



UPOURIA[®]
TASTE THAT TRANSCENDS[™]

FRAPPE RECIPE BOOK

UPOURIA®

TASTE THAT TRANSCENDS™

ABOUT

UPOURIA offers premium products made with high quality flavors and ingredients. Our products allow consumers to be their own barista, giving them the power to create innovative and customizable beverage blends. A comprehensive coffee and tea product line, UPOURIA, offers flavored coffee & tea syrups, shakeable toppings, flavored sauces, frappe mixes, cappuccinos, specialty coffee beverages and fresh brewed tea.

UPOURIA (n.) -

- A feeling of immense happiness one gets from a flavorful beverage
- An escape from the day-to-day grind to enjoy a perfectly customized beverage

Upouria communicates a state of mind, a way of life, and the feeling of great happiness. The joy one gets from a flavorful cup of coffee, tea or frappe customized just for you.

UPOURIA FRAPPE MIXES

Crafted from premium ingredients, this versatile frappe mix features high quality ingredients with rich and bold flavors. This all-in-one mix is easy to use and can be prepared Iced, Hot, Blended and in a Granita machine for endless possibilities. Easy way to add high profit specialty beverages to any menu program.



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COFFEE FRAPPE



PREP

2 MIN.

SERVING SIZE

16 fl oz.

APPLICATION



Blended

INGREDIENTS

- 5 fl oz. (150mL) coffee
- 5 fl oz. (150mL) milk/dairy alternative
- 2/3 cups (126g) UPOURIA Coffee Frappe Mix
- 12 oz. (340g) ice
- Whipped cream

DIRECTIONS

1. Add 5 fl oz. (150mL) of coffee and 5 fl oz. (150mL) of milk/dairy alternative to a blender.
2. Add 2/3 Cup (126g) of UPOURIA Coffee Frappe Mix.
3. Add 12 oz. (340g) of ice.
4. Blend thoroughly until smooth and pour into 16 fl oz. (474mL) cup.
5. Top with whipped cream and serve.

MOCHA FRAPPE

PREP
2 MIN.

SERVING SIZE
16 fl oz.

APPLICATION
 Blended

INGREDIENTS

- 5 fl oz. (150mL) coffee
- 5 fl oz. (150mL) milk/dairy alternative
- 2/3 cups (126g) UPOURIA Mocha Frappe Mix
- 12 oz. (340g) ice
- UPOURIA Chocolate Sauce
- Whipped cream

DIRECTIONS

1. Add 5 fl oz. (150mL) of coffee and 5 fl oz. (150mL) of milk/dairy alternative to a blender.
2. Add 2/3 Cup (126g) of UPOURIA Mocha Frappe Mix.
3. Add 12 oz. (340g) of ice.
4. Blend thoroughly until smooth and pour into 16 fl oz. (474mL) cup.
5. Top with whipped cream, drizzle with UPOURIA Chocolate Sauce, and serve.



VANILLA FRAPPE

PREP
2 MIN.

SERVING SIZE
16 fl oz.

APPLICATION
 Blended



INGREDIENTS

- 5 fl oz. (150mL) coffee
- 5 fl oz. (150mL) milk/dairy alternative
- 2/3 cups (126g) UPOURIA Vanilla Frappe Mix
- 12 oz. (340g) ice
- Whipped cream

DIRECTIONS

1. Add 5 fl oz. (150mL) of coffee and 5 fl oz. (150mL) of milk/dairy alternative to a blender.
2. Add 2/3 Cup (126g) of UPOURIA Vanilla Frappe Mix.
3. Add 12 oz. (340g) of ice.
4. Blend thoroughly until smooth and pour into 16 fl oz. (474mL) cup.
5. Top with whipped cream and serve.

CARAMEL FRAPPE

PREP

2 MIN.

SERVING SIZE

16 fl oz.

