



EXPERIENCE

True Flavours



300 YEARS of Flavour Expertise

**We live in a world that values unique experiences and shared memories,
where individuals crave connections through collective moments.**

Exceptional drinks offer memorable experiences.

Mathieu Teisseire was founded in 1720 in the French Alps and has over 300 years of flavour-making heritage. Very few syrup brands can credibly claim that depth of expertise.

The brand remains focused on capturing flavour as close to the real fruit, herb, flower or ingredient as possible.



OUR MISSION at Mathieu Teisseire

**Our mission is to inspire drink creators to
craft memorable drinks through the power of
true flavour.**

With a 300-year legacy in flavour science and a global community of expert brand ambassadors we strive to replicate authentic taste profiles, ones that perfectly match with the right applications, allowing the true flavour to shine bright in every drink.



COCKTAILS



REFRESHMENTS



HOT SERVES

TRUSTED & RECOGNISED Globally

Mathieu Teisseire is the only syrup manufacturer recognised by the Monde Selection Awards for its award-winning flavour profiles.



TRUE FLAVOUR Positioning

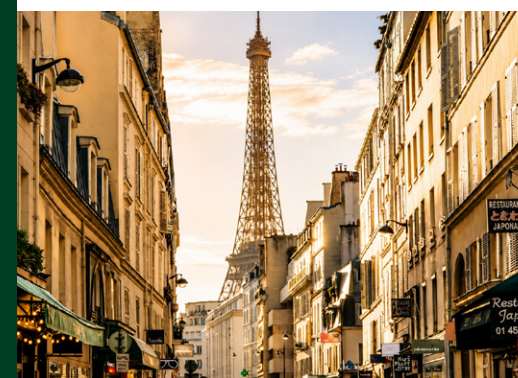
Consumers remember flavour, not sweetness. That's why Mathieu Teisseire has spent over 300 years perfecting recipes that deliver authentic taste and memorable drink experiences.

UNIQUE TWO-SUGAR PROCESS

A unique recipe designed to deliver balanced sweetness, allowing the true flavour of every ingredient to shine through. The result is a more rounded taste profile that enhances the overall drinking experience.

HIGHER FRUIT CONTENT

Crafted with higher fruit content to create flavour profiles that taste closer to the real fruit, herb or ingredient. Helping drink creators deliver more authentic and memorable drinks.



ELEVATED COFFEES

& Indulgent Hot Serves

The global demand for coffee, especially premium and speciality options, continues to rise alongside the growth of coffee shops.

This trend extends to indulgent drinks like flavoured mochas and luxury hot chocolates, driven by syrup-based flavour innovations. These hot beverages' popularity lies in their accessibility at quick-service restaurants and coffee shops, catering to both leisurely and on-the-go consumers.

Our flavours enhance a range of beverages, from classic lattes to indulgent hot chocolates. Using syrups is a straightforward way to elevate these drinks, increasing their value and allowing personalised experiences for guests.



ALMOND
700ML NRB



AMARETTO
700ML NRB



CARAMEL
1L NRB & 1L PET



CHOCOLATE
700ML NRB



CINNAMON
700ML NRB



GINGERBREAD
700ML NRB



HAZELNUT
1L NRB & 1L PET



PISTACHIO
700ML NRB



PUMPKIN SPICE
700ML NRB



SEA SALT
CARAMEL
700ML NRB



VANILLA
1L NRB & 1L PET



WHITE
CHOCOLATE
700ML NRB



SUGAR FREE
CARAMEL
700ML NRB



SUGAR FREE
HAZELNUT
700ML NRB



SUGAR FREE
VANILLA
700ML NRB

ICE Mocha

INGREDIENTS

20ml Mathieu Teisseire
Chocolate Syrup
90ml Fresh Milk
Single Espresso

METHOD

1. Pour syrup in a latte-style glass.
2. Fill with ice.
3. Pour fresh milk and espresso.
4. Garnish with whipping cream and chocolate candy and serve.



PISTACHIO WHITE CHOCOLATE Latte

INGREDIENTS

15ml Mathieu Teisseire
Pistachio Syrup
15ml Mathieu Teisseire
White Chocolate Syrup
Double Espresso
250ml Steamed Milk

METHOD

1. Add Pistachio and White Chocolate syrups to a latte glass.
 2. Pour over freshly brewed espresso.
 3. Add steamed milk and stir gently.
 4. Finish with latte art.
- Garnish with crushed pistachios (optional).



A Moment of Indulgence

VANILLA Latte

INGREDIENTS

20ml Mathieu Teisseire Vanilla Syrup
Double Espresso
250ml Steamed Milk

METHOD

1. Add syrup to latte glass.
2. Pour over espresso.
3. Add steamed milk.
4. Finish with latte art.

Silky espresso & steamed milk elevated with authentic vanilla flavour.



SIGNATURE COCKTAILS

& Crafted Alcoholic Serves

Alcoholic mixed drinks, including cocktails, continue to be a staple in global hospitality venues and an essential component of drinks menus.

From classic cocktails to skilfully mixed highballs, delightful shandies, and sophisticated elevated sparkling wine serves, our flavours have been crafted to perfectly match a wide range of spirits and serve applications.

