



**PRODUCT
PORFOLIO**

STANDARD PRODUCTS

(Made by using Spoon, from Tins & Packs)



NESCAFÉ CLASSIC - 100% Natural
Coffee (1.5 Gm / 500 Gm)

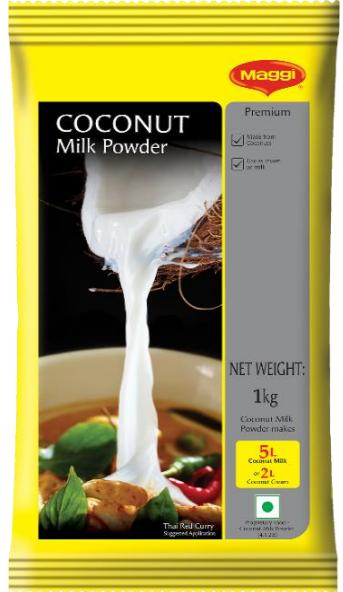
NESCAFÉ SUNRISE
Premium 500 Gm
Chicory Mixture (70 : 30)

NESCAFÉ Sunrise Extra 1 Kg /
500Gm / 200gm
Chicory Mixture (70 : 30)

NESTLÉ EVERYDAY DAIRY
CREAMER 3 Gm

NESCAFÉ Cappuccino
15 Gm /22 Gm

FOOD SERVICE PRODUCTS



Thai curry



Kerala Fish Curry



NESTLÉ MILKMAID
5 KG



Kheer



Irani Chai



MAGGI 2 Minute Masala
Noodles 24*70 gm 1.68 KG

FOOD SERVICE PRODUCTS



Maggi Masala - AE - Magic
200 Gm



Maggi Liquid Seasoning
200 ML



KIT KAT Bits
250 Gm

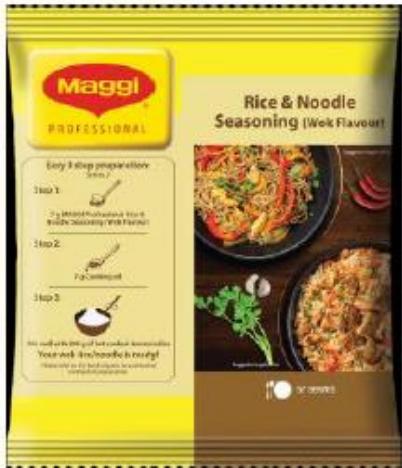


MAGGI 2 Minute Masala
Noodles 24*70 gm 1.68 KG

RTE – Ready To EAT



NPD's



MAGGI
Professional
Rice & Noodle
Seasoning
(Wok Flavour)



MAGGI
Professional
Pasta Sauce
Mix
(White Sauce)



MAGGI
Professional Rice &
Noodle Seasoning
(Chili Garlic
Flavour)



MAGGI
Professional
Pasta Sauce
Mix
(Red Sauce)

About MAGGI Professional Rice & Noodle Seasoning (Wok Flavour)



What is it?

A locally manufactured **dry seasoning product** used to give a unique Asian Wok flavour that helps provide operator friendly, convenient yet customizable solutions in oriental application

Key Selling proposition? Easy 3 Step preparation

Application Primary Applications : Wok Rice and Noodles



USPs of MAGGI Professional Rice & Noodle Seasoning (Wok Flavour)

Cost per 200 gm serve
(2) comes to ~ Rs 4.9
MRP 50 (9%) – 200 (2%)



Locally
Manufactured in
Moga

Operator friendly &
convenient – Easy step
preparation

Customizable &
Versatile solutions

Provides a Wok note to
the end application

Focus Channels

We need to target existing customers that caterer to oriental/ oriental as part of multi-cusine

Quick-Service Restaurant (QSR)



Cloud Kitchen



Caterers



Casual Dine

Include chains + standalones

The product will also hold importance in street

Use your favourite device

Show and explain your videos and brochures using your phones



Recipe Booklet

पेश है
मैगी® प्रोफेशनल
राइस और नूडल सीज़निंग
(वोक फ्लेवर)

Maggi Professional
Nestlé PROFESSIONAL MAKING MORE POSSIBLE

उपयोग के सुझाव

✓ 3 आसान टेप में फ्राइड राइस और हाक्का नूडल्स बनाएं

स्टेप 1: 7 ग्राम मैगी® प्रोफेशनल राइस और नूडल सीज़निंग (वोक फ्लेवर)
स्टेप 2: 7 ग्राम तेल
स्टेप 3: 200 ग्राम गरम चावल/नूडल के साथ अच्छी तरह मिलाएं

खाने में वोक फ्लेवर का स्वाद पाएं
शेफ अपने स्वादानुसार इसे तैयार कर सकते हैं
इससे ये भी बना सकते हैं:
सूप | स्टर फ्राई | स्टीम वाली डिशों में इस्तेमाल करें जैसे मोमोज़ | और बहुत कुछ...

