



DOUBLEDAY

Emotional Powdered Mixes & Toppings
감성 파우더 사계절 스토리 "더블데이"

名品 파우더 더블데이

이제 커피 파우더도 명품이 필요할 때!
여러분의 메뉴를 모두 명품으로 바꿔드립니다.



"더블데이(DOUBLEDAY) 제품을 구입하시면 제품 한개당 100원의 후원금이 적립되어 유니세프(unicef)를 통해 세계 어린이 구호에 사용됩니다."

스마트폰 어플을 통해 매달 진행되는 '더블데이' 이벤트와 최신 소식 및 신제품, 신메뉴 정보를 간편하게 푸쉬로 받아보실 수 있습니다.
'더블데이' 샘플 신청, 메뉴만들기 동영상, 메뉴 레시피 등, '더블데이' 파우더와 관련된 정보와 다양한 콘텐츠를 어플 안에서 모두 보실 수 있으며 쇼핑몰에서 바로 제품구입도 가능합니다. 구글플레이 스토어 또는 애플 앱스토어에서 '더블데이'로 검색 후 설치 하시면 됩니다.



DOUBLEDAY

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名品 DOUBLEDAY

"DOUBLEDAY" was launched in 2008 under the brand concept of "double the pleasure of drinking" and "various flavors with one product. "

We developed and released a general purpose powder that can make latte and frappe with one powder for the first time in Korea, and in 2011, introduced [Fashion yogurt powder], a fruit yogurt powder with a color concept that combines various natural juice powders with plain yogurt powder.

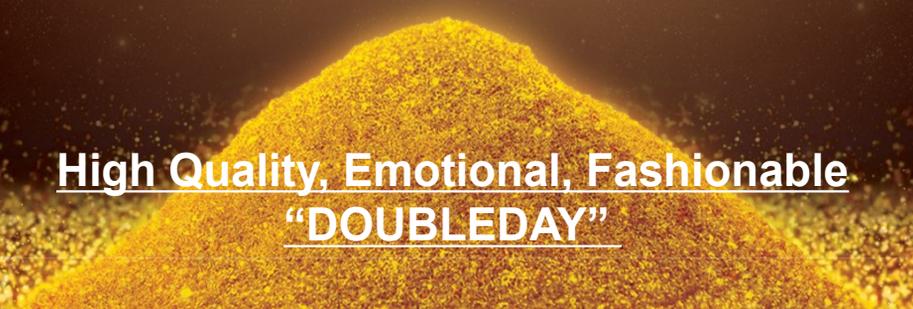
The products released are [Cocoa Powder, Vanilla Powder, Caramel Powder, Yogurt Powder, Tea Powder, Fruit Powder, Fruit Pure, etc.], and about 30 items are distributed domestically and internationally.

We have differentiated product development capabilities of R&D team and establishes HACCP-certified production lines and quality management systems.

Our products have the advantages of distinct differentiation for each product, rich taste, flavor, and expression of real taste that exactly matches each concept.

We will continue to do our best to solidify our 'luxury' image with excellent quality for price in the future.

High Quality, Emotional, Fashionable
"DOUBLEDAY"





DOUBLEDAY

DOUBLEDAY

Emotional Powdered Mixes & Toppings



CATEGORY	NO.	PRODUCT	Quantity	(ea/box)
Chco(Cacao)	1	<u>Cacao Only one</u>	1.3kg/ea	6
	2	<u>Cacao Dark Holic</u>	0.8kg/ea	10
	3	<u>Chocolat Tiramisu</u>	0.8kg/ea	8
Caramel	4	<u>Caramel Brownny</u>	0.8kg/ea	8
	5	<u>Toffeenut Caramel</u>	0.8kg/ea	8
	6	<u>Apple Caramel</u>	0.8kg/ea	8
Vanilla	7	<u>Vanilla Fresh</u>	0.8kg/ea	8
	8	<u>Mint Vanilla</u>	0.8kg/ea	8
	9	<u>Redvelvet Vanilla</u>	0.8kg/ea	8
Tea	10	<u>Rich Green Tea</u>	0.8kg/ea	8
	11	<u>Royal Milk Tea</u>	0.8kg/ea	8
	12	<u>Ginger & Lemon Milk Tea</u>	0.8kg/ea	8
	13	<u>Peach & Coconut Milk Tea</u>	0.8kg/ea	8
Yogurt/ Fruits	14	<u>White Fashion yogurt</u>	0.8kg/ea	10
	15	<u>Blue Fashion Yogurt</u>	0.8kg/ea	10
	16	<u>Red Fashion Yogurt</u>	0.8kg/ea	10
	17	<u>Yellow Fashion Yogurt</u>	0.8kg/ea	10
	18	<u>Greek Yogurt Plain</u>	0.8kg/ea	10
	19	<u>Sweety Banana</u>	0.8kg/ea	10
	20	<u>Sweety Melon</u>	0.8kg/ea	10
	21	<u>Rose & Strawberry</u>	0.8kg/ea	10
ETC.	22	<u>Sweet Potato Latte</u>	0.8kg/ea	10
	23	<u>Maro Pumpkin</u>	0.8kg/ea	10
	24	<u>Chestnut Latte</u>	0.8kg/ea	8
	25	<u>Maple Churros Latte</u>	0.8kg/ea	10
	26	<u>Peppermint Cream Latte</u>	0.8kg/ea	8
Toppings	27	<u>Choco Cookie Cereal</u>	0.5kg/ea	10
	28	<u>Semi sweet Cocoa Chips</u>	1kg/ea	10
Purup/Syrup	29	<u>Ggapefruit Purup</u>	1.2kg/ea	10
	30	<u>Greengrape Purup</u>	1.2kg/ea	10
	31	<u>Yuja & Lemon Purup</u>	1.2kg/ea	10
	32	<u>Strawberry & Raspberry Purup</u>	1.2kg/ea	10
	33	<u>Muscovado Blacg-sugar Syrup</u>	1.2kg/ea	10

- Chocolate flakes powdered the real chocolate itself
- Premium hot chocolate powder with rich and strong cocoa flavor for a long time. (20% cocoa content)
- Excellent solubility in milk (or water) and excellent solubility in drinking (soft texture)



CONTENTS :

Unit Size : 1.3kg / ea
Case Pack : 6 ea / Case
Case Weight : 7.8kg

SHELF - LIFE :

12 months

Avoid direct sunlight and store in a dry, cool place.



