

# TOP CREAMERY

Trusted name in premixes, bases, powders and syrups for: coffee • milk tea • fruit tea • smoothies • yogurt • soft-serve • gelato • bakery • culinary

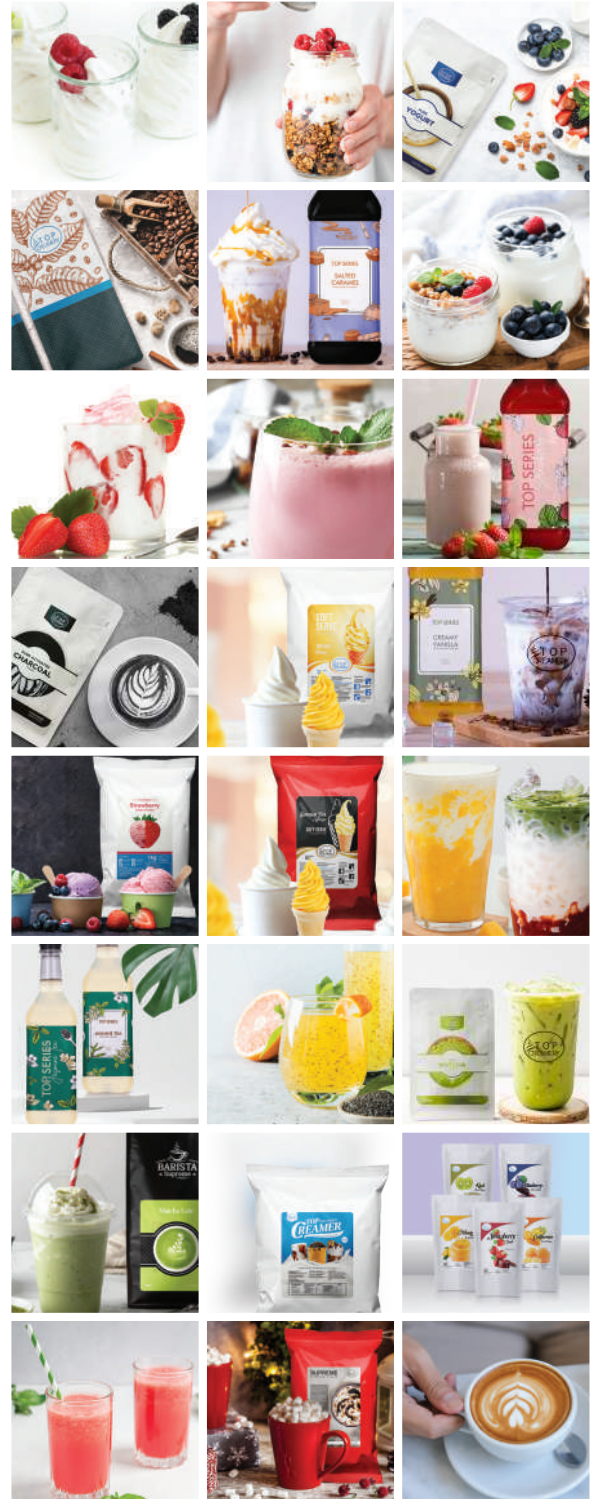
**TOP Creamery** is a trusted name in producing premixes, bases, powders, and syrups for a wide range of food and beverage applications. From coffee and milk tea to fruit tea and smoothies to yogurt drinks and soft-serve ice cream, we have a product to suit every need. In addition to our core range of products, we also offer a range of ingredients versatile for bakery, pastry products, and culinary requirements, making us a one-stop solution for all of your food and beverage needs.

We have built a reputation for producing high-quality, consistent products that our customers can rely on. Our state-of-the-art production facilities, combined with our dedication to using only the finest ingredients, ensure that our products meet the highest standards of quality and taste.

We are proud to be an ingredients solution partner for many businesses, including micro businesses, SMEs, hotels and restaurants, cafes, franchises, commissaries, and ice cream parlors. Our team of experienced professionals is dedicated to providing personalized service and support to each of our customers, ensuring they have all the resources they need to succeed in their respective industries.

At **TOP Creamery**, we are committed to sustainability and ethical practices in our operations. We source our ingredients from reputable suppliers who share our commitment to these values. We are constantly looking for ways to reduce our environmental impact and improve the lives of our employees and the communities in which we operate.

“Our group is **TOP** for its creamy and consistent base ingredients, premixes, powders and syrups, as well as its commitment to continuous innovation. We are dedicated to providing the highest level of service to our clients and are committed to consistently delivering excellence in all that we do.”



Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing



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## Company History

**TOP Creamery** has its roots in the creation and processing of premix powders for soft-serve ice cream. The founders, who have extensive experience in the food and beverage industry and a natural talent for identifying the specific qualities of a product just by tasting it, used these premix powders in their own soft-serve ice cream business and received rave reviews from customers. It was clear that the success of their formulated products was inevitable.

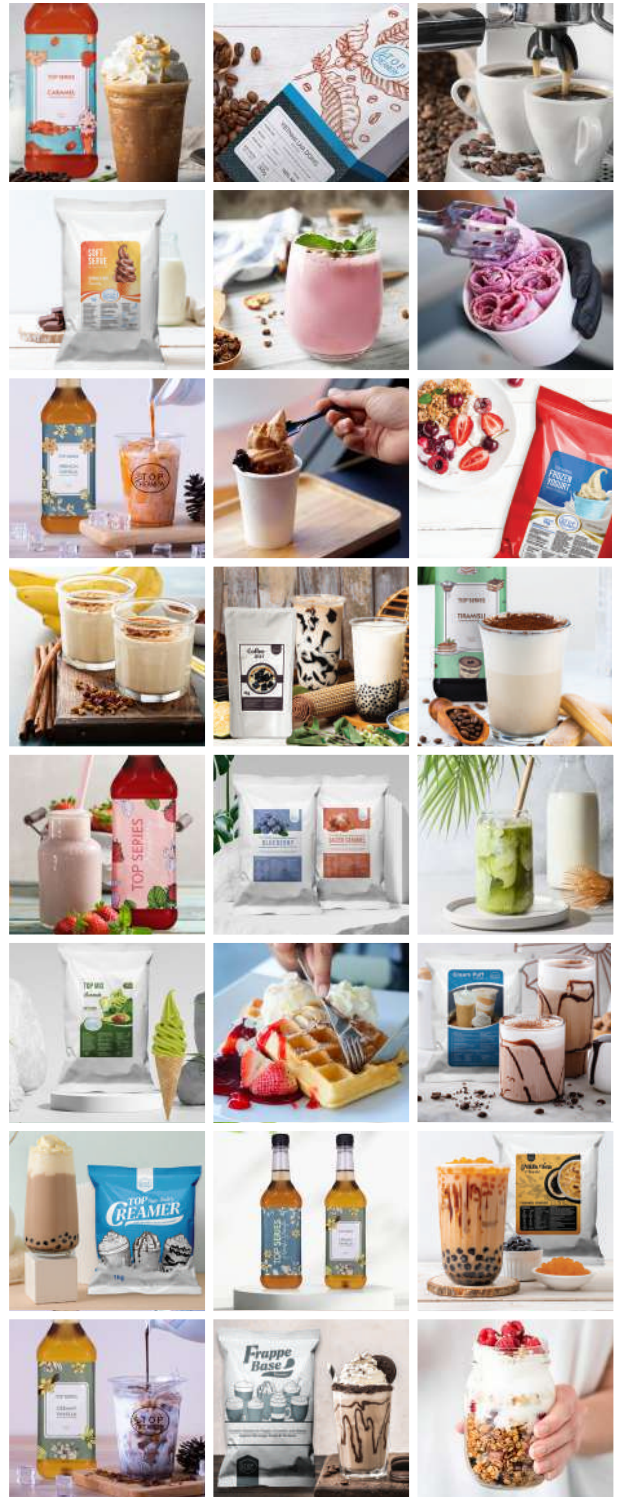
**TOP Creamery Food Manufacturing Corporation** was founded with the goal of helping small entrepreneurs succeed in the food and beverage industry. Initially, it was a manufacturer and supplier of premix powders to a small group of clients. But as word of their high-quality products spread, the list of clients grew rapidly. Today, the company offers a wide range of products for various applications in beverages, coffee, bubble tea, pastries, and cocktails, and has established distribution all over the country. Our goal is to help small business owners and established brands maximize their profits by providing them with cost-effective, internationally-quality products.

