

SORBETTO

- mandarin
- citrom
- zöld alma

FORRÓ CSOKI

- klasszikus
- moogyorós
- amaretto
- fehér
- „puszi íz”

SORBETTO DESSERT

négyféle öntettel: eper, meggy, erdei gyümölcs, málna

JEGESCSOKI

- klasszikus
- fehér
- jeges cappuccino

Kizárólagos forgalmazó: SD Vogue Group Kft. • (+36 1) 350 7000
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„TOPCHOKO” - THE REAL CHOCOLATE,
DiChoko, Premium TopChoko, Instant Cream Choko, Coffee &
Ginseng, Cool Coffee, Ins Coffee, Affogato, Ice Shake, Ice
Yogurt, Softly Frozen Yog, Ice Cream, Sorbetto, Honey,
Bombardino, Quick Pancakes, Syrup, Dressing, Top MixTea,
Coffee sugar, Zila Cake moulds

The CoolCoffeeBar concept is the highest gastro interest for the
investors, as they can receive our highest support with the
„Know how”, and get a maximum space for profit, along with
the standardization for the consumption of our products.

References: From Parlament Café – to an exhaust service.

Our hot chocolate is available in 14 countries all over Europe.
In organization of famous Decanter gastronomy magazine, our
Topchoko Premium Classic won the hot chocolate competition („The
first and the best”).

We would like to present you the „TOPCHOKO” and „QUICKSCHOKO”
products, which have been well known in Europe for many years, and
now are available in Hungary also: **hot chocolate, ice chocolate, ice**
cappuccino, sorbetto, toppings, Lane biscuits, coffee, yogurt,
mascarpone tiramisu and ice cream powder.

„TOPCHOKO” is a unique quality hot and ice chocolate in Hungary. The
raw materials are imported from Italy, and the following final products
are produced in Hungary by Top World Ltd:

TOPCHOKO DiChoko Premium hot chocolate (preparation with milk)

- **Classic hot chocolate (without sugar)** 25gr/portion – 1 kg and sachet packing available.

TOPHOKO Premium hot chocolate (preparation with milk)

- **classic hot chocolate** 25gr/portion – 1kg and sachet packing available
- **hazelnuts hot chocolate** 28gr/portion – 1kg and sachet packing available
- **orange hot chocolate** 28gr/portion – 1kg and sachet packing available
- **cherry hot chocolate** 28gr/portion – 1kg and sachet packing available
- **coconut hot chocolate** 28gr/portion – 1kg and sachet packing available
- **banana hot chocolate** 28gr/portion – 1kg and sachet packing available
- **melon hot chocolate** 28gr/portion – 1kg and sachet packing available
- **amaretto hot chocolate** 28gr/portion – 1kg and sachet packing available
- **white hotchocolate** 28gr/portion – 1kg and sachet packing available
- **white kiss (white chocolate with roasted hazelnuts)** 28gr/portion – 1kg and sachet packing available

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- **NEW: cinnamon hot chocolate** 28gr/portion – 1kg and sachet packing available
 - **NEW: gingerbread hot chocolate** 28gr/portion – 1kg and sachet packing available
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INSTANT HOT CHOCOLATE – hot chocolate for instant machines (preparation with water)

- **Instant Cream Choko** 1kgpacking (could be prepared with both water and milk)
- **Black** 28g/portion- 1kg and sachet packing available with white or brown sugar.
- **Black + Coffee**- 28g/portion – 1kg and sachet packing available

COFFEE & GINSENG

- **Coffee & Ginseng** 10gr/portion 800gr, 250gr and sachet packing available (with brown sugar)

COOL COFFEE

- Coffee in beans, 1kg packing.
- **Trend:** 70% Robusta, 30% Arabica
- **Esco bar:** 45% Robusta, 55% Arabica
- **Premium:** 20% Robusta, 80% Arabica
- **Crème-esspresso coffee:** 100% Robusta
- **Dark:** traditional coffee 100% Robusta

TOP INS COFFEE

- **TopInsCoffee High**, 500gr and 100gr packing, 100% Arabica.
- **TopInsCoffee Normal** 400gr and 100gr packing.

- **TopInsCoffee 3in1**, 250gr and 1kg packing.