* (Hot Choco)

1. Steam 180ml of milk and pour 1/2 of it into a cup, then add 55~55ml of powder and melt it well.
2. Pour the rest of the milk into the cup.
(You can top milk foam or whipped cream & cocoa powder)



* (Café Mocha)

1. Extract 30~50ml(1~2shot) of espresso and pour it into the cup, then add 55~60ml of powder and stir well.
2. Steam 175~180ml of milk and pour into a cup.
(You can top milk foam or whipped cream & cocoa powder)



Cacao Dark holic



- Chocolate powder products rich in body, not thick, and rich in dark chocolate flavor (20% cocoa content)
- The best product for raw materials of cafe mocha, ice cafe mocha and chocolate frappuccino.



CONTENTS :

Unit Size : 0.8kg / ea
Case Pack : 10 ea / Case
Case Weight : 8kg

SHELF - LIFE :

12 months



Avoid direct sunlight and store in a dry, cool place.



10 oz

* (Café Mocha)

1. Extract 30~50ml(1~2shot) of espresso and pour it into the cup, then add 35~40ml of powder and stir well.
2. Steam 175~180ml of milk and pour into a cup.
(You can top milk foam or whipped cream & cocoa powder)



14 oz

* (Iced Cafe Mocha)

1. Put 150ml of milk, 35~40ml of powder and 30~50ml(1~2shot) of espresso in a blender bowl and operate the blender. (Or, Put all ingredients in a bottle with a lid and shake it well up and down so that the powder mixes well)
2. Put 150~160g ice cubes into the cup and pour the contents of "1".
(You can top milk foam or whipped cream & cocoa powder)



14 oz

* (Mocha Frappe)

1. Put 75ml of milk, 60~65ml of powder, 30~50ml(1~2shot) of espresso, and 200g of ice cubes in a blender bowl and operate the blender.
2. When the ice is ground well, stop the blender and put the contents in the cup. (You can top whipped cream & cocoa powder)

- Tiramisu latte powder with deep and subtle flavor of Mascapone cheese and natural cocoa flavor.
- This product is available not only for hot drinks but also for ice and frappe drink



CONTENTS :

Unit Size : 0.8kg / ea
Case Pack : 8 ea / Case
Case Weight : 6.4kg

SHELF - LIFE :

18 months

Avoid direct sunlight and store in a dry, cool place.



10 oz

* (Chocolat Tiramisu Latte)

1. Extract 30~50ml(1~2shot) of espresso and pour it into the cup, then add 35~40ml of powder and stir well.
2. Steam 175~180ml of milk and pour into a cup.
(You can top milk foam or whipped cream & cocoa powder)



14 oz

* (Iced Chocolat Tiramisu Latte)

1. Put 150ml of milk, 35~40ml of powder and 30~50ml(1~2shot) of espresso in a blender bowl and operate the blender. (Or, Put all ingredients in a bottle with a lid and shake it well up and down so that the powder mixes well)
2. Put 150~160g ice cubes into the cup and pour the contents of "1".
(You can top milk foam or whipped cream & cocoa powder)



14 oz

* (Chocolat Tiramisu Frappe)

1. Put 75ml of milk, 65~70ml of powder, 30~50ml(1~2shot) of espresso, and 200g of ice cubes in a blender bowl and operate the blender.
2. When the ice is ground well, stop the blender and put the contents in the cup. (You can top whipped cream & cocoa powder)



Caramel Brownny



- Real caramel powder with natural sweetness and abundance of caramel, not artificial caramel flavor (containing caramel chips)
- This product is available not only for hot drinks but also for ice and frappe drink



CONTENTS :

Unit Size : 0.8kg / ea
 Case Pack : 8 ea / Case
 Case Weight : 6.4kg

SHELF - LIFE :

18 months

Avoid direct sunlight and store in a dry, cool place.



10 oz

* (Caramel Latte)

1. Extract 30~50ml(1~2shot) of espresso and pour it into the cup, then add 30~45ml of powder and stir well.
2. Steam 175~180ml of milk and pour into a cup.
(You can top milk foam or whipped cream & caramel powder)



14 oz

* (Iced Caramel Latte)

1. Put 150ml of milk, 30~35ml of powder and 30~50ml(1~2shot) of espresso in a blender bowl and operate the blender. (Or, Put all ingredients in a bottle with a lid and shake it well up and down so that the powder mixes well)
2. Put 150~160g ice cubes into the cup and pour the contents of "1".
(You can top milk foam or whipped cream & caramel powder)



14 oz

* (Caramel Frappe)

1. Put 75ml of milk, 60~65ml of powder, 30~50ml(1~2shot) of espresso, and 200g of ice cubes in a blender bowl and operate the blender.
2. When the ice is ground well, stop the blender and put the contents in the cup. (You can top whipped cream & caramel powder)

- Toffeenut latte powder with nutty flavor(chestnut, walnut, hazelnut) and rich caramel flavor.
- This product is available not only for hot drinks but also for ice and frappe drink



CONTENTS :

Unit Size : 0.8kg / ea
Case Pack : 8 ea / Case
Case Weight : 6.4kg

SHELF - LIFE :

18 months

Avoid direct sunlight and store in a dry, cool place.



10 oz

* (Toffeenut Caramel Latte)

1. Extract 30~50ml(1~2shot) of espresso and pour it into the cup, then add 30~45ml of powder and stir well.
2. Steam 175~180ml of milk and pour into a cup.
(You can top milk foam or whipped cream & powder)



14 oz

* (Iced Toffeenut Caramel Latte)

1. Put 150ml of milk, 30~35ml of powder and 30~50ml(1~2shot) of espresso in a blender bowl and operate the blender. (Or, Put all ingredients in a bottle with a lid and shake it well up and down so that the powder mixes well)
2. Put 150~160g ice cubes into the cup and pour the contents of "1".
(You can top milk foam or whipped cream & powder)



14 oz

* (Toffeenut Caramel Frappe)

1. Put 75ml of milk, 60~65ml of powder, 30~50ml(1~2shot) of espresso, and 200g of ice cubes in a blender bowl and operate the blender.
2. When the ice is ground well, stop the blender and put the contents in the cup. (You can top whipped cream & powder)



Apple Caramel



- A powder that blends the rich flavor of real caramel and caramel chips with the freshness and sweetness of apple.
- This product is available not only for hot drinks but also for ice and frappe drink



CONTENTS :

Unit Size : 0.8kg / ea
Case Pack : 8 ea / Case
Case Weight : 6.4kg

SHELF - LIFE :

18 months

Avoid direct sunlight and store in a dry, cool place.



