

FRESH FRUIT[®] EXPRESS

No
added
sugars

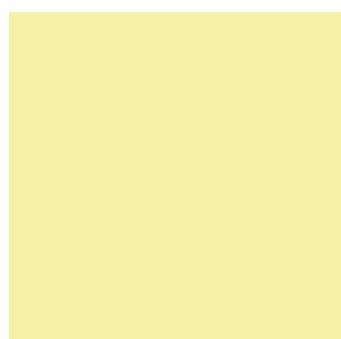
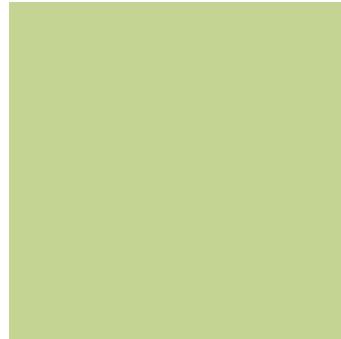
Smoothieconcept

freshly mixed for you



100% fruit Smoothies, Milkshakes and Cocktails
www.freshfruit.express

FRESH FRUIT[®]
EXPRESS



**FRESHLY
BLENDED FOR
YOU**

Introduction

From Brazil to Europe: The Story Behind Fresh Fruit Express

In 1993, I embarked on a five-week journey through Brazil, a country renowned for its rich culinary diversity, exotic fruits, and refreshing beverages. One of the highlights of my trip was the abundance of fresh smoothies sold at street stalls in every city I visited. These naturally vibrant, delicious drinks quickly became a daily indulgence.

Fast forward to 2007, when I was looking to expand my business. I reflected on my time in Brazil and the incredible smoothies I had enjoyed. Recognizing the growing demand for healthy options in Europe, I saw a unique opportunity to introduce these flavors to the market – starting in the Netherlands. My vision was to bring the same fresh, natural experience to the hospitality industry as a complete concept.

At the time, health-conscious choices were gaining popularity, and I embraced this trend by using frozen smoothie fruit that required no added sugar. To further enhance quality, we developed a special smoothie base fruit juice to prevent separation and introduced three veggie-based smoothie options.

These innovations led to the launch of Fresh Fruit Express and Veggie Express.

But we didn't stop there. To ensure consistency and ease of preparation, we needed an efficient, high-performance blender. This led us to design our own line of high-quality, user-friendly blenders. With the perfect combination of premium fruit, innovative recipes, and professional equipment, our smoothie concept took off. Today, we proudly serve our products in 17

countries and have become a leading blender distributor.

We are incredibly proud of what we've built – a complete, high-quality solution for the food service industry. Every day, we receive enthusiastic feedback from our hospitality partners and their customers, reaffirming our passion for what we do.

If you'd like to learn more about our products, feel free to reach out to me or one of my colleagues. We'd love to share our experience with you!



Uko Vegter

Founder at Fresh Fruit Express International BV

"Since 2007, I have been passionately dedicated to selling, distributing, and developing the smoothie concept. Every day, we help food service and catering businesses delight their customers with a healthy and refreshing choice."

**TASTY,
HEALTHY
AND EASY**

The concept

Smoothies

Across Europe, there is a clear trend toward healthier and more conscious eating. Fruit is an essential part of a healthy diet. Smoothies perfectly align with this trend and are increasingly popular in the hospitality and catering industries.

Since 2007, Fresh Fruit Express has been a rapidly growing organization in Europe with a strong vision and focus. Our goal is to

promote fruit and vegetable consumption through the sale of a trendy and healthy fruit & veggie concept for the food service and catering industries.

Fruits and Vegetables

In addition to our 10 Fresh Fruit Express frozen fruit mixes, we also offer 3 Veggie Express frozen veggie mixes, all of which can be prepared with the Fresh Fruit Express smoothie base juice.

What Do You Need?

To get started, all you need is one of our professional blenders, 10 frozen fruit mix flavors, 3 veggie mix flavors, 100% fruit base juice, and Pina Colada instant mix.

Besides attractive promotional materials such as posters and menus, we also provide custom-branded Fresh Fruit Express takeaway cups. All these products can be found in our webshop, where you can select everything you need.

What Else Can You Make with Our Products?

With a slight variation, you can also prepare fruit milkshakes, cocktails, smoothie bowls, desserts, appetizers, or fruit shots using our concept. For example, to make a fresh Pina Colada, simply replace part of the juice with rum, such as Bacardi Lemon.

Our focus

Flavor: Only ripe and flavorful fruits are used.

Health: No sugars are added – not even in the smoothie base juice.

Quick and easy: Prepare a smoothie in just 35 seconds straight from the freezer.

Communication: Promotional materials such as menus and posters to boost sales.

Blenders: We provide our customers with affordable and user-friendly blenders.

Perfect for the Hospitality Industry

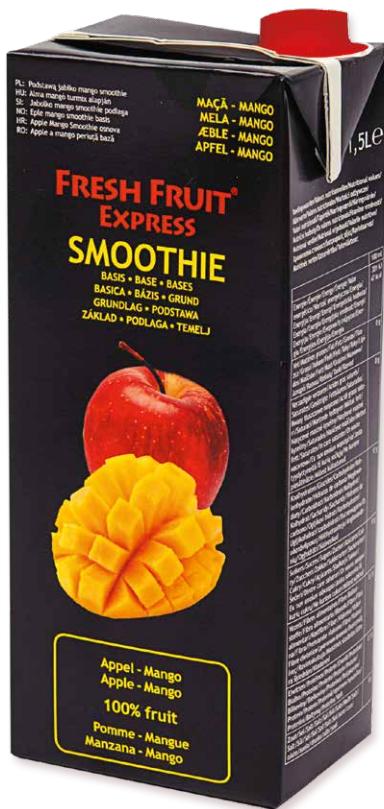
The Fresh Fruit Express concept offers hospitality and catering entrepreneurs the opportunity to prepare fresh smoothies, fruit milkshakes, smoothie bowls, and cocktails with minimal investment.

Our boxes are color-coded to easily identify them in your freezer while maximizing storage space, holding up to 20 fruit mixes per box.

Interested in Our Concept?

Invite us for a demonstration, and we will show you why our concept can be so profitable for you as an entrepreneur. During the demo, we will guide you through the smoothie preparation process, highlighting key tips for making the perfect smoothie. Of course, you will also get to taste our smoothies!

FRESH FRUIT® EXPRESS



SMOOTHIE BASE FRUIT JUICE

The Base for All Smoothies, Milkshakes, Cocktails, and Smoothie Bowls!

The Fresh Fruit Express smoothie base juice is the foundation of all our smoothies.

- Add 250 ml for a fruit smoothie and 300 ml for a veggie smoothie.
- You can also use the smoothie base juice for other recipes such as cocktails and smoothie bowls!

The Fresh Fruit Express smoothie base juice is a blend of apple juice and mango purée.

- No preservatives or added sugar.
- This guarantees a 100% fruit smoothie.

Our smoothie base juice gives our smoothies a unique twist, creating an exceptional taste experience when combined with our special smoothie fruit.

With one pack of smoothie base juice, you can prepare:

- 6 fruit smoothies
- 5 veggie smoothies

Once opened, the juice is good for 7 days.