ICE SHAKE

- **ice chocolate classic** 25gr/portion – 1kg and sachet packing available
 - **ice hazelnuts** 25gr/portion – 1kg and sachet packing available
 - **ice cappuccino** 25gr/portion – 1kg and sachet packing available
 - **ice cream coffee** 25gr/portion – 1kg and sachet packing available
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ICE YOGURT

- Yoghurt 800gr packing, powder base.
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SOFTLY FROZEN YOG

- Yoghurt 800gr packing, powder base.
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SOFTLY ICE CREAM – 100

- Panna (neutral, milky flavour)
- Chocolate
- Vanilla
- Hazelnuts
- Blue Banana
- Strawberry
- Forest fruit
- Cherry

SOFT ICE CREAM - 80

- Panna (neutral, milky flavour)
- Chocolate
- Vanilla

MONDO ICE CREAM – preparation with water

- Chocolate
 - Vanilla
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SORBETTO

- **sorbetto lemon** 25gr/portion - 1kg and sachet packing available
 - **sorbetto tangerine** 25gr/portion - 1kg and sachet packing available
 - **sorbetto green apple** 25gr/portion - 1kg and sachet packing available
 - **sorbetto strawberry** 25gr/portion - 1kg and sachet packing available
 - **sorbetto azuro** 25gr/portion - 1kg and sachet packing available
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MÉZES-KERT / HONEY GARDEN – Honey in sachets

- **10g** sachet packing
- **20g** sachet packing

BOMBARDINO – hot drink (preparation with milk)

- **Bombardino** 24gr/portion – 960gr, 250gr and sachet packing available

QUICK PANCAKE – Pancake mix:

- **Classic (sweet)**
- **Cocoa (neutral)**
- **Fresh food (salted)**

SYRUP

- **Top aroma Biscuit** 650gr
- **Top aroma Chili** 650gr

DRESSING

- **Blueberry** – 2000g
- **Raspberry** – 2000g
- **Blackberry** – 2000g
- **Strawberry** – 2000g
- **Cherry** – 2000g
- **Forest Fruit** – 2000g
- **Orange** – 2000g

Top MIXTea

- **Red** – orange & cinnamon
- **Green** – green tea with Japanese cherry flavour
- **Black** – earl grey
- **Fruit** – blackcurrant
- **Fine** – plum & cinnamon
- **Tropic** – pineapple & coconut
- **Exotic** – mango

COFFEE SUGAR

- **Coffee sugar 5 g – 1.5 kg packing with TOPCSOKI logo**
- **Coffee sugar (white, brown) 10kg packing with your OWN logo**
- **Coffee sugar (white) 10kg packing in a waterproof sachet**

ZILA CAKE MOULDS

- **Round cake mould big** – 12 slices
- **Round cake mould small** – 8 slices
- **Rhombus cake mould** – 40 slices
- **Cube cake mould** – 25 slices

Delivery time – 24 hours from order (in Budapest)!!!

Details about the preparation of our products are available on our web site www.topchoko.eu under the video menu point.

TOPCHOKO DiChoko Premium hot chocolate

- **Classic hot chocolate (without sugar)** 25gr/portion – 1 kg and sachet packing available.

- Without sugar
- Reduced energy value
- Suitable for people with diabetes
- Gluten free

DiChoko is our first product with which we intend to revolutionize the diabetic and dietetic products market.

DiChoko is a Premium quality hot chocolate and it should be prepared with milk.

TOPCHOKO PREMIUM HOTCHOCOLATE (12 flavours)

- **classic hot chocolate** 25gr/portion – 1kg and sachet packing available
- **hazelnuts hot chocolate** 28gr/portion – 1kg and sachet packing available
- **orange hot chocolate** 28gr/portion – 1kg and sachet packing available
- **cherry hot chocolate** 28gr/portion – 1kg and sachet packing available
- **coconut hot chocolate** 28gr/portion – 1kg and sachet packing available
- **banana hot chocolate** 28gr/portion – 1kg and sachet packing available
- **melon hot chocolate** 28gr/portion – 1kg and sachet packing available
- **amaretto hot chocolate** 28gr/portion – 1kg and sachet packing available
- **white hot chocolate** 28gr/portion – 1kg and sachet packing available
- **white kiss (white chocolate with roasted hazelnuts)**
28gr/portion – 1kg and sachet packing available

- **NEW: cinnamon hot chocolate** 28gr/portion – 1kg and sachet packing available
- **NEW: gingerbread hot chocolate** 28gr/portion – 1kg and sachet packing available

Very simple preparation, you need the following:

- Coffee machine's steamer pipe
- 25g powder (classic), 28 g powder (other flavours)
- **1,1 dl milk (2,8%)**

Technology using the coffee machine's steamer pipe:

It is very important to release the water from the pipe, until there is only steam coming out.