To meet the growing demand for our products, we have relocated to a larger manufacturing and warehousing facility at our current address. At the heart of our success is our core commitment to quality.

TOP Creamery Beverage Powders At **TOP Creamery**, we are meticulous in our production process, from selecting raw materials to conducting post-production inspections. We source essential ingredients from countries known for producing high-quality and premium beverage products, such as Italy, the US, Japan, Poland, and Germany. These ingredients are carefully tested and chosen to meet international food and beverage product standards.

Our company is driven by three main objectives:

(1) to produce high-quality food and beverage ingredients that meet international standards at a cost-effective price, (2) to help every entrepreneur craft their own success story, and (3) to help businesses maximize their profits by providing quality products that are also cost-effective. We also offer complete business solutions, including food and beverage business overviews, training in milk tea, soft-serve ice cream, and frappes, online short courses related to the food business, and mentorship in areas such as marketing, costing, business setup, and management. In these changing times brought on by the pandemic, we are committed to providing the necessary support and resources to help small businesses thrive.



Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing



Top Creamery Food Manufacturing Corporation No. 100 Cemtex Building, Marcos Alvarez Avenue, Talon Uno, Las Piñas City 1740 Philippines  
TOPCreamery.com • support@topcreamery.com • +632 8890 1299 • +63 917 115 3255 • @topcreameryfmc • @top\_creamery • @topcreameryfoodmfgcorp

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**TOP Creamery** is a leading brand in the ice cream powder, coffee, and milk tea business, serving popular shops, international franchises, and cafes all over the country. We have a strong reputation among small business owners and have helped thousands of entrepreneurs launch successful soft-serve ice cream and milk tea businesses over the years.

## our mission

It is the objective of our company to facilitate the expansion of business ventures for both upcoming entrepreneurs and seasoned corporations within the food and beverage sector. We strive to accomplish this through the provision of top-notch premixes, bases, powders, and syrups at cost-effective prices. Our dedication to producing ingredients of the highest caliber, yet at a price point that allows for profitability, is integral to our commitment to the success of the food and beverage businesses we serve.

## our vision

Our company aspires to attain preminent status as a premier makers of premixes, bases, powders, and syrups in the country through our commitment to specialization and the introduction of novel and trend-forward flavors. We envision ourselves as the most dependable and innovative manufacturing firm in the world, providing globally competitive ingredients that will assure customer satisfaction and foster enduring business relationships in the food and beverage, foodservice, and food manufacturing sectors.

## our core values

### Reliability and Dependability

We are committed to provide excellent customer service to our clients as we cater to their various requests and accommodate flavor preferences.

### Consistency and Efficiency

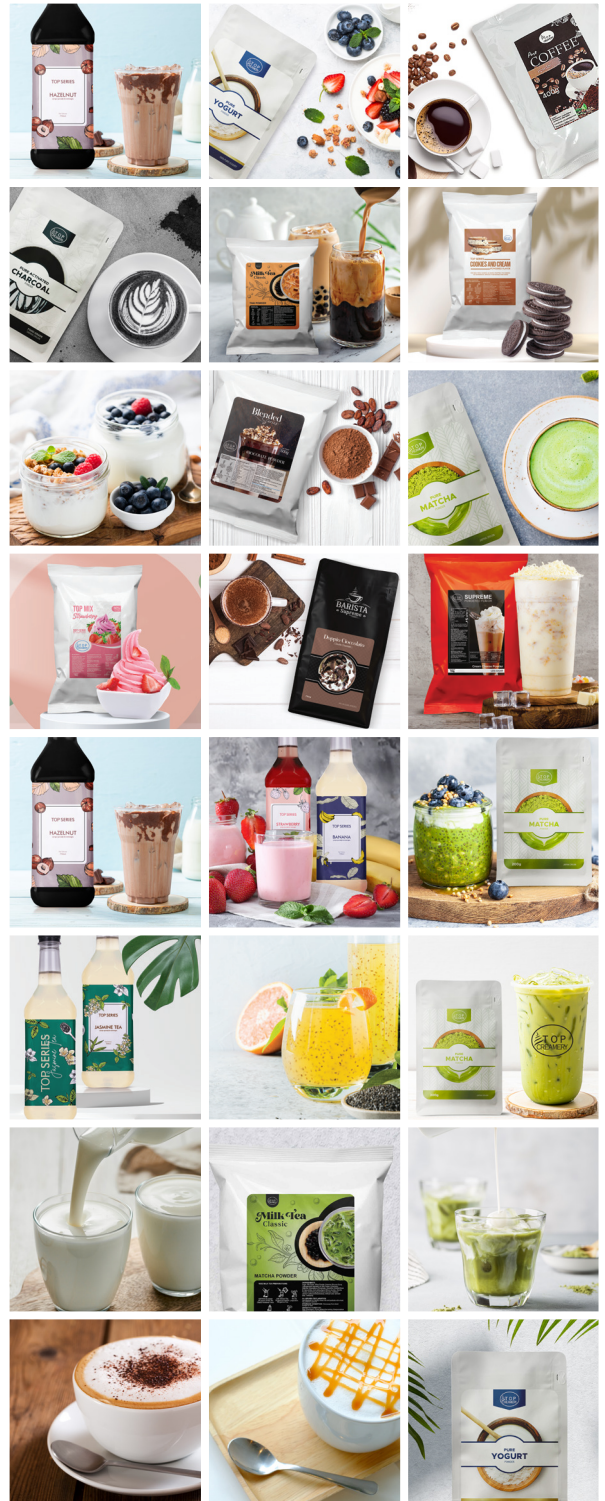
We ensure high quality of our products and services while maintaining its affordability so that we can also help our business partners succeed.

### Innovation and Creativity

We strive to further enhance our products through research and continue to develop new and refreshing flavors that will suit the taste of our diverse target markets.

### Passion and Excellence

We demonstrate uniqueness in each and every product we develop because we want to exceed customer expectations and prioritize customer satisfaction at all times.



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## OUR PORTFOLIO:

### Powders

- soft-serve ice cream powders
- milk tea powders
- coffee powders
- beverage powders
- yogurt (froyo) powders
- gelato powders
- fried or rolled ice cream powders
- shakes and slushes powders
- hot and cold blended drink powders
- creamers and other powders
- pure ingredients powders

### Bases

- gelato bases
- frappe bases
- yogurt bases
- soft-serve bases

### Syrups

- coffee syrups
- fruit syrups
- specialty syrups

### Foodservice Premixes

- baking and foodservice premixes
- waffle premixes
- long fries powder
- seasoning powders

### Others

- coffee beans
- loose tea leaves
- fruit jams
- pearls, sinkers and toppings
- ice cream cones
- tools, cups and accessories

## OUR SERVICES:

### Business Training Programs

- Coffee 101: Barista Foundation Learner Course
- Coffee 102: Barista Intermediate Learner Course
- Coffee 103: Barista Professional Learner Course
- Milk Tea Plus Specialty Beverages For Business Course (milk teas, frappes, fruit teas, yogurt drinks, fruit sodas)
- Soft-Serve Ice Cream/Frozen Yogurt For Business Course
- 3-In-1 Total Business Solution (Barista Foundation, Milk Tea, Soft-Serve)
- Elite One-On-One Business Trainings (exclusive one-on-one, personalized trainings)

### Business Packages

- coffee/cafe business packages
- milk tea business packages
- fruit tea business packages
- yogurt drink business packages
- soft-serve business packages
- foodservice business packages
- home and trial kits

### Product Customizations

- bases
- beverage powders
- ice cream and dessert powders
- syrups
- other powders and premixes

### Tutorials and Recipes

- for coffees
- for iced blended drinks
- for frappes
- for milk teas
- for yogurt-based drinks
- for smoothies
- for milkshakes
- for fruit teas
- for carbonated fruit drinks/italian fruit sodas
- for culinary offerings

### Others

- rebranding and private labeling
- conceptualization and consultations
- menu development
- client trainings

## OUR BRANDS:

### Beverage Powders

- Barista Supreme Series Powders
- Supreme Series Powders
- Pure Series Powders
- Milk Tea Classic Powders
- Hot and Cold Blended Drink Powders

### Soft-Serve Powders

- Supreme Mix Series Soft-Serve Ice Cream Powders
- Top Mix Series Soft-Serve Ice Cream Powders
- Summer Mix Series Soft-Serve Ice Cream Powders

### TOP Series Line

- Top Series Powders
- Top Series Syrups
- Top Series Frozen Yogurt Powders
- Top Series Gelato Powders
- Top Series Ice Cream Roll Powders

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Trusted name in premixes, bases, powders and syrups for: coffee • milk tea • fruit tea • smoothies • yogurt • soft-serve • gelato • bakery • culinary



The **Barista Supreme Series** is our signature line of coffee powders for businesses, expertly crafted in partnership with a leading Italian beverage and culinary ingredients company. Our powders are of the same high quality as found in the best cafes in Europe, yet at a much lower cost, allowing your own businesses to increase profits. Additionally, our powders are made without added sugar, relying on natural flavors and high-quality milk for a naturally sweet taste.