कृत्यांक अधिकारी के लिए कृत्यांक

INTRODUCING
MAGGI® PROFESSIONAL
RICE & NOODLE SEASONING
(Wok Flavour)

Maggi Professional
Nestlé PROFESSIONAL MAKING MORE POSSIBLE

Suggested applications

✓ Easy 3-step preparation to make Fried Rice and Hakka Noodles

Step 1: 7 g MAGGI® Professional Rice & Noodle Seasoning (Wok Flavor)
Step 2: 7 g Cooking oil
Step 3: Mix well with 200 g of hot rice/noodle

Provides a Wok note to the end application
Customizable at Chef's end
Can also be used to make:
Soups | Stir fries | Steamed applications like Momos | and many more...

Please see pack for more details.



The product is compatible in both bowl mixing & pan-preparation

About MAGGI Professional Hyderabadi Biryani Seasoning



What is it?

A locally manufactured **dry seasoning product** made with a mix of spices that are essential to give a signature flavor of the Hyderabadi biryani. It is operator friendly, convenient yet customizable solutions

Key Selling proposition?

Easy preparation
with signature flavour

- Just add to marinate with-
Curd + Herbs + Fried Onions

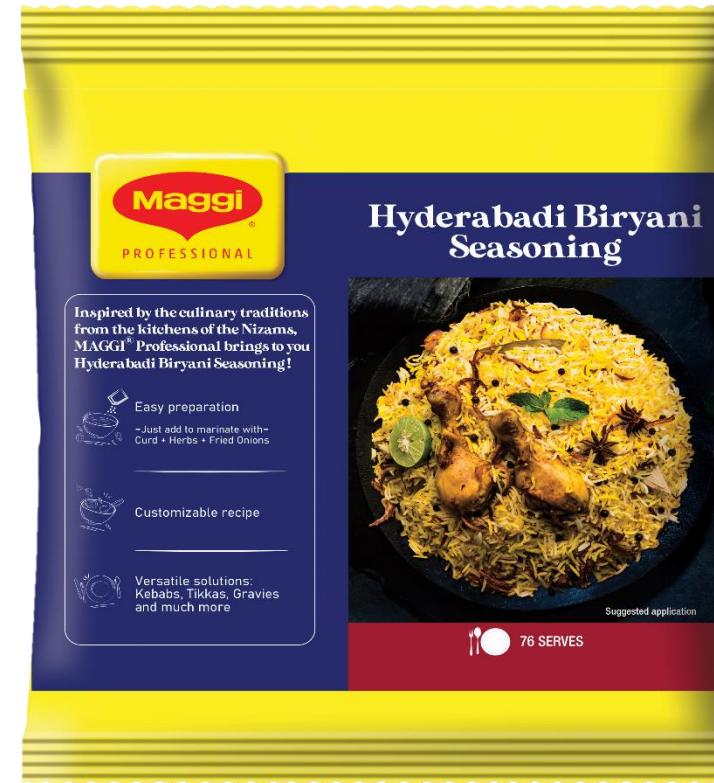
Application

Hyderabadi Biryani

USPs of MAGGI Professional Hyderabadi Biryani Seasoning

To Make 1 kg biryani

- Rs 14 from our product,
- Made from scratch : Rs 12-20
- Cost with VKL has been matched



Customizable & Versatile
solutions

Locally Manufactured in Moga

Operator friendly & convenient

Signature flavour



Case Configuration	Shelf Life
60 X 200g	9 months

Focus Channel

Focus Channels	Specific info for relevance of channel
Cloud Kitchen	Multicuisine/Indian only/Rice selling/unorganized* biryani outlets local to the city
Caterers	(Multicuisine/Indian only/bulk order unorganized* biryani players
Casual Dine/FSR	(Multicuisine/Indian only/Rice selling/ unorganized* biryani outlets local to the city
QSR	(Multicuisine/Indian only/Rice selling/unorganized* biryani outlets
Air Caterers/Caterers for rail transport (Eg Premium trains)	
Airport operators	
Wedding caterers	
Industrial reuser	
Street	
Hotels & accomodation	Banqueting would be a good starting point
	* unorganized : Means outlets that sell biryani as a key offering but are not part of key biryani chains like Behrouz. They are local to the city or have few outlets in the state/region.

A large white bowl filled with Ambur Chicken Biryani, garnished with mint leaves. A piece of chicken leg is prominently placed on top. To the left, there are two smaller bowls: one with a red chutney and another with a white raita. The background shows some green chillies and a knife.