APPLICATION



Blended



INGREDIENTS

- 5 fl oz. (150mL) coffee
- 5 fl oz. (150mL) milk/dairy alternative
- 2/3 cups (126g) UPOURIA Caramel Frappe Mix
- 12 oz. (340g) ice
- Whipped cream

DIRECTIONS

1. Add 5 fl oz. (150mL) of coffee and 5 fl oz. (150mL) of milk/dairy alternative to a blender.
2. Add 2/3 Cup (126g) of UPOURIA Caramel Frappe Mix.
3. Add 12 oz. (340g) of ice.
4. Blend thoroughly until smooth and pour into 16 fl oz. (474mL) cup.
5. Top with whipped cream, drizzle with UPOURIA Caramel Sauce, and serve.

CHAI FRAPPE

PREP
2 MIN.

SERVING SIZE
16 fl oz.

APPLICATION
 Blended

INGREDIENTS

- 5 fl oz. (150mL) coffee
- 5 fl oz. (150mL) milk/dairy alternative
- 2/3 cups (126g) UPOURIA Chai Frappe Mix
- 12 oz. (340g) ice
- Whipped cream
- UPOURIA Chocolate Topper

DIRECTIONS

1. Add 5 fl oz. (150mL) of coffee and 5 fl oz. (150mL) of milk or dairy alternative to a blender.
2. Add 2/3 Cup (126g) of UPOURIA Chai Frappe Mix.
3. Add 12 oz. (340g) of ice.
4. Blend thoroughly until smooth and pour into 16 fl oz. (474mL) cup.
5. Top with whipped cream, sprinkle with UPOURIA Chocolate Topper, and serve



PEANUT BUTTER MOCHA



INGREDIENTS

- 5 fl oz. (150mL) coffee
- 5 fl oz. (150mL) milk/dairy alternative
- 2/3 cups (126g) UPOURIA Mocha Frappe Mix
- 4 pumps UPOURIA Peanut Butter Syrup
- 12 oz (340g) ice
- UPOURIA Chocolate Sauce
- Whipped cream

DIRECTIONS

1. Add 5 fl oz. (150mL) of coffee and 5 fl oz. (150mL) of milk/dairy alternative to a blender.
2. Add 2/3 Cup (126g) of UPOURIA Mocha Frappe Mix and 4 pumps UPOURIA Peanut Butter Syrup.
3. Add 12 oz. (340g) of ice.
4. Blend thoroughly until smooth and pour into 16 fl oz. (474mL) cup.
5. Top with whipped cream, drizzle with UPOURIA Chocolate Sauce, and serve.

PREP
2 MIN.

SERVING SIZE
16 fl oz.

APPLICATION
 Blended

MOCHA CHAI



INGREDIENTS

- 5 fl oz. (150mL) coffee
- 5 fl oz. (150mL) milk/dairy alternative
- 2/3 cups (126g) UPOURIA Chai Frappe mix
- 4 pumps UPOURIA Mocha Syrup
- 12 oz (340g) ice
- UPOURIA Chocolate Sauce
- Whipped cream

DIRECTIONS

1. Add 5 fl oz. (150mL) of coffee and 5 fl oz. (150mL) of milk/dairy alternative to a blender.
2. Add 2/3 Cup (126g) of UPOURIA Chai Frappe Mix and 4 pumps UPOURIA Mocha syrup.
3. Add 12 oz. (340g) of ice.
4. Blend thoroughly until smooth and pour into 16 fl oz. (474mL) cup.
5. Top with whipped cream, drizzle with UPOURIA Chocolate Sauce, and serve.

PREP
2 MIN.

SERVING SIZE
16 fl oz.

APPLICATION
 Blended

VANILLA COLD BREW



PREP

2 MIN.

SERVING SIZE

12 fl oz.

APPLICATION



Iced

INGREDIENTS

- 10 fl oz. (296mL) iced coffee/cold brew
- 1/4 cup (32g) UPOURIA Vanilla Frappe Mix
- 1/2 cup ice (64g)

DIRECTIONS

1. Pour 10 fl oz. (296mL) of coffee into a 16 oz. (473mL) cup.
2. Add 1/4 cup (32g) of UPOURIA Vanilla Frappe Mix and stir until combined.
3. Pour mixture into a highball glass with ice and serve.