Mix the powder with milk, steam the stock 3 seconds after boiling, to avoid clotting.

Technology using the stove:

Mix the powder and milk, then boil it with continual stir!

IMPORTANT: When you make the chocolate, regardless of the way you prepare it, always wait until it boils. Only this way it will be thick enough!!

Using the above described way of preparation, you can get the real TOPCHOKO hot chocolate, and you will be able to tell the difference between TOPCHOKO and other hot chocolates.

„Topchoko“- hot chocolate cocktails

You can make cocktails from the hot and ice chocolates. Add 1cl alcoholic drink to the ready hot or ice chocolate. Mix it and serve! We suggest Malibu and Pina Colada to the white chocolates, and for the others rum, cognac, baileys, whiskey, amaretto...

„Topchoko“ ice cream cups

We suggest making ice cream cup:

3dumpling vanilla ice cream flushed with ½portion classic hot chocolate

3dumpling chocolate ice cream flushed with ½portion white hot chocolate

3dumpling hazelnut ice cream flushed with ½portion hazelnut hot chocolate

TOPCHOKO Ins HOTCHOCOLATE (3 flavours)

- **Instant Cream Choko** 1kgpacking (could be prepared with both water and milk)
- **Black** 28g/portion- 1kg and sachet packing available with white or brown sugar.
- **Black + Coffee**- 28g/portion – 1kg and sachet packing available

You need:

- Instant machine
- 1kg powder (50portions)

Fill the powder and water into the instant machine tanks. Press the button, and the chocolate is ready! Change the water filter after producing 2500 portions!

Making it is very simple:

- Coffee machine's steamer pipe
- 28g TOPCHOKO IN powder
- **1dl water**

Technology using the coffee machine's steamer pipe:

Mix the powder with water, steam the stock 10 seconds after boiling, to avoid clotting.

Technology using kettle:

Put 28gr powder into boiling water, stir it until it gets thick enough. Serve it in cappuccino cup.

COFFEE & GINSENG

- **Coffee & Ginseng** 10gr/portion 800gr, 250gr and sachet packing available (with brown sugar)

You need:

- Instant machine
- 800g powder (80portions)

Fill the powder and water into the instant machine tanks. Press the button, and the coffee is ready! Change the water filter after producing 2500 portions!

Making is very simple. You need the following:

- Coffee machine's steamer pipe
- 10g powder
- **0.4 – 0.8dl water (short – long version)**

Technology using the coffee machine's steamer pipe:

It is very important to let out the water from the pipe, until there is only steam coming out.

Mix the powder with milk, steam the stock 3 seconds after boiling, to avoid clotting.

Technology using kettle:

Put the powder into boiling water, stir it until it gets thick enough. It can be expanded!

COOL COFFEE

Great quality Italian coffee in beans, available in five types, all in 1kg packing.

- **Trend:** 70% Robusta, 30% Arabica
- **Esco bar:** 45% Robusta, 55% Arabica
- **Premium:** 20% Robusta, 80% Arabica
- **Crème-esspresso coffee:** 100% Robusta
- **Dark:** traditional coffee 100% Robusta

TOP INS COFFEE

- **TopInsCoffee High**, 500gr and 100gr packing, 100% Arabica.
- **TopInsCoffee Normal** 400gr and 100gr packing.
- **TopInsCoffee 3in1**, 250gr and 1kg packing.

It can be prepared in Topchoko instant machines, or with just adding hot water or milk.

AFFOGATO

A popular offer in bar menus, a mix of a fluid and solid dessert and a combination of mixed flavours, like coffeeish/sweet...