Ambur Chicken Biryani

Serves: 10 portions

INGREDIENTS

- MAGGI® Professional Hyderabadi Biryani Seasoning - 30 g
- Soaked jeera samba rice - 500 g
- Chicken biryani cut - 500 g
- Lemon sliced - 1 tbsp
- Sliced onion - 150 g
- Sliced tomato - 150 g
- Ginger paste - 30 g
- Garlic paste - 30 g
- Mint leaves - 15 g
- Coriander leaves - 10 g
- Curd - 80 ml
- Red chilli paste - 40 g
- Whole garam masala - 5 g
- Salt - As required
- Oil - 70 ml
- Water (for boiling rice) - 2 l

METHOD

1. In a pan, heat oil, add whole garam masala, ginger paste, garlic paste and fry till it turns brown.
2. Add red chilli paste and sauté for few minutes.
3. Now add chicken with 50 ml of water and cook till the chicken is half done.
4. Add sliced onion and tomato to the half-cooked chicken.
5. Add curd, mint leaves, coriander leaves, salt and cook for few minutes.
6. Add MAGGI® Professional Hyderabadi Biryani Seasoning, lemon juice and cook it with 500 ml of water.
7. In a separate pot, boil rice in 2 litres of water until its 70% done.
8. Drain the rice and add it to the lagan with chicken.
9. Cover the pan with dough and seal it.
10. Cook for 20 minutes on a very low flame.
11. Remove biryani from the flame and let it rest for 15 minutes then serve it hot.

MAGGI Masala-AE-Magic

Product Description

a. MeM

- A blend of carefully selected spices, roasted to perfection
- MAGGI Brand Heritage of creating great tasting meals
- Makes great tasting dishes – snacks, street food, vegetable range

CD Commission: 5.8%

Dealer Margin: 9%

Shelf Life: 9 months

Case Configuration- 24x200gm



Applications

MASALA-AE-MAGIC

Street Food: Snacks and starters

North Indian Specials

South Indian Specials

Noodles
Paneer Tikka
Samosa
Momos
Spring roll
Corn Fry
Veg Kathi Roll
Chicken Tikka

Kadhai Veg
Tandoori Gobi
Achari Baigan
Dum Aloo
Paneer Masala

Idli Manchurian
Masala Vada
Vendakkai Poriyal

Target Channels

- ✓ Street Channel, shops in B&I clusters
 - Maggewala, AM PM
- ✓ 3-star Hotel chains and Banquets
 - Sarovar, Club Mahindra, Sterling resorts, Pride, IBIS
- ✓ Regional QSRs
 - Goli Vada Pav, Royal Only Chicken, Jumbo King, Box8
- ✓ FSR/ Restaurants chain operators
 - Kamath, Shiv Sagar, Specialty Foods, Barbeque Nation, Kailas Parbat
- ✓ Catering - Corporate caterers, Marriage Caterers, Sodexo, Compass
 - Delux Caterers / Talwar Caterers / Fountains Caterers
- ✓ Central/ Cloud kitchens
 - Swiggy, FreshMenu

About MAGGI Professional Pasta Sauce Mix (White Sauce)



What is it?

A locally manufactured **dry sauce mix product** used to make tradition béchamel sauce/ white sauce that helps provide operator friendly, convenient yet customizable solutions in Italian application

Key Selling proposition? Easy 3 Step preparation

Application
Primary Applications :
Pasta White Sauce / béchamel
sauce



USPs of MAGGI Professional Pasta Sauce Mix (White Sauce)

Cost per 200 ml serve (2) comes
to ~ Rs 8.4

Industry reference of 200 ml Rs 26

Customizable & Versatile
solutions

Gives Smooth, Creamy and Saucy
mouthfeel to your pasta

Provides flavor notes of
herb and cheese



Locally Manufactured in Moga

Operator friendly & convenient –
Easy step preparation

Gives rich coating on the pasta

Helps retain texture, appearance
and flavour of the dish

INTRODUCING

MAGGI® PROFESSIONAL PASTA SAUCE MIX

(White Sauce)



✓ Easy 3-step preparation to make White Pasta Sauce

Step 1:



Step 2:



Step 3:



7 g MAGGI® Professional Pasta Sauce Mix (White Sauce)

100 ml of milk (at room temperature)

Stir well and bring it to boil

- ✓ Gives Smooth, Creamy and Saucy mouth feel to your pasta
- ✓ Gives rich coating on your pasta
- ✓ Provides Flavour notes of Herb and Cheese
- ✓ Helps retain Texture, Appearance and Flavour of the dish
- ✓ Customizable at Chef's end
- ✓ Can also be used to make:
Mac & Cheese | Cream based soups | Baked Vegetables | and many more...

Please see pack for more details.