PUMPKIN HORCHATA



PREP
2 MIN.

SERVING SIZE
16 fl oz.

APPLICATION
 Blended

INGREDIENTS

- 5 fl oz. (150mL) coffee
- 5 fl oz. (150mL) milk/dairy alternative
- 2/3 cups (126g) UPOURIA Coffee Frappe Mix
- 12 oz. (340g) ice
- 3 pumps UPOURIA Pumpkin Syrup
- 3 pumps UPOURIA Horchata Syrup
- Whipped cream
- UPOURIA Cinnamon with Brown Sugar Topper

DIRECTIONS

1. Add 5 fl oz. (150mL) of coffee and 5 fl oz. (150mL) of milk/dairy alternative to a blender.
2. Add 2/3 Cup (126g) of UPOURIA Coffee Frappe Mix, 3 pumps UPOURIA Pumpkin syrup, and 3 pumps UPOURIA Horchata Syrup.
3. Add 12 oz. (340g) of ice.
4. Blend thoroughly until smooth and pour into 16 fl oz. (474mL) cup.
5. Top with whipped cream, sprinkle with UPOURIA Cinnamon with Brown Sugar Topper, and serve.

COFFEE COOKIES & CREAM

PREP

2 MIN.

SERVING SIZE

16 fl oz.

APPLICATION



Blended



INGREDIENTS

- 5 fl oz. (150mL) coffee
- 5 fl oz. (150mL) milk/dairy alternative
- 2/3 cups (126g) UPOURIA Coffee Frappe Mix
- 12 oz. (340g) ice
- 2 chocolate cream sandwich cookies OR 4 TBS of UPOURIA Cookies & Cream Toppers
- Whipped cream
- Upouria Chocolate Sauce

DIRECTIONS

1. Add 5 fl oz. (150mL) of coffee and 5 fl oz. (150mL) of milk/dairy alternative to a blender.
2. Add 2/3 Cup (126g) of UPOURIA Coffee Frappe Mix.
3. Add 2 chocolate cream sandwich cookies OR Add 4 TBS of UPOURIA Cookies & Cream Toppers
4. Add 12 oz. (340g) of ice.
5. Blend thoroughly until smooth and pour into 16 fl oz. (474mL) cup.
6. Top with whipped cream, drizzle with UPOURIA Chocolate Sauce, and serve.