- **Coffee beat**
Ice cream espresso
Soft ice cream
Classic hot chocolate
- **Naomi dream**
Classic hot chocolate
Soft ice cream
Melted chocolate
Chocolate chips
- **Heidi white**
„White kiss“ hot chocolate
Soft ice cream
Roasted hazelnuts
Chocolate chips
- **Energy**
Ginseng coffee
Soft ice cream
Biscuit topping
Coffee beans
- **Fruit fantasy**
Fruit topping
Soft ice cream
Melted chocolate
Chocolate chips

TOPCHOKO ICESHAKE

ICE CHOCOLATE (2 flavours) and ICE COFFEE (2 flavours)

- **ice chocolate classic** 25gr/portion – 1kg and sachet packing available
 - **ice hazelnuts** 25gr/portion – 1kg and sachet packing available
 - **ice cappuccino** 25gr/portion – 1kg and sachet packing available
 - **ice cream coffee** 25gr/portion – 1kg and sachet packing available
-

You need:

- blender or **a mixer** (lower speed)
- 25gr powder
- for Ice chocolate **1 dl**- for Ice cappuccino **0,8 dl** milk (2.8%)
- 4-5 ice cubes – triturated ice is better (**1 dl**)

IMPORTANT: First mix the powder and milk for 1minute, then add the ice, and mix it at low speed (blender), till it get's pulpy!

Decorating: beautify the glass from inside with topping, then fill in the ice chocolate. Put a few coffee beans to the top of the Ice Cappuccino.

ICE CHOCOLATE and ICE CAPPUCCINO (In Granita machine)

You need:

- Granita machine
- 1kg powder
- **4 l milk (2.8%)**
- **3 l water**

IMPORTANT: Put the ingredients into the machine, and get it stir till it isn't enough thick. From this quantity You'll receive 66 portions of Ice Cappuccino, 42 portions of Ice Chocolate.

ICE YOGURT

- Yoghurt 800gr packing, powder base.

SOFTLY FROZEN YOG

- Yoghurt 800gr packing, powder base.

Softly is a powder based soft ice cream mix which can be prepared both, in professional machines and in small „soft ice cream“ machines. The Italian producers of mixes and soft ice cream machines have highly marked it, for its taste and for its overrun characteristics, as in professional machines it can take up more than 100% air content, and in the small machines up to 40%!

SOFTLY ICE CREAM – 100

- Panna (neutral, milky flavour)
- Chocolate
- Vanilla
- Hazelnuts
- Blue Banana
- Strawberry
- Forest fruit
- Cherry

SOFT ICE CREAM – IN A MACHINE

Preparation:

- Soft Ice Cream machine
- 800gr powder
- 1,6 l milk 2,8%
- 0,8 l water

Important: First we mix with a hand mixer the powder with water and milk, and only after this we pour it in to the „Soft Ice Cream“ machine,

in which the mix should be stirred and cooled on -10 degrees for about 50 minutes, or until the ice cream doesn't reach the required density so the ice cream stands stable.

SOFT ICE CREAM - 80

- Panna (neutral, milky flavour)
- Chocolate
- Vanilla

Soft Ice cream – 80 contains a bit less fat and it has a lower overrun capacity both in the professional and in the small machines: 80%. It has a characteristic and lasting flavor!

MONDO ICE CREAM – Soft ice cream powder preparation with water

- Chocolate
- Vanilla

Preparation is with water, minimum fat, recommended to buyers whose main interest is quantity. The flavor and consistency of the ice cream is still high quality!

SORBETTO (5 flavours)

- **sorbetto lemon** 25gr/portion - 1kg and sachet packing available
 - **sorbetto tangerine** 25gr/portion - 1kg and sachet packing available
 - **sorbetto green apple** 25gr/portion - 1kg and sachet packing available
 - **sorbetto strawberry** 25gr/portion - 1kg and sachet packing available
 - **sorbetto azuro** 25gr/portion - 1kg and sachet packing available
-

*NEW – Pleasurable summer, frosty, fruit flavoured refresher!
It is suggested after meal, because it has a digestive effect!*

You need:

- blender or **hand mixer machine** (lower speed)
- 25gr powder
- **1 dl water**
- 4-5 ice cubes – triturated ice is better (**1 dl**)

IMPORTANT: First mix the powder and milk for 1minute, after add the ice, and mix it at low speed (blender), till it isn't enough "pulpy"!