**Applications:** Flavored Iced and Hot Coffees, Frappes, Milk Teas, Smoothies, and more



Coffee Latte  
(Cafe Au Lait)  
Powder



Cappuccino  
(Cafe Noir)  
Powder



Caramel  
Macchiato  
Powder



Double Chocolate  
(Doppio Cioccolato)  
Powder



Double Dutch  
Powder



Java Chips  
Powder



Matcha Latte  
Powder



Mocha Latte  
(Moka Latte)  
Powder



White Chocolate  
Powder

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## TOP SERIES Syrups

The **TOP Series Syrups** are products of the highest quality, suitable for a wide range of applications. We offer a range of syrups including our fruits line, confectionery line, sugar line, and the specialty line of syrups which include the Espresso Syrup and Jasmine Tea Syrup. They are just the perfect addition beverage (or dish).

**Applications:** Frappes, Iced Coffee, Hot Coffee, Cocktails, Mocktails, Milk Teas, Juices, Shaved Ice Desserts, For Drizzles, and more



Almond Syrup



Avocado Syrup



Banana Syrup



Blueberry Syrup



Brown Sugar Syrup



Caramel Syrup



Cheese Cake Syrup



Chocolate Syrup



Cinnamon Syrup



Cookie Dough Syrup



Cucumber Syrup



Creamy Vanilla Syrup



Espresso Syrup



French Vanilla Syrup



Green Apple Syrup



Green Mango Syrup



Hazelnut Syrup



Hibiscus Syrup



Jasmine Tea Syrup



Kiwi Syrup

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**Applications:** Frappes, Iced Coffee, Hot Coffee, Cocktails, Mocktails, Milk Teas, Juices, Shaved Ice Desserts, For Drizzles, and more



Lemon Syrup



Lychee Syrup



Mango Syrup



Melon Syrup



Mint Syrup



Muscovado Syrup



Orange Syrup



Passion Fruit Syrup



Peach Syrup



Peach Mango Syrup



Pumpkin Spice Syrup



Sweet Grapes Syrup



Salted Caramel Syrup



Sugar Syrup



Sweet Potato Syrup



Strawberry Syrup



Tiramisu Syrup



Wintermelon Syrup



Yogurt Syrup



Yuzu Syrup

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## TOP CREAMERY COFFEE BEANS

At TOP Creamery, we offer the pinnacle of coffee experiences to connoisseurs. We source only the finest single-origin and commercial blend beans from the world's premier regions and select them through meticulous processes, delivering incomparable quality. Our small-batch roasting technique guarantees a perfectly balanced flavor in every cup.

Our philosophy prioritizes freshness, enhancing the appeal of each sip. We know that offering a wide range of distinctive coffees is critical to appealing to varied tastes, thus raising the standards of customer experience.

Partnering with us is an investment in your business, as we provide TOP-quality, value-oriented coffee beans for cafes, coffee shops, beverage businesses, hotels and restaurants worldwide. Give your customers access to an extraordinary coffee experience with the TOP Creamery Coffee Beans.



Atok Benguet  
Premium Grade



Brazil Cerrado  
Premium Grade



Guatemala Huehuetenango  
Premium Grade



Milano Blend 80-20  
Chain Grade



Trieste Blend 70-30  
Chain Grade



Vietnam Lam Dong  
Chain Grade

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## TAIWAN TEA LEAVES

The **TOP Creamery Tea Leaves** offerings are perfect for both the traditional way of serving tea, and for milk teas beverages. Our imported Black Tea Leaves are carefully harvested and processed by a family of artisanal tea farmers. The tea leaves we have in our portfolio are of such reputable quality that it is served in famous tea shops in Taiwan, Australia, the United States, Hongkong, Japan, France, and Germany.



Assam Black Tea  
Loose Leaves  
Powder



Ceylon Uva Black Tea  
Loose Leaves  
Powder



Jasmine Green Tea  
Loose Leaves  
Powder



Roasted Oolong Tea  
Loose Leaves  
Powder



Sun Moon Lake Black Tea  
Loose Leaves  
Powder



Sun Moon Lake No18  
Black Tea  
Bags

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## Milk Tea Classic POWDERED FLAVORS

The **Milk Tea Classics** are our milk tea powders made with a natural tea powder extract, which sets them apart from other powdered flavors in the same category. By using a natural tea powder extract, we are able to provide a more authentic and satisfying taste experience for our customers. This sets our milk tea powders apart from others on the market and makes them a top choice for those looking for a high-quality, naturally flavored milk tea option.

**Applications:** Milk Tea/Bubble Tea/Boba Tea, Shakes, Slushes, Ice Cream Flavors, Ice Candies, Ice Drops, Ice Pops and more



Bamboo Charcoal Powder



Brown Sugar Powder



Caramel Powder



Chocolate Powder



Hokkaido Powder



Matcha Powder



Okinawa Powder



Thai Milk Tea Powder



Wintermelon Powder

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## PURE SERIES POWDERS

**Pure Series** is our line of concentrated natural powders for your business. Our powders are a versatile and cost-effective way to add unique flavors to your recipes. With just 5 to 7 grams per serving needed to impart a strong, natural taste, you can feel confident in using our ingredients to create a wide range of products without worrying about excess sweetness or milkiness. These ingredients will simply inspire your creativity and help bring your brand to life with delicious, all-natural flavors.

**Applications:** Milk Teas, Frappes, Ice Cream Flavors, Cakes, Flavors for Coffees, Pastries, Flavors for Baking, Fillings and more.



Pure Activated  
Charcoal Powder



Pure Matcha  
Powder



Pure Yogurt  
Powder

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## Blended Series BEVERAGE POWDERS

The **Blended Series** is our versatile powders that are suitable for use in both hot and cold beverages. Simply mix with water or milk to create a delicious hot chocolate or cappuccino. These products are perfect for use in cafes, beverage businesses, hotels, and restaurants. And they could also be perfect at home for both kids and adults alike to enjoy.

**Applications:** Frappes, Iced Coffee, Hot Coffee, Cocktails, Mocktails, Milk Teas, Juices, Shaved Ice Desserts, For Drizzles, and more



Cappuccino Powder



Caramel Macchiato Powder



Chocolate Powder



Coffee Latte Powder



Dark Chocolate Powder



Mango Powder



Milk Chocolate Powder  
(made with HERSHEY'S)



Mocha Powder



Red Velvet Powder

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## SUPREME POWDERED FLAVORS

The **Supreme Series** is our premium line of powdered flavors specifically designed for cafe and milk tea businesses for use in bubble teas, frappes, and other beverage preparations. These flavors offer a 50% level of sweetness compared to other powdered flavors in the market, where your baristas and beverage servers could use less portions to deliver the ideal flavor you still want for your signature drinks. By using these powders, you can confidently serve your customers a wide range of flavorful and customizable drinks that meet their taste preferences.

**Applications:** Frappes, Bubble Teas, Flavored Iced and Hot Coffees, Pastries, Fillings, and more



Black Forest  
Powder



Choco Truffle  
Powder



Cream Cheese  
Powder



Double Dutch  
Powder



Greek Yogurt  
Powder



Nougat  
Powder



Rocky Road  
(less Sugar)  
Powder



Toffee Caramel  
Powder

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## TOP SERIES POWDERED FLAVORS

**TOP SERIES Powdered Flavors** are highly versatile powders which can be used in a wide array of applications. They have bold, full-bodied flavors and a full sweetness level. Our brand is the TOP choice for flavored powders in the Philippines, used by the country's most popular milk tea bars. In addition to bubble teas, these powders can be used in a variety of applications that could benefit your business, from small to large chains and franchise concepts.