10 oz

* (Apple Caramel Latte)

1. Steam 180~200ml of milk and pour 1/2 of it into a cup, then add 30~35m of powder and melt it well.
2. Pour the rest of the milk into the cup.
(You can top milk foam or whipped cream & powder)



14 oz

* (Iced Apple Caramel Latte)

1. Put 175~180ml of milk and 30~35ml of powder in a blender bowl and operate the blender. (Or, Put all ingredients in a bottle with a lid and shake it well up and down so that the powder mixes well)
2. Put 150~160g ice cubes into the cup and pour the contents of "1".
(You can top milk foam or whipped cream & powder)



14 oz

* (Apple Caramel Frappe)

1. Put 120ml of milk, 60~65ml of powder and 200g of ice cubes in a blender bowl and operate the blender.
2. When the ice is ground well, stop the blender and put the contents in the cup. (You can top whipped cream & powder)

- Premium vanilla latte powder that can savor the taste and aroma of savory and rich natural vanilla for a long time.
- This powder can be used as a vanilla base that adds flavor to all beverages such as vanilla latte, cookie and cream, as well as vanilla frappe and vanilla ice cream.



CONTENTS :

Unit Size : 0.8kg / ea
Case Pack : 8 ea / Case
Case Weight : 6.4kg

SHELF - LIFE :

18 months



Avoid direct sunlight and store in a dry, cool place.



10 oz

* (Vanilla Latte)

1. Extract 30~50ml(1~2shot) of espresso and pour it into the cup, then add 30~45ml of powder and stir well.
2. Steam 175~180ml of milk and pour into a cup.
(You can top milk foam or whipped cream)



14 oz

* (Iced Vanilla Latte)

1. Put 150ml of milk, 30~35ml of powder and 30~50ml(1~2shot) of espresso in a blender bowl and operate the blender. (Or, Put all ingredients in a bottle with a lid and shake it well up and down so that the powder mixes well)
2. Put 150~160g ice cubes into the cup and pour the contents of "1".
(You can top milk foam or whipped cream)



14 oz

* (Vanilla Frappe)

1. Put 75ml of milk, 60~65ml of powder, 30~50ml(1~2shot) of espresso, and 200g of ice cubes in a blender bowl and operate the blender.
2. When the ice is ground well, stop the blender and put the contents in the cup. (You can top whipped cream)

- Mint flavored vanilla powder with a savory and rich natural vanilla base and mint.
- Mint beverage base that can be used to make a variety of mint application menus (mint chocolate, mint green tea, etc.) when chocolate powder and green tea powder are added.



CONTENTS :

Unit Size : 0.8 kg / ea
Case Pack : 8 ea / Case
Case Weight : 6.4 kg

SHELF - LIFE :

18 months

Avoid direct sunlight and store in a dry, cool place.



10 oz

* (Mint Vanilla Latte)

1. Steam 180~200ml of milk and pour 1/2 of it into a cup, then add 30~35m of powder and melt it well.
2. Pour the rest of the milk into the cup.
(You can top milk foam or whipped cream & mint leaf)



14 oz

* (Iced Mint Vanilla Latte)

1. Put 175~180ml of milk and 30~35ml of powder in a blender bowl and operate the blender. (Or, Put all ingredients in a bottle with a lid and shake it well up and down so that the powder mixes well)
2. Put 150~160g ice cubes into the cup and pour the contents of "1".
(You can top milk foam or whipped cream & mint leaf)

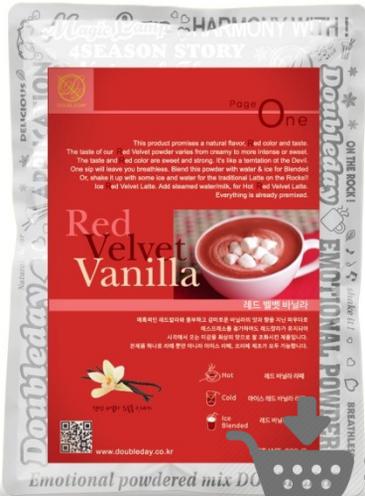


14 oz

* (Mint Vanilla Frappe)

1. Put 120ml of milk, 60~65ml of powder and 200g of ice cubes in a blender bowl and operate the blender.
2. When the ice is ground well, stop the blender and put the contents in the cup. (You can top whipped cream & mint leaf)

- A powder that blends the mysteriousness of the captivating red color with the rich sweetness of the sweet vanilla.
(Red color stays the same even when espresso is added)
- This product is available not only for hot drinks but also for ice and frappe drink



CONTENTS :

Unit Size : 0.8 kg / ea
Case Pack : 8 ea / Case
Case Weight : 6.4 kg

SHELF - LIFE :

18 months

Avoid direct sunlight and store in a dry, cool place.



HOT

10 oz

* (Red Vanilla Latte)

1. Extract 30~50ml(1~2shot) of espresso and pour it into the cup, then add 30~45ml of powder and stir well.
2. Steam 175~180ml of milk and pour into a cup.
(You can top milk foam or whipped cream & powder)



ICED

14 oz

* (Iced Red Vanilla Latte)

1. Put 150ml of milk, 30~35ml of powder and 30~50ml(1~2shot) of espresso in a blender bowl and operate the blender. (Or, Put all ingredients in a bottle with a lid and shake it well up and down so that the powder mixes well)
2. Put 150~160g ice cubes into the cup and pour the contents of "1".
(You can top milk foam or whipped cream & powder)



ICE
BLENDED

14 oz

* (Red Vanilla Frappe)

1. Put 75ml of milk, 60~65ml of powder, 30~50ml(1~2shot) of espresso, and 200g of ice cubes in a blender bowl and operate the blender.
2. When the ice is ground well, stop the blender and put the contents in the cup. (You can top whipped cream & powder)

- This product is a green tea powder with excellent color and flavor of natural green tea because it contains premium Jeju-made(in KOREA) young green tea leaf grown by covering the light. (Green tea content 8.9%)
- This product is available not only for hot drinks but also for ice and frappe drink



CONTENTS :

Unit Size : 0.8kg / ea
Case Pack : 8 ea / Case
Case Weight : 6.4kg

SHELF - LIFE :

18 months

Avoid direct sunlight and store in a dry, cool place.