SORBETTO in GRANITA MACHINE

You need:

- Granita machine

- 1kg powder
- **7 l water**
- 100gr sugar

IMPORTANT: Put the ingredients into the machine, and get it stir till it isn't enough thick. From this quantity You'll receive 44 portions of Sorbetto.

The honey which our partners are preparing with the best quality production is packed in single dose sachets of 10g and 20g, which is very useful in HORECA. It is packed in a very nice sachet and very well accepted on various markets.

This honey is used by McDonalds Hungary, and it has been exported all the way to Japan.

MÉZES-KERT / HONEY GARDEN – Honey in sachets

- **10g** sachet packing
- **20g** sachet packing

Our partner Honey Garden (Mézes-kert 2002) is a respected producer of honey and is offering a mixture of acacia and mixed flowers honey in 10g and 20g sachets. It stays fluid for a long time, before it starts crystallizing. For the honey to start crystallizing as late as possible, it is important to keep it on temperature above 10 degrees. The crystallization of honey is a pointer that it is good quality.

BOMBARDINO – hot drink (preparation with milk)

- **Bombardino** 24gr/portion – 960gr, 250gr and sachet packing available

Very simple preparation, you need the following:

- Coffee machine's steamer pipe
- 24g powder
- **1,1dl milk (2,8%)**

Technology using the coffee machine's steamer pipe:

It is very important to release the water from the pipe, until there is only steam coming out.

Mix the powder with milk, steam the stock 3 seconds after boiling, to avoid clotting.

Technology using the stove:

Mix the powder and milk, then boil it with continual stir!

Before serving you can add 2 – 3cl of alcohol, for example brandy, chocolate liquor, rum or amaretto.

IMPORTANT: When you are preparing Bombardino, regardless of the way you prepare it, always wait until it boils. Only this way it will be thick enough!!

QUICK PANCAKE – Pancake mix:

- **Classic (sweet)**
- **Cocoa (neutral)**
- **Fresh food (salted)**

Easy to prepare: take 60g of pancake powder and 1,1dl of sparkling water, mix it well and bake it.

SYRUP

- **Top aroma Biscuit** 650gr
- **Top aroma Chili** 650gr

DRESSING

- **Blueberry** – 2000g
- **Raspberry** – 2000g
- **Blackberry** – 2000g
- **Strawberry** – 2000g
- **Cherry** – 2000g
- **Forest Fruit** – 2000g
- **Orange** – 2000g

The dressing has intensive flavour and contains 40 – 50% fruit. It can be used as dressing and as a filling for the Classic and Cocoa pancakes.

Top MIXTea

- **Red** – orange & cinnamon
- **Green** – green tea with Japanese cherry flavour
- **Black** – earl grey
- **Fruit** – blackcurrant
- **Fine** – plum & cinnamon
- **Tropic** – pineapple & coconut
- **Exotic** – mango

A special tea filter, which is designed to stand the hot water.

COFFEE SUGAR

Unique pyramid form, with TOPCHOCO logo (5g stripping), which is almost „compulsory“ beside coffee, cappuccino, hot chocolate...

In our own factory we produce coffee sugar in different forms (pyramid, square, cigarette...), with our own design, or the client's logo.

ZILA CAKE MOULDS

- **Round cake mould big** – 12 slices
- **Round cake mould small** – 8 slices
- **Rhombus cake mould** – 40 slices
- **Cube cake mould** – 25 slices

Our partner Zila Kávéház with a lot of tradition and knowledge in making pastry and cakes patented the silicone Cake moulds, which are helpful in quick and easy preparation of various desserts using our products. During the CoolCoffeeBar opening, a part of the educational course will be held in Zila's kitchen, where it will be presented how the sweet and salty desserts should be prepared.