**Applications:** Bubble Teas, Shakes, Slushes, Ice Cream Flavors, Ice Candies, Ice Scrambles, Pastries, Fillings and more



Avocado Powder



Banana Powder



Blueberry Powder



Buko Pandan Powder



Cheesy Mango Powder



Chocolate Hazelnut Powder



Choco Strawberry Powder



Chocolate Kisses Powder



Cookies & Cream Powder



Cheesecake Powder



Honeydew Powder



Lychee Powder



Mango Lychee Powder

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**Applications:** Bubble Teas, Shakes, Slushes, Ice Cream Flavors, Ice Candies, Ice Scrambles, Pastries, Fillings and more



Matcha Powder



Melon Powder



Pandan Powder



Sweet Grapes Powder



Salted Caramel Powder



Strawberry Powder



Sweet Potato Powder



Taro Powder



Ube Powder



Ube Macapuno Powder



White Caramel Powder



Vanilla Powder



Yogurt Powder

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## BASE POWDERS

Our **Base Powders** are designed to enhance the texture of a variety of products, including yogurt drinks, frappes, ice cream, milk teas, and coffees. When paired with our syrups, fruit jams, or powdered flavors, these bases can elevate the overall flavor of your final signature beverages.

**Applications:** Bubble Tea, Frappes, Ice Cream Flavors, Cakes, Flavors for Coffee, Gelato and more



Buttermilk Powder



Cocoa Powder



Frappe Base Powder



Krimendo Creamer Powder



Pure Coffee Powder



Skimmed Milk Powder



Top Creamer (1kg) Powder



Top Creamer (5kg) Powder



Vana Blanca Creamer Powder

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## SUPREME MIX SOFT-SERVE POWDERS

At TOP Creamery, we pride ourselves on being ice cream professionals. We have expertly developed and created the Supreme Mix Series powders – high-quality ice cream premixes that are suitable for use in hotels and other professional settings. The range is known for their exceptional quality, surpassing even that of the ice cream capital of the world, Italy. Our premixes are designed to help food and beverage brands in the Philippines overcome two of the biggest challenges they face in their supply chains: cost and availability. By using our premixes, these brands can save money and ensure that they have a consistent, reliable supply of top-quality ice cream for their customers.

**Applications:** Soft-serve Ice Cream, Frappes, Ice Cream Cakes, Desserts, Cake Fillings, Pastries, and more



Avocado Powder



Black Vanilla Powder



Cheesy Mango Powder



Choco Hazelnut Powder



Chocolate Powder



Chocolate Truffles Powder



Cookies and Cream Powder



Dark Chocolate Powder



Double Dutch Powder



Hershey's Powder



Mango Powder



Matcha Powder



Milky Cheese Powder



Purple Yam Powder



Rocky Road Powder



Sugar-Free Vanilla Powder



Sweetcorn Powder



Thai Milk Tea Powder



Vanilla Powder



White Chocolate Powder

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## TOP MIX SOFT-SERVE POWDERS

TOP Creamery's premium line of soft-serve ice cream powders created perfectly for the Philippine palate. It is developed to be the top-choice, soft-serve ice cream solution for restaurants, food franchises, mall kiosks, community markets, and neighborhood convenience stores. The product quality is unmistakable with its flawless creaminess, and its higher overruns bring about the best taste profiles at great value for money. Featuring more than 15 flavors, ranging from ice cream's best-selling flavors to today's trending flavors, as well as new unique tastes to discover!

**Applications:** Soft-Serve Ice Cream, Frappes, Ice Cream Cakes, Desserts, Cake Fillings, Pastries and more



Avocado Powder



Buko Pandan Powder



Caramel Powder



Cheese Powder



Creamy Vanilla Powder



Espresso Powder



French Vanilla Powder



Honeydew Powder



Mango Powder



Melon Powder



Milk Tea Powder



Mocha Powder



Pastillas Powder



Strawberry Powder



Swiss Chocolate Powder



Toffee Caramel Powder



Ube Macapuno Powder



Ube Powder

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## SUMMER MIX SOFT-SERVE POWDERS

Our team of food and beverage ingredients specialists have expertly created the **Summer Mix Series**, a line of soft-serve ice cream premixes specifically for franchising brands. These premixes strike the perfect balance between quality and cost, ensuring the profitability and sustainability of your business. Whether you are looking to establish a strong brand identity or simply want the best premixes for your soft serve ice cream business, these products are an excellent choice. Carefully crafted to provide the perfect foundation for your business' success, the first step towards building a thriving soft serve ice cream business.

**Applications:** Soft-Serve Ice Cream, Frappes, Sorbetes, Desserts, Cake Fillings, Pastries and more



Caramel Powder



Cheese Powder



Chocolate Powder



Mango Powder



Melon Powder



Pandan Powder



Pastillas Powder



Strawberry Powder



Toffee Caramel Powder



Ube Macapuno Powder



Ube Powder



Vanilla Powder

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## TOP SERIES FROZEN YOGURT POWDERS



Frozen Yogurt  
Base Powder



Frozen Yogurt  
Melon Powder



Frozen Yogurt  
Strawberry Powder

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## TOP SERIES GELATO POWDERS



Avocado Powder



Cream Cheese Powder



Cookies and Cream Powder



Dark Chocolate Powder



Chocolate Hazelnut Powder



Mango Powder



Matcha Powder



Strawberry Powder



Salted Caramel Powder



Ube Powder



Vanilla Powder

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## ICE CREAM ROLLS/FRIED ICE CREAM POWDERS



Chocolate Powder



Dark Chocolate Powder



Mango Powder



Melon Powder



Strawberry Powder



Ube Powder



Vanilla Powder

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## FRUIT JAMS

Beverage experts in Taiwan – the origin of Bubble Tea – specially created **TOP Creamery's fruit jams** that are bursting with natural flavors and made with fresh, high-quality fruits. This portfolio of jams is our dedication to providing you with a truly enjoyable and delightful beverage and culinary experience. For customers seeking unique and delicious flavors that are made with only the finest ingredients, the TOP Creamery fruit jams are a perfect choice.

**Applications:** Milk Teas, Frappes, Cocktails, Mocktails, Juices, Desserts, Cakes, Pastries, and more



Blueberry (1kg)  
Fruit Jam



Blueberry (4.2kg)  
Jam



California (1kg)  
Fruit Jam



Grapefruit (1kg)  
Fruit Jam



Kiwi (1kg)  
Fruit Jam



Kiwi (4.2kg)  
Jam



Mango (4.2kg)  
Jam



Mango (1kg)  
Fruit Jam



Passion (1kg)  
Fruit Jam



Pineapple (1kg)  
Fruit Jam



Strawberry (4.2kg)  
Jam



Strawberry (1kg)  
Fruit Jam

*Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing*



## SINKERS & TOPPINGS



Basil Seeds



Butterfly Pea Powder



Cherry Popping Boba



Coffee Jelly 3.2 kg



Coffee Jelly 1 kg



Cream Puff Powder



Crushed Cookies



Egg Pudding Powder



Lychee Popping Boba



Mango Popping Boba



Nata De Coco



Peach Popping Boba



Plain Mini Mochi



Rainbow Crystal Ball



Rainbow Jelly (1kg)



Rainbow Jelly (3.8 kg)



Salted Cheese Foam Powder (750g)



Strawberry Mini Mochi



Strawberry Popping Boba



Taiwan Tapioca Pearls

Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing





## FOODSERVICE & SEASONING POWDERS



Long Fries Powder



Chocolate Waffle Powder



Waffle Vanilla Powder



Barbeque Seasoning Powder



Cheddar Cheese Seasoning Powder



Cheese Seasoning Powder



Sour Cream Seasoning Powder

*Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing*



# TOP CREAMERY

Trusted name in premixes, bases, powders and syrups for: coffee • milk tea • fruit tea • smoothies • yogurt • soft-serve • gelato • bakery • culinary



In the heart of northern Italy is a business that exemplifies innovation in every facet of its trade. With over 30 years of experience in the gelato industry, Comprital's use of natural ingredients and innovative techniques has earned them the title of "chef's choice." If you're searching for gelato mixes, bases, and ingredients of authentic natural flavors and emulsifiers, Comprital is the solution. This Milan-based manufacturer of semi-processed ingredients for gelato and pastry offers a range of products, including milk and fruit bases, soft gelato, texture improvers, classical and fruit pastes, and frozen yogurt. They are the perfect partner for both artisan and industrial gelato producers in Italy and abroad.