INTRODUCING

MAGGI® PROFESSIONAL PASTA SAUCE MIX

(Red Sauce)



✓ Easy 3-step preparation to make Red Pasta Sauce

Step 1:



Step 2:



Step 3:



10 g MAGGI® Professional Pasta Sauce Mix (Red Sauce)

Mix with 50 ml water and 50 ml tomato puree

Stir well and bring it to boil

- ✓ Gives Saucy mouth feel to your pasta
- ✓ Gives rich coating on your pasta
- ✓ Provides Flavour notes of Herb and Tomato
- ✓ Helps retain Texture, Appearance and Flavour of the dish
- ✓ Customizable at Chef's end
- ✓ Can also be used to make:
Arrabbiata Sauce based pasta | Penne Primavera Sauce based pasta | Pink Sauce based pasta and many more...

Please see pack for more details.

Maggi® PROFESSIONAL

Pasta Sauce Mix (White Sauce)



Easy 3 step preparation:
Serves 1

Step 1:
7 g of Maggi Professional Pasta Sauce Mix (White Sauce)

Step 2:
100 ml of milk

Step 3:
Stir well and bring it to boil
Your Sauce is ready!

Please refer to the back of pack for a detailed method of preparation

- Gives Smooth, Creamy and Saucy mouthfeel to your pasta
- Gives rich coating on the pasta
- Provides flavour notes of herb and cheese
- Helps retain texture, appearance and flavour of the dish

Suggested application

71 SERVES

Maggi® PROFESSIONAL

Pasta Sauce Mix (Red Sauce)



Easy 3 step preparation:
Serves 1

Step 1:
10 g of MAGGI® Professional Pasta Sauce Mix (Red Sauce)

Step 2:
Mix with 50 ml of water & 50 ml of tomato puree

Step 3:
Stir well and bring it to boil

Your sauce is ready!
Please refer to the back of pack for a detailed method of preparation

- Gives a Saucy mouthfeel to your pasta
- Gives Rich Coating on the pasta
- Provides flavour notes of Herb and Tomato
- Helps retain Texture, Appearance and Flavour of the dish

Suggested application

50 SERVES

Case Configuration	Shelf Life
24 X 500g	6 months

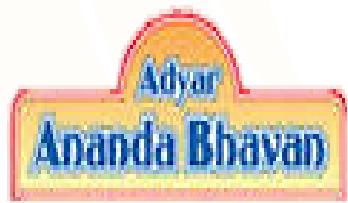
Case Configuration	Shelf Life
24 X 500g	6 months

Whom do we target?

We need to target existing customers that caterer to oriental/ oriental as

part of multi-cusine

Quick-Service Restaurant (QSR)



Cloud Kitchen



Caterers

(chains and Standalones)



Casual Dine

Include chains + standalones

The product will also hold importance in street

How can chefs further use it?

Exploring popular recipes to increase applications in the Italian cuisine

Build Versatility :

- Mac & cheese
- Baked Vegetables
- Lasagne Sauce
- Au gratin
- Cream based Soups (Cream of Chicken, Cream of Tomato, Cream of Broccoli)

MAGGI® Professional Manchurian Sauce mix



What is it?

A locally manufactured dry Manchurian sauce mix that helps provide **operator friendly, convenient yet customizable solutions** in the most popular oriental applications.

Pack Size : 200 g (20 serves/pack)

Case Configuration: 60 X 200 g

Shelf Life : 9 months

MRP: Rs 200

Dealer Margin: 7%

USPs: MAGGI® Professional Manchurian Sauce mix

Easy 2 Step Preparation

20 g sauce mix + 200ml water +
Stir & Bring it to boil

To make 200ml portion

- Rs 18 from our product
- Made from scratch: Rs 16-20.
- Knorr @ 22 Rs, Matched with Chings



With Soy, Ginger & Garlic

Versatile Applications

- Manchurian
- Chili paneer/chicken
- Oriental Soups
- Pan fried noodles/momos
- Veg & Non-Veg Gravies

Prospective Channels & Customer

Chinese/Multicuisine

QSR, FSR & Cafe

Caterers/Central kitchen

Street

Key accounts

Other product Benchmark



Where not to focus? Authentic Chinese, High end restaurants

Easy 2 step preparation of Manchurian sauce

The image shows a Maggi Professional Manchurian Sauce Mix sachet on the left and a bowl of the prepared sauce on the right. The sachet has a yellow top and a brown bottom. It features the Maggi logo, the product name 'Manchurian Sauce Mix', and instructions for a 'Easy 2 step preparation'. Step 1: Add 20 g of MAGGI® Professional Manchurian sauce mix in 200 ml water at room temperature. Step 2: Stir well and bring it to boil. The sachet also lists 'Versatile applications' like Gravies, Stir Fries, Soups, and much more. The bowl contains a red, saucy dish with meatballs and green onions, with steam rising from it.