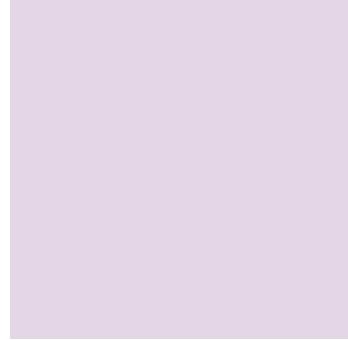
Fresh Fruit Express



Smoothie Base Fruit Juice 171250 8 x 1,5 liter Prices see website

Article no. Items per box Price

FRESH FRUIT®
EXPRESS



100%
FRUIT!

Fresh Fruit Express

Fruit Smoothies

Why Fresh Fruit Express?

Fresh smoothies have become an essential part of the hospitality and catering industry.

Fresh Fruit Express is a convenient smoothie concept that allows you to capitalize on this health trend with a relatively small investment in a professional blender. Fresh Fruit Express offers 10 different frozen fruit combinations, smoothie base juice, and Pina Colada instant mix. With these ingredients, you can quickly and easily prepare a delicious smoothie, fruit milkshake, cocktail, or smoothie bowl.

Each packet contains 150 g of specially selected frozen smoothie fruit. The smoothie base juice is also made from 100% fruit. With 250 ml of smoothie base juice and one packet of frozen fruit, you can prepare a fresh, 100% fruit smoothie of 400 ml in just 35 seconds – straight from the freezer.

Fresh Fruit Express smoothies remain stable for 4-5 hours after preparation, allowing them to be made well in advance of consumption. Using the Fresh Fruit Express blender, you can prepare up to 240 fresh smoothies per hour.

Blender

For the best results, use our professional, silent blenders from our own brand or one of the other brands available in our webshop. These blenders can be purchased directly from Fresh Fruit Express.

Preparation method

1. Pour 250 ml of smoothie base juice into a professional blender.
2. Empty a frozen 150 g fruit packet into the blender. (For a fruit milkshake, also add frozen yogurt, soft serve, or ice cream.)
3. Blend until completely smooth.
4. Pour the ±400 ml smoothie, milkshake, or cocktail into a large glass or a Fresh Fruit Express disposable cup, and serve with a straw of at least 8 mm.
5. Most blenders can prepare up to three smoothies at the same time.

Ordering

The 10 frozen fruit mixes, 3 frozen veggie mixes, smoothie base juice, and Pina Colada instant mix are available through most wholesalers. If not in stock, they can always be ordered via our webshop. Visit our website for order lists and preparation guides.

Shelf life

Our frozen fruit and veggie mixes, smoothie base juice, and Pina Colada instant mix have a minimum shelf life of 6-12 months.

Veggie Express Veggie Smoothies

Why Veggie Express?

More and more consumers are becoming aware of the relationship between health and nutrition. Fresh Fruit Express has been responding to this trend for years with a unique fruit smoothie concept. Using frozen sachets of various fruit combinations, smoothie base juice, and a blender, any hospitality entrepreneur can quickly and easily prepare a delicious fruit smoothie with fresh ingredients.

We have noticed a growing demand for veggie smoothies. Fresh Fruit Express has succeeded in developing a truly delicious veggie smoothie concept under the name Veggie Express. Three perfectly balanced vegetable combinations, packaged in 150 g sachets, combined with 300 ml Fresh Fruit Express smoothie base juice, form the foundation of these flavorful veggie smoothies.

Get Started Quickly

You don't need much to start using the Veggie Smoothies concept. With a good blender, smoothie base juice, and the three Veggie Express vegetable mixes, you are ready to go. The three veggie mixes from Veggie Express and Fresh Fruit Express smoothie base juice are available from your hospitality wholesaler. For order lists and preparation guides, visit our website.

Promotion

Request free posters, menu cards, and table cards from Fresh Fruit Express to support this unique and fresh veggie smoothie concept. Our smoothie disposables are available through our webshop.

Preparation method

1. Pour 300 ml of smoothie base juice into a professional blender.
2. Empty a frozen 150 g veggie mix sachet into the blender.
3. Blend until smooth.
4. Pour the smoothie into a 400 ml glass or disposable cup, and serve with a straw of at least 8 mm.
5. Most blenders can prepare up to three smoothies at the same time.

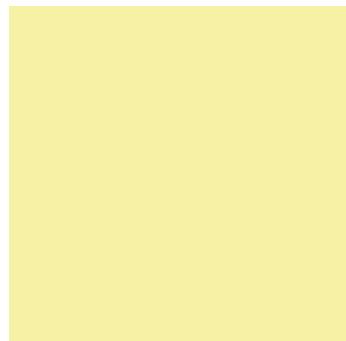
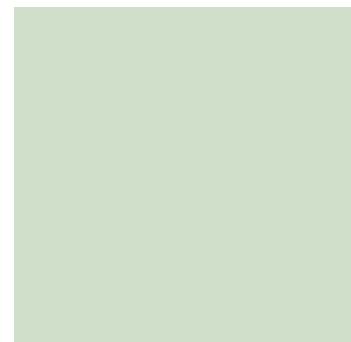
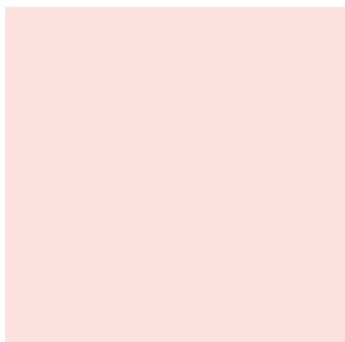
Blender

For the best results, use our professional, silent blenders from our own brand or other available brands. These blenders are available through Fresh Fruit Express.

Shelf Life

Our frozen fruit and veggie mixes, smoothie base juice, and Pina Colada instant mix have a minimum shelf life of 6-12 months.

VEGGIE[®] EXPRESS



**TASTY
& HEALTHY**

**FRESH FRUIT®
EXPRESS**

Fresh Fruit Express	Article no.	Items per box	Price
	Smoothie Base Fruit Juice	171250	8 x 1,5 liter Prices see website
	Tropical smoothie fruitmix strawberry - banana	171430	20 x 150 g Prices see website
	Sunshine smoothie fruitmix pineapple - mango	171431	20 x 150 g Prices see website
	Paradise smoothie fruitmix mango - strawberry	171432	20 x 150 g Prices see website
	Fantasy smoothie fruitmix raspberry - mango	171433	20 x 150 g Prices see website
	Sunset smoothie fruitmix raspberry - strawberry	171434	20 x 150 g Prices see website
	Strawberry smoothie fruitmix strawberry	171445	20 x 150 g Prices see website
	Morning Glory smoothie fruitmix pineapple - strawberry	171446	20 x 150 g Prices see website

FRESH FRUIT[®] EXPRESS



Palmbeach smoothie fruitmix 171435 20 x 150 g Prices see website
mango - banana



Blueberry smoothie fruitmix 171436 20 x 150 g Prices see website
blueberry



Acai smoothie fruitmix 171448 20 x 150 g Prices see website
acai - banana

VEGGIE[®] EXPRESS



Veggie Express Artikelnr. Inhoud per doos Levering
Orange veggie smoothiemix 171438 20 x 150 g Prices see website
carrot pepper yellow
celery ginger



Green veggie smoothiemix 171439 20 x 150 g Prices see website
spinach broccoli
parsnip apple



**Green Tornado
veggie smoothiemix** 171447 20 x 150 g Prices see website
banana - pineapple - mango -
spinach

FRESH FRUIT[®]
EXPRESS

Pina Colada Cocktail



pineapple mango
pina colada instantmix
rum



Baileys Cocktail

strawberry banana
baileys



Gin Cocktail

blueberry
gin



Red Daiquiri Cocktail

raspberry strawberry
rum

**TASTY,
HEALTHY
& ALCOHOL**

Cocktails

Pina Colada

To quickly prepare a delicious Pina Colada cocktail, we have the perfect solution: Fresh Fruit Express Pina Colada Instant Mix. Simply add this instant mix to a smoothie in the blender along with alcohol to create a fresh Pina Colada or other fruit cocktails.