HOT

10 oz

* (Green Tea Latte)

1. Steam 180~200ml of milk and pour 1/2 of it into a cup, then add 35~40m of powder and melt it well.
2. Pour the rest of the milk into the cup.
(You can top milk foam or whipped cream & powder)



ICED

14 oz

* (Iced Green Tea Latte)

1. Put 175~180ml of milk and 35~40ml of powder in a blender bowl and operate the blender. (Or, Put all ingredients in a bottle with a lid and shake it well up and down so that the powder mixes well)
2. Put 150~160g ice cubes into the cup and pour the contents of "1".
(You can top milk foam or whipped cream & powder)



**ICE
BLENDED**

14 oz

* (Green Tea Frappe)

1. Put 120ml of milk, 65~70ml of powder and 200g of ice cubes in a blender bowl and operate the blender.
2. When the ice is ground well, stop the blender and put the contents in the cup. (You can top whipped cream & powder)

Double Royal Milk Tea

- Milk tea powder with high black tea content (11.7%) and natural black tea flavor
- Available for differentiated variation milk tea(tea latte) menus
- This product is available not only for hot drinks but also for ice and frappe drink



CONTENTS :

Unit Size : 0.8kg / ea
Case Pack : 8 ea / Case
Case Weight : 6.4kg

SHELF - LIFE :

18 months

Avoid direct sunlight and store in a dry, cool place.



HOT

10 oz

* (Double Royal Milk Tea)

1. Steam 180~200ml of milk and pour 1/2 of it into a cup, then add 30~35m of powder and melt it well.
2. Pour the rest of the milk into the cup.
(You can top milk foam or whipped cream & powder)



ICED

14 oz

* (Iced Double Royal Milk Tea)

1. Put 175~180ml of milk and 30~35ml of powder in a blender bowl and operate the blender. (Or, Put all ingredients in a bottle with a lid and shake it well up and down so that the powder mixes well)
2. Put 150~160g ice cubes into the cup and pour the contents of "1".
(You can top milk foam or whipped cream & powder)



ICE
BLENDED

14 oz

* (Double Royal Milk Tea Frappe)

1. Put 120ml of milk, 60~65ml of powder and 200g of ice cubes in a blender bowl and operate the blender.
2. When the ice is ground well, stop the blender and put the contents in the cup. (You can top whipped cream & powder)

- Milk tea powder with a good mix of black tea, ginger and lemon
- Available for differentiated variation milk tea(tea latte) menus
- This product powder is available not only for hot drinks but also for ice and frappe drink



CONTENTS :

Unit Size : 0.8 kg / ea
Case Pack : 8 ea / Case
Case Weight : 6.4 kg

SHELF - LIFE :

18 months

Avoid direct sunlight and store in a dry, cool place.



10 oz

* (Ginger Lemon Milk Tea)

1. Steam 180~200ml of milk and pour 1/2 of it into a cup, then add 30~35m of powder and melt it well.
2. Pour the rest of the milk into the cup.
(You can top milk foam or whipped cream & powder)



14 oz

* (Iced Ginger Lemon Milk Tea)

1. Put 175~180ml of milk and 30~35ml of powder in a blender bowl and operate the blender. (Or, Put all ingredients in a bottle with a lid and shake it well up and down so that the powder mixes well)
2. Put 150~160g ice cubes into the cup and pour the contents of "1".
(You can top milk foam or whipped cream & powder)



14 oz

* (Ginger Lemon Tea Frappe)

1. Put 120ml of milk, 60~65ml of powder and 200g of ice cubes in a blender bowl and operate the blender.
2. When the ice is ground well, stop the blender and put the contents in the cup. (You can top whipped cream & powder)

- Milk tea powder with a good mix of black tea, peach and coconut
- Available for differentiated variation milk tea(tea latte) menus
- This product is available not only for hot drinks but also for ice and frappe drink



SHOP

CONTENTS :

Unit Size : 0.8 kg / ea
Case Pack : 8 ea / Case
Case Weight : 6.4 kg

SHELF - LIFE :

18 months



Avoid direct sunlight and store in a dry, cool place.



HOT

10 oz

* (Peach Coconut Milk Tea)

1. Steam 180~200ml of milk and pour 1/2 of it into a cup, then add 30~35m of powder and melt it well.
2. Pour the rest of the milk into the cup.
(You can top milk foam or whipped cream & powder)



ICED

14 oz

* (Iced Peach Coconut Milk Tea)

1. Put 175~180ml of milk and 30~35ml of powder in a blender bowl and operate the blender. (Or, Put all ingredients in a bottle with a lid and shake it well up and down so that the powder mixes well)
2. Put 150~160g ice cubes into the cup and pour the contents of "1".
(You can top milk foam or whipped cream & powder)



ICE
BLENDED

14 oz

* (Peach Coconut Tea Frappe)

1. Put 120ml of milk, 60~65ml of powder and 200g of ice cubes in a blender bowl and operate the blender.
2. When the ice is ground well, stop the blender and put the contents in the cup. (You can top whipped cream & powder)

White Fashion Yogurt (Plain)

- Sour, sweet and savory plain yogurt powder (Yogurt powder content 18.3%)
- Contains 10 types of probiotics and vitamin C
- This powder can make yogurt soda(Ade) as well as yogurt smoothie



CONTENTS :

Unit Size : 0.8kg / ea
Case Pack : 10 ea / Case
Case Weight : 8kg

SHELF - LIFE :

18 months



Avoid direct sunlight and store in a dry, cool place.



14 oz

* (Plain Yogurt Smoothie)

1. Put 120ml of milk, 60~65ml of powder and 200g of ice cubes in a blender bowl and operate the blender.
2. When the ice is ground well, stop the blender and put the contents in the cup. (You can top whipped cream & mint leaf)



14 oz

* (Plain Yogurt Ade;Soda)

1. Put 50ml of sparkling water and 40~45ml of powder in a blender bowl and operate the blender. (Or, Put all ingredients in a bottle with a lid and shake it well up and down so that the powder mixes well)
2. Put 150~160g ice cubes into the cup and pour 125ml of sparkling water.

Blue Fashion Yogurt (Blueberry)



- Yogurt powder with blueberry added to sour, sweet and savory yogurt
- Contains 10 types of probiotics and vitamin C
- This powder can make yogurt soda(Ade) as well as yogurt smoothie



SHOP

CONTENTS :

Unit Size : 0.8kg / ea
Case Pack : 10 ea / Case
Case Weight : 8kg

SHELF - LIFE :

18 months

Avoid direct sunlight and store in a dry, cool place.



14 oz

* (Blueberry Yogurt Smoothie)

1. Put 120ml of milk, 60~65ml of powder and 200g of ice cubes in a blender bowl and operate the blender.
2. When the ice is ground well, stop the blender and put the contents in the cup. (You can top whipped cream & mint leaf)



14 oz

* (Blueberry Yogurt Ade;Soda)

1. Put 50ml of sparkling water and 40~45ml of powder in a blender bowl and operate the blender. (Or, Put all ingredients in a bottle with a lid and shake it well up and down so that the powder mixes well)
2. Put 150~160g ice cubes into the cup and pour 125ml of sparkling water.

- Yogurt powder with strawberry added to sour, sweet and savory yogurt
- Contains 10 types of probiotics and vitamin C
- This powder can make yogurt soda(Ade) as well as yogurt smoothie



CONTENTS :

Unit Size : 0.8kg / ea
Case Pack : 10 ea / Case
Case Weight : 8kg

SHELF - LIFE :

18 months

Avoid direct sunlight and store in a dry, cool place.



14 oz

* (Strawberry Yogurt Smoothie)

1. Put 120ml of milk, 60~65ml of powder and 200g of ice cubes in a blender bowl and operate the blender.
2. When the ice is ground well, stop the blender and put the contents in the cup. (You can top whipped cream & mint leaf)



14 oz

* (Strawberry Yogurt Ade;Soda)

1. Put 50ml of sparkling water and 40~45ml of powder in a blender bowl and operate the blender. (Or, Put all ingredients in a bottle with a lid and shake it well up and down so that the powder mixes well)
2. Put 150~160g ice cubes into the cup and pour 125ml of sparkling water.



Yellow Fashion Yogurt (Peach)



- Yogurt powder with peach added to sour, sweet and savory yogurt
- Contains 10 types of probiotics and vitamin C
- This powder can make yogurt soda(Ade) as well as yogurt smoothie



CONTENTS :

Unit Size : 0.8kg / ea
 Case Pack : 10 ea / Case
 Case Weight : 8kg

SHELF - LIFE :

18 months



Avoid direct sunlight and store in a dry, cool place.



14 oz

* (Peach Yogurt Smoothie)

1. Put 120ml of milk, 60~65ml of powder and 200g of ice cubes in a blender bowl and operate the blender.
2. When the ice is ground well, stop the blender and put the contents in the cup. (You can top whipped cream & mint leaf)



14 oz

* (Peach Yogurt Ade;Soda)

1. Put 50ml of sparkling water and 40~45ml of powder in a blender bowl and operate the blender. (Or, Put all ingredients in a bottle with a lid and shake it well up and down so that the powder mixes well)
2. Put 150~160g ice cubes into the cup and pour 125ml of sparkling water.

Greek Yogurt Plain

- Sour, fresh and savory Greek yogurt powder (Yogurt powder content 15.2%)
- Contains 10 types of probiotics, prebiotics, collagen and vitamin C
- This powder can make yogurt soda(Ade) as well as yogurt smoothie



CONTENTS :

Unit Size : 0.8kg / ea
Case Pack : 10 ea / Case
Case Weight : 8kg

SHELF - LIFE :

18 months

Avoid direct sunlight and store in a dry, cool place.



14 oz

* (Greek Yogurt Smoothie)

1. Put 120ml of milk, 60~65ml of powder and 200g of ice cubes in a blender bowl and operate the blender.
2. When the ice is ground well, stop the blender and put the contents in the cup. (You can top whipped cream & mint leaf)



14 oz

* (Greek Yogurt Soda;Ade)

1. Put 50ml of sparkling water and 40~45ml of powder in a blender bowl and operate the blender. (Or, Put all ingredients in a bottle with a lid and shake it well up and down so that the powder mixes well)
2. Put 150~160g ice cubes into the cup and pour 125ml of sparkling water.

- Banana powder that can make a variety of banana-applied menus without additional fruit or puree.
- This product is available not only for hot drinks but also for ice and frappe drink



CONTENTS :

Unit Size : 0.8kg / ea
Case Pack : 10 ea / Case
Case Weight : 8kg

SHELF - LIFE :

18 months



Avoid direct sunlight and store in a dry, cool place.



10 oz

* (Banana Latte)

1. Steam 180~200ml of milk and pour 1/2 of it into a cup, then add 30~35m of powder and melt it well.
2. Pour the rest of the milk into the cup.
(You can top milk foam or whipped cream & powder)



14 oz

* (Iced Banana Latte)

1. Put 175~180ml of milk and 30~35ml of powder in a blender bowl and operate the blender. (Or, Put all ingredients in a bottle with a lid and shake it well up and down so that the powder mixes well)
2. Put 150~160g ice cubes into the cup and pour the contents of "1".
(You can top milk foam or whipped cream & powder)



14 oz

* (Banana Frappe)

1. Put 120ml of milk, 60~65ml of powder and 200g of ice cubes in a blender bowl and operate the blender.
2. When the ice is ground well, stop the blender and put the contents in the cup. (You can top whipped cream & powder)

- Melon powder that can make a variety of banana-applied menus without additional fruit or puree.
- This product is available not only for hot drinks but also for ice and frappe drink



CONTENTS :

Unit Size : 0.8kg / ea
Case Pack : 10 ea / Case
Case Weight : 8kg



SHELF - LIFE :

18 months

Avoid direct sunlight and store in a dry, cool place.



10 oz

* (Melon Latte)

1. Steam 180~200ml of milk and pour 1/2 of it into a cup, then add 30~35m of powder and melt it well.
2. Pour the rest of the milk into the cup.
(You can top milk foam or whipped cream & powder)



14 oz

* (Iced Melon Latte)

1. Put 175~180ml of milk and 30~35ml of powder in a blender bowl and operate the blender. (Or, Put all ingredients in a bottle with a lid and shake it well up and down so that the powder mixes well)
2. Put 150~160g ice cubes into the cup and pour the contents of "1".
(You can top milk foam or whipped cream & powder)



14 oz

* (Melon Frappe)

1. Put 120ml of milk, 60~65ml of powder and 200g of ice cubes in a blender bowl and operate the blender.
2. When the ice is ground well, stop the blender and put the contents in the cup. (You can top whipped cream & powder)

- A powder that can make a romantic menu with a pink sensibility with a fresh and sweet strawberry flavor and a charming rose scent.
- This product is available not only for hot drinks but also for ice and frappe drink



CONTENTS :

Unit Size : 0.8kg / ea
Case Pack : 10 ea / Case
Case Weight : 8kg

SHELF - LIFE :

18 months

Avoid direct sunlight and store in a dry, cool place.