They're a valuable tool for mixologists to create innovative cocktails or personalise experiences based on guest preferences, making every occasion stand out.



BLUEBERRY
700ML NRB



BLUE CURACAO
1L NRB



CHERRY
700ML NRB



COCONUT
700ML NRB



ELDERFLOWER
700ML NRB



GINGER
700ML NRB



GRENADINE
1L NRB



PASSIONFRUIT
700ML NRB



PEACH
700ML NRB



STRAWBERRY
700ML NRB & 1L NRB



SUGAR CANE
1L NRB



CARIBBEAN SPICE
0% ALCOHOL
700ML NRB



ITALIAN ROSSO
0% ALCOHOL
700ML NRB



LONDON DRY
0% ALCOHOL
700ML NRB

COMING SOON

ELDERFLOWER *Spritz*

INGREDIENTS

20ml Mathieu Teisseire
Elderflower Syrup
125ml Prosecco
50ml Soda Water
Lime Slice & Mint Sprig
Ice

METHOD

1. Fill large glass with ice.
2. Add syrup.
3. Pour over Prosecco and soda
Garnish with mint and lime.



MANGO & PASSIONFRUIT *Martini*

INGREDIENTS

20ml Mathieu Teisseire
Mango Syrup
15ml Mathieu Teisseire
Passionfruit Syrup
40ml Vodka
15ml Lime Juice

METHOD

1. Shake all ingredients with ice.
2. Double strain into martini glass.
Garnish with passionfruit.



RASPBERRY *Collins*

INGREDIENTS

20ml Mathieu Teisseire
Raspberry Syrup
40ml Gin
15ml Lemon Juice
Soda Water
Ice

METHOD

1. Build gin, syrup and lemon juice over ice.
2. Top with soda water.
3. Stir gently.
Garnish with raspberries.



HOUSE SODAS

of Flavour Expertise

As more consumers opt for non-alcoholic drinks, there's a rising emphasis on enhancing soft drink selections in establishments.

This mirrors the attention given to cocktails and alcoholic drinks.

From house sodas to flavourful lemonades, iced teas, coffees, bubble teas, and sophisticated non-alcoholic spritzes, emphasising premium flavours and pairings can significantly elevate non-alcoholic drink offerings.

Our premium approach not only enriches taste experiences but also promotes sustainability by reducing reliance on packaged soft drinks. This benefits sustainability initiatives, profitability, and guest satisfaction.

Offering a diverse range of choice showcases a venues' commitment to cater to a diverse range of consumer preferences.



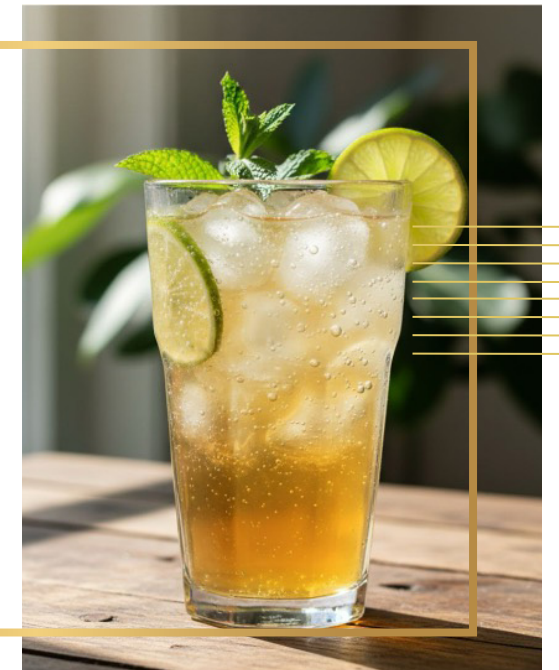
MANGO PASSION Spritz

INGREDIENTS

15ml Mathieu Teisseire
Mango Syrup
15ml Mathieu Teisseire
Passionfruit Syrup
10ml Fresh Lime Juice
150ml Sparkling Water
Ice
Mint sprig
Lime wheel

METHOD

1. Fill a large large glass with ice.
 2. Add Mango and Passionfruit syrups.
 3. Add fresh lime juice.
 4. Top with sparkling water.
 5. Stir gently.
- Garnish with mint and lime.



ELDERFLOWER PEACH Spritz

INGREDIENTS

15ml Mathieu Teisseire
Elderflower Syrup
15ml Mathieu Teisseire
Peach Syrup
150ml Sparkling Water
Ice
Fresh mint
Peach slice

METHOD

1. Fill a large glass with ice.
 2. Add Elderflower and Peach syrups.
 3. Top with sparkling water.
 4. Stir gently.
- Garnish with mint and peach.



WATERMELON BERRY Cooler

INGREDIENTS

15ml Mathieu Teisseire
Watermelon Syrup
10ml Mathieu Teisseire
Raspberry Syrup
150ml Soda Water
Ice
Raspberries
Lime slice

METHOD

1. Fill a glass with ice.
 2. Add both syrups.
 3. Top with soda water.
 4. Stir gently.
- Garnish with raspberries and lime.





Mathieu Teisseire

Contact information



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