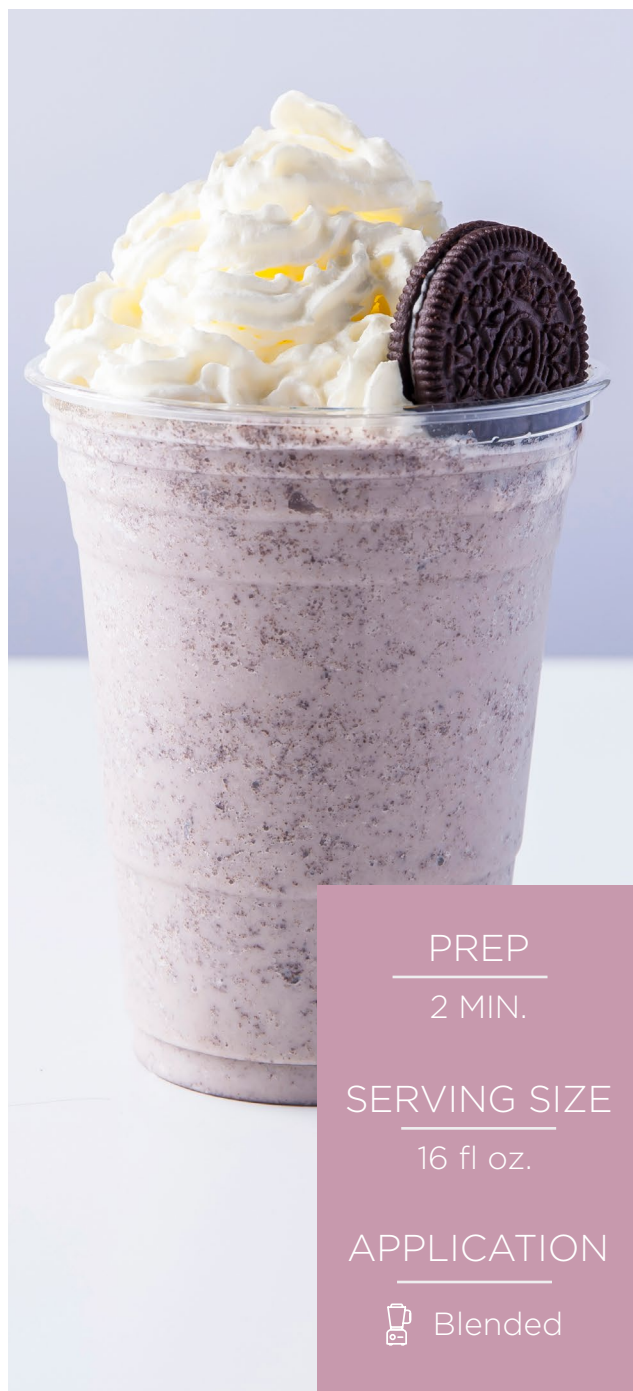
COOKIES & CREAM HORCHATA

INGREDIENTS

- 5 fl oz. (150mL) coffee
- 5 fl oz. (150mL) milk/dairy alternative
- 2/3 cups (126g) UPOURIA Coffee Frappe Mix
- 12 oz. (340g) ice
- 3 pumps UPOURIA Horchata Syrup
- 2 chocolate sandwich cookies OR 4 TBS of UPOURIA Cookies & Cream Toppers
- UPOURIA Chocolate Sauce
- Whipped cream

DIRECTIONS

1. Add 5 fl oz. (150mL) of coffee and 5 fl oz. (150mL) of milk/dairy alternative to a blender.
2. Add 2/3 Cup (126g) of UPOURIA Coffee Frappe Mix and 3 pumps UPOURIA Horchata Syrup.
3. Add 2 chocolate cream sandwich cookies OR Add 4 TBS of UPOURIA Cookies & Cream Toppers
4. Add 12 oz. (340g) of ice.
5. Blend thoroughly until smooth and pour into 16 fl oz. (474mL) cup.
6. Top with whipped cream and serve.



PREP

2 MIN.

SERVING SIZE

16 fl oz.

APPLICATION



Blended

SALTED VANILLA HONEY



PREP

2 MIN.

SERVING SIZE

16 fl oz.

APPLICATION



Blended

INGREDIENTS

- 5 fl oz. (150mL) coffee
- 5 fl oz. (150mL) milk/dairy alternative
- 2/3 cups (126g) UPOURIA Coffee Frappe Mix
- 12 oz. (340g) ice
- 3 pumps UPOURIA Honey Syrup
- 3 pumps UPOURIA Salted Vanilla Syrup
- Whipped cream

DIRECTIONS

1. Add 5 fl oz. (150mL) of coffee and 5 fl oz. (150mL) of milk/dairy alternative to a blender.
2. Add 2/3 Cup (126g) of UPOURIA Coffee Frappe Mix, 3 pumps UPOURIA Honey Syrup, and 3 pumps UPOURIA Salted Vanilla Syrup.
3. Add 12 oz. (340g) of ice.
4. Blend thoroughly until smooth and pour into 16 fl oz. (474mL) cup.
5. Top with whipped cream and serve.

MAPLE CARAMEL



INGREDIENTS

- 5 fl oz. (150mL) coffee
- 5 fl oz. (150mL) milk/dairy alternative
- 2/3 cups (126g) UPOURIA Caramel Frappe Mix
- 12 oz. (340g) ice
- 2 TBS of maple syrup
- UPOURIA Caramel Sauce
- Whipped cream

DIRECTIONS

1. Add 5 fl oz. (150mL) of coffee and 5 fl oz. (150mL) of milk/dairy alternative to a blender.
2. Add 2/3 Cup (126g) of UPOURIA Caramel Frappe Mix.
3. Add 2 TBS of maple syrup.
4. Add 12 oz (340g) of ice.
5. Blend thoroughly until smooth and pour into 16 fl oz. (474ml) cup.
6. Top with whipped cream and serve.

