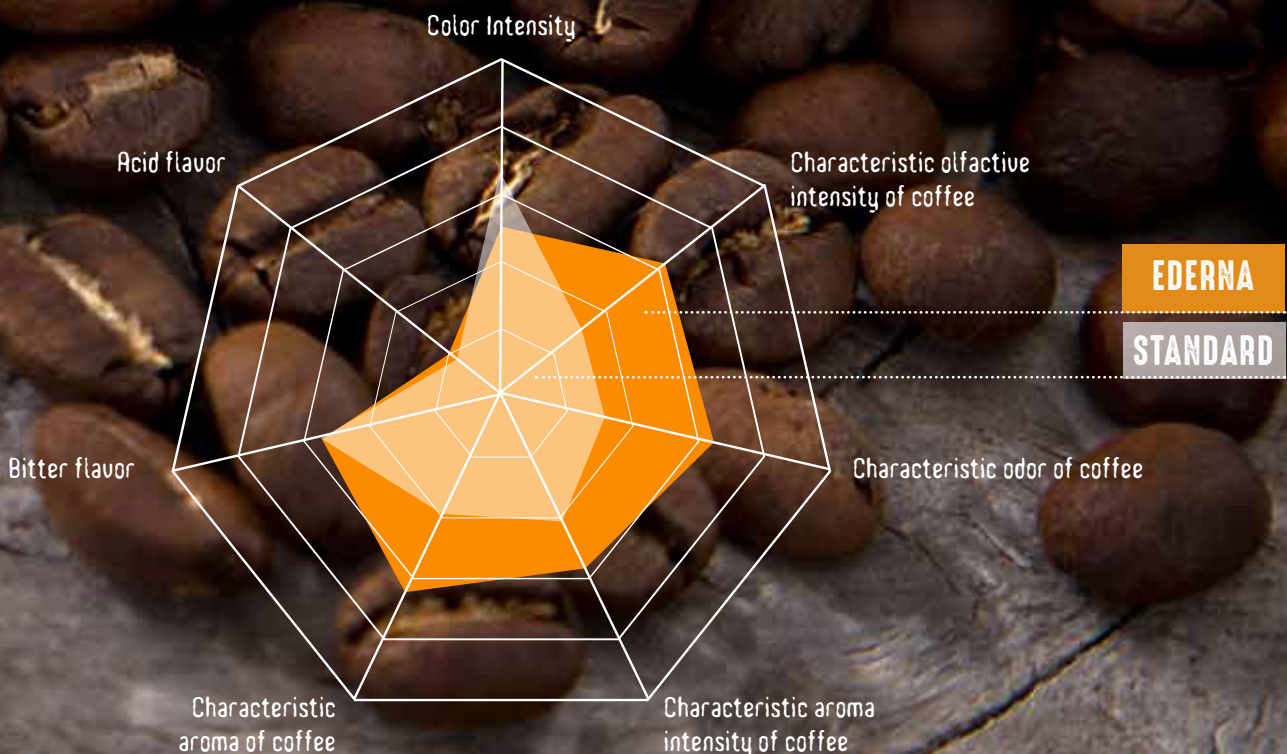
EDERNA brings you a 10 year expertise in aroma processing for food professionals. No additives, 100% Natural! Our exclusive, patented, multi-award winning technology protects coffee integrity to highlight the best of your blend. The EDERNA Cold-Brew Coffee Concentrate Production Service is designed to 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



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

SHIPPING COST SAVINGS

ENVIRONMENTAL CONSISTENCY



*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!





**STIR THE CONCENTRATE INTO
STUNNING RECIPES AND TAKE
COFFEE TO NEW HEIGHTS.**

**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.

 **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

**TAKE ADVANTAGE OF OUR UNIQUE
COLD BREW COFFEE CONCENTRATE
MANUFACTURING SERVICE
TO BOOST YOUR SALES!**

**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.

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