Maggi
PROFESSIONAL

**Manchurian
Sauce Mix**

Easy 2 step preparation:
(Serves 2)

Step 1:
Add 20 g of MAGGI® Professional Manchurian sauce mix in 200 ml water at room temperature.

Step 2:
Stir well and bring it to boil.

Your Sauce is ready!
Please refer to the back of pack for a detailed method of preparation

Versatile applications:
• Gravies • Stir Fries • Soups and much more

20 SERVES

Creative Visualisation.

Product detailer + Recipe Booklet

पेश है

**मैगी® प्रोफेशनल
मंचूरियन सॉस मिक्स**

Maggi Professional Manchurian Sauce Mix

प्रयोग के लिए पेश हैं।

कृपया अधिक जानकारी के लिए पेक देखें।

{ पेन फ्राइड मंचूरियन नूडल्स }

सामग्री

(परोसना-5)

- » मैगी® प्रोफेशनल मंचूरियन सॉस मिक्स - 20 ग्रा.
- » कटी हुई पत्ता गोभी - 15 ग्रा.
- » कटी हुई गाजर - 15 ग्रा.
- » कटी हुई फ्रेंच बीन्स - 15 ग्रा.
- » कटी हुई शिमला मिर्च - 15 ग्रा.
- » कटा हुआ बेवी कान्च - 15 ग्रा.
- » कटा हुआ प्याज - 15 ग्रा.
- » कटा हुआ मशरूम - 15 ग्रा.
- » बारीक कटा अदरक - 2 ग्रा.
- » कटा हुआ लहसुन - 5 ग्रा.
- » कटा हुआ प्याज पत्ता - 20 ग्रा.
- » कटा हुआ धनिया - 5 ग्रा.
- » नमक रसायानकार
- » सिरका - 5 मि.ली.
- » उबले हुए नूडल्स - 200 ग्रा.
- » कानी मिर्च (पाउडर) - 5 ग्रा.
- » तेल - 30 मि.ली.
- » पानी - 250 मि.ली.

विधि

1. एक पैन में तेल गर्म करें और उसमें नूडल्स डालें और नूडल्स को क्रिस्पी होने तक पकायें। नूडल्स को पलट कर दुधरी तरफ से भी क्रिस्पी होने तक पकाएं।
2. एक सास पेन लें, उसमें तेल, कटा हुआ अदरक, लहसुन, प्याज और काली मिर्च डालें। एक मिनट के लिए भूंनें।
3. सभी सब्जियों को सास पेन में डालें। इन्हे तेल में तब तक जब तक ये नर्म न हो जाएं।
4. एक बाजल में मैगी® प्रोफेशनल मंचूरियन सॉस मिक्स को पानी में मिलाएं और इसे सब्जियों के साथ पेन में डालें। धीमी आंच पे उबाल आने तक और गेवी गाढ़ी होने तक पकायें।
5. तेल हुए नूडल्स को एक प्लेट में सजाएं और ऊपर से बनाई हुई सब्जियाँ गेवी के साथ डालें।
6. इसे हरे प्याज पत्ते और तिल के दानों के साथ गर्मिश करें। गर्म-गर्म परोसें।

TTFS



BEVERAGE SOLUTIONS

(Products)

Beverage Premix Solutions (Premixes in canisters dispensed)

SPECTRA 2.0 / 3.0



PREMIX

- TEA
 - Plain / Cardamom / Lemon
- Coffee
 - Nescafe / Sunrise
- Chocolate



Contact Less / Touch Less

**BEVERAGE INGREDIENT
SOLUTIONS**
**(Mixing of ingredients FROM
CANISTERS & Dispensed)**
NESCAFE BEVERAGE SOLUTION

Beverage options : These are the following beverage options

Cappuccino

- Café Latté
- Espresso
- Café Mocha
- Hot Chocolate
- Nestea Cardamom
- Hot lemon Tea
- Hot Soup
- Milk
- Hot Water

***What is it***

A range of premix-based vending machines for operational and economic efficiency

Applications

- Range of coffee, tea and hot chocolate
- Economically efficient with cost-effective premix offerings
- Easy-to-operate menu selection; contactless option available

Café Care Charges

Machine Model	RDBN Billing for the month	Café Care Charges payable for the month (All inclusive)
Spectra 2.0	≤3000	800
	>3000	800
	>4500	600
	>6000	400
	>7500	200
	>10000	0

Machine Model	RDBN Billing for the month	Café Care Charges payable for the month (All inclusive)
Spectra 3.0	≤3000	1000
	>3000	1000
	>4500	750
	>6000	500
	>7500	250
	>10000	0

Nescafé Solution 2.0



Wide Range of Coffee,
Tea and Hot Chocolate



Refrigerated
NESTLÉ a+ Milk



Taste and
Consistency



Easy-to-Operate
Touch-Based
Menu Selection

Quality Beverages at Great Value

Nescafé Solution 2.0 has been carefully designed to offer taste and quality at great value. The solution comes with in-built food safety & hygiene features.

