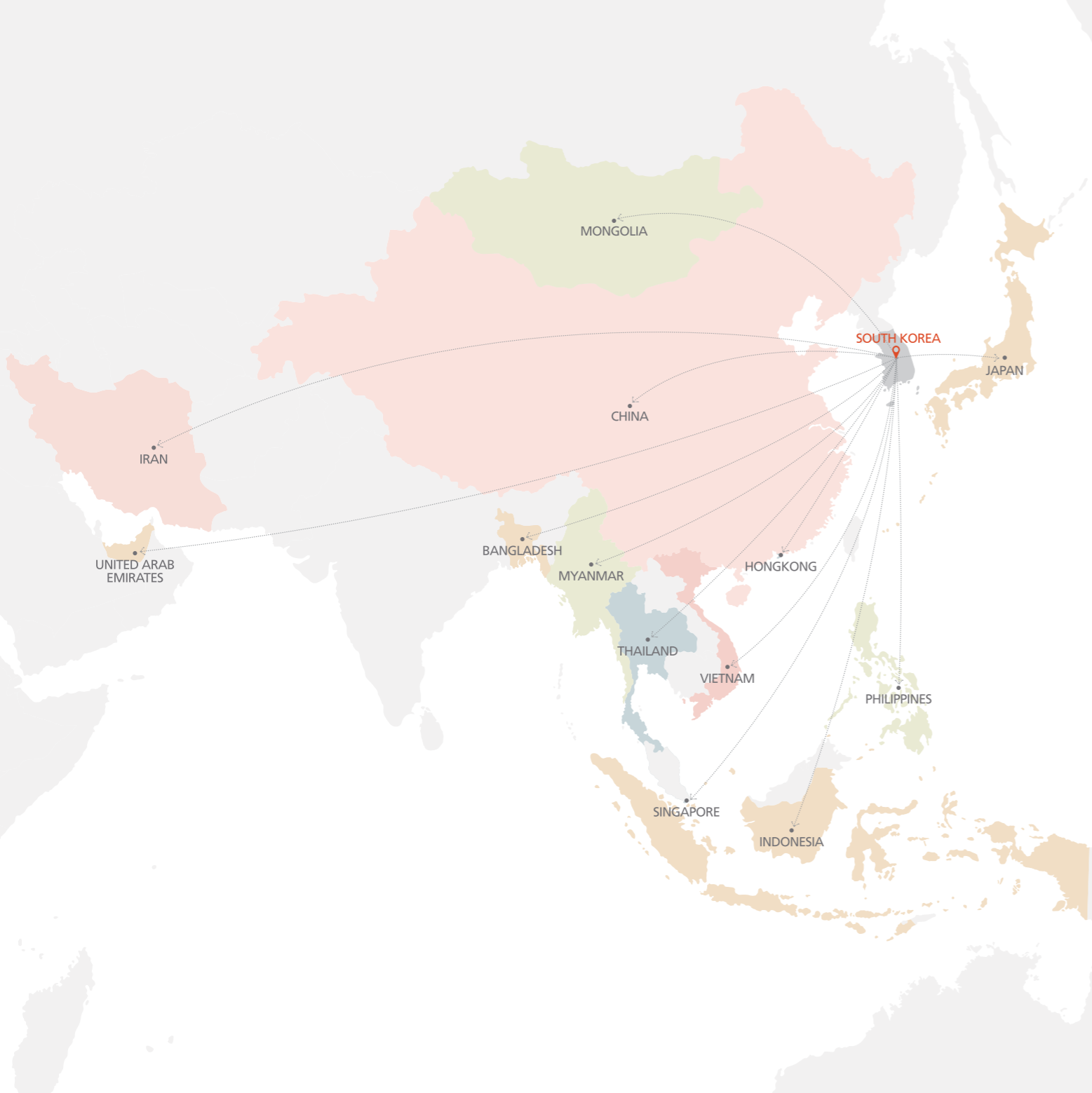


The image features two glasses of iced beverages on a light-colored, textured surface. The glass in the foreground is filled with a pinkish-orange liquid, topped with crushed ice and a slice of grapefruit. The glass in the background is filled with a pale yellow liquid, also topped with crushed ice. Surrounding the glasses are various citrus fruits: a whole grapefruit, a halved grapefruit, a whole lemon, a halved lemon, a whole lime, a halved lime, and several slices of grapefruit and lime. The text 'TOTAL BEVERAGE SOLUTION' is overlaid in white, bold, sans-serif capital letters across the center of the image.

TOTAL
BEVERAGE
SOLUTION

Foodrella[™]
Farm to Table



Hanmi F3 has provided total food service ingredients from individual cafes and restaurants to international chains since 1987. Our facility contains the laboratory, research and development center, as well as manufacturing and shipping department all out of our plant located in S.Korea.