Since its inception, **Comprital** has respected the traditional Italian gelato-making technique while embracing cutting-edge research to achieve optimal performance and natural results. This commitment to quality is what has made Italian gelato so well-known internationally. The company is a leading producer of gelato ingredients in Italy and has partnered with specialized distributors around the world to reach customers in other countries. And now, Comprital has partnered with TOP Creamery as its trusted partner to represent them in the Philippines.



BabyBlue  
Classical Paste



San Marco  
100 Milk Base



Top Amarena  
Topping Sauce



Top Brunella  
Topping Sauce



Top Caffe  
Topping Sauce



Top Caramello  
Topping Sauce



Top Cioccolato  
Topping Sauce



Top Crema Cioccolato  
Bianco Topping Sauce



Top Fragola  
Topping Sauce



Top Frutti di Bosco  
Topping Sauce



Top Lampone  
Topping Sauce



Top Menta  
Topping Sauce



Top Nocciola Premium  
Topping Sauce



Top Pistacchio  
Topping Sauce



Top Tiramisu  
Topping Sauce



Top Toffee Mou  
Topping Sauce



Top Tropical  
Topping Sauce



Top Vaniglia  
Topping Sauce



Bubble Gum  
Classical Paste



Comprital Idrá  
50 Milk Base

Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing



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Comprital Mentha  
Classical Paste



Nocciola Scura  
Gran Sapore  
Classical Paste



Perfecta  
Fruit Base



Pistacchio Puro  
Reale Classical Paste



PrimaFrutta Anguria  
Fruit Paste



PrimaFrutta Fragola  
Fruit Paste



PrimaFrutta Mirtillo  
Fruit Paste



Speedy Gran  
Cioccolato Elvetia  
Gelato Mix



Vaniglia Francese  
Classical Paste



Variegato Amarena  
Ripple Sauce



Variegato Fragoline  
Ripple Sauce



Variegato Frollino  
Ripple Sauce



Yopiu Frozen  
Yogurt Powder

Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing





## BARISTA SUPREME SERIES

Barista Supreme Powders

### • HISTORY •

- created to compete with the international brands

### • QUALITY & FEATURES •

- versatility of profile with no sugar added and more concentrated flavors
- smaller portion servings needed to achieve full flavor profile

### • PRODUCT APPLICATIONS •

- frappe, iced coffee, hot coffee, milk teas, smoothies

### • TARGET MARKET •

- A&B Markets
- Upscale Coffee Shops
- Premium Restaurants
- Hotels

### • DIFFERENTIATION & COMPETITIVE ADVANTAGE •

- natural flavors
- 7 grams and 15 grams per serving requirements for hot and cold preparations (instead of the competitions' 20-25 gram portions)

### • KEY SELLING POINTS •

- 20-30% superior than international brands but half the price

### • WHY CUSTOMERS USE THE PRODUCT •

- question: does not want to adopt because the brand is unfamiliar
- test and compare to see the results
- all ingredients hails from Europe

Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing





## MILK TEA CLASSICS

Powdered Flavors

### • HISTORY •

- create the classic flavors of Milk Teas which would complete with the Milk Tea powders of Taiwan

### • QUALITY & FEATURES •

- REAL TEA LEAVES + powdered flavor ingredients (tea+milk components)
- a great beverage solution offered for the ready-to-go milk tea businesses

### • PRODUCT APPLICATIONS •

- milk teas, iced candies, slushies, shakes, ice cream flavors, ice candies, ice drops, ice pops

### • TARGET MARKET •

- B,C,D Markets
- all levels of milk tea concepts: stand alone, stalls, franchise, milk tea bars, etc.

### • DIFFERENTIATION & COMPETITIVE ADVANTAGE •

- better quality from Taiwan at half the price
- full flavor and sweetness profile

### • KEY SELLING POINTS •

- better than the milk tea powders from Taiwan
- comes in smaller, convenient pack size
- more stable and consistent supply

### • WHY CUSTOMERS USE THE PRODUCT •

- expensive?
- products from Taiwan are way more expensive than our MILK TEA CLASSIC line
- but if compared to China, pricing is lower but quality is incomparable

Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing





## TOP SERIES SYRUPS

### Flavored Syrups

#### • HISTORY •

- started with just a few lineups to see if it is a category could perform well since the original expertise had been with powdered flavors, bases and premixes

#### • QUALITY & FEATURES •

- upfront flavors and sweetness levels
- European based ingredients and sources
- a lower overall costing per serving

#### • PRODUCT APPLICATIONS •

- cocktails, mocktails, milk teas, coffee flavors, frappes, iced drinks, slushies, desserts, pastries, juices, shaved iced desserts, for drizzles

#### • TARGET MARKET •

- businesses serving the A, B, C Markets
- businesses using Flavored Syrup solutions
- hotels and restaurants; catering businesses, cafes, franchising, etc.

#### • DIFFERENTIATION & COMPETITIVE ADVANTAGE •

- product availability
- similar ingredient sources used by the imported brand names
- only 50% the price of these imported brands

#### • KEY SELLING POINTS •

- TOP Creamery sourcing (quality origin and logistics) and manufacturing process (production efficiencies) leads to a high-quality product line at high-cost efficiencies

#### • WHY CUSTOMERS USE THE PRODUCT •

- expensive?
- COMPARE and test the difference
- experience 2X the quality at half the price

Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing





## PURE SERIES

### Pure Series Powders

#### • HISTORY •

- a line created to address the market demand for PURE, unprocessed ingredients for various business markets such as hotels and restaurants

#### • QUALITY & FEATURES •

- pure, natural ingredients directly sourced from quality countries of origin such as Italy, Japan, and Taiwan

#### • PRODUCT APPLICATIONS •

- pastries, beverages, milk teas, frappes, cakes, dips, sauces, food and beverage manufacturing, ice cream flavors, flavors for coffees, flavors for baking, filling

#### • TARGET MARKET •

- businesses serving the A Market
- those looking for full control in customizing the ingredients according to their requirements
- the looking for such ingredient offerings for creating artisan recipes for food and beverages

#### • DIFFERENTIATION & COMPETITIVE ADVANTAGE •

- PURE Matcha – authentic beverage grade processed in Kyoto, Japan
- PURE Yogurt – Italian origin, reputable for superior palate and natural flavors

#### • KEY SELLING POINTS •

- 100% PURE
- no additives, no preservatives
- authentic origins Matcha (Japan), Yogurt (Italy), Activated Charcoal (Taiwan)

#### • WHY CUSTOMERS USE THE PRODUCT •

- expensive?
- It is PURE and CONCENTRATED with just 5 grams per serving required to release the natural flavor profiles for your food and beverage applications

Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing





## BLEND SERIES

Hot & Blended Powdered Flavors

### • HISTORY •

- the first offering was the Hot&Cold Chocolate Blend, intended for floats
- the tremendous success of the product expanded the brand line

### • QUALITY & FEATURES •

- perfect profile for kiosk/stall-based operations
- well-suited for cold floats, beverages as well as hot drinks

### • PRODUCT APPLICATIONS •

- floats, frappes, shakes, baking and pastry flavors, hot chocolate, flavored iced and hot beverages, fillings, coffee

### • TARGET MARKET •

- All Market Segments (A-D)
- all food and beverage business setups (hotels, restaurants, bed and breakfasts, cafes)

### • DIFFERENTIATION & COMPETITIVE ADVANTAGE •

- simple preparation (just add water)
- versatile solubility in both hot and cold beverage applications
- in small 500 gram packing

### • KEY SELLING POINTS •

- cost-effective; where you pay half the price for the same, if not better quality, with the imported counterparts

### • WHY CUSTOMERS USE THE PRODUCT •

- question: different brand lines but flavors are just the same thing
- wide range of solutions offered for various profiles, flavor, business needs
- TOP Creamery has customers' requirements at its priority

Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing







## TOP SERIES Powdered Flavors

### • HISTORY •

- originally intended to serve as powdered flavors for shakes
- competitive price offerings for the shake category are too low
- pivoted the development to be a complete beverage solution

### • QUALITY & FEATURES •

- UNIVERSAL powdered flavor application
- flavorful and sweet
- inexpensive with its all-in-one content (milk, flavor, sweetness)

### • PRODUCT APPLICATIONS •

- milk tea, shakes, slushes, iced coffee, hot chocolate, frappes, baking fillings and flavors, cakes, desserts, ice cream flavors, ice scrambles, pastries

