



Selling Points

1883
de
Philibert Routin



GOURMET BARISTA SYRUPS
SINGLE SOURCE PROVIDER

Made with water from



www.1883.com



Selling Points

Barista Syrups

Discover 1883 de Philibert Routin syrups. Created in an organoleptic laboratory in order to obtain the perfect combination of an exceptional and natural syrup range, the 1883 de Philibert Routin syrups are the result of Routin's expertise in the Art of flavour.

> Range of more than 70 flavours

The variety of flavours will enable you to develop your imagination and create new and unique signature drinks.

> Intense and natural taste

Our syrups have the most intense flavours on the market. More than 70 flavours to use in your favourite beverages. Made from fruits, spices, plants and flowers, the 1883 syrups use with natural flavours and no preservatives.

> Best quality ingredients

1883 syrups are the finest flavouring syrups available to the coffee industry for various foodservice applications. Our syrups are made from the finest ingredients and pure water from the French Alps.

> Cost Advantages

Pricing is very important. Routin 1883's pricing is the most competitive on the market.

1883 presents its syrups in 1L bottles, which provide 33% more product to the customer compared to competitive brands. Because of the intense flavour, customers use less product to flavour their drinks.

> Our promise

To offer customers the highest quality and most cost effective syrups on the market

And to offer our distributors a more serious and profitable business proposition.

In North America : USA, Canada
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