Menu

ESPRESSO	ESPRESSO MACCHIATO	CAPPUCINO
CAFÉ LATTE	CAFÉ MOCHA	HOT CHOCOLATE
CHOCO VIENNOIS	CARDAMOM TEA	MASALA CHAI
PLAIN TEA	HOT LEMON TEA	OTHER TEAS (With Tea Bags)

*The final selection will vary with the choice of ingredients (up to 5)



Café Care Charges

Machine Model	RDBN Billing for the month	Café Care Charges for the month (All inclusive)
Nescafe Solution 2.0	<2500	3000
	>2500	3000
	>4500	2500
	>6500	2000
	>8500	1500
	>10500	1200

Introducing R&G Portfolio



+ Contactless

+ Cashless

+ Service

Now offering a digitally paid premium cafe-style break



Cafe style hot and cold beverage



Customization enabled with up to 58 menu options.



Digital payment enabled Coffee machines



Inbuilt food safety and hygiene features



IoT enabled with product refill alerts

A wide range of hot and cold beverage at your fingertips. From stimulating Cappuccino to refreshing Espresso, from decadent Hot

HOT BEVERAGES



RISTRETTO



ESPRESSO



DOPPIO



LUNGO



AMERICANO



ESPRESSO
MACCHIATO



CAPPUCCINO



TAPRI COFFEE



ANNA STYLE
KAPI



CAFÉ LATTE



FLAT WHITE



GALAO



CHOCOCCINO



CAFÉ MOCHA



COCOA
MACCHIATO



VANILLACCINO



HOT
CHOCOLATE



ELAICHI
CHAI



MASALA
CHAI

COLD BEVERAGES



CAFÉ FRAPPE



ICED TEA

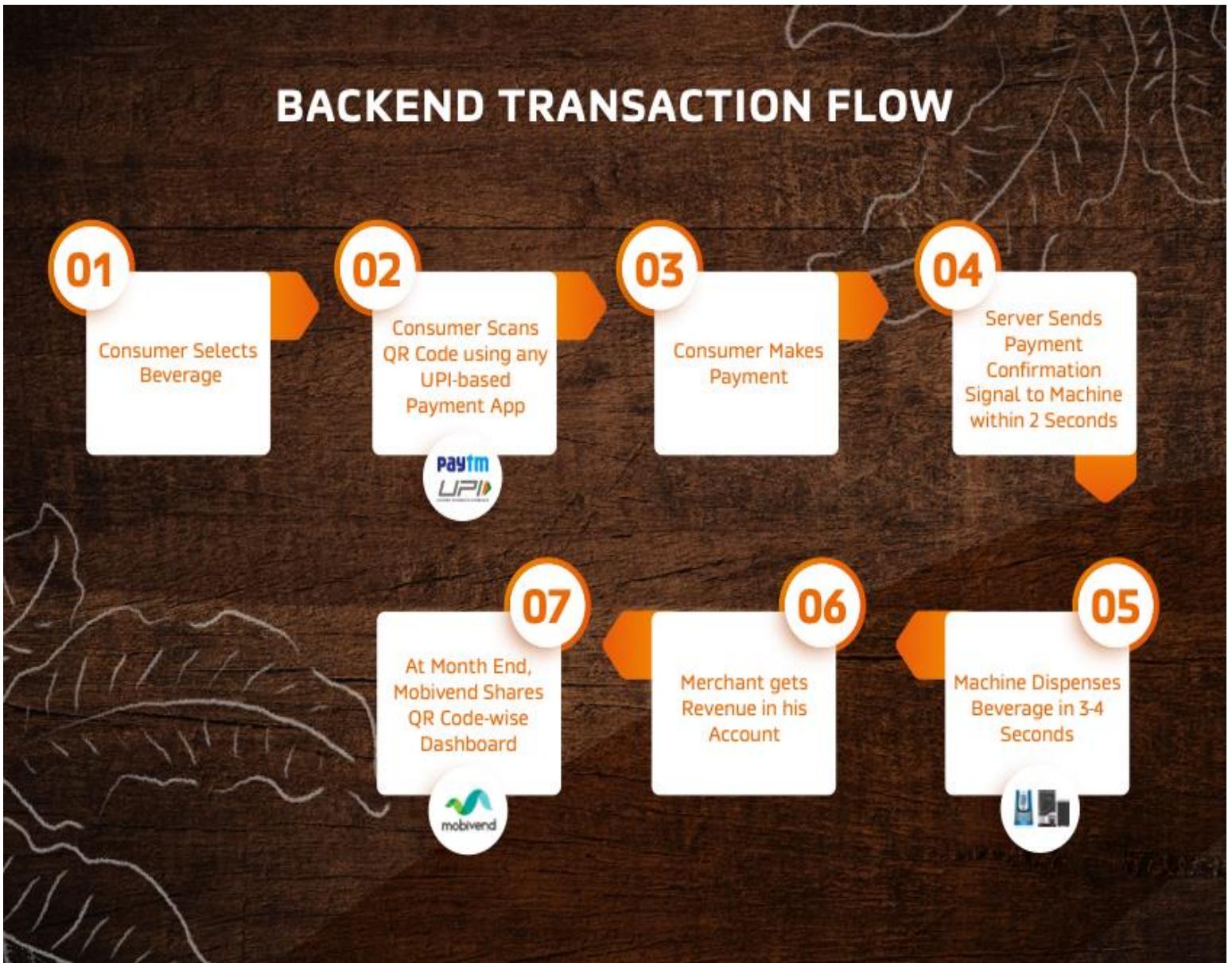


ICED CHOCOLATE



FRAPPE MOCHA

Cashless Concept



Amigo: 13+ Beverage Options with Choice of Interaction as per Customer Need



- 1 bean hopper + 3 canisters
16 menu selections

13+ Beverage Options

vs 4 from competitor



- 2 Two Interaction Styles:
 - Contactless (Infrared-based) for self-serve in B&I
 - Touch-based for served applications in commercial channels
- 3 Liquid Milk system enabled
- 4 In-built safety & hygiene features

Note: Cup size up to 200ml

For larger cup size, Premio is recommended. Amigo can be modified on demand with lead time of 30 days.

Premio: 80+ Beverage Options with IoT enabled system for Contactless & Cashless



- 1 bean hopper + 4 canisters
21 menu selections
80+ Beverage Options

vs 4 from competitor ★

