



Sustainably creating, making and marketing
better beverages for the global café industry.

A background image of two smiling women. The woman on the left is in the foreground, holding a white cup of matcha latte with a green heart-shaped latte art and a small purple flower on top. The woman on the right is slightly behind her, holding a white cup of coffee with a brown heart-shaped latte art and a star-shaped garnish on top. Both women are smiling and looking towards the right. The woman on the right is wearing a black and white striped shirt. The woman on the left has long dark hair and is wearing a light-colored top. The overall mood is warm and inviting.

WHO WE ARE

'Life is Magic – Drink it in'.

This is the philosophy we live by, here at Alchemy. As a family business that began as a market stall in 1997, everyone at Alchemy holds a strong commitment to, and obsession with, flavour. Our mission is 'Transforming Refreshment', and we've been doing just that for almost 25 years.

Alchemy makes products that changes both how you feel, and the way refreshments are made, delivered and enjoyed! Since our humble beginnings we have steadily grown to become a successful and well-regarded manufacturer and innovator of naturally flavoured beverages.

Our primary focus is the retail and food service markets in Australia and internationally. Consequently, we have created several different ranges for use in cafés, bars, restaurants, delicatessens and supermarkets.

All our products are made with love and pride, without artificial flavours or colours, and with a little bit of magic!



OUR VALUES

We want our beverages to be 'love at first sip'. So, for 25 years the Alchemy brand has been transforming refreshments through our dedication and obsession with flavour.

In 1997, set on the backdrop of the aquamarine waters of Moreton Bay and the luminous sandy beaches of the Queensland coast, Alchemy became the first Australian company to manufacture coffee syrups and develop a chai concentrate. We worked closely with exclusive cafés around the nation to ensure that we would deliver a delicious beverage, every time. From that day, our commitment to innovation has never faltered, nor has our love for the environment and the land we are lucky enough to call home. We remain dedicated to our customers, and to producing supreme quality products that deliver outstanding value. For over two decades our top priority has been to provide high margin, customisable and wholly delicious beverage concentrates to our customers that have a long shelf life, are easily stored, are flavourful, 'handmade', and did we mention delicious?

Busy baristas are often stretched by demanding customers and complex drink processes. Alchemy makes their lives easier with our versatile, easy to make beverages. Use your imagination – hot, cold, plant-based or dairy milk, put a shot of Turmeric into a smoothie or Matcha into a juice – you can transform your beverages into superfood boosted versions of their former selves!

All our products are plant based and are gluten, dairy and allergen free. We use no artificial colours or flavours. And we never will.



BRCS

Food Safety

CERTIFICATED

BRCS

Plant-Based

CERTIFICATED

BRCS

Gluten-Free

CERTIFICATED

SUSTAINABILITY

We might be biased, but we think we live and work in paradise. Our commitment to and love for our planet is in our DNA. That is why Alchemy has become a registered Carbon Neutral organisation under the Australian Government's Climate Active Carbon Neutral program.

We have ongoing plans to reduce our carbon footprint every year. These plans are documented on the Climate Active website.

We use 100% Australian recycled PET bottles ensuring no new plastic is introduced by our business. We recycle all cardboard packaging that comes into our warehouse and re purpose plastic and metal containers wherever possible.

We do not make any single use products, believing that by focussing on making beverage concentrates, the ratio of product to packaging is significantly higher. This also reduces freight movements, another saving. This also translates to higher profitability for our customers as they can make 50 – 100 drinks per bottle, all from the one recycled and recyclable container.



PRODUCT INNOVATION & SERVICE COMMITMENT

For 25 years Alchemy has led the café beverage innovation sector from the front. Our team travels the world to follow our obsession with flavour and brings back what we discover to develop products that not only taste fantastic, but are easy to use, versatile and most importantly, highly profitable.

We have two food technologists in-house who love formulating new products and bringing them to market. We follow a stage gate process in new product development (NPD) that ensures only truly great products are created by Alchemy. We provide your business with a dedicated account manager to streamline all communication with the various departments within Alchemy. This one point of contact for your team will liaise across everything from new product development through to store supply.

Alchemy has structured its manufacturing facility around the specific requirements of the Australian café sector. We are a small batch specialist, realising that companies like yours can sometimes need only a small amount of a 'flash flavour' that has performed better than planned, so we can do as little as 300 litre runs of product.

Further, our choice of filling equipment allows rapid changeovers, allowing us to do up to 8 flavours in a day. This ensures you never run out of anything.

We love to collaborate! The fact that we are active across the global café sector has us seeing and trying flavours from everywhere. Our deep understanding of Australian cafés means we can develop bespoke product offerings to suit every market.



COFFEE SYRUPS – CORE

Alchemy's innovative range of all natural coffee syrups arewell....simply the best in Australia. Alchemy uses only the finest, highest quality, all natural ingredients to create our range of delicious, captivating coffee syrups that will transform the way you think about coffee and what you do with it.

The great thing about these all-natural syrups, is that they are not limited to just transforming your coffee. Try them on pancakes, ice cream, waffles and your other favourite desserts.

Available in 300ml, 750ml and 1.5L BPA free, recyclable PET bottles.



VANILLA

We use high quality bourbon Madagascar vanilla beans to make the aromatic and delicious vanilla syrup that is nothing short of spectacular when added to quality coffee. It comes alive in hot milk or plant milk.

*Find
out more*



CARAMEL

Alchemy's caramel syrup is made with raw Australian sugar. These raw sugar notes impart a slight caramel note to the flavour which is built on by selecting a brown sugar fudge flavour that combines beautifully with coffee and chocolate flavours. To complete the recipe, we added a hint of the creamy jersey caramel flavour that brings a sweetness and a slight confectionery note to the fragrance.

