

TOPWORLD Kft. Budapest  
tel/msg/Fax: (+36 1) 785-8897  
info@topchoko.eu  
www.topchoko.eu

SQN d.o.o. Beograd  
tel/msg/Fax: (+381)11 245 1267  
info@quickchoko.rs  
www.quickchoko.rs

www.coolcoffeebar.com  
email: info@topchoko.eu

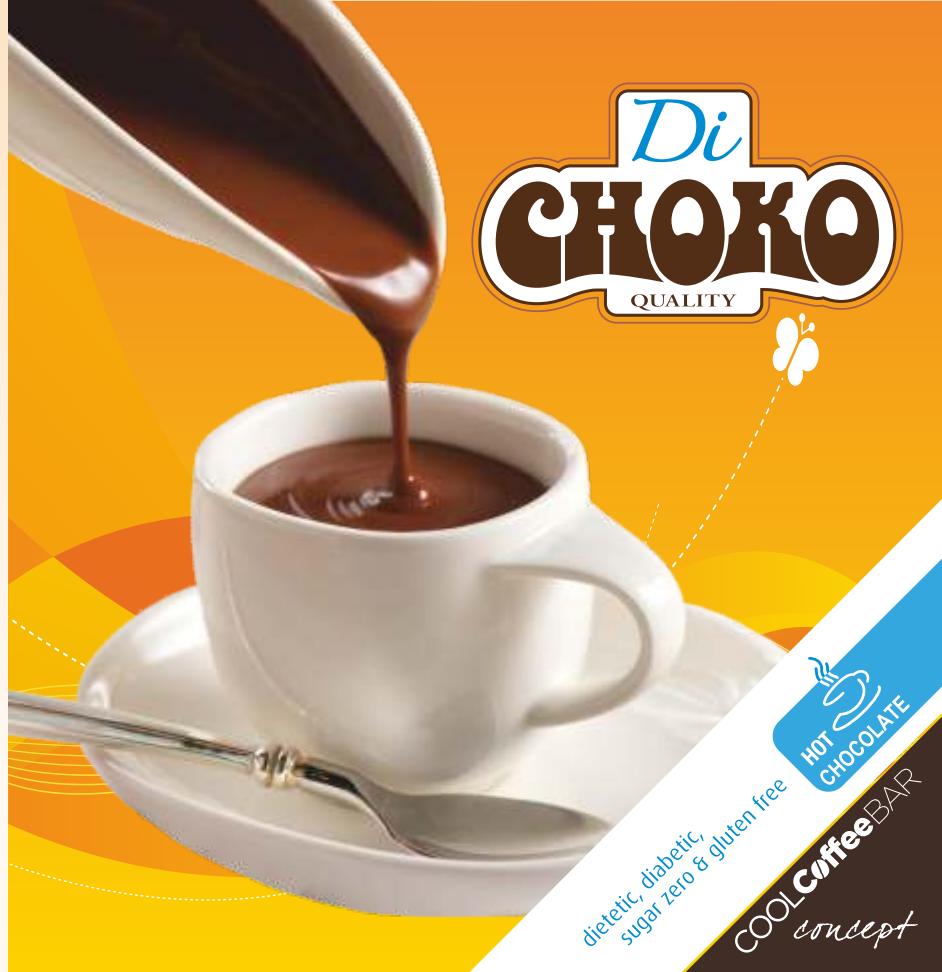


## Diabetic & dietetic product

- \* without sugar
- \* reduced energy value
- \* suitable for people with diabetes
- \* gluten free

DiChoko, the first product with which we want to conquer the market of dietetic and diabetic products.

It is a hot chocolate in our Premium hot chocolate family. Prepared with milk.

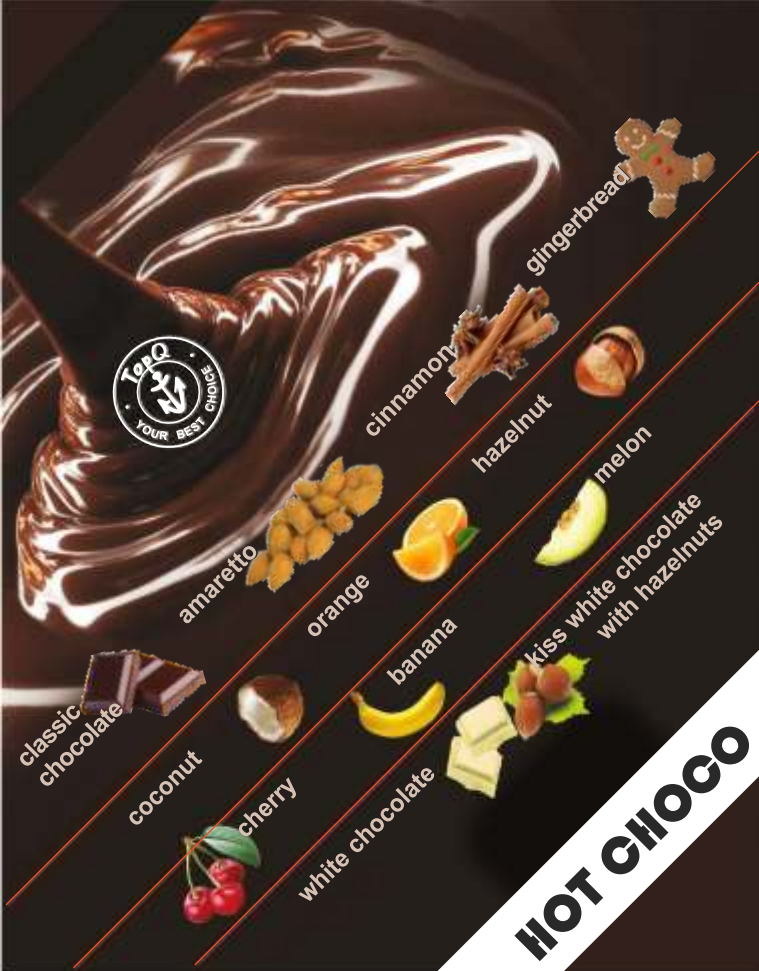


**Di**  
**CHOKO**  
QUALITY

HOT CHOCOLATE

dietetic, diabetic,  
sugar zero & gluten free

COOL **Coffee** BAR  
concept



Premium hot chocolate, which is to be prepared with milk.

FLAVOURS: classic, white, hazelnut, kiss, cherry, banana, orange, coconut, melon, amaretto, cinnamon and gingerbread.

Preparation is very simple. Following are needed:

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

Technology with the coffee machine's steamer pipe:  
Mix the powder with milk, steam the stock 3 seconds afterboiling, to avoid clotting.

Technology with stove:

Mix the powder and milk, then brig it to boil beside continual stirring!

IMPORTANT: When You make the chocolate in anyway always wait till it boils. This means that it is enough thick!

Instant hot chocolate which is to be prepared with water.

#### FLAVOURS:

- \* Instant cream chocolate - black
- \* Instant cream chocolate - black & coffee
- \* Instant happy chocolate - black & ginseng & coffee

#### You need:

- \* Instant machine or
- \* Coffee machine's steamer pipe
- \* 1 kg powder (40 portion)

#### Preparation is very simple:

- \* Coffee machine's steamer pipe
- \* 25-28g TOPCSOKI IN powder
- \* 1dl water

Technology with the coffee machine's steamer pipe:  
Mix the powder with water, steam the stock 10 seconds after boiling, to avoid clotting.

Technology with kettle: Put 28gr powder into boiling water, stir it until it is thick enough. Serve it in cappuccino cup.





# ENERGY

## Ginseng coffee

Preparation with water.

You need:

- \* Instant machine or
- \* Coffee machine's steamer pipe
- \* 800 g powder (80 portion)

Fill the powder and water into the instant machine tanks. Press the button, and the coffee is ready!

Making is very simple:

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



CoolCoffee is coffee in beans in 5 qualities:

- \* **Trend:** 70% robusta and 30% arabica
- \* **Esco bar:** 45% robusta and 55% arabica
- \* **Premium:** 20% robusta and 80% arabica
- \* **Dark:** traditional coffee 100% robusta



PREMIUM ESCOBAR  
TREND DARK



espresso cappuccino  
COOLCoffee

COOLCoffee BAR CONCEPT

CoolCoffee



[www.topchoko.eu](http://www.topchoko.eu)

# Shake

ice choko  
ice hazelnut  
ice cappuccino  
ice espresso

Cool Shake: ice chocolate, ice espresso and ice hazelnut, which with their density have come close to ice cream.