10 oz

* (Rose Strawberry Latte)

1. Steam 180~200ml of milk and pour 1/2 of it into a cup, then add 30~35m of powder and melt it well.
2. Pour the rest of the milk into the cup.
(You can top milk foam or whipped cream & powder)



14 oz

* (Iced Rose Strawberry Latte)

1. Put 175~180ml of milk and 30~35ml of powder in a blender bowl and operate the blender. (Or, Put all ingredients in a bottle with a lid and shake it well up and down so that the powder mixes well)
2. Put 150~160g ice cubes into the cup and pour the contents of "1". (You can top milk foam or whipped cream & powder)



14 oz

* (Rose Strawberry Frappe)

1. Put 120ml of milk, 60~65ml of powder and 200g of ice cubes in a blender bowl and operate the blender.
2. When the ice is ground well, stop the blender and put the contents in the cup. (You can top whipped cream & powder)

Rich Sweet Potato Latte

- Sweet potato powder with natural sweet potato taste using the best dried sweet potato powder with minimal nutrient loss (Sweet potato powder content 20.1%)
- This product is available not only for hot drinks but also for ice and frappe drink



SHOP

CONTENTS :

Unit Size : 0.8kg / ea
Case Pack : 10 ea / Case
Case Weight : 8kg

SHELF - LIFE :

18 months

Avoid direct sunlight and store in a dry, cool place.



HOT

10 oz

* (Sweet Potato Latte)

1. Steam 180~200ml of milk and pour 1/2 of it into a cup, then add 30~35m of powder and melt it well.
2. Pour the rest of the milk into the cup.
(You can top milk foam or whipped cream & powder)



ICED

14 oz

* (Iced Sweet Potato Latte)

1. Put 175~180ml of milk and 30~35ml of powder in a blender bowl and operate the blender. (Or, Put all ingredients in a bottle with a lid and shake it well up and down so that the powder mixes well)
2. Put 150~160g ice cubes into the cup and pour the contents of "1".
(You can top milk foam or whipped cream & powder)



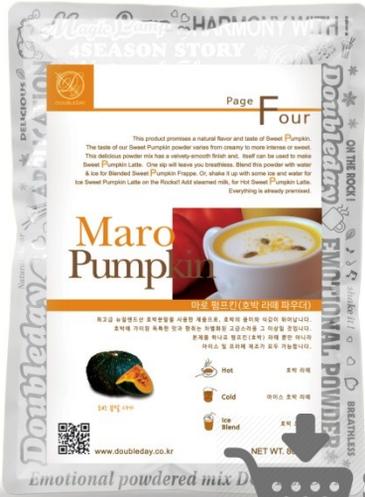
ICE
BLENDED

14 oz

* (Sweet Potato Frappe)

1. Put 120ml of milk, 60~65ml of powder and 200g of ice cubes in a blender bowl and operate the blender.
2. When the ice is ground well, stop the blender and put the contents in the cup. (You can top whipped cream & powder)

- Pumpkin powder that can make luxurious and flavorful sweet pumpkin latte by adding the finest Korean pumpkin powder (Pumpkin powder content 27%)
- This product is available not only for hot drinks but also for ice and frappe drink



SHOP

CONTENTS :

Unit Size : 0.8kg / ea
Case Pack : 10 ea / case
Case Weight : 8kg

SHELF - LIFE :

18 months

Avoid direct sunlight and store in a dry, cool place.



10 oz

* (Pumpkin Latte)

1. Steam 180~200ml of milk and pour 1/2 of it into a cup, then add 30~35m of powder and melt it well.
2. Pour the rest of the milk into the cup.
(You can top milk foam or whipped cream & powder)



14 oz

* (Iced Pumpkin Latte)

1. Put 175~180ml of milk and 30~35ml of powder in a blender bowl and operate the blender. (Or, Put all ingredients in a bottle with a lid and shake it well up and down so that the powder mixes well)
2. Put 150~160g ice cubes into the cup and pour the contents of "1".
(You can top milk foam or whipped cream & powder)

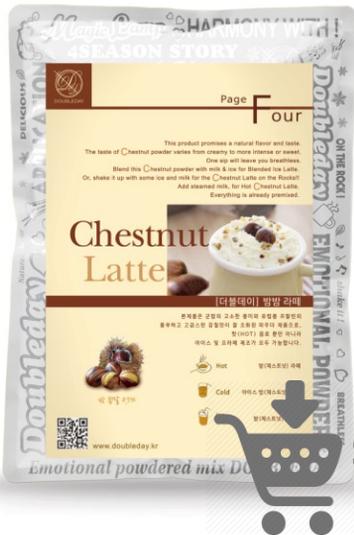


14 oz

* (Pumpkin Frappe)

1. Put 120ml of milk, 60~65ml of powder and 200g of ice cubes in a blender bowl and operate the blender.
2. When the ice is ground well, stop the blender and put the contents in the cup. (You can top whipped cream & powder)

- Chestnut powder that can make a chestnut latte by combines the savory and sweet flavor of roasted chestnuts with the flavor of European pralin
- This product is available not only for hot drinks but also for ice and frappe drink



CONTENTS :

Unit Size : 0,8kg / ea
Case Pack : 8 ea / Case
Case Weight : 6.4kg

SHELF - LIFE :

18 months



Avoid direct sunlight and store in a dry, cool place.



10 oz

* (Chestnut Latte)

1. Steam 180~200ml of milk and pour 1/2 of it into a cup, then add 30~35m of powder and melt it well.
2. Pour the rest of the milk into the cup.
(You can top milk foam or whipped cream & powder)



14 oz

* (Iced Chestnut Latte)

1. Put 175~180ml of milk and 30~35ml of powder in a blender bowl and operate the blender. (Or, Put all ingredients in a bottle with a lid and shake it well up and down so that the powder mixes well)
2. Put 150~160g ice cubes into the cup and pour the contents of "1".
(You can top milk foam or whipped cream & powder)



14 oz

* (Chestnut Frappe)

1. Put 120ml of milk, 60~65ml of powder and 200g of ice cubes in a blender bowl and operate the blender.
2. When the ice is ground well, stop the blender and put the contents in the cup. (You can top whipped cream & powder)

Maple Churros Latte

- Churros powder with savory taste and flavor of traditional Spanish churros (with 100% Canadian maple syrup made from maple sap)
- This product is available not only for hot drinks but also for ice and frappe drink



CONTENTS :

Unit Size : 0.8kg / ea
Case Pack : 10 ea / Case
Case Weight : 8kg

SHELF - LIFE :

18 months

Avoid direct sunlight and store in a dry, cool place.