Blender

For the best results, use our professional, silent blenders from our own brand or other available brands. These blenders are available through Fresh Fruit Express.

Preparation Method for Other Fruit Cocktails

For other fruit cocktails, replace the sunshine mix with the fruit mixes from the menu and swap the rum for Baileys, gin, or vodka. Additionally, add 2 or 3 ice cubes.

Preparation Method for Pina Colada

1. Pour 250 ml Fresh Fruit Express smoothie base juice into a professional blender.
2. Empty one 150 g frozen Fresh Fruit Express pineapple & mango fruit sachet into the blender.
3. Add 3 to 5 ice cubes and lemon juice.
4. Add 50 g Fresh Fruit Express Pina Colada instant mix.
5. Add 35 ml rum.
6. Blend until completely smooth.
7. Pour the cocktail into a glass or disposable cup and serve with a straw of at least 8 mm.

Pina Colada Milkshake – Two ways to enjoy

In the blender:

- Easily prepare a refreshing Pina Milkshake by mixing:
- 150 ml of milk
- 3 to 5 ice cubes
- 50 g (or 2 scoops) of Pina Colada instant mix
- Blend until smooth and creamy – ready to serve!

In the slush machine:

Prefer it as an icy slush?

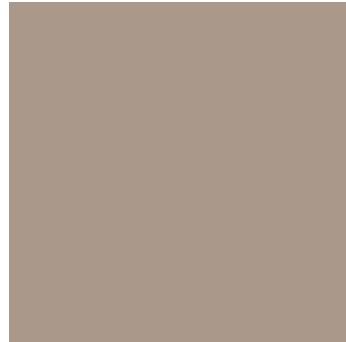
Check our webshop under the product Pina Colada instant mix, in the *Additional Information* section, for detailed instructions.



Fresh Fruit Express

Pina Colada instantmix 171245 **12 bags x 500 gr** Prices see website
120 consumptions

®
Viareggio



**The ice-cold
coffee sensation**

®

Viareggio

Viareggio Cool Cappuccino Concept

Cool Cappuccino has been a great success for years. More and more people in the Netherlands are discovering this refreshing coffee drink. Just like hot tea evolved into iced tea, hot coffee is increasingly being enjoyed cold. Cool Cappuccino also appeals to new target groups, such as young people. In short: cold coffee is hot!

Viareggio is a convenient Cool Cappuccino concept, allowing you to meet the growing demand for cold coffee beverages. In just a few moments, you can prepare a delicious and ice-cold Cool Cappuccino using a blender or slush machine.

Advantages

- Delicious taste
- Quick, easy, and freshly prepared
- Long shelf life
- One 500 g bag of Viareggio Cool Cappuccino powder makes up to 10 cups
- Highly attractive profit margins

Slush Preparation

The Cool Cappuccino can also be perfectly prepared in one of our slush machines.

You'll find the exact preparation method in our webshop, under Order and Other Information in the product information of Viareggio Cool Cappuccino.

Note: For the Baileys version, always add the Baileys afterwards, at the time of serving, to maintain the ideal slush texture.

Blender Preparation

1. Pour 150 ml of milk or water into the blender.
2. Add 50 g (or 2 coffee scoops) of Viareggio Cool Cappuccino instant mix per serving.
3. Add 3 to 12 dry ice cubes per serving.
4. For the exclusive Baileys variant, replace 35 ml of milk with 35 ml of Baileys.
5. Pulse a few times until the ice is crushed, then blend until smooth.
6. Serve the Cool Cappuccino (optionally topped with whipped cream and cocoa) in a 350 ml glass or cup, with a straw.

Baileys

For Baileys lovers, replace 35 ml of milk with Baileys, giving the Viareggio Cool Cappuccino an exclusive appeal while leveraging the strong brand recognition of Baileys.



Viareggio

**Cool Cappuccino
instantmix**

Item no. 171246

12 bags x 500 g

Price

Prices see website

Chai Latte is Hot

Chai Latte Concept

Chai Latte has been a great success for years. More and more people in the Netherlands are discovering chai. Chai also appeals to new target groups, such as young people. In short: chai is hot!

Fresh Fruit Express Chai Latte is a convenient concept that allows you to meet the growing demand for chai beverages.

With just a few simple steps, you can prepare a delicious chai latte in the blender.

Advantages

- Quick, easy, and freshly prepared
- Long shelf life
- One 1 kg bag of Fresh Fruit Express Chai Latte Instant Mix makes 50 chai lattes (300 ml each)
- Highly attractive profit margins
- The recipe consists of black tea, vanilla, and exotic spices. The chai flavor is best enjoyed with warm milk in the blender.

Chai Latte Preparation

Pour 300 ml of hot milk into a glass and stir in 20 grams of Chai Latte vigorously with a spoon.



Fresh Fruit Express

Article
number

Items per box

Price

Chai Latte instantmix

171249

6 bags of 1 kg

See website

Smoothie bowls

Preparation Method – Smoothie Bowl

1. Pour 200–400 ml of smoothie base juice into the blender jar.
2. Optionally add two (frozen) bananas.
3. Add one or two pouches of Açaí Fruit Mix or another Smoothie Mix.
4. Blend briefly at low speed (setting 4 on the Fresh Fruit Express blender) until thick and smooth.
5. Pour into a bowl and add toppings such as fresh fruit, seeds, granola, nuts or coconut flakes.

Why Fresh Fruit Express?

By using our frozen fruit sachets and smoothie base juice, you benefit from a long shelf life. The high quality of our smoothie base juice, combined with our frozen fruit sachets, gives Fresh Fruit Express smoothie bowls their unique taste.

Our frozen fruit mixes are available at all hospitality wholesalers.

Visit our website for smoothie bowl inspiration and recipes!



Smoothie Bowls

Since 2007, Fresh Fruit Express has been making smoothies, so transitioning to smoothie bowls was a natural step for us. The main difference is that smoothie bowls are thicker than regular smoothies. Additionally, you can decorate smoothie bowls with various toppings such as fruit pieces, seeds, granola, nuts, or shredded coconut. This combination makes every smoothie bowl look amazing!

Why Smoothie Bowls?