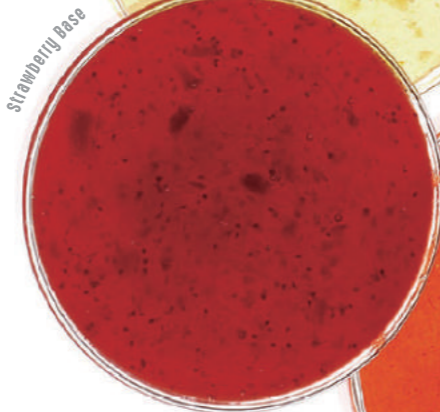
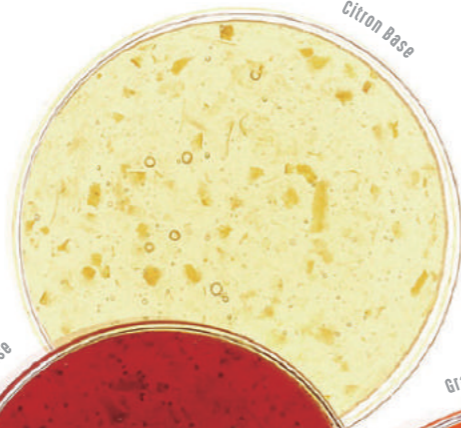
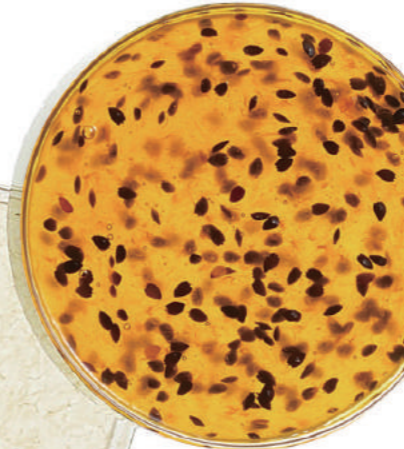
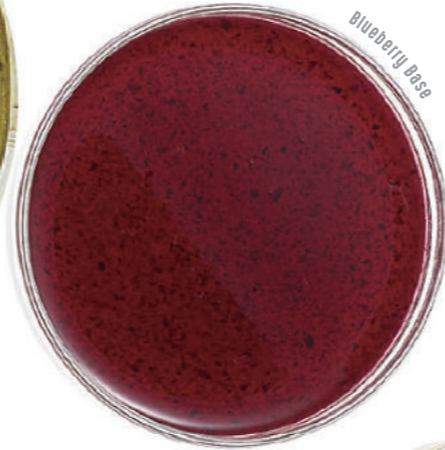
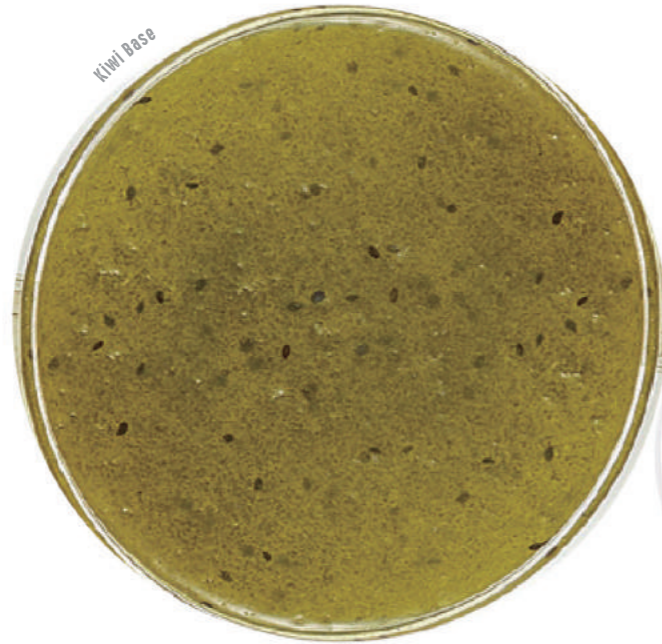
In 2014, Hanmi F3 launched a new brand, Foodrella which was created to provide premium beverage ingredients for our valuable customers, especially dedicated to coffee shop needs.

Foodrella keeps the best effort delivering More Convenient & More Appetizing Beverage Solution for your business.

Hanmi F3's customer



FRUIT BASE



FOODRELLA FRUIT BASE

It contains remarkable natural fruit puree and cells and brings your drink menus the freshness in fruits.

FLAVOR Citron, Grapefruit, Lemon, Kiwi, Blueberry, Mango, Strawberry, Orange, Lime

PACKING 1.3kg(1L)/bottle, 6bottles/ctn

STORAGE/SHELF LIFE 12months at ambient temp.

APPLICATION Smoothie, Juice, Soda, Topping syrup



Key Features

FASTER & EASIER Create high quality fruit drinks in a shorter time and in convenience instead of preparing from fresh fruits. Just simply pour water, milk or ice and mix or blend for ready to serve.

GREAT TASTE ASSURED Always have mouthwatering taste and refreshing quality with 15~30% fruit contents that your customers love.