In the CoolCoffeeBar you can prepare fresh desserts with our own products:

COOL COFFEE BAR DESSERTS

- **Ice Plazma**
Biscuit (Lane)
Biscuit topping
Soft ice cream
Ice hazelnut
Ground biscuit (Lane)
- **Ice Snickers**
Peanuts
Melted chocolate
Soft ice cream
Ground peanuts
Ice cream chocolate
- **Ice Twix**
Biscuit (Lane)
Biscuit topping
Ice cream chocolate
Soft ice cream
Ground biscuit (Lane)
Melted chocolate

- **Ice Bounty**
Coconut flour
Soft ice cream
Ice cream chocolate
Melted chocolate

RECIPES **Topchoko desserts**

Black Cherry:

- 1 portion Topchoko in - Black
- **0,8dl water**
- 2 tablespoons Lane biscuit (ground)
- 1 dumpling cream
- 2 and half tablespoon Top Topping Sour cherry

Mix the powder and milk, then bring it to boil besides continual stirring! Pour it to an Irish coffee cup, after pour it with Lane biscuit, put the cream to the top o fit. When it is ready decorate with sour cherry topping!

Forest Kiss:

- 1 portion Topchoko premium – White Kiss
- **0,8 dl milk**
- 2 tablespoons Lane biscuit (ground)
- 1 dumpling cream
- 2 and half tablespoon Top Topping Forest Fruit

Making is the same like Black Cherry; just make the hot chocolate with **milk!**

Fantasy dessert

Fantasy

- 4 tablespoons Lane biscuit (ground)
- **0,7dl cold milk**
- 2 dumplings cream
- 2 and half tablespoon Top Topping Forest Fruit/Sour cherry

Mix milk and Lane biscuit (ground), model 2dumplings of it, put them on a plate. Beside these put the 2dumplings of cream, pour it with the Top Topping.

Lane Chocolate dessert

Lane chocolate

- 2 tablespoons Lane biscuit (ground)
- Any type of hot chocolate
- 1 whole Lane biscuit

Mix the Lane biscuit (ground) with 0.3dl milk, model 2dumplings of it, put them on a plate. Make any type of hot chocolate, and pour the dumplings with it! Decorate it with one whole Lane biscuit.

Sorbetto dessert

Make the sorbetto, put cream on the top, pour it with Top Topping!

Welcome Sorbetto

4cl dry champagne + 1dl Sorbetto Lemon

Ice Chocolate and Sorbetto Cocktails – alcoholic

Ice White Chocolate – Pina Colada

Ice white chocolate + 2cl Malibu + 2cl Pina Colada. Decoration: chocolate Topping

Ice White Chocolate – White Coco

Ice white chocolate + 2cl Malibu+ 1cl Bailey's. Decoration: chocolate Topping

Ice Classic Chocolate – Bailey's

Ice Classic Chocolate + 2cl Bailey's. Decoration: chocolate Topping

Sorbetto Lemon – Blue Bird

3dl sorbetto + 4cl Blue Curacao. Decoration: A slice of lemon, cocktail cherry.

Sorbetto Lemon – Mojito

3dl sorbetto + 4cl Bacardi + 1cl Peppermint liqueur. Decoration: lime + mint leaf.

Sorbetto Lemon – Daiquiri

3dl sorbetto + 4cl Bacardi. Decoration: Slices of lime.

Sorbetto Tangerine – Tequila Sunrise

3dl sorbetto + 4cl Tequila + 4cl peach liqueur. Decoration: slice of orange + grenadine.

Sorbetto Tangerine – Sex on the Beach

3dl sorbetto + Voka 4cl + 2cl peach liqueur . Decoration: slice of orange + cocktail cherry.

Sorbetto cocktails – non alcoholic

3dl sorbetto lemon + pineapple juice + pineapple cubes.

3dl sorbetto tangerine + 2cl grenadine. Decoration: slice of orange.

3dl sorbetto green apple + 2cl melon syrup. Decoration: cocktail cherry.

Our high tech partners:

Our appearances on different markets and presentations on fairs are supported by producers of machines, which are providing the preparation of our products in the highest quality.

Biepi SRL

Innova – Hoop

Bras – Scirocco 3 & 5 lit Hot chocolate machine

CAB – Granita and Soft ice cream machine

Bras – B-Cream Soft ice cream machine

Royal Yogumix

SAB – Coffee machines

Water + more – filters

Solar – Coffee roaster

Royal Coffee Cart

In hope of a successful cooperation

Respectfully: Top World Ltd



The CoolCoffeeBar is a brand name which is relating to all our products and projects.