SALTED CARAMEL

PREP

2 MIN.

SERVING SIZE

16 fl oz.

APPLICATION



Blended



INGREDIENTS

- 5 fl oz. (150mL) coffee
- 5 fl oz. (150mL) milk/dairy alternative
- 2/3 cups (126g) UPOURIA Caramel Frappe Mix
- 12 oz. (340g) ice
- 1 standard salt packet (.75 g)
- UPOURIA Caramel Sauce
- Whipped cream

DIRECTIONS

1. Add 5 fl oz. (150mL) of coffee and 5 fl oz. (150mL) of milk/dairy alternative to a blender.
2. Add 2/3 Cup (126g) UPOURIA Caramel Frappe Mix.
3. Add salt packet.
4. Add 12 oz. (340g) of ice.
5. Blend thoroughly until smooth and pour into 16 fl oz. (474ml) cup.
6. Top with whipped cream, drizzle with UPOURIA Caramel Sauce, and serve.

PEPPERMINT MOCHA



PREP

2 MIN.

SERVING SIZE

16 fl oz.

APPLICATION



Blended

INGREDIENTS

- 5 fl oz. (150mL) coffee
- 5 fl oz. (150mL) milk/dairy alternative
- 2/3 cups (126g) UPOURIA Mocha Frappe Mix
- 12 oz. (340g) ice
- 4 pumps UPOURIA Peppermint Mocha Syrup
- UPOURIA Chocolate Sauce
- Whipped cream

DIRECTIONS

1. Add 5 fl oz. (150mL) of coffee and 5 fl oz. (150mL) of milk/dairy alternative to a blender.
2. Add 2/3 Cup (120g) of UPOURIA Mocha Frappe Mix and 4 pumps UPOURIA Peppermint Mocha Syrup.
3. Add 12 oz. (340g) of ice.
4. Blend thoroughly until smooth and pour into 16 fl oz. (474mL) cup.
5. Top with whipped cream, drizzle with UPOURIA Chocolate Sauce, and serve

RASPBERRY VANILLA

PREP

2 MIN.

SERVING SIZE

16 fl oz.

APPLICATION



Blended



INGREDIENTS

- 5 fl oz. (150mL) coffee
- 5 fl oz. (150mL) milk/dairy alternative
- 2/3 cups (120g) UPOURIA Vanilla Frappe Mix
- 5 pumps UPOURIA Raspberry Syrup (OR 1/4 cup (32g) frozen raspberries)
- 12 oz. (340g) ice
- Whipped cream

DIRECTIONS

1. Add 5 fl oz. (150mL) of coffee and 5 fl oz. (150mL) of milk/dairy alternative to a blender.
2. Add 2/3 Cup (120g) of UPOURIA Vanilla Frappe Mix and 5 pumps of UPOURIA Raspberry Syrup (OR 1/4 cup (32g) frozen raspberries)
3. Add 12 oz (340g) of ice.
4. Blend thoroughly until smooth and pour into 16 fl oz. (474mL) cup.
5. Top with whipped cream and serve.

COOKIE BUTTER LATTE



PREP

2 MIN.

SERVING SIZE

12 fl oz.

APPLICATION



Hot

INGREDIENTS

- 10 fl oz (296ml) hot coffee or Americano
- 2 TBS Cookie Butter
- 1/4 cup (32g) UPOURIA Vanilla Frappe Mix
- Shortbread cookie
- Whipped cream

DIRECTIONS

1. Add 10 fl oz. (300mL) of coffee OR Americano to a 12 fl oz. (355mL) cup.
2. Add 2 TBS of Cookie Butter to coffee and 1/4 cup (32g) Upouria Vanilla Frappe Mix until smooth.
3. Add 1/4 Cup (32g) of UPOURIA Vanilla Frappe Mix and stir until smooth.
4. Top with whipped cream, garnish with a shortbread cookie, and serve.

MOCHA COOKIES & CREAM

PREP

2 MIