

▲ PINCH & DROP •

Collection

Rich and bright flavors, carefully selected
natural ingredients, and original recipe



complexbar.com

COMPLEX BAR

About us

Pinch & Drop® offers a wide range of syrups, fruit purees, concentrates, toppings, and cordials made of natural ingredients for HoReCa.

On the market since 2017.

30,000

clients in Russia
and the CIS countries

69

branches and repre-
sentative **offices**

200

distributors

Our quality is trusted by bars, coffee shops, cafes, restaurants, hotels, take-away chains, confectionery, culinary, retail chains, and many others.



A huge range of popular flavors



High concentration and perfect balance of taste



Early 2024: ISO22000 certification, halal, and non-GMO



Development of the cocktail menu



It is possible to produce custom or standard flavors with the Customer's trademark



Various convenient packaging formats for B2B and B2C customers



Flexible pricing policy and custom-tailored service



Training of bartenders

We provide services for equipping specialized outlets at gas stations, cafe areas in chain stores, and in reception areas for guests and visitors.

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Pinch&Drop® Laboratory

In the modernly equipped Pinch&Drop laboratory, the company's specialists are working on creating new flavors and improving the recipe, conducting quality control and test tastings of new products.

The Pinch&Drop brand studio is a unique space for business meetings, tastings, menu development, presentations of new products, and workshops. In our studio you will find all the necessary equipment, from a cozy coffee area to a full set of professional bar equipment. Here the most challenging ideas are embodied and the most impressive drinks are created.



Pinch&Drop® Studio

Our company's mission is to create a high-quality product for HoReCa companies and develop, educate, and support the professional community.

Collection

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Syrups in bottles

glass

1L

Pinch&Drop® offers rich and bright flavors, carefully selected natural ingredients, and an original syrup recipe! The range is regularly updated with new flavors developed in a modernly equipped laboratory.

We always follow the latest global trends so that you can create your own trendy drinks!

The Pinch&Drop® syrups have won the recognition of professionals in the bar, coffee, and restaurant industry in different countries.

Shelf life: 24 months



Amaretto

5034506



Apple pie

5030911



Apple tini

5033912



Basil

5045135



Bergamot

5039978



Black currant

5033011



Blackberry

5034004



Blue Curacao

5030906



Brazilian lime

5030311



Brownie

5045133



Bubble gum

5036503



Caramel

5031724



Cardamom

5045138



Chocolate

5031431



Coconut

5030711



Conference Pear

5030711



Cranberry

5033311



Creme Brulee

5039980



Cuban Mojito

5034711



Cucumber

5045134



Damask Rose

5039908



Elderberry

5045092



Feijoa

5035012



Fresh Lemon

5030612



Gingerbread

5031805



Green Melon

5032406



Green Mint

5031110



Grenadine

5030114



Gross Michael Banana

5030516



Irish Cream

5030910



Jasmine

5045093



Juicy Peach

5033413



Lemon Tart

5030614



Lemongrass

5045118



Lychee

5045094



Macadamia

5045137



Macedonian Cherry

5032019



Mango Carabao

5039909



Maple Pecan

5039931



Maple

5036405



Moroccan Orange

5031209



Passion Fruit

5030408



Peach Pie

5045119



Pepper Mint

5031111



Phuket Pineapple

5039907



Pomelo

5045095



Provence Lavender

5030913



Raspberry

5033614

Collection

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Roasted Almond
5032121



Roasted Hazelnut
5032120



Ruby Grapefruit
5035011



Salted Caramel
5030914



Simple Syrup
5032905



Sweet Strawberry
5031018



Tangerine
5034606



Tarragon
5037504



Tiramisu
5045120



Triple Sec
5039979



Vanilla Cream
5031916



Violet
5045096



Watermelon
5035506



White Peach
5045136



Wild Strawberry
5039977

Coming soon



Kiwi

Orange Spritz

Popcorn

Yuzu

Syrups in mini bottles

glass 250 ml



Amaretto
5039944



Blue Curacao
5039960



Caramel
5039948



Chocolate
5039972



Coconut
5039946



Cuban Mojito
5039970



Gingerbread
5039963



Grenadine
5039961



Gross Michael Banana
5039962



Irish Cream
5039964



Lemon Tart
5039969



Passion Fruit
5039949



Provence Lavender
5039967



Roasted Almond
5039945



Roasted Hazelnut
5039968



Ruby Grapefruit
5039971



Salted Caramel
5039965



Sweet Strawberry
5039966



Vanilla Cream
5039947



Collection

▲ PINCH & DROP •

Syrups in sets

glass

4 bottles x 250 ml



**Set of syrups
for coffee and tea**
(Vanilla, Coconut, Caramel,
Roasted Hazelnut)

5045098



**Set of syrups
for lemonades**
(Passion Fruit, Grenadine, Ruby
Grapefruit, Sweet Strawberry)

5045097



Portioned syrups

PET

capsules 15 ml

10 popular flavors of the Pinch&Drop® syrups in capsules of 15 ml – an excellent solution for catering, buffet hotels, self-service cafes and coffee shops, receptions, and field events.

A 15 ml portion of syrup is ideal for a 250–300 ml drink. Now you can take your favorite flavor anywhere.



