CORNER
BLOCK
drinks

CAFFÈ CREMA

EATS WITH A SPOON OR LAYERS THROUGH ANY COLD DRINK



WHAT IS CREMA?

- Not a gelato, not a granita.
- Found in most cafes across Italy & Europe and now making a strong impact in Australia, crema or “crema di caffè” is an Italian coffee cream, traditionally eaten with a spoon or layered through any cold drink.
- Famous for it’s light, velvety texture - it sits on either your beverage or dessert menu.

WHY CREMA?

- High customer demand
- 10 second serve
- Build complete specialty drink menus around each flavour
- High margins
- Ambient powdered product, mixed with water
- Long shelf life
- Easy cleaning

HOW TO PREPARE

- Corner Block Crema comes in ambient powdered form.
- Add 1.5L water to a sanitised bucket or 5L measuring jug
- Add 1kg Corner Block crema and whisk thoroughly
- Allow to sit for minimum 10 minutes
- Give the product another quick whisk and pour it into a SPM SP specialised crema machine - the machine will do the rest.
- When topping up, mix 1 x 500g pack with 0.75L of water using the above instructions.

HOW TO SERVE

Traditionally served in a 4-6oz cup, eaten with a spoon.

RRP $6 - $8

Specialty drink recipe:

The Corner Block Iced

- 40ml Crema to the base of the cup
- Fill cup ¾ full with ice
- Add coffee with milk/water or cold brew
- Top with 80ml Crema
- Eat the top layer of crema with a spoon, stir the rest and drink with a straw.

RRP $10 - **12**



CORNER BLOCK CREMA FLAVOURS

- Caffè crema
- Hazelnut crema

Coming soon:

- Pistachio crema
- Mascarpone Crema
- Fiordilatte Crema
- Matcha Crema

MACHINE

CORNER BLOCK drinks

- The SPM SP crema machine is the global standard when dispensing crema, used by all the large Italian coffee companies.
- Featuring patented insulated bowls, this keeps the product consistent and fresher for longer - critical when using dairy.
- **Made in Italy.**





THE NUMBERS ($RRP)

CORNER BLOCK drinks

SPM SP1	SPM SP2	1KG CAFFE, HAZELNUT, MASCARPONE, MATCHA CREMA	1KG PISTACHIO CREMA	1KG FIORDILATTE CREMA
$2750 + GST	$4620 + GST	$42 ($420 10KG BOX)	$47 ($470 10KG BOX)	$38 ($380 10KG BOX)

- 1kg makes approx. 35-40 100ml serves, or 23-27 150ml serves (3.5-4L finished product)
- Cost roughly $1.20 per 100ml serve, $1.80 per 150ml serve (ex cups)
- RRP $6 - 100ml serve, $8 - 150ml serve
- Estimated equipment payback period @ 15 serves per day:
  - SP1 – 1.1 - 1.5 months (150ml – 100ml serves respectively)
  - SP2 – 1.9 - 2.5 months (150ml – 100ml serves respectively)
- 20 x 500g bags per box (10kg)

SilverChef **Equipment Finance**

Machine	COST PER WEEK	WEEKLY BREAK-EVEN SALES
SP1	$38.39	8
SP2	$64.50	14

WHY CORNER BLOCK?

CORNER BLOCK drinks

- Corner Block Crema is manufactured in Italy and distributed out of Sydney.
- Owned by C5 Beverages - sister company to SPM Drink Systems Australia.
- This means the machines and products are imported by the one team - resulting in exceptional support, quick and reliable service and unrivalled knowledge and experience of the market.
- SPM Australia has been operating since 2013 with a national service network and warehouse dedicated to SPM spare parts.
- All SPM equipment are made in Italy.

C5 BEVERAGES

SPM