HOT

10 oz

* (Maple Churros Latte)

1. Steam 180~200ml of milk and pour 1/2 of it into a cup, then add 30~35m of powder and melt it well.
2. Pour the rest of the milk into the cup.
(You can top milk foam or whipped cream & powder)



ICED

14 oz

* (Iced Maple Churros Latte)

1. Put 175~180ml of milk and 30~35ml of powder in a blender bowl and operate the blender. (Or, Put all ingredients in a bottle with a lid and shake it well up and down so that the powder mixes well)
2. Put 150~160g ice cubes into the cup and pour the contents of "1".
(You can top milk foam or whipped cream & powder)



**ICE
BLENDED**

14 oz

* (Maple Churros Frappe)

1. Put 120ml of milk, 60~65ml of powder and 200g of ice cubes in a blender bowl and operate the blender.
2. When the ice is ground well, stop the blender and put the contents in the cup. (You can top whipped cream & powder)

Peppermint Cream Latte

- Mixed mint Powder that can make mint base drinks with a good blend of nostalgic mint scent, refreshing peppermint and creamy base.
- This product is available not only for hot drinks but also for ice and frappe drink



CONTENTS :

Unit Size : 0.8kg / ea
Case Pack : 8 ea / Case
Case Weight : 6.4kg

SHELF - LIFE :

18 months

Avoid direct sunlight and store in a dry, cool place.



HOT

10 oz

* (Peppermint Cream Latte)

1. Steam 180~200ml of milk and pour 1/2 of it into a cup, then add 30~35m of powder and melt it well.
2. Pour the rest of the milk into the cup.
(You can top milk foam or whipped cream & powder)



ICED

14 oz

* (Iced Peppermint Cream Latte)

1. Put 175~180ml of milk and 30~35ml of powder in a blender bowl and operate the blender. (Or, Put all ingredients in a bottle with a lid and shake it well up and down so that the powder mixes well)
2. Put 150~160g ice cubes into the cup and pour the contents of "1".
(You can top milk foam or whipped cream & powder)



ICE
BLENDED

14 oz

* (Peppermint Cream Frappe)

1. Put 120ml of milk, 60~65ml of powder and 200g of ice cubes in a blender bowl and operate the blender.
2. When the ice is ground well, stop the blender and put the contents in the cup. (You can top whipped cream & powder)

- Choco cookie cereal products for beverage topping and frappe(cookie & cream etc.) (Cocoa powder content 10%)



CONTENTS :

Unit Size : 0.5kg / ea
Case Pack : 10 ea / Case
Case Weight : 5kg

SHELF - LIFE :

12 months

Avoid direct sunlight and store in a dry, cool place.



14 oz

* (Cookie & cream Frappe)

1. Put 120ml of milk, 60~65ml of 'Vanilla fresh' powder and 200g of ice cubes in a blender bowl and operate the blender.
2. When the ice is ground well, stop the mixer and add 30ml of 'choco cookie cereal' and 1.5ml of coffee bean powder and run for 2~3 seconds more.
(Point! : The reason why we put choco cookie cereal in the second half is to make the crispy texture of choco cookie cereal as much as possible.)
3. Pour the contents of the blender bowl into the cup.
(You can top whipped cream & choco cookie cereal)

- High-quality chocolate chip products for beverage topping and frappe (choco chip, java chip etc.) (Manufactured by "Barry Calllebaut" in Belgium)



SHOP

CONTENTS :

Unit Size : 1kg / ea
Case Pack : 10 ea / Case
Case Weight : 10kg

SHELF - LIFE :

18 months



Avoid direct sunlight and store in a dry, cool place.



14 oz

* (Java Chip Frappe)

1. Put 75ml of milk, 30~50ml(1~2shot) of espresso, 50ml of 'Cacao Dark Holic' powder, 30ml of 'Semi-Sweet Cocoa Chips' and 200g of ice cubes in a blender bowl and operate the blender.
2. When the ice is ground well, stop the blender and put the contents in the cup. (You can top whipped cream & Semi-Sweet Cocoa Chips)



Grapefruit Purup



- ☑ Grapefruit base that embodies the sweet and sour first taste of fresh grapefruit and the bitter end taste unique to grapefruit
- ☑ Add grapefruit pulp to the grapefruit concentrated base to maximize the texture of natural grapefruit
- ☑ Excellent grapefruit juice content : grapefruit concentrate A7.99% (58brix juice), grapefruit concentrate B3.55% (63brix, 24.9% juice), grapefruit pickled 4.44%
- ☑ Fruit base that emphasizes the advantages of puree and syrup can be applied to various application menus.
- ☑ Suitable sugar content and acidity that are not excessive
- ☑ Convenience depending on room temperature storage (2 years of shelf life)
- ☑ Packaging unit : 1.2 KG/ea (10ea/BOX)



* (Grapefruit Soda/Ade) / 14 oz

1. Pour 50ml of grapefruit purup and 125ml of sparkling water into a cup and stir well.
2. Fill 140g ~160g of ice cubes and decorate with grapefruit or orange slices and mint leaf.



* (Grapefruit Slush) / 14 oz

1. Put 100g of grapefruit purup and 200g of water ice in a blender bowl and operate the blender.
2. Pour the contents of the blender bowl into a cup and decorate with grapefruit or orange slices and mint leaf.



* (Grapefruit Tea) / 10 oz

1. Pour 30ml of grapefruit purup and 225ml of hot water into a cup and stir well.
2. Float grapefruit or orange slices and mint leaf.

