

the Golden touch.

Zuma Organic Turmeric Chai picked up Best New Product in the Specialty Beverages Stand-Alone category at the SCA's World of Coffee in Amsterdam. So when we say it's the best turmeric chai on the market, the specialty coffee industry agrees too.

Having made a bright yellow splash across the high street since we launched last year the appetite for all things turmeric shows no sign of abating. Turmeric is a herbal root, related to the ginger family and commonly used in Asian and Middle Eastern cooking. It is also the key ingredient in the century old drink 'Haldi Doodh', also known as "Golden Milk", given to children in India at bedtime.

Award-winning Zuma Turmeric Chai is the easy and great tasting way to add this popular drink to your own menu. We have created a gentle, organic blend of not only turmeric (which can be a little harsh in its raw state), but also real ginger and the flavours of vanilla and orange. It contains absolutely no artificial colours, flavours or preservatives and its vibrant yellow colour makes for an impressive array of drinks. Approved by The Vegan Society it is delicious with coconut milk, as well as regular dairy. Enjoy in a turmeric latte or try adding to frappés, smoothies and bakes.

SPICED ALMOND LATTE

- 2 mini scoops Zuma Organic Turmeric Chai
- 1 shot of espresso
- 1 pump Sweetbird Sugar-free Vanilla syrup
- Almond milk

1. Add turmeric, espresso and syrup to cup
2. Stir into a smooth paste.
3. Top with steamed almond milk, stirring as you pour

SPICED ORANGE SNOWBALL

- 1 scoop Zuma White Hot Chocolate
- 1 mini scoop Zuma Organic Turmeric Chai
- Steamed milk

1. Add hot chocolate and turmeric to cup
2. Add a splash of hot water and mix to a smooth paste
3. Top with steamed milk, stirring as you pour

SPICED MANGO LASSI

- Ice
- Sweetbird Mango smoothie
- Milk
- 1 scoop Sweetbird Yogurt frappé
- 1 mini scoop Zuma Organic Turmeric Chai

1. Fill cup with ice, level to the top of the cup.
2. Pour smoothie over ice to ⅓ full.
3. Fill cup with milk (to 1 cm below the top)
4. Pour contents of cup into blender jug.
5. Add frappé and turmeric powder.
6. Put the lid on tightly, blend until smooth

- APPROVED BY THE ORGANIC FOOD FEDERATION
- APPROVED BY THE VEGAN SOCIETY
- FREE FROM ARTIFICIAL COLOURS, FLAVOURS AND PRESERVATIVES



Award winning!



SPECIALTY BEVERAGE STAND-ALONE



Mango + Turmeric Smoothie

Turmeric Latte

Golden Turmeric Hot Chocolate + cold foam



/zumadrinks