- 2 Two Interaction Styles:
 - **Contactless** (Web App based) for self-serve cashless in B&I
 - **Touch-based** for served applications in commercial channels
- 3 Beverage Customization for strength, milk & serve size
- 4 Liquid Milk system enabled
- 5 In-built safety & hygiene features

Frio & Frio Lite



Wide Range from Cold Coffee, Chocolate to Iced Tea



IoT Enabled with Cashless Dispensation



On-Demand Closed System to Ensure Hygiene and Zero Wastage



Customized Solutions to Accommodate Throughput Requirements

A Refreshingly Cool Menu

Our Frio range offers variety of indulgent cold beverages and the solutions are customized to accommodate high to low throughput set-ups.

Menu

CAFÉ FRAPPE	FRAPPE MOCHA
ICED CHOCOLATE	ICED LEMON TEA



Café Care Charges

Machine Model	RDBN Billing for the month	Café Care Charges month (All inclusive)
FARIO Free	≤1500	2500
	>1500	2500
	>4500	2000
	>7500	1500
	>10500	1000
	>12000	500
	>15000	0

Applicable – OCT - FEB

Machine Model	RDBN Billing for the month	Café Care / month (All inclusive)
FARIO Paid	≤1500	1000
	>1500	1000
	>3000	750
	>4500	500
	>6000	250
	>7500	0

Applicable – MAR - SEP

Machine Model	RDBN Billing for the month	Café Care Charges /month (All inclusive)
FARIO Paid	≤ 3000	3300
	>3000	3300
	>4500	3000
	>6000	2700
	>7500	2400
	>9000	2100
	>10500	1800
	>12000	1500

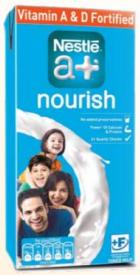
INIZIO

SOLUTION FEATURES

- ✓ **Aesthetics** : A premium looking machine with subtle brand cues
- ✓ **Variety** : Café Style beverage menu offering, from black to white cups
- ✓ **End-Cup Quality** : Differentiated ingredients for an indulgent taste
- ✓ **In-Cup Appearance** : Café style beverages with a thick froth
- ✓ **Beverage Customization** : One beverage multiple ways to serve
- ✓ **Touch Screen** : 7" diagonal screen
- ✓ **Connected Machine** : Remote push promotional material on machine screen
- ✓ **Telemetry** : In-built consumption Tracker & reporter
- ✓ **Temperature** : Steam wand for an extra shot
- ✓ **Digital Payment System** : Enabled with cashless technology