☑ "Purup" is a combination of fruit 'PUree' and 'syRUP', and is a natural fruit base that fuses the advantages of puree (the taste and aroma of natural fruit) and syrup(the clean flavor and color)



Green Grape Purup



- Green grape base with fresh, sour and sweet flavor of natural green grape
- Add green grape pulp to the concentrated base to maximize the texture of natural green grapes.
- Excellent green grape juice content : 10.86% green grape concentrated solution (67.1% with fruit juice), 14.81% green grape pulp (100% green grape)
- Fruit base that emphasizes the advantages of puree and syrup can be applied to various application menus.
- Suitable sugar content and acidity that are not excessive
- Convenience depending on room temperature storage (2 years of shelf life)
- Packaging unit : 1.2 KG/ea (10ea/BOX)



* (Green Grape Lime Soda/Ade) / 14 oz

1. Pour 50ml of green grape purup and 125ml of sparkling water into a cup and stir well.
2. Fill 140g ~160g of ice cubes and decorate with green grape slices and mint leaf.



* (Green Grape Slush) / 14 oz

1. Put 100g of green grape purup and 200g of water ice in a blender bowl and operate the blender.
2. Pour the contents of the blender bowl into a cup and decorate with green grape slices and mint leaf.



* (Green Grape Tea) / 10 oz

1. Pour 30ml of green grape purup and 225ml of hot water into a cup and stir well.
2. Float green grape slices and mint leaf.

"Purup" is a combination of fruit 'PUree' and 'syRUP', and is a natural fruit base that fuses the advantages of puree (the taste and aroma of natural fruit) and syrup(the clean flavor and color)



Yuja_Lemon Purup



- Yuja & Lemon base product that harmonizes the unique flavor of yuja with the sweet and sour taste of lemon.
- Add yuja pulp to the yuja & lemon concentrated base to maximize the texture of natural yuja & lemon.
- Excellent fruit juice content : 12.26% yuja, 4.9% yuja juice, and concentrated lemon (43brix, 24% juice)
- Fruit base that emphasizes the advantages of puree and syrup can be applied to various application menus.
- Suitable sugar content and acidity that are not excessive
- Convenience depending on room temperature storage (2 years of shelf life)
- Packaging unit : 1.2 KG/ea (10ea/BOX)



* (Yuja_ lemon Soda/Ade) / 14 oz

1. Pour 50ml of yuja&lemon purub and 125ml of sparkling water into a cup and stir well.
2. Fill 140g ~160g of ice cubes and decorate with lemon slices and mint leaf.



* (Yuja_ lemon Slush) / 14 oz

1. Put 100g of yuja&lemon purub and 200g of water ice in a blender bowl and operate the blender.
2. Pour the contents of the blender bowl into a cup and decorate with lemon slices and mint leaf.



* (Yuja_ lemon Tea) / 10 oz

1. Pour 30ml of yuja&lemon purup and 225ml of hot water into a cup and stir well.
2. Float lemon slices and mint leaf.

"Purup" is a combination of fruit 'PUree' and 'syRUP', and is a natural fruit base that fuses the advantages of puree (the taste and aroma of natural fruit) and syrup(the clean flavor and color)



Strawberry & Raspberry Purup



- Strawberry & raspberry base product with the sweet and sour taste of natural strawberry and raspberry
- Add strawberry pulp to the base of the fruit concentrate to maximize the texture of natural strawberries and raspberries.
- Excellent fruit juice content : 28.97% frozen strawberry, 2.9% raspberry concentrate (34.8% with 60brix/fruit juice)
- Fruit base that emphasizes the advantages of puree and syrup can be applied to various application menus.
- Suitable sugar content and acidity that are not excessive
- Convenience depending on room temperature storage (2 years of shelf life)
- Packaging unit : 1.2 KG/ea (10ea/BOX)



* (Strawberry Soda/Ade) / 14 oz

1. Pour 50ml of strawberry purub and 125ml of sparkling water into a cup and stir well.
2. Fill 140g ~160g of ice cubes and decorate with strawberry slices and mint leaf.



* (Strawberry Slush) / 14 oz

1. Put 100g of strawberry purub and 200g of water ice in a blender bowl and operate the blender.
2. Pour the contents of the blender bowl into a cup and decorate with strawberry slices and mint leaf.



* (Strawberry Tea) / 10 oz

1. Pour 30ml of strawberry purup and 225ml of hot water into a cup and stir well.
2. Float strawberry slices and mint leaf.

"Purup" is a combination of fruit 'PUree' and 'syRUP', and is a natural fruit base that fuses the advantages of puree (the taste and aroma of natural fruit) and syrup(the clean flavor and color)



Dark Muscovado sugar Syrup



☑ Premium Muscovado Black Sugar Syrup with Natural Muscovado Black Sugar Unique Taste and Color without Chemical Additives

☑ Using Muscovado non-refined raw sugar grown by natural agriculture and produced by traditional methods in Mauritius, a clean volcanic island in Africa

☑ Packaging unit : 1.2 kg / ea (10 ea/Box)

(Capacity : approximately 50~60 cups of black sugar milk tea)

☑ Application menu : black sugar latte, black sugar cafe latte, black sugar bubble tea, black sugar royal milk tea, black sugar ginger lemon milk tea, black sugar peach coconut milk tea, black sugar bubble latte, tiger milk tea, black sugar ice cream



* (Black sugar Milk Tea) / 14 oz

1. Put 25ml of water (hot water) and 15ml of milk tea powder in a measuring cup and stir well to dissolve.
2. Put 20g of black sugar syrup in the glass and return the glass so that the black sugar syrup can easily get on the wall.
3. Put ice cubes in a glass and pour 150g of milk and pour in the contents of "1"



* (Black sugar Cafe Latte) / 14 oz

1. Extract 30ml~45ml of espresso.
2. Put 30g~35g of black sugar syrup in the glass and return the glass so that the black sugar syrup can easily get on the wall.
3. Put ice cubes in a glass and pour 150g of milk and pour in the espresso of "1"



* (Black sugar Latte) / 14 oz

1. Put 25g~30g of black sugar syrup in the glass and return the glass so that the black sugar syrup can easily get on the wall.
2. Put ice cubes in a glass and pour 150g of milk.

☑ Tip. :

1. Milk tea solution (premix) is convenient to use if you make a lot in advance.
2. Black sugar bubble tea : Add 50~60g of tapioca pearls to the mix ratio of black sugar milk tea.



DOUBLEDAY

DOUBLEDAY

Emotional Powdered Mixes & Toppings



Thank you for reading this product introduction letter

If you visit the official Double Day YouTube site below,
you can see a variety of menus that can be made
with Doubleday products in person.

["https://www.youtube.com/doubledaypowder"](https://www.youtube.com/doubledaypowder)

<http://www.doubleday.kr>



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