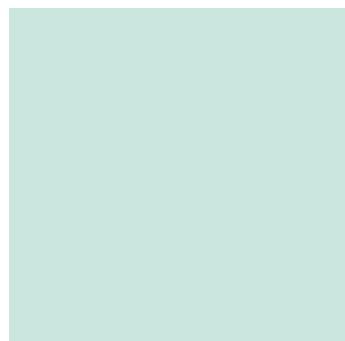
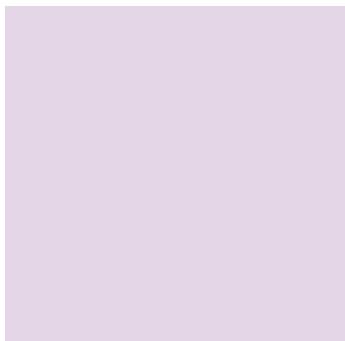
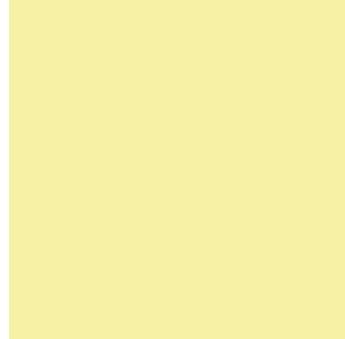
In recent years, smoothie bowls have become a major trend. They are quick to prepare and perfect for breakfast, lunch, or a snack. Their thick consistency, combined with various toppings, provides a satisfying and filling meal. You can customize your smoothie bowl with your favorite toppings, making each bowl unique!

Pricing

For an acai smoothie bowl without extra banana, the cost is around €2.30, excluding toppings. We highly recommend adding crunchy nut granola as a topping.



**FRESH FRUIT®
EXPRESS**



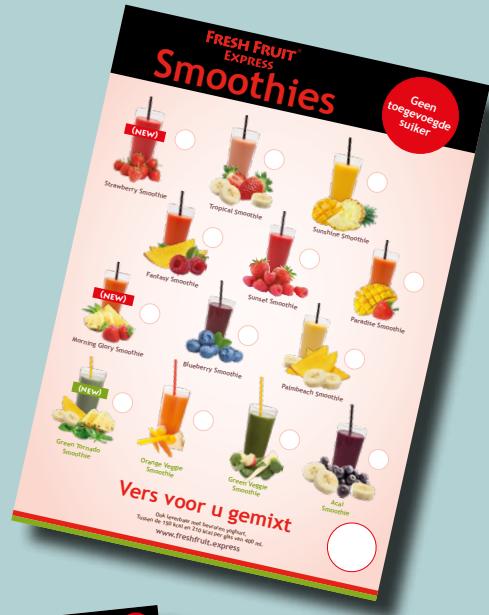
**EASY,
HEALTHY
& FUN**

Promotional material

Free for All Our Customers!

When using Fresh Fruit Express, you have the opportunity to make free use of Fresh Fruit Express promotional materials, allowing you to promote our products in a fun and effective way. Request free posters, outdoor boards, and menu table cards from Fresh Fruit Express to support this fresh and unique smoothie concept.

Additionally, all promotional materials are available on our website: www.freshfruit.express



**BOOST
YOUR
SALES**



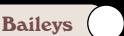
Cool Cappuccino

Piña Colada Milkshake

Chai Latte hot or cold
with black tea, vanille and exotic spices



Cool Cappuccino with Baileys



PINA COLADA COCKTAIL

- ananas + mango + kokos + rum
- ananas + mangue + noix de coco + rum
- pineapple + mango + coconut + rum
- piña + mango + coco + rum
- ananas + mango + kokosnuss + rum
- ananas + mango + noce di cocco + rum



BAILEYS COCKTAIL

- aardbeien + banaan + baileys
- fraises + banane + baileys
- strawberry + banana + baileys
- fresa + plátano + baileys
- erdbeeren + banane + baileys
- fragola + banana + baileys



RED DAIQUIRI COCKTAIL

- aardbeien + rum
- fraises + rhum
- strawberry + rum
- fresa + ron
- erdbeeren + rum
- fragola + rum



SMOOTHIE BOWLS

- fruitmix + toppings
- mélange de fruits + garnitures
- fruitmix + toppings
- mezcla de frutas + coberturas
- fruchtmischung + beläge
- mix di frutta + condimenti



FRUIT MILKSHAKES

- fruitmix + ijs
- mélange de fruits + crème glacée
- fruitmix + icecream
- mezcla de frutas + helado
- fruchtmischung + eiscreme
- mix di frutta + gelato

Smoothie
freshly blended for you



100% fruit Smoothies, Milkshakes and Cocktails
www.freshfruit.express

Smoothies



FRESH FRUIT®
EXPRESS



VEGGIE
EXPRESS



TROPICAL SMOOTHIE

- aardbeien + banaan
- fraises + banane
- strawberry + banana
- fresa + plátano
- erdbeeren + banane
- fragola + banana



MORNING GLORY FRUITMIX SMOOTHIE

- ananas + aardbeien
- ananas + fraises
- pineapple + strawberry
- piña + fresa
- ananas + erdbeeren
- ananas + fragola



SUNSHINE SMOOTHIE

- ananas + mango
- ananas + mangue
- pineapple + mango
- piña + mango
- ananas + mango
- ananas + mango



PALMBEACH SMOOTHIE

- mango + banaan
- mangue + banane
- mango + banana
- mango + plátano
- mango + banane
- mango + banana



PARADISE SMOOTHIE

- mango + aardbeien
- mangue + fraises
- mango + strawberry
- mango + fresa
- mango + erdbeeren
- mango + fragola



BLUEBERRY SMOOTHIE

- bosbessen
- myrtilles
- blueberry
- arandano
- heidelbeeren
- mirtillo



STRAWBERRY FRUITMIX SMOOTHIE

- aardbeien
- fraises
- strawberry
- fresa
- erdbeeren
- fragola



SUNSET SMOOTHIE

- frambozen + aardbeien
- framboises + fraises
- raspberry + strawberry
- framboesa + fresa
- himbeeren + erdbeeren
- lampone + fragola



GREEN TORNADO SMOOTHIE MIX

energize

- banaan + ananas + mango + spinazie
- banaan + ananas + mangue + épinards
- banana + pineapple + mango + spinach
- plátano + piña + mango + espinacas
- banana + ananas + mango + spinat
- banana + ananas + mango + spinaci



ORANGE VEGGIE SMOOTHIE

detox your body

- wortel + paprika + knolselderij + gember
- carotte + poivron jaune + céleri + gingembre
- carrot + pepper yellow + celery + ginger
- zanahoria + pimiento amarillo + ajo + jengibre
- carotene + paprika gelb + sellerie + ingwer
- carota + peperone giallo + sedano + zenzero



GREEN VEGGIE SMOOTHIE

get the power

- spinazie + broccoli + pastinaak + appel
- épinards + brocoli + panais + pomme
- spinach + broccoli + parsnip + apple
- espinacas + brócoli + chirivía + manzana
- spinat + brokkoli + patinake + apfel
- spinaci + broccoli + pastinaca + mela



ACAI SMOOTHIE

anti-oxidant booster

- acai + banaan
- açaí + banane
- acai + banana
- acai + plátano
- acai + banane
- acai + banana

TROPICAL SMOOTHIE



- aardbei + banaan
- fraises + banane
- strawberry + banana
- fresa + plátano
- erdbeeren + banana
- fragola + banana

SUNSHINE SMOOTHIE



- ananas + mango
- ananas + mangue
- pineapple + mango
- piña + mango
- ananas + mango
- ananas + mango

PARADISE SMOOTHIE



- mango + aardbei
- mangue + fraises
- mango + strawberry
- mango + fresa
- mango + erdbeeren
- mango + fragola

STRAWBERRY SMOOTHIE



- aardbei
- fraises
- strawberry
- fresa
- erdbeeren
- fragola

MORNING GLORY SMOOTHIE



- ananas + aardbei
- ananas + fraises
- pineapple + strawberry
- piña + fresa
- ananas + erdbeeren
- ananas + fragola

Eventueel ook verkrijgbaar als Fruit Milkshake.
Tussen de 150 kcal en 210 kcal per glas van 400 ml.