BEVERAGE OFFERINGS



Cashless

Ingredients

Instant Coffee



NESCAFÉ GOLD
150 g



NESCAFÉ CLASSIC
500 g

Milk



NESTLÉ a+ MILK
1000 ml



NESTLÉ EVERYDAY
DAIRY WHITENER
1 kg



NESTLÉ EVERYDAY
VENDING PREMIX
1 kg



NESCAFÉ
SIGNATURE BLEND
1 kg



NESCAFÉ
SUNRISE PREMIX
1 kg

Hot Chocolate Premixes



NESTLÉ
CHOCO VIENNOIS
500 g



NESTLÉ
NESQUIK
500 g

Tea Premixes



NESTEA
CARDAMOM TEA
1 kg



NESTEA
MASALA GOLD
1 kg



NESTEA
PLAIN TEA
1 kg

Cold Beverage Product Range



NESCAFÉ ICE
500 g



NESTEA ICED
LEMON TEA
1 kg



End Cup Quality: Specially Crafted Recipes for a Differentiated End Cup

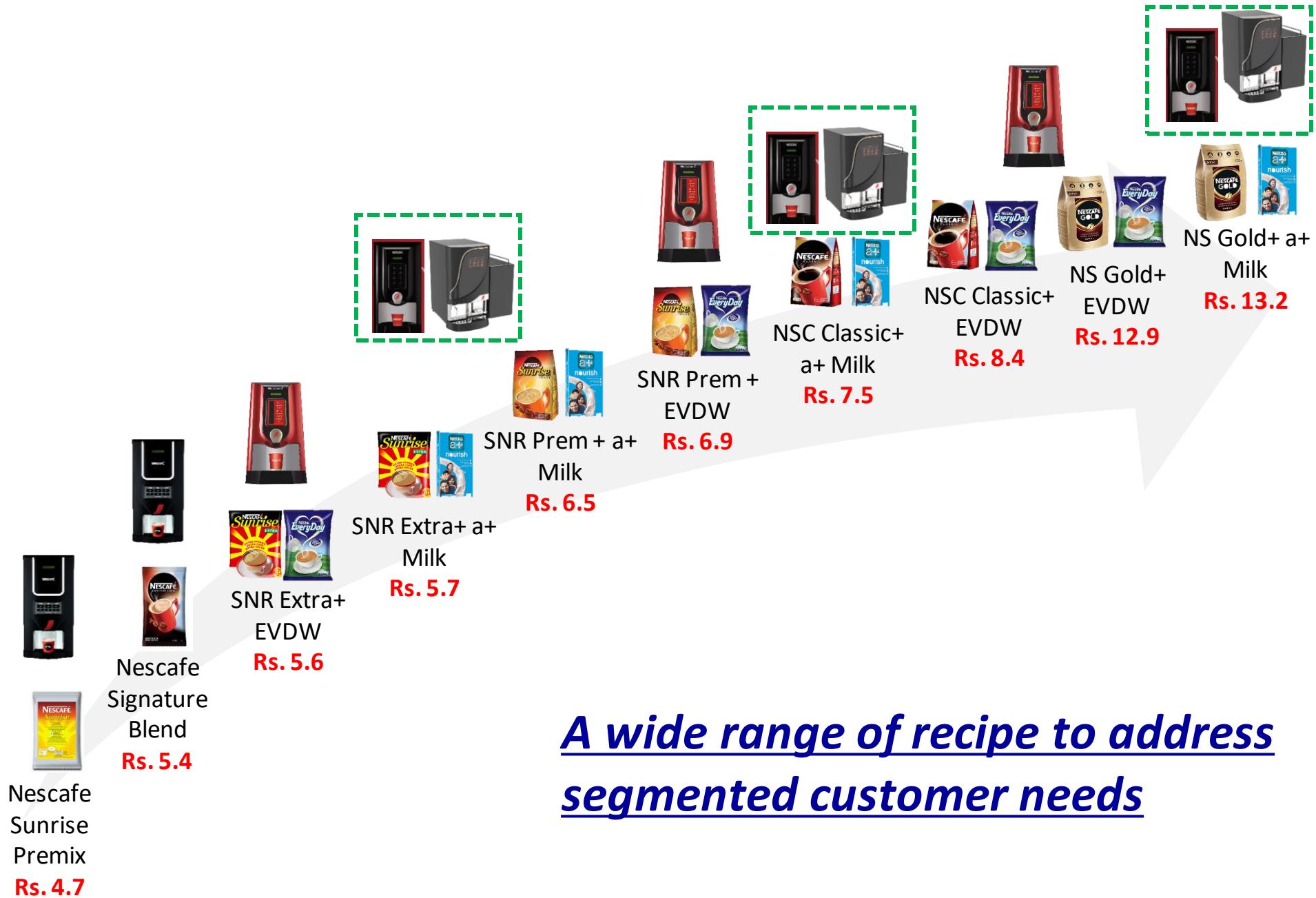


3% Fat



7% Fat

Unique recipe with combination of 'NESTLÉ a+ Milk' & a small dosage of 'EVERYDAY Dairy Whitener' for a **differentiated end cup vs competition** on → **Intensity, Aroma, Body/Mouthfeel**



**A wide range of recipe to address
segmented customer needs**

*Prices are on per cup basis