

# Scoopology System

*The seamless act of scooping*

*This system is designed to help you standardize the preparation of Cafe Essentials beverages. Since regional taste preferences vary, whether you use level scoops or rounded scoops is really up to you.*

**How does it work?** First, use the chart to match the proper scoop to its corresponding flavor. Keep the scoop inside of the serving container for your convenience. Wash the scoop every couple of weeks, or as needed.

Next, use our chart to help you dial-in the proportions of water, beverage mix, and ice you will need for each cup size offered at your shop.

*Please remember to keep your scoops. Scoops are not included in Cafe Essentials product packaging.*

## **What is the “real” size of your serving cup?**

Remember, a 14–16 oz cup is really a 16 oz flush-fill; a 16–18 oz cup is really an 18 oz flush-fill, and so on. Measure your cup sizes accurately so you know exactly how many ounces you’ll need to prepare when using our chart.

**Ice** This chart is based on “dice” ice measurements. This ice is square-shaped, measuring  $\frac{3}{4}$ " around, and bears a small dimple on the bottom that makes it semi-hollow. As ice types vary, adjustments to your measurements may be necessary.

**Cup of Ice** Dependent upon the type of ice you use, you may need more or less ice than what our chart recommends. We suggest that you keep a measured and marked “ice cup” handy to ensure consistent ice dispensing every time you prepare a beverage.

**Water** Our chart is based on using filtered tap water kept between 60°F to 65°F.

**Drink Sizes** This is very important! When the chart says you get a 16 oz finished beverage size, it means a true 16 oz beverage. The scoop measurements used for this chart are designed to give you the best flavor profiles for each selected size. That means, if your drink comes out either above or below the target size, you will only need to make

adjustments to your water or ice measurements.

**Drink Consistency** Frappés should pour freely from the blender jar, with little to no residual product sticking to the sides. If your drink is too runny, increase the ice and decrease the water you use. If your drink turns out too icy or freezes up in the blender jar, reduce the amount of ice and increase the amount of water you use in the recipe.

**Using Milk** Refrigerated milk carries within itself a cold thermal energy. This means if you would normally use 5 oz of water in your recipe, you may have to actually increase the amount of milk by an ounce or two, and then reduce the ice measurement by an ounce or two, or else the beverage may freeze up on you. Just how much of an increase or reduction is dependent upon how cold the milk is, and also on the type of ice you use for these recipes. Experimentation in this case is essential.

**Fine Tuning** Once you have established the proper water, milk, and ice measurements needed to prepare each beverage size your shop offers, you’ll want to make sure the taste profile is what you are looking for. We realize that taste preferences vary by geographic region, so feel free to make adjustments to the amount of powdered beverage mix used in your recipes. The Scoopology system is a good guide to get you started, but it may not be the right fit for all of your recipes.

*Have fun exploring all of the possibilities!*

# Scoopology

Making quality frappés is as easy as 1–2–3

Cafe Essentials has simplified frappé making into an easy 1–2–3 process using water, powdered beverage mix, and ice. With just two scoops of Cafe Essentials products, achieving a 16 oz beverage is a snap. All other beverage sizes are simply increments of the same scoop. Now, your employee training can be reduced to using this easy to follow Scoopology chart!

Finished Drink Size					
	12oz	16oz	18oz	20oz	24oz
Water	3½oz	4½oz	5oz	6oz	7oz
Ice	12–14 oz cup	16–18 oz cup	18–20 oz cup	20–22 oz cup	24–26 oz up
Scoop	1½	2	2 rounded	2½	3

*Note: the amount of ice depends on your ice size.*

## Chai

- Apple Spiced Chai 53cc (3½ tbsp)
- Ginger Spiced Chai 48cc (3¼ tbsp)
- Original Chai 48cc (3¼ tbsp)
- Vanilla Chai 48cc (3¼ tbsp)

## Mocha

- Cocoa'ccino 39cc (2½ tbsp)
- Ja' Mocha 48cc (3¼ tbsp)
- Java Chip 60cc (4 tbsp)
- Kona Mocha 48cc (3¼ tbsp)
- Milk Chocolate Mocha 39cc (2½ tbsp)
- Mocha Java 39cc (2½ tbsp)

## Vanilla

- Neutral Base 53cc (3½ tbsp)
- Vanilla Bean 53cc (3½ tbsp)
- Vanilla Cream 48cc (3¼ tbsp)
- White Chocolate 53cc (3½ tbsp)
- Yogurt Lover's Choice 48cc (3¼ tbsp)

## Cocoa

- Belgian Style Dark Cocoa 33cc (2¼ tbsp)
- Chocoholic's Choice 53cc (3½ tbsp)
- Chocolate Truffle Cocoa 33cc (2¼ tbsp)
- Mexican Spiced Cocoa 53cc (3½ tbsp)

## Specialty

- Caramel 39cc (4 tbsp)
- Chocolate Mint Chip 53cc (3½ tbsp)
- Cinnamon Roll 48cc (3¼ tbsp)
- Cookies & Cream 70cc (4¾ tbsp)
- French Vanilla Cappuccino 53cc (3½ tbsp)
- Horchata 53cc (3½ tbsp)
- Matcha Green Tea Latte 48cc (3¼ tbsp)
- Matcha Mint Chip 48cc (3¼ tbsp)
- Pumpkin Spice 60cc (4 tbsp)
- Salted Caramel 53cc (3½ tbsp)
- Salted Caramel Mocha 53cc (3½ tbsp)
- Sugar Free Chocolate 7.5cc (½ tbsp)
- Sugar Free White Chocolate 7.5cc (½ tbsp)
- Truly Latte 26.5cc (1¾ tbsp)
- Whole Lotta Toffee 53cc (3½ tbsp)