PALMBEACH SMOOTHIE



- mango + banaan
- mangue + banane
- mango + banana
- mango + plátano
- mango + banana
- mango + banana



BLUEBERRY SMOOTHIE

- bosbessen
- myrtilles
- blueberry
- arandano
- heidelbeeren
- mirtillo



SUNSET SMOOTHIE

- frambozen + aardbeien
- framboises + fraises
- raspberry + strawberry
- framboesa + fresa
- himbeeren + erdbeeren
- lampone + fragola



FANTASY SMOOTHIE

- frambozen + mango
- framboises + mangue
- raspberry + mango
- framboesa + mango
- himbeeren + mango
- lampone + mango



ACAI SMOOTHIE

- acai + banaan
- açai + banane
- acai + banana
- acai + plátano
- acai + banane
- acai + banana

Eventueel ook verkrijgbaar als Fruit Milkshake.
Tussen de 150 kcal en 210 kcal per glas van 400 ml.



PINA COLADA COCKTAIL

- ananas + mango + kokos + rum
- ananas + mangue + noix de coco + rhum
- pineapple + mango + coconut + rum
- piña + mango + coco + ron
- ananas + mango + kokosnuss + rum
- ananas + mango + noce di cocco + rum



BAILEYS COCKTAIL

- aardbeien + banaan + baileys
- fraises + banane + baileys
- strawberry + banana + baileys
- fresa + plátano + baileys
- erdbeeren + banana + baileys
- fragola + banana + baileys



RED DAIQUIRI COCKTAIL

- aardbeien + rum
- fraises + rhum
- strawberry + rum
- fresa + ron
- erdbeeren + rum
- fragola + rum



SMOOTHIE BOWLS

- fruitmix + toppings
- mélange de fruits + garnitures
- fruitmix + toppings
- mezcla de frutas + coberturas
- fruchtmischung + beläge
- mix di frutta + condimenti



FRUIT MILKSHAKES

- fruitmix + ijs
- mélange de fruits + crème glacée
- fruitmix + icecream
- mezcla de frutas + helado
- fruchtmischung + eiscreme
- mix di frutta + gelato



GREEN TORNADO SMOOTHIE

energize

- banaan + ananas + mango + spinazie
- banane + ananas + mangue + épinards
- banana + pineapple + mango + spinach
- plátano + piña + mango + espinacas
- banana + ananas + mango + spinat
- banana + ananas + mango + spinaci



ORANGE VEGGIE SMOOTHIE

detox your body

- wortel + paprika + knolselderij + gember
- carrot + pepper yellow + celery + ginger
- zanahoria + pimiento amarillo + apio + jengibre
- carotte + poivron jaune + céleri + gingembre
- karotten + paprika gelb + sellerie + ingwer
- carota + peperone giallo + sedano + zenzero



GREEN VEGGIE SMOOTHIE

get the power

- spinazie + broccoli + pastinaak + appel
- spinach + broccoli + parsnip + apple
- espinacas + brócoli + chirivía + manzana
- épinards + brocoli + panais + pomme
- spinat + brokkoli + patinake + apfel
- spinaci + broccoli + pastinaca + mela

FRESH FRUIT[®]
EXPRESS

Smoothies

No
added
sugar



Strawberry Smoothie



Tropical Smoothie



Sunshine Smoothie



Fantasy Smoothie



Sunset Smoothie



Paradise Smoothie



Morning Glory Smoothie



Blueberry Smoothie



Palmbeach Smoothie



Green Tornado
Smoothie



Orange Veggie
Smoothie



Green Veggie
Smoothie



Acai
Smoothie

Freshly blended for you

Our smoothie mixes are also available as fruit milkshakes, smoothie bowls and cocktails.

A close-up photograph of a woman with long, dark brown hair. She is looking down at a clear glass filled with a light-colored, frothy liquid, likely Baileys Cappuccino. The background is blurred, focusing on her face and the drink.

Cool
Cappuccino



Ice Cold
Coffee Sensation

Viareggio®
www.viareggio.nu

Viareggio®

Ice Cold Coffee Sensation



Cool Cappuccino

Cool Cappuccino
with Baileys

Blenders

Fresh Fruit Express-blenders

User-friendly, simple, and delivering perfect results. The blenders from Fresh Fruit Express are highly suitable for preparing our products.

Cups

The Fresh Fruit Express cups have a unique round shape with measuring lines to accurately measure the base juice volume. They are equipped with four sharp blender blades to finely grind the frozen fruit and juice into a delicious smoothie every time.

Soundproof Cover

Blenders equipped with a soundproof cover operate with reduced noise while blending.

Smoothie Programming

The blender has four pre-programmed buttons:

- 1, 2, and 3 for 1, 2, and 3 smoothies
- 4 for a quieter blending process

The blender stops automatically.

Warranty & Conditions

- 1-year warranty on the blender upon purchase.
- No warranty is provided on the cups.
- Cups should not be cleaned in the dishwasher.
- Fruit mixes should not be stored below -20°C.

**EXCELLENT
VALUE FOR
MONEY**

FRESH FRUIT[®] EXPRESS



FRESH FRUIT EXPRESS BLENDER INCLUDING SOUND ENCLOSURE WITH 2 JARS

Prices: See website

Capacity jar:	1,5 litre
Size blender:	W 215 x D 274 x H 449 mm
Power:	2200 W or 3 HP
Jar:	BPA-free
Program:	4 pre-programmed keys: 1, 2 and 3 smoothies and 4 for low-noise preparation.
Colour:	Black
Speed:	27.000 – 30.000 rotations p/m
Article number blender:	FFE-0020
Article number jar:	FFE-0022

FRESH FRUIT[®] EXPRESS



FRESH FRUIT EXPRESS BLENDER WITH 2 JARS

Prices: See website

Capacity jar:	1,5 litre
Size blender:	B 235 x D 265 x H 520 mm
Power:	1500 W
Jar:	BPA-free
Program:	4 pre-programmed keys: 1, 2 and 3 smoothies and 4 for low-noise preparation.
Colour:	Black
Speed:	27.000 – 30.000 rotations p/m
Article number blender:	FFE-0010
Article number jar:	FFE-0012

FRESH FRUIT[®] EXPRESS



WARING MX1500XTSEE BLENDER WITH SOUND ENCLOSURE

Prices: See website

Capacity jar:	1,9 litre
Size blender:	W 240 x D 230 x H 530 mm
Power:	1500 W
Jar:	BPA-free
Program:	4 self-programmable blend cycles
Colour:	Black
Speed:	45.000 rotations p/m
Article number blender:	FFE-0030
Article number jar:	FFE-0031

**FRESH FRUIT[®]
EXPRESS**

Fresh Fruit Express	Content	Article no.	Price
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FRESH FRUIT[®]
EXPRESS**JAR FOR FRESH FRUIT
EXPRESS BLENDER WITH
SOUND ENCLOSURE**

1,5L FFE0022 Prices: See website

FRESH FRUIT[®]
EXPRESS**JAR FOR FRESH FRUIT
EXPRESS BLENDER WITHOUT
SOUND ENCLOSURE**

2L FFE0012 Prices: See website

WARING
COMMERCIAL**JAR FOR WARING MX1500XT-
SEE WITH SOUND ENCLOSURE**

1,9L FFE0031 Prices: See website

Slush

Viareggio Cool Cappuccino

Our slush machines are perfect for preparing the Viareggio Cool Cappuccino. The exact preparation method is available in our webshop, under the product Viareggio Cool Cappuccino, in the Additional Information section.