You need:

- \* blender or turmixmachine (lower speed)
- \* 25 gr powder for Ice chocolate 1 dl- for Ice cappuccino 0,8 dl milk (2.8%)
- \* 4-5 icecubes - 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 (turmix), till it isn't enough "icy"!

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

# Shake

COOL**coffee**BAR CONCEPT



### **Softly 100**

panna (milk flavor), chocolate, vanilla, hazelnut, blue banana, strawberry, forest fruit, cherry  
Preparation with milk and water.

### **Soft 80**

panna (milk flavor), chocolate, vanilla  
Preparation with milk and water.

### **Soft Mondo**

vanilla, chocolate, strawberry  
Preparation with water.

You need:

\* Soft ice cream machine

Soft ice cream in cooperation with:

Small soft ice cream machines which are smaller and cheaper and can be used in smaller coffee shops restaurants and hotels (on Swedish tables) or as addition to:

- professional soft ice cream machine with most possible (+92-119%) air for Softly quality
- small machines can prepare with max. 43% air

### **Gelato**

chocolate, vanilla, hazelnut, caramel, blue banana, strawberry, forest fruit, cherry, lemon

You need:

Gelato machines and cabinet

**Easy to prepare:** powder + milk + cream + gel.

# Gelato & Soft Ice Cream





**Frozen Yog  
(Yoghurt milk flavor)**

**Ice Yog  
(Yoghurt milk flavor)**

Preparation with milk and water.

You need:

Soft ice cream machine (Frozen Yog) or Granita machine (Ice Yog)

Soft ice cream/Frozen Yoghurt in cooperation with:

small soft ice cream machines which are smaller and cheaper and can be used in smaller coffee shops, restaurants and hotels (on Swedish tables) or as addition to:

- professional soft ice cream machine with most possible (+92-119%) air

**Ice Yoghurt & Soft Frozen Yoghurt**



# COOL Sorbetto

COLD  
FRUIT DRINK

Lemon, Green apple,  
Tangerine, Strawberry,  
Azzurro

Cool Sorbetto – intensive fruity flavored drink which can be used as:

- \* A welcome drink
- \* Digestive drink
- \* Refreshment drink

FLAVOURS: lemon, tangerine, green apple strawberry, azzurro

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

You need:

- \* blender or turmix machine (lower speed)
- \* 25gr powder
- \* 1 dl water
- \* 4-5 icecubes triturated ice is better (1 dl)

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

- \* Granita machine
- \* 1kg powder
- \* 7 l water

# Sorbetto

COOL **coffee** BAR CONCEPT



Honey garden

18+

COOL

**Bombardino**

brandy, choko liqueur, rum,  
amaretto



Preparation is very simple. Following are needed:

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

Technology with the coffee machine's steamer pipe:  
Mix the powder with milk, steam the stock 3 seconds  
after boiling, to avoid clotting.

Add a shot of spirit.



COOL**Coffee**BAR CONCEPT

# Quick Pancake

**Easy preparation:** 60 gr. powder + 1,2 dl. sparkling water mix in blender and bake.

Classic - sweet



Cocoa - neutral



Fresh food - salt



# Pancakes



## heidi white

"White kiss" hot chocolate  
Soft ice cream  
Roasted hazelnuts  
Chocolate chips



## naomi dream

Classic hot chocolate  
Soft ice cream  
Melted chocolate  
Chocolate chips



## coffee beat

Ice cream espresso  
Soft ice cream  
Classic hot chocolate



## energy

Ginseng coffee  
Soft ice cream  
Biscuit topping  
Coffee beans



## fruit fantasy

Fruit topping  
Soft ice cream  
Melted chocolate  
Chocolate chips



# Affogato

COOL**coffee** BAR CONCEPT



### 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

*Welcome to the future of Ice Cream!*



# Desserts

COOL**coffee**BAR CONCEPT

# TOPMIXTEA

Green

Fruit

Fine

Red

Black

Harmonie

Fusion



Preparation: In warm water for ..?... minutes as written on the bag



# Tea

COOL**coffee**BAR CONCEPT





# CHORO ROLL

WHITE STICKS  
DARK STICKS  
STRAWBERRY STICKS

# Our high tech partners



[www.topchoko.eu](http://www.topchoko.eu)

[www.quickchoko.rs](http://www.quickchoko.rs)

[www.coolcoffeebar.com](http://www.coolcoffeebar.com)