FRUIT BASE

BASIC RECIPE

Blueberry Milk Smoothie

Citron Juice

Mango Smoothie

Red Grapefruit Ade

Calamansi Hot Tea

MILK SMOOTHIE

FLAVOR
Blueberry, Mango, Strawberry, Kiwi



METHOD
Pour all the ingredients into a blender and blend till smooth.

SMOOTHIE

FLAVOR
Grapefruit, Citron, Lemon, Orange



METHOD
Pour all the ingredients into a blender and blend till smooth.

HOT TEA

FLAVOR
Citron, Lemon, Grapefruit, Lime



METHOD
Pour all the ingredients into a glass and mix.

ÅDE FRUIT SODA

FLAVOR
All the 9 flavors applicable.



METHOD
Pour all the ingredients into a glass and mix.

JUICE

FLAVOR
All the 9 flavors applicable.



METHOD
Pour all the ingredients into a glass and mix.

FRUIT BASE APPLICATION

RECIPE

ICED LEMON TEA

INGREDIENTS

Foodrella Lemon Base	70g
Freshly Brewed Black Tea	120ml
Ice	160g
Lemon sliced	

METHOD

Mix all the ingredients and put lemon sliced at the end.

KIWI GREEN ADE

INGREDIENTS

Foodrella Kiwi Base	70g
Carbonated Water	165ml
Green Grape	4~5 Berries
Ice	155g

METHOD

Mix all the ingredients and serve.

LIME MOJITO

INGREDIENTS

Foodrella Lime Base	60g
Crumpled Apple Mint	3~5 Leaves
Carbonated Water	160ml
Ice	155g
Lime Sliced	

METHOD

Mix all the ingredients and serve



ICE CREAM TOPPING

INGREDIENTS

Ice Cream	
Foodrella Strawberry Base	30g

METHOD

Pour the fruit base onto the ice cream and diversify ice cream flavor.



Banana Frappe

Iced Purple Sweet Potato Latte

Hot Green Tea Latte

LATTE POWDER

BASIC RECIPE

FOODRELLA LATTE POWDER

It is a premium premix for latte menus and allows you to create your own drinks with abundant flavor in easy and simple way. Easily soluble in both cold & hot milk

- FLAVOR** Green tea, Purple Sweet Potato, Pumpkin, Banana, Rice, Strawberry, Musk Melon, Blueberry
- PACKING** 500g/Stand zipper bag, 10bags/ctn
- STORAGE/SHELF LIFE** 12months at ambient temp.
- APPLICATION** Iced & Hot latte, Frappe



ICED LATTE



METHOD

Mix with Foodrella Latte Powder and milk till dissolved and pour into the glass filled with ice.

HOT LATTE



METHOD

Put Foodrella Latte Powder and milk into a jar and heat by milk steamer till hot and pour into a latte cup and put milk foam on the top.

FRAPPE



METHOD

Pour all the ingredients into a blender and blend till smooth and put whipping cream on the top.

YOGURT POWDER

BASIC RECIPE

Strawberry
Yogurt Smoothie



Plain Yogurt
Smoothie



Plain Frozen
Yogurt



FOODRELLA YOGURT POWDER

It makes your yogurt menus rich in natural yogurt taste by real yogurt included, perfect for various applications with easy and faster preparation.

FLAVOR Plain

PACKING 1kg/bag, 10bags/ctn

STORAGE/SHELF LIFE 12months at ambient temp.

APPLICATION Frozen yogurt, Smoothie, Yogurt drinks



PLAIN YOGURT SMOOTHIE



METHOD

Blend all ingredients in blender till smooth and pour into a glass.

Option. Pour some Foodrella Ripple Base on the top.

FRUIT YOGURT SMOOTHIE



METHOD

Blend all ingredients in blender till smooth and pour into a glass.

Option. Foodrella Strawberry Base and Blueberry Base are suggested to use for fruit yogurt smoothie.

PLAIN FROZEN YOGURT



METHOD

Mix all the ingredients and leave for 4hours and pour a soft serve ice cream machine.

FRUIT RIPPLE BASE

BASIC RECIPE

Strawberry Smoothie



Mango Bingsu



Blueberry Cheese Cake



FOODRELLA FRUIT RIPPLE BASE

It is convenient in use and can be applied to various menus from beverage to bakery. The natural fruit pieces and cells are remarkable and they bring the freshness to your menu.

FLAVOR Strawberry, Mango, Kiwi, Blueberry

PACKING 1kg/stand cap pouch, 12pouches/ctn

STORAGE/SHELF LIFE 12months at ambient temp.

APPLICATION Smoothie, Ice Cream Topping, Bakery Jam



SMOOTHIE



METHOD

Blend all ingredients in blender till smooth and pour into a glass.

BINGSU TOPPING



METHOD

Mix fresh milk with condensed milk and pour on the top of ice flake on the bowl and pour Foodrella Ripple Base on the top.



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