Caramel

30 pcs 5039935
50 pcs 5039929



Maple

30 pcs 5039932
50 pcs 5039925



Coconut

30 pcs 5039938
50 pcs 5039922



Roasted Almond

30 pcs 5039940
50 pcs 5039924



**Gros Mochael
Banana**

30 pcs 5039936
50 pcs 5039926



Roasted Hazelnut

30 pcs 5039941
50 pcs 5039930



Irish Cream

30 pcs 5039934
50 pcs 5039928



Salted Caramel

30 pcs 5039939
50 pcs 5039923



Lemon Tart

30 pcs 5039933
50 pcs 5039927



Vanilla Cream

30 pcs 5039942
50 pcs 5031923



Assorted set

10 pcs 5038837

Collection

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Fruit puree

PET 1L

Puree contain about 70% of fruits and berries and are completely natural. Temperature-stable, can be stored without a refrigerator before opening.

Convenient compact packaging for storage. Rich taste, economical consumption. They are suitable for making cocktails, teas, smoothies, sauces, and creams and can be added to pastries.

Shelf life: 12 months



Banana
5045174



Black Currant
5039918



Cherry
5039921



Cranberry
5039915



Feijoa
5047173



Kiwi
5045172



Mango
5039919



Passion Fruit (w/seeds)
5045171



Passion Fruit (w/o seeds)
5039917



Pear
5045175



Pineapple
5039981



Raspberry
5039916



Sea buckthorn
5039920



Strawberry
5039914



Tangerine
5039983



Wild Strawberry
5039982

Concentrated sour bases

glass 1L

Two universal flavors "Lemon" and "Lime" are suitable for making lemonades, alcoholic and non-alcoholic cocktails, smoothies, iced tea, and coffee drinks.

Shelf life: 24 months



Concentrated sour basis for beverages with lemon flavor

5060108



Concentrated sour basis for beverages with lime flavor

5060109

Toppings

PET 1L

Perfect for desserts, ice cream, pastries, milkshakes, and coffee drinks! A unique accent to your drinks and dishes. The thick and saturated texture and convenient packaging guarantee quality and ease of use.

Shelf life: 24 months



Banana
5030515



Berries
505606



Blueberry
5033708



Caramel
5031723



Cherry
5032018



Chocolate
5031429

Collection



Coconut

5030710



Cranberry

5033110



Green Mint

5031109



Halva

5038402



Hazelnut

5032118



Honey

5034404



Kiwi

5030808



Mango

5031308



Maple

5036404



Orange

5031208



Juicy Peach

5033412



Pistachio

5034303



Raspberry

5033613



Salted Caramel

5031726



Strawberry

5031017



Vanilla

5031915



White Chocolate

5031428



Recipes

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Passion fruit and pear

Ingredients:

Conference Pear P&D syrup	15 ml
Passion Fruit P&D syrup	15 ml
Passion Fruit P&D puree	30 ml
Concentrated sour basis for beverages with lemon flavor	10 ml
Sliced pear	20 g
Soda water	100 ml

Method:

place the sliced pear in a glass, add the rest of the ingredients (except soda water), add ice (pile it up), pour soda water up to the top of the glass, mix well.

Serving:

Diamond highball, Bormioli Luigi crystal glass, 480 ml, art.: 1011340

Passion fruit and pear



Eggnog Tiramisu

Ingredients:

Tiramisu P&D syrup	20 ml
Cream 11%	130 ml
Egg yolk	30 ml
Egg white	20 ml
Ground cinnamon	1 pinch
Nutmeg	1 pinch

Method:

place all the ingredients in a pitcher (except cinnamon), gently heat with a steam wand so that the egg white does not boil or curdle, pour into a glass, decorate with cinnamon.

Glass:

Marmalade mug, Pasabahce, 325 ml art.: 3143015



Recipes

Tropic Flower

Ingredients:

Pineapple P&D puree	15 ml
Lychee P&D syrup	10 ml
Elderberry P&D syrup	15 ml
Concentrated sourbasis for beverages with lemon flavor	10 ml
Soda water	150 ml

Method:

Put all the ingredients in a glass with ice cubes, mix well, decorate with slices of fruits/flower buds.

Serving:

Mod highball, Rona crystal glass, 430 ml, art.: 1010826



Christmas Cocoa

Ingredients:

Salted Caramel P&D syrup	15 ml
Caramel P&D Topping	10 g
Milk	150 ml
Cocoa	11 g
Marshmallow	10 g
Sea salt	1 pinch

Method:

mix all the ingredients in a pitcher (except marshmallows, sea salt, and caramel topping), foam with a steam wand (like cappuccino), pour into a glass, add marshmallows (optionally scorch them in advance), sprinkle with salt, and pour the topping on top.

Serving:

Shape Abundance mug, Luminarc, 320 ml, art.: 3141843



Christmas Cocoa

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*rich and bright flavors,
carefully selected
natural ingredients,
and original recipe!*



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Manufacturer:
Factor Vkusa LLC.

Complexbar® is a general distributor of Factor Vkusa LLC
and Pinch&Drop®, C.O.D.E® products.

Comprehensive supply for HoReCa companies:
complexbar.com



Professional ingredients of natural origin for HoReCa:
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