Baileys version: Always add the Baileys only at the time of serving. Prepared slush can be stored for up to 4 days in the machine.

Pina Colada & Pina Colada Milkshake – Easy and Fast!

With our slush machines, you can easily prepare:

- Pina Colada
- Pina Colada Milkshake
- Pina Colada 0.0%

Preparation:

See our webshop, product Pina Colada instant mix, under Additional Information.

Shelf life:

Up to **4 days** in the slush machine.

Slush Machines

Our slush machines, combined with our 4-liter blender, are ideal for:

- Smoothies
- Cool Cappuccino
- Pina Colada

For more information, visit our website and webshop.

Warranty and Terms

1-year warranty upon purchase.

Warranty applies only when using our products.

Damage caused by improper use is not covered.

Note:

Grease the machine at the 3 indicated points with the special lubricant.

Lower the temperature in time, as indicated on the front panel.

Evaluation at the reasonable discretion of Fresh Fruit Express International B.V.



Slush Machine

Slush Model X1



NewSlush Machine
Capacity: 1*12L
Power: 430W
Dimensions: 840*280*610mm
Temperature (slush model): -2°C - 12°C
Temperature (beverage model): 1°C - 4°C
Ambient range: 5°C - 32°C (Indoors only)

Prijs: € 1.250,-

Slush Model X2



NewSlush Machine
Capacity: 2*12L
Power: 886W
Dimensions: 940*490*610mm
Temperature (slush model): -2°C - 12°C
Temperature (beverage model): 1°C - 4°C
Ambient range: 5°C - 32°C (Indoors only)

Prijs: € 1.750,-

The LED light of the new model is available in different colour to match the slush



Bonnewits Horsts | Industrieweg 37 | 2661 BC Berkel en Rodenrijs | 010-5116769 | www.bonnewits.nl | info@bonnewits.nl



FRESH FRUIT[®] EXPRESS

Fresh Fruit Express

Price



FRESH FRUIT EXPRESS SLUSH BLACK 2 X 12 LITERS

Dimensions	49.6 x 61 x 94 cm
Material	Stainless Steel
Model	Fresh Fruit Express
Type	Electric
Power	886 Watts
Article Number	SlushFFE2x12

Prices: See website



COFRIMELL SLUSH BLACK 1 X 10 LITER

Dimensions	21 x 53 x 84 cm
Material	Stainless Steel
Model	Oasis Standard
Type	Electric
Power	530 Watts
Article Number	SlushC1x10

Prices: See website



FRESH FRUIT EXPRESS LICUADORA 4 LITROS INCLUIDO VASO ACERO INOXIDABLE

Prices: See website

Capacity jar:	4 litre
Size blender:	B 329 x D 368 x H 517 mm
Power:	2200 W of 3HP
Jar:	Stainless Steel
Colour:	Black
Speed:	27.000 – 30.000 rotations p/m
Article number blender:	HSS1GT2
Article number jar:	4LJAR



Disposables

Smoothie experience

With the disposables of Fresh Fruit Express, we offer you a real smoothie experience. Moreover, they make the smoothie look delicious and the product recognisable for the customer.

Take Away

Fresh Fruit Express disposables are ideal for home delivery or take away. Please try our wooden straws.

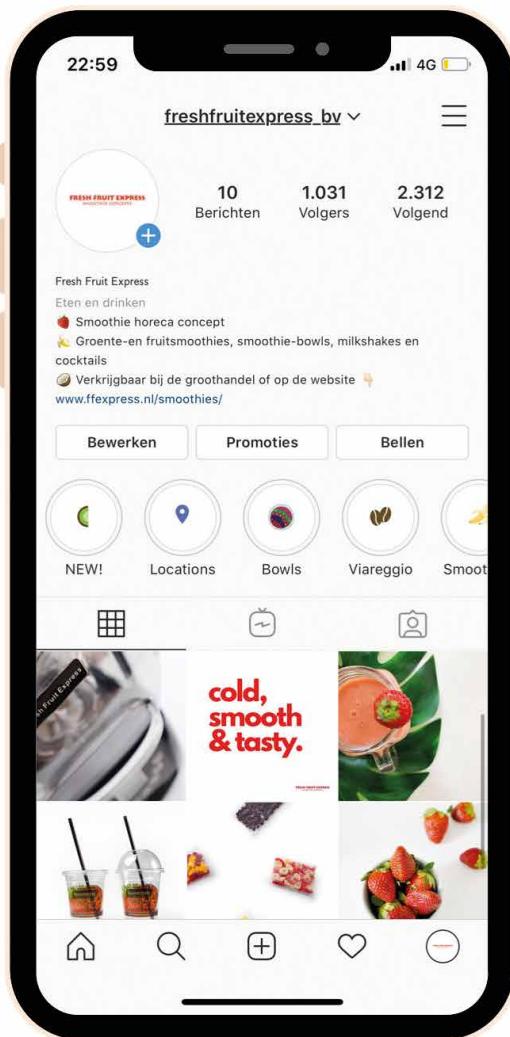


**FUN
& EASY**



FRESH FRUIT[®]
EXPRESS

FOLLOW US!



@freshfruitexpress_bv



@freshfruitexpressbv



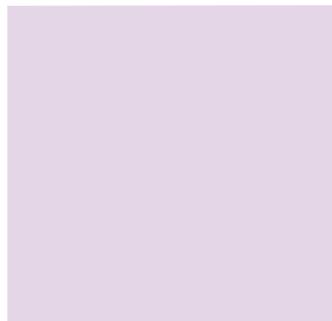
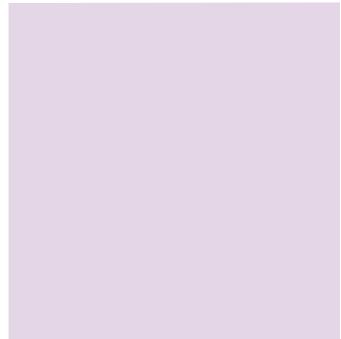
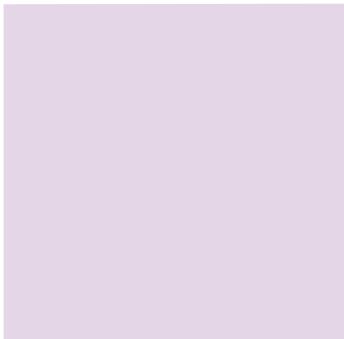
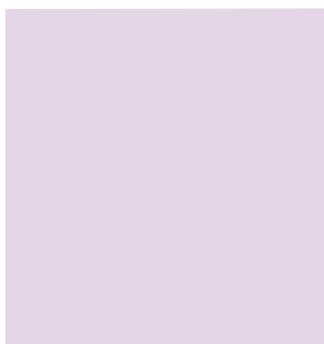
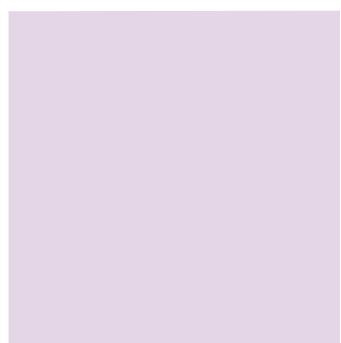
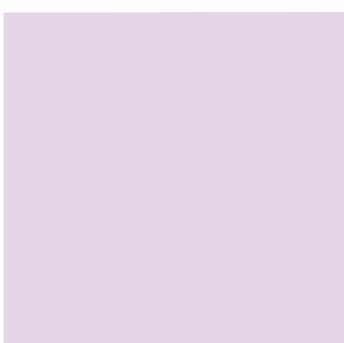
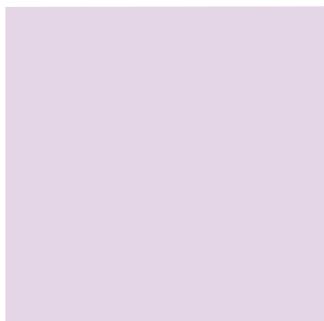
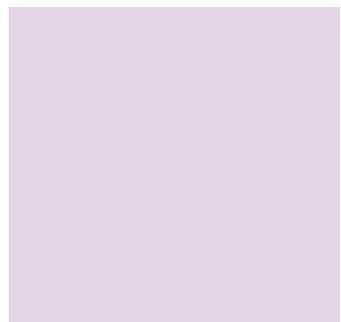
Fresh Fruit Express