### • TARGET MARKET •

- B,C,D Markets
- targeted to customers with profit maximization as a first priority
- convenience of operations as a second priority
- for those requiring a complete and full flavor powdered flavor solution

### • DIFFERENTIATION & COMPETITIVE ADVANTAGE •

- widest range of flavored profile offerings
- 95% Taiwan quality at 50% of the cost

### • KEY SELLING POINTS •

- the TOP Series Powdered Flavors is positioned to be the best brand line for multi-beverage applications

### • WHY CUSTOMERS USE THE PRODUCT •

- expensive?
- compare the products to appreciate the quality and value-for-money
- ingredients are imported from the best countries of origin reputed to be of the highest quality sources

Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing





## SUPREME SERIES Powdered Flavors

### • HISTORY •

- created in response to the Taiwan imported powdered flavors in the Philippine market
- developed for better quality and customizable sweetness levels

### • QUALITY & FEATURES •

- superior quality at 50% less of the sweetness levels
- more flavors could be added w/o compounding the sweetness
- favorable for barista beverage craftsmanship

### • PRODUCT APPLICATIONS •

- milk tea, flavored iced and hot coffee, hot chocolate, frappes, baking fillings, pastries

### • TARGET MARKET •

- A&B market
- premium cafes and milk tea bars
- highlight those that are looking for a more upfront flavor and less sugary profile

### • DIFFERENTIATION & COMPETITIVE ADVANTAGE •

- most suited for those who want to further customize their beverages with a versatile powder that can adapt to an array of flavors and sweetness

### • KEY SELLING POINTS •

- a superior option to the Taiwan imported powdered flavors but at half the price

### • WHY CUSTOMERS USE THE PRODUCT •

- question: it is bland... it is not sweet enough...
- the objective is to show the flavor profiles rather than pure sweetness
- simply add your sweeteners to your desired final beverage profile

Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing





## BASE POWDERS

### Bases

#### • HISTORY •

- realized that there was demand for bases during a syrup demo
- Frappe Base: first base product
- vanilla products could also be considered as bases (ice cream and powdered flavors)

#### • QUALITY & FEATURES •

- universal application for beverages (and desserts)
- Frappe Base takes longer to melt
- for Frappe Base – results in smoother texture for beverages

#### • PRODUCT APPLICATIONS •

- frappes, ice candies, taste and texture improvers for beverages, milk tea mouthfeel improver

#### • TARGET MARKET •

- all business market classes with beverage and dessert offerings (from cafes, to those selling candies)

#### • DIFFERENTIATION & COMPETITIVE ADVANTAGE •

- better quality in smooth profile
- prolongs the cold beverage quality than those offered by imported brands, but at 70% of their pricing

#### • KEY SELLING POINTS •

- the best option for businesses as opposed to using the more expensive products of imported brands

#### • WHY CUSTOMERS USE THE PRODUCT •

- question: the drinks become sweeter when using the Frappe Base?
- simply reduce the sweetener of your preparations

Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing





## SUPREME MIX SERIES

### Soft-Serve Ice Cream

#### • HISTORY •

- creating a premium-end soft-serve premix
- comparable to Italian quality standards
- could match with global premix names

#### • QUALITY & FEATURES •

- more natural flavor
- highest fat content
- higher yield
- smooth texture
- SUPREME CREAMINESS

#### • PRODUCT APPLICATIONS •

- soft serve ice cream, fried ice cream, homemade ice cream, gelato flavor, bake fillings, shakes, frappes

#### • TARGET MARKET •

- A-Market
- Hotel Standard Soft Serve

#### • DIFFERENTIATION & COMPETITIVE ADVANTAGE •

- at par, if not better, than Italian ice cream brands
- HALF THE PRICE
- cost-efficient due to outsourcing and production processes

#### • KEY SELLING POINTS •

- Italian Quality Ice Cream at half the price

#### • WHY CUSTOMERS USE THE PRODUCT •

- you need to import and buy from Italy to experience this quality and product standards
- demonstrate how customers will profit; show the “how to make soft-serve” YouTube video

Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing



# TOP CREAMERY

Trusted name in premixes, powders and syrups for: coffee • milk tea • fruit tea • smoothies • yogurt • soft-serve • gelato • dessert • bakery • pastry • culinary



## TOP MIX SERIES Soft-Serve Ice Cream

### • HISTORY •

---

- the pioneer line that launched TOP Creamery
- offered at community markets
- quality as those in malls
- fast food concepts were the only one offering

### • QUALITY & FEATURES •

---

- premium quality at a highly affordable price
- perfect for start-up businesses
- high-fat content level (but less than the SUPREME MIX SERIES)

### • PRODUCT APPLICATIONS •

---

- soft serve ice cream, fried ice cream, homemade ice cream, gelato flavor, bake fillings, shakes and frappes, dirty ice cream flavors, ice cream cakes, desserts, cake fillings, pastry

### • TARGET MARKET •

---

- A&B Markets
- Mall-Based and Franchising Standard Soft Serve Level

### • DIFFERENTIATION & COMPETITIVE ADVANTAGE •

---

- high overruns at a lesser price
- smooth texture as that of the SUPREME MIX SERIES
- the line demonstrates TOP Creamery's key expertise

### • KEY SELLING POINTS •

---

- the line that transformed TOP Creamery from a food cart business supplier to a key player in frozen desserts (AND beverages) with a nationwide representation

### • WHY CUSTOMERS USE THE PRODUCT •

---

- expensive? (COMPARE the product vs. others in quality and overruns)
- quality + affordable + 2X overrun
- undeniable taste and texture
- proven product as TOP Creamery's testament to its success

Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing



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## SUMMER MIX SERIES Soft-Serve Ice Cream

### • HISTORY •

- created a more inexpensive option from the TOP MIX SERIES

### • QUALITY & FEATURES •

- higher non-dairy milk content vs. dairy

### • PRODUCT APPLICATIONS •

- soft serve ice cream, fried ice cream, homemade ice cream, gelato flavor, bake fillings, shakes and frappes, dirty ice cream flavors

### • TARGET MARKET •

- B&C Markets
- Mall-Based and Franchising Standard Soft Serve Level
- Restaurant Standard Soft Serve Level
- Upscale Community Standard Soft Serve Level

### • DIFFERENTIATION & COMPETITIVE ADVANTAGE •

- 97% profile similarity with the TOP MIX SERIES
- SUMMER MIX SERIES priced lower due to the used of Non-Dairy Milk

### • KEY SELLING POINTS •

- a lower-priced option for the TOP MIX SERIES
- No. 1 Brand Line of Soft Serve Premix Powders in the Philippines

### • WHY CUSTOMERS USE THE PRODUCT •

- expensive? (offer a side-by-side comparative taste of the SUMMER MIX SERIES vs. other brands)
- compare: 1) taste, 2) texture, 3) yield
- let them experience the quality and the yield first hand

Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing





## FROZEN YOGURT POWDERS

### • HISTORY •

- an objective of creating Frozen Yogurt offering similar to those from Italy – at an affordable price
- the pursuit of TOP Creamery to expand its market base in addition to the C&D markets

### • QUALITY & FEATURES •

- use of REAL Yogurt Powders derived from live yogurt culture
- made using ingredients from authentic Italian brands famous for making Italian gelato

### • PRODUCT APPLICATIONS •

- frozen yogurt, rolled yogurt, homemade yogurt, gelato flavor, baked fillings, yogurt cakes, shakes, flavor booster (yogurt taste to fruit flavor shakes and frappes)

### • TARGET MARKET •

- A&B Markets
- Mall-Based Standards
- High-end restaurant concepts
- Buffet concepts
- Premium Cafes

### • DIFFERENTIATION & COMPETITIVE ADVANTAGE •

- the only frozen yogurt in the country with real yogurt as its profile

### • KEY SELLING POINTS •

- Experience an authentic Italian gelato yogurt at half the price  
(The number one yogurt concept on the Philippines uses TOP Creamery)

### • WHY CUSTOMERS USE THE PRODUCT •

- expensive? compare and taste and experience
- compare: 1) taste, 2) texture, 3) yield
- see the difference in quality as a key reference as to the product value

Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing





## GELATO POWDERS

### • HISTORY •

- created a Philippine produced ready mix for gelato or homemade gelato

### • QUALITY & FEATURES •

- hassle-free preparation solution (no complex mixing of liquid/solid components, milk flavors, sugar stabilizers)
- could be prepared at home without a gelato machine

### • PRODUCT APPLICATIONS •

- gelato, home-made ice cream, soft-serve ice, shakes and frappes

### • TARGET MARKET •

- A Market for the Gelato industry
- B&C Markets for homemade ice cream and other secondary applications

### • DIFFERENTIATION & COMPETITIVE ADVANTAGE •

- no other offering found elsewhere except from TOP Creamery

### • KEY SELLING POINTS •

- simplified gelato preparation that could even be made at home

### • WHY CUSTOMERS USE THE PRODUCT •

- question: the customary way of making a gelato is better...
- no difference in quality of traditional gelato making vs. TOP Creamery
- same ingredients for custom gelato making are all there in one pack!

Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing







## ICE CREAM ROLLS

Fried-Rolled Ice Cream

### • HISTORY •

- created to address a novelty demand last 2017

### • QUALITY & FEATURES •

- readily available
- fast freezing
- great taste

### • PRODUCT APPLICATIONS •

- ice cream rolls
- fried rolled ice cream

### • TARGET MARKET •

- ice cream rolls business concepts

### • DIFFERENTIATION & COMPETITIVE ADVANTAGE •

- easily accessible
- only 1 (of two) offering the product in the market with a reliable supply

### • KEY SELLING POINTS •

- TOP Creamery is the number one brand for ice cream premixes that even includes Ice Cream Rolls Solutions

### • WHY CUSTOMERS USE THE PRODUCT •

- expensive?
- TOP Creamery will always prioritize quality as a value-for-money element for its offerings
- compare the products to see the difference and understand the value

Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing





## TAIWAN ORIGIN PRODUCTS

Products from Taiwan

### • HISTORY •

- anticipating that Milk Tea will be next trend to explore, a series of trainings has been done with ingredients companies in Taiwan, and tie ups have been established to bring products in the Philippines

### • QUALITY & FEATURES •

- a lineup of products meticulously selected by the owners themselves, along with Bubble Tea experts in Taiwan for the Philippine market  
- quality the priority consideration

### • PRODUCT APPLICATIONS •

- bubble tea, coffee, yogurt, pastries, baking

### • TARGET MARKET •

- All Market Segments (A-D)  
- Diverse food & beverage business sectors: i.e. hotels and restaurants; catering businesses, cafes, franchising, etc.

### • DIFFERENTIATION & COMPETITIVE ADVANTAGE •

- Authentically Taiwan (as opposed to most claim where the product origin is actually from China)

### • KEY SELLING POINTS •

- The best ingredients supplier from the birthplace of Bubble Tea available only at TOP Creamery  
- offerings are FDA certified

### • WHY CUSTOMERS USE THE PRODUCT •

- expensive?  
- products sourced from the country of origins with the best ingredients – not just in Taiwan. – Italy, France, Japan, Korea, US

Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing



# TOP CREAMERY

Trusted name in premixes, powders and syrups for: coffee • milk tea • fruit tea • smoothies • yogurt • soft-serve • gelato • dessert • bakery • pastry • culinary



## COMPRITAL

Italian Gelato Base, Flavors, Toppings

### • HISTORY •

- TOP Creamery took over the brand representation from a foodservice distribution company that closed
- We also managed the previous roster of accounts looking for this product/brand

### • QUALITY & FEATURES •

- one of the best gelato ingredients provider in Italy and in the world

### • PRODUCT APPLICATIONS •

- pastries, beverages, frappes, and gelatos

### • TARGET MARKET •

- A&B Markets
- Businesses aware of Comprital
- International concepts in the Philippines who knows the Comprital line

### • DIFFERENTIATION & COMPETITIVE ADVANTAGE •

- consistent supply availability
- a global household name for authentic Italian gelato ingredients

### • KEY SELLING POINTS •

- authentic gelato ingredients at the best cost over other brands i.e. Pregel, Fabbri, Mec3

### • WHY CUSTOMERS USE THE PRODUCT •

- other brands are better and more well known? TEST to compare
- we can ensure the most consistent supply at the best cost possible
- TOP Creamery can further customize to bring higher cost efficiencies

Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing



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## PREPARATION GUIDE

### • SUPREME SERIES POWDERED FLAVORS •

#### **Frappe Preparation 16oz**

- 2 scoops (30 grams) of Supreme Series Powdered Flavor in 220 grams of ice, 45 grams of Frappe Base Powder, and 60 ml of water in a blender

#### **Milk Tea Preparation 16oz**

- 2 scoops (30 grams) of Supreme Series Powdered Flavor in 150ml of tea, 30 grams of creamer, 160 grams of ice, poured in a glass with 60 grams of Tapioca Pearls

### • TOP SERIES POWDERED FLAVORS •

#### **Milk Tea Preparation 16oz**

- 3 scoops (45 grams) of TOP Series Powdered Flavor in 150ml of tea, 30 grams of creamer, 160 grams of ice, poured in a glass with 60 grams of Tapioca Pearls

#### **Shakes/Smoothies Preparation 16oz**

- 3 scoops (45 grams) of TOP Series Powdered Flavor in 220 grams of ice and 60 ml of milk in a blender

### • MILK TEA CLASSIC POWDERED FLAVORS •

#### **Milk Tea Preparation 16oz**

- 3 scoops (45 grams) of Milk Tea Classic Powdered Flavor in 150ml of tea, 30 grams of creamer, 160 grams of ice, poured in a glass with 60 grams of Tapioca Pearls

### • BLENDED SERIES POWDERS •

#### **Frappe Preparation 16oz**

- 3 scoops (45 grams) of Blended Series Powdered Flavor in 220 grams of ice, 45 grams of Frappe Base Powder, and 60 ml of water (or milk) in a blender

#### **Iced Drink Preparation 16oz**

- 3 scoops (45 grams) of Blended Series Powdered Flavor in 180 ml of warm water, poured in a glass with 160 grams of ice

### • BARISTA SUPREME SERIES POWDERS •

#### **Hot Serving Preparation 8oz**

- 7 grams of Barista Supreme in 1-2 shots of espresso and 150ml of steamed milk

#### **Frappe Preparation 16oz**

- 15 grams of Barista Supreme Powder in 45 grams Frappe Base Powder, 1-2 shots of espresso, and 220 grams of ice in a blender

Ingredients solution partner of: micro businesses • sme's • hotels and restaurants • cafes • franchises • commissaries • ice cream parlors • food manufacturing



## APPLICATION GUIDE

	soft serve	ice cream roll	ice cream flavor	ice cream cake	gelato flavor	frozen yogurt/drink	ice scramble	ice candy drop/pop	iced/hot coffee	frappe	milk tea	shakes	slush/smoothie	floats	juice	soda	iced teas	cocktail/mocktail	other beverages	flavor booster	dips sauces	baked/ pastry/cake/ fillings	dessert topping/ drizzle
Supreme Mix	✓	✓	✓		✓					✓		✓										✓	
TOP Mix	✓	✓	✓	✓	✓					✓		✓										✓	
Summer Mix	✓	✓	✓		✓					✓		✓										✓	
Frozen Yogurt					✓	✓						✓								✓		✓	
Gelato Powder	✓				✓					✓		✓											
Ice Cream Roll		✓																					
Supreme Series						✓		✓	✓	✓	✓	✓	✓	✓					✓			✓	
TOP Series			✓		✓	✓		✓	✓	✓	✓	✓	✓	✓					✓			✓	
Milktea Classic			✓					✓			✓	✓	✓						✓				
Blended Series								✓	✓	✓	✓	✓	✓	✓					✓			✓	
Barista Supreme								✓	✓	✓	✓	✓	✓	✓					✓			✓	
Pure Series			✓					✓	✓	✓	✓	✓	✓	✓					✓		✓	✓	
TOP Series Syrups					✓	✓	✓	✓	✓	✓	✓	✓	✓		✓	✓	✓	✓	✓	✓		✓	✓
Comprital					✓					✓									✓			✓	✓