HAZELNUT

A combination of toasted hazelnut fragrance, combined with the follow through of raw hazelnut and some hazelnut skin makes for a deliciously rounded flavour profile that dances beautifully in both hot and cold coffee and chocolate beverages.



OTHER FLAVOURS



CHOCOLATE



WHITE
CHOCOLATE



SALTED
CARAMEL



MACADAMIA



BUTTERSCOTCH



COCONUT



IRISH CREAM



TURKISH DELIGHT



ROCKY ROAD



MINT



CHOC ORANGE



CHILLI & SPICE



GINGERBREAD



RASPBERRY



ICED COFFEE



RAW SUGAR



ORIGINAL CHAI
ELIXIR



ENERGY CHAI
ELIXIR





CHAI ELIXIRS

Alchemy was the first company to create a liquid chai concentrate, way back in 1998. We use organic tea, raw Australian sugar and real spice extracts.

Available in 300ml and 750ml bottles.

Key benefits: 100% natural, functional ingredients, ease of use, dairy free, gluten free, preservative free, huge profitability.



Find out more





SUPERFOOD ELIXIRS

Starting with the exceptional Golden Turmeric Elixir, and now encompassing Maho Matcha and Beyond Beetroot, these liquid concentrates have usurped the powder-based superfood drinks landscape with clean, easy to use hot and cold beverages with no powder, no grit and no sediment.

Available in 300ml and 750ml bottles.

Key benefits: Functional ingredients, ease of use, dairy free, gluten free, low sugar (low GI raw Australian cane sugar), High demand in this category for immunity and anti inflammatory ingredients and huge profitability across many serving options.



Find out more



DAIRY FREE SAUCES

The rise in plant-based demand, and particularly plant-based milk, has transformed the café beverage menu.

Alchemy identified a need for a range of dairy free sauces.

We have just launched Australia's first dairy free chocolate, caramel and white chocolate sauces.

The chocolate makes superior hot chocolates and mochas compared to powder-based versions, with no cocoa fallout and a rich flavour, with less sugar.

To be able to offer patrons 'vegan hot chocolates' by blending with plant milk is a very strong opportunity for winter menus.

Available in 750ml and 2L bottles.*

**Caramel is only available in the 2L size.*

Key benefits: Liquid base with 30ml pump makes service easy (no stirring, just steam in jug). Dairy free - we replaced milk solids and milk fats with healthy coconut oil and MCT oil. Wide range of uses - hot and cold drinks, beverage and dessert decoration. Lower sugar content. Gluten free. Winter menus.



Find
out more





SMOOTHIE BASES

Building on the plant milk opportunity we created the dairy free smoothie bases, which allow baristas to easily make real fruit smoothies, by simply combining 100ml of our base with 150ml of milk or plant milk and a scoop of ice. This base can be expanded on to include ingredients like peanut butter, protein, chia seeds, yoghurt and so on, with every addition generating additional returns.

Available in 1L bottles.

Key benefits: Easy to make with only 3 ingredients, dairy free, easy to customise, holds together for a long time after blending, shelf stable until opening.



Find
out more

SINGLE ORIGIN ICED TEA CONCENTRATES

Cafés can now serve, house made single origin Ceylon iced teas flavoured with only natural flavours. Offering Lemon, Peach and Cucumber & Mint, these 1:10 concentrates allow cafés to make very high margins by simply combining water and ice with a 30ml serve of the concentrate.

Available in 750ml bottles.

Key benefits: High concentration 1:10, natural Ceylon black tea and fruit flavours, gluten free, high profitability.



30ML CONCENTRATE + 300ML WATER + SCOOP OF ICE

MIX 1:10
MAKES
25 DRINKS



ONE PART CONCENTRATE + 10 PARTS WATER

Find
out more



FRAPPÉ SYRUPS

Serving real fruit frappés cannot be easier with Alchemy's Frappé syrups. The delicious range includes Pomegranate & Raspberry, Mango, Guava & Lychee, Watermelon & Mint, Pineapple & Coconut and Matcha, Green Apple & Mint. Simply combine 100ml of the syrup with 50ml of water and a cup of ice before blending together.

Available in 1.5L bottles.

Key benefits: Easy to make, low cost per serve and very high margin. Dairy free, all natural colours and flavours. Add 30ml of white spirit for a cocktail option



PACKAGING

We are now using 100% recycled PET bottles for all our 750ml and 1.5l bottles.

BPA Free Recyclable PET Bottles

300ml bottles packed in cartons of 6 x 300ml1.8kg

750ml Bottles packed in cartons of 6 x 750ml 4.5kg

1L bottles packed in cartons of 4 x 1L6kg

1.5L bottles packed in cartons of 6 x 1.5L9kg

HDPE Bottles

2L bottles packed in cartons of 6 x 2L 12kg

All orders are supplied on CHEP pallets.

QUALITY ASSURANCE

We offer a 100% customer satisfaction guarantee on all our products!

Alchemy is an A grade BRCGS (GFSI) accredited facility.

We are a Dairy free, Gluten free and Plant Based business.

Our QA department oversees all aspects of the businesses operations, and we are committed to providing high quality, safe and authentic products to all of our customers around the world.



LABELLING

All Alchemy products comply with FSANZ requirements.

Full ingredient lists, nutritional panels and manufacturers contact details are present and correct.

Alchemy coffee syrups have 24-month shelf life, and do not require refrigeration after opening.

Detailed product specifications are available on our website for each product.

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