www.freshfruit.express

#FRESHFRUITEXPRESS



LOVE





User Manual – Fresh Fruit Express Blenders

FRUIT OR VEGGIE (VEGETABLE) SMOOTHIE



- Pour 250 ml of Fresh Fruit Express Smoothie base juice per fruit smoothie or 300 ml per veggie or vegetable smoothie into the blender.
- Empty one frozen Fresh Fruit Express or Veggie Express sachet (150 g of frozen fruit or vegetables) into the blender.
- Start the blender and wait about 30-40 seconds until the smoothie is blended. For 2 smoothies, blend for 15 seconds longer, and for 3 smoothies, blend for 30 seconds longer.
- Fresh Fruit Express blender settings:
 - **Button 1:** 1 smoothie
 - **Button 2:** 2 smoothies
 - **Button 3:** 3 smoothies
 - **Button 4:** 1 smoothie with reduced noise
- Turn off the blender when finished.
- Pour the smoothie into a large 400 ml glass or our special smoothie disposable cup, and serve with our 8 mm wooden straws.



For juice, preferably use Fresh Fruit Express Smoothie Base Juice 100% fruit.

FRUIT MILKSHAKE

- Pour 250 ml of fruit juice into the blender.
- Empty one frozen Fresh Fruit Express sachet (150 g of frozen fruit) into the blender.
- Add soft serve ice cream, milkshake mix, or 1-2 scoops of ice cream per milkshake.
- Start the blender and wait until the milkshake is fully blended. Pour the fruit milkshake into a large 400 ml glass or plastic cup and serve with our 8 mm wooden straw.
- Use Button 2 for 1 fruit milkshake.



User Manual – Fresh Fruit Express Blenders

FRESH PINA COLADA / OTHER COCKTAILS

- Pour 35 ml of Bacardi Lemon or rum per Pina Colada into the blender cup.
- Add Fresh Fruit Express Base Juice to at least 250 ml per cocktail.
- Empty one frozen Fresh Fruit Express sachet (150 g of Pineapple Mango) into the blender cup for the Pina Colada cocktail. For Pina Colada and Red Daiquiri, add lemon juice.
- Add 2 coffee scoops (50 g) of Fresh Fruit Express Pina Colada instant mix per Pina Colada. Then, add 3-5 ice cubes (optional).
- Start the blender for 30-40 seconds. For 2 and 3 Pina Coladas, blend for 60 and 90 seconds.
- Pour the cocktail into a large 400 ml glass and serve with an 8 mm wooden straw.

For our fruit cocktails, replace rum with Baileys, Gin, or Vodka (see our menu).

For a non-alcoholic Pina Colada or fruit cocktail, replace rum with fruit juice.

For other fruit cocktails, use the fruit mixes listed on the menu.

Skip the instant mix for fruit cocktails.

Additional Usage Tips:

- Order our printed smoothie and blank cups and wooden straws via our webshop.
- You do not need to clean the blender cup after every use. Blend from light to dark.
- Fresh Fruit Express Smoothie Base Juice ensures 100% fruit smoothies with fewer calories, also great for veggie smoothies.
- Fruit and veggie sachets must not be frozen colder than -18°C to -20°C.
- Smoothies can be prepared in advance and remain fresh for 4-5 hours in the fridge without separating (except pineapple). Smoothies last 48 hours. You can prepare 60 smoothies in 15 minutes.
- If blending large batches, take the sachets out of the freezer at least 5 minutes beforehand. Blend fruit sachets with larger fruit pieces last (e.g., Mango-Banana).
- Do not add ice cubes to smoothies or fruit milkshakes. For cocktails, ice cubes can be added.
- Use fruit smoothies/cocktails as fruit shots for High Tea, receptions, or appetizers.
- Fruit milkshakes can also be served as desserts (e.g., raspberry-mango with chocolate ice cream).
- Offer small 100 ml smoothies as a "Smoothie Festival" for variety.
- Do not blend more than three fruit or veggie sachets at a time, or the blender blades may break.
- If using a glass, we recommend the IKEA Godis 40 cl glass (400 ml or 400 cc).

Pina Colada Milkshake in Slush Machine

- Mix 2 x 500 g Pina Colada Instant Mix with 2 liters of longlife skimmed milk and 2 liters of water.
- The slush can be stored for 4 days.
- **You can also prepare the Pina Colada (Milkshake) in a slush machine.**
For preparation: see our webshop under Pina Colada instant mix.

For more information, visit www.freshfruit.express or contact Fresh Fruit Express at +31 (0)167-540400 (Netherlands).



Preparation manual Blenders Fresh Fruit Express (FFE) with Waring blender FRUIT OR VEGGIE SMOOTHIE



- Pour **250 ml** Fresh Fruit Express Smoothie Express base fruit juice* for each fruit smoothie or 300 ml Fresh Fruit Smoothie Express base fruit juice* for each veggie smoothie in the blender.
- Put 1 **frozen** Fresh Fruit Express bag or 1 **frozen** Veggie Express bag with 150 grams of frozen fruit or frozen vegetables in the blender.
- Then turn on the blender and push button 1 for 1 fruit smoothie, button 2 for 2 fruit smoothies and button 3 for 3 fruit smoothies, button 4 is for 1 fruit smoothie with less noise.
- Then turn off the blender again.
- Pour the smoothie into a large glass (400 ml) or our special smoothie disposable cup and present them with our coloured straws with a diameter of 8 mm (see our webshop).



* You use Fresh Fruit Express Smoothie Base Fruit juice 100% fruit.