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## SMALL BUSINESS PACKAGES



Milk Tea Home Business Trial Kit  
from Php 2,210



Fruit Tea Business Package  
from Php 3,955



LOKAL Flavors Milk Tea Package  
from Php 4,675



Japan Milk Tea Package  
from Php 4,890



All-Time Bestsellers Milk Tea Package  
from Php 4,895



Hong Kong Bubble Tea Package  
from Php 4,935

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## SMALL BUSINESS PACKAGES



Thai Milk Tea Business Package  
from Php 4,990



Taiwan Boba Tea Package  
from Php 5,460



Yogurt Drink Business Package  
from Php 5,955



Barista Frappe Business Package  
from Php 9,925



Pop Up Mobile Coffee Cart Package  
from Php 10,405



Milk Tea + Specialty Beverages Package  
from Php 12,960

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# TOP CREAMERY

Trusted name in premixes, bases, powders and syrups for: coffee • milk tea • fruit tea • smoothies • yogurt • soft-serve • gelato • bakery • culinary

## SMALL BUSINESS PACKAGES



Total Milk Tea + Coffee Package  
from Php 15,375



Small Cafe Business Package  
Php 69,000



Professional Cafe Business Package  
Php 135,000



All-Time Bestseller Soft Serve Ice  
Cream Package  
Php 214,000



FROYO Frozen Yogurt  
Business Package  
Php 217,000



Ultimate Cafe Business Package  
Php 229,000

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## TRAINING PROGRAMS



### COFFEE 101: BARISTA FOUNDATION LEARNER COURSE

(1 day, 8 hours, maximum 8 participants)

Php 5,000 per person

The Foundation Barista Skills module offers a specialized training program tailored for those entering the coffee industry or possessing limited barista experience. It encompasses essential aspects such as an introduction to coffee, encompassing its history and diverse bean varieties. Additionally, it delves into coffee farming and processing, exploring the regions of cultivation, processing methods, and factors influencing flavor. Roasting and blending techniques are covered, unveiling the secrets behind various coffee profiles. The course also imparts fundamental skills in espresso preparation, milk steaming and pouring, and the art of crafting diverse coffee drinks. This comprehensive training imparts initial insights into coffee business perspectives and equips aspiring baristas with the necessary knowledge and skills in the coffee industry, an ideal starting point for coffee enthusiasts seeking skills enhancement or business venture in this realm.



### COFFEE 102: BARISTA INTERMEDIATE LEARNER COURSE

(1 day, 8 hours, maximum 8 participants, Coffee 101 required)

Php 6,000 per person

The Intermediate Barista Skills module serves as a specialized training program for enthusiasts, entrepreneurs, and seasoned baristas who have already completed the Coffee 101: Foundation Barista Skills or possess equivalent experience. It encompasses crucial areas of expertise, including the scientific intricacies of espresso, such as the chemical reactions during extraction and the manipulation of grind settings to achieve desired flavors. Espresso machine maintenance and calibration are emphasized, alongside advanced techniques for extracting the perfect shot and achieving optimal milk textures. The course also delves into brewed coffee fundamentals, exploring various brewing methods, extraction science, and flavor profiling. Furthermore, menu development, encompassing a range of coffee-based drinks, frappes, milk shakes is covered, along with some helpful business perspectives in coffee shop and cafe businesses. This comprehensive training is the next-level skills enhancement for experienced baristas for higher knowledge and tools to consistently produce well-balanced cups of coffee.



### COFFEE 103: BARISTA PROFESSIONAL LEARNER COURSE

(2 days, 16 hours, maximum 4 participants, Coffee 101 & 102 required)

Php 15,000 per person

The Professional Barista Skills module is an esteemed training program tailored for coffee business entrepreneurs, aficionados, and experienced baristas seeking to refine their coffee expertise. With a focus on espresso science, grinder and machine selection and maintenance, latte art, menu creation, and hygiene and safety, this comprehensive course equips participants with the necessary knowledge and skills to excel in their businesses and professions. From unraveling the scientific intricacies of espresso to mastering milk steaming and pouring techniques, participants emerge as artisans of the barista craft, ready to leave an indelible mark on the coffee industry. Along with insightful business perspectives, the 2-day program is an immersive total experience for the coffee skill enhancement.

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## TRAINING PROGRAMS



### MILK TEA plus SPECIALTY BEVERAGES FOR BUSINESS COURSE

(1 day, 8 hours, maximum 8 participants)  
Php 5,000 per person

Indulge in the world of Milk Tea plus Specialty Beverages for Business, a training program that immerses participants in the history, origin, types, and processes of these delightful concoctions. Delve into the art of tea leaves blending, allowing for the creation of authentic and unique recipes. Explore the diverse applications of different milk types, enhancing the teas with a touch of richness. Master the preparation of tapioca pearls, achieving that sought-after chewiness and flavor reminiscent of renowned brands. Engage in menu building, crafting an array of enticing drinks from Black Tea to Fruit Tea and Soda Base. Witness captivating demonstrations of walling, messy cup techniques, and milk foam applications reminiscent of beloved milk tea shops. Delight in the creation of yogurt-based drinks. Finally, equip yourself with the tools of financial analysis, effectively evaluating costs to determine optimal selling prices and return on investment. Immerse yourself in this captivating training program with business perspectives, where the fusion of artistry and business acumen leads to mastery in the realm of Milk Tea and Specialty Beverages.



### SOFT-SERVE ICE CREAM/FROZEN YOGURT FOR BUSINESS COURSE

(1 day, 8 hours, maximum 8 participants)  
Php 5,000 per person

Embark on the frozen odyssey of Soft-Serve Ice Cream/Frozen Yogurt for Business. Discover the historical roots and select ingredients with finesse. Master the machine dispensers—gravity, pump, air pump—and tend to their maintenance. Innovate your menu, stand out. Witness captivating demonstrations of installation and assembly. Craft soft-serve art, blending it with delectable mix-ins. Embrace the highest standards of hygiene and safety. Evaluate costs, find optimal prices and returns. Immerse yourself in this enlightening training program with business perspectives, where knowledge and craftsmanship pave the way to sweet success in Soft-Serve Ice Cream and Frozen Yogurt.

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## TRAINING PROGRAMS



### 3-in-1 TOTAL BUSINESS SOLUTION (3 days, 24 hours, maximum 8 participants) Php 10,000 per person

Enter the realm of the 3-in-1 Total Business Solution, a comprehensive training program that encompasses the Foundation Barista Skills module, Milk Tea plus Specialty Beverages for Business, and Soft-Serve Ice Cream/Frozen Yogurt for Business courses. The Foundation Barista Skills module unveils the essentials of the coffee world, from its intriguing history to diverse bean varieties, farming and processing techniques, and the art of roasting and blending. Aspiring cafe entrepreneurs and baristas learn the techniques of espresso preparation, milk steaming, and drink creation. The Milk Tea course explores the rich origins and processes of these delightful beverages, teaching the art of tea blending, milk application, menu creation, and business perspectives. Participants also indulge in the secrets of tapioca pearls and yogurt-based drinks. In the Soft-Serve Ice Cream/Frozen Yogurt course, learners uncover the historical background and ingredient selection, gain expertise in machine dispensers, learn proper maintenance, and excel in menu innovation. Witness captivating demonstrations, prioritize hygiene and safety, and embrace the financial analysis necessary for business success. Immerse yourself in this comprehensive training program where knowledge, creativity, and craftsmanship converge to ignite success in the coffee, milk tea, and frozen delights industries.



### ELITE ONE-ON-ONE BUSINESS TRAININGS

(one-on-one personalized exclusive trainings, available for:)

- Coffee 101: Barista Foundation, Php 20,000 per person
- Coffee 102: Barista Intermediate, Php 25,000 per person
- Coffee 103: Barista Professional, Php 40,000 per person
- Milk Tea plus Specialty Beverages for Business Course, Php 20,000 per person
- Soft-Serve Ice Cream/Frozen Yogurt for Business Course, Php 20,000 per person

The Elite One-on-One Business Training offers an exclusive and personalized coaching experience with our experienced beverage specialists and innovators, and soft-serve ice cream innovators. Participants have the opportunity to select a specific business track tailored to their needs, including the Coffee 101, 102, and 103 courses, as well as the Milk Tea plus Specialty Beverages and Soft-Serve Ice Cream/Frozen Yogurt programs. These trainings can be further customized to accommodate attendees' unique business concepts. Delve into the world of flavors, gain industry insights, and master the art of preparation using TOP-quality ingredients and professional equipment. The training also includes valuable resources such as costing calculators, return on investment studies, custom recipe development, and hands-on sessions. Immerse yourself in this exclusive training and unlock the secrets to success in the coffee, milk tea, and soft-serve industries.

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