FRUIT MILKSHAKE

- Pour **250 ml** Fresh Fruit Express Smoothie Express base fruit juice* in the blender.
- Put 1 **frozen** Fresh Fruit Express bag with 150 grams of frozen fruit in the blender.
- Add soft serve ice-cream, milkshake or 2 scoops of ice-cream for each milkshake.
- Then turn on the blender and push button 2 and wait until the fruit milkshake is blended. 2 fruit milkshakes can be blended with button 3



Preparation manual Blenders Fresh Fruit Express (FFE) with Waring blender

FRESH PINA COLADA / COCKTAILS

- Pour 250 ml FFE Base fruit juice in the blender for each cocktail.
- Add 35 ml Bacardi Lemon or rum* for each Pina Colada**.
- Put 1 frozen FFE bag with 150 grams of pineapple mango*** in the blender for the Pina Colada cocktail. With Pina Colada and Red Daiquiri, you can add lemon juice.
- Add two spoons of our FFE Pina Colada instant mix (50 gr.) for each Pina Colada****.
- Then add 3-5 ice cubes.
- Then turn on the blender and wait until the cocktails are blended. Button 2 is for 1 cocktail.
- Pour the smoothie into a large glass (400 ml) or our special smoothie disposable cup and present them with our coloured straws with a diameter of 8 mm (see our webshop).

* For our other cocktails replace the rum by Baileys, Gin or Vodka (see our menu card).

** For a Pina Colada or other fruit cocktails without alcohol don't add alcohol.

*** For our other cocktails use our smoothie fruit mixes which are mentioned on the menu card.

**** Don't use coco powder for our other cocktails.

Other important points:

- Order our Smoothie and transparent cups and coloured straws at our webshop on the website.
 - It is not necessary to wash the jars every time with water after blending. Blend from light to dark.
 - Don't use the dishwasher, because it shortens the life of your jars.
 - With FFE Smoothie Base fruit juice your fruit smoothies are 100% fruit and contain less calories. Also perfect as the base for our veggie smoothies.
 - **It is very important that you don't freeze your fruit and veggie mixes colder than minus 18-20 degrees.**
 - You can prepare your smoothie in advance, because our smoothies don't go separating for 4-6 hours in the fridge. Smoothies can be sold for 48 hours after preparation. You can prepare 60 smoothies in 15min.
 - If you blend large quantities remove the frozen bags from the freezer at least 5 minutes in advance. Blend the fruit mixes with largest fruit chunks at the end (for example Mango-Banana).
 - Don't add ice cubes with our smoothies and fruit milkshakes. With cocktails, you can add ice cubes.
 - You can also use our fruit smoothies/cocktails as fruit shots with a High Tea, reception or like an amuse.
 - De fruit milkshake is also used as dessert. (for example: raspberry-mango with chocolate ice-cream).
 - It is also fun to offer different small 100 ml smoothies as Smoothie festival.
 - Don't blend more than 3 fruit or veggie smoothies at the same time. Your jar will break!
 - We advise you to use the IKEA Godis glass 40 cl (is 400 ml of 400cc).
 - **You can also prepare the Pina Colada (Milkshake) in a slush machine.**
- For preparation: see our webshop under Pina Colada instant mix.



Preparation manual Viareggio Cool Cappuccino COOL CAPPUCCINO

- Pour **120 ml** milk or water for each Cool Cappuccino in the blender.
- Add **50 grams or 2 spoons Viareggio Cool Cappuccino instant mix.**
- Add **(soft serve) ice-cream or 3 – 12 dry ice cubes** for each Cool Cappuccino.
After blending the cool cappuccino should have the same thickness as a smoothie.
- For FFE : First push Pulse several times to crush the ice and then push button 1 (35s), 2 (60s) or 3 (90s) for 1 to 3 Cool Cappuccinos.
- Pour the smoothie into a large glass (400 ml) or our special transparent disposable cup and present them with our coloured straws with a diameter of 8 mm (see web shop).
- You could add some cream or cacao powder on the top.



COOL CAPPUCCINO WITH BAILEYS

- Pour **35 ml Baileys and 85 ml milk or water for each Cool Cappuccino** in the jar.
- Add **50 grams or 2 spoons Viareggio Cool Cappuccino instant mix.**
- Add **(soft serve) ice-cream or 3 – 12 dry ice cubes** for each Cool Cappuccino.
After blending the cool cappuccino should have the same thickness as a smoothie.
- For FFE: First push Pulse several times to crush the ice and then push button 1 (35s), 2 (60s) or 3 (90s) for 1 to 3 Cool Cappuccino's.
- Pour the smoothie into a large glass (400 ml) or our special transparent disposable cup and present them with our coloured straws with a diameter of 8 mm (see web shop).
- You could add some cream or cacao powder on the top.

Other important points:

- Put the Cool Cappuccino powder in a plastic container for easy to use operations.
- Table cards and posters, you can order through our website or your local distributor.
- **You can also prepare the Cool Cappuccino in a slush machine.**
For preparation: see the webshop under Viareggio Cool Cappuccino instant mix.
- Order our Smoothie and transparent cups and coloured straws at our webshop on the website.
- We advise you to use the IKEA Godis glass 40 cl (is 400 ml of 400cc).



Preparation manual Viareggio Cool Cappuccino with Waring blender COOL CAPPUCCINO

- Pour **120 ml** milk or water for each Cool Cappuccino in the blender.
 - Add **50 grams or 2 spoons Viareggio Cool Cappuccino instant mix**.
 - Add **(soft serve) ice-cream or 3 – 12 dry ice cubes** for each Cool Cappuccino.
- After blending the cool cappuccino should have the same thickness as a smoothie.
- First push Pulse several times to crush the ice and then push button 1, 2 or 3 for 1 to 3 Cool Cappuccino's.
 - Pour the smoothie into a large glass (400 ml) or our special transparent disposable cup and present them with our coloured straws with a diameter of 8 mm (see webshop).
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- Order our Smoothie and transparent cups and coloured straws at our web shop on the website.
 - We advise you to use the IKEA Godis glass 40 cl (equals 400 ml or 400cc).



FRESH FRUIT[®] EXPRESS

Fresh Fruit Express International BV

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Tel Belgie: +32 (0)2 40 00 898

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Instagram: freshfruitexpress_bv

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Leen Menken Foodservice Logistics
Chroomstraat 155
2718 RJ Zoetermeer
Nederland

Tel: +31 (0)79-363 41 70
E-mail: freshfruitexpress@leenmenken.nl

Return Instructions Effective from 01-02-2025

Blenders and Slush Machines for Repair

*Please remember that blender cups must not be washed in the dishwasher.
This significantly shortens the lifespan of your cup.*

*Also, do not put fruit mixes in the blender at temperatures colder than -19°C,
as this may cause the blender blades to break or the blender socket
(where the cup is placed) to become misaligned.*

Step 1 Send or bring your blender or slush machine directly to our technician at the following address:

Transport Partners (Peters and May)
attn. Fresh Fruit Express
Houtzagerij 2
4651 SN Steenbergen The Netherlands

Step 2 Clearly state the above return address and the issue on a note.
If you fail to do so, it is at your own risk and expense. The blender or slush machine will not be processed.
Dirty blenders will also not be accepted.

Step 3 For returning a blender with a sound enclosure, remove the enclosure
(and keep the 3 screws of the Waring very carefully).
Only send the blender base with the rubber mat still attached.

**Any damage to the sound enclosure is at your own expense.
For questions, you can send a WhatsApp message to +31-6-21285666.**

www.freshfruit.express



FRESH FRUIT[®]
EXPRESS

Smoothie Concept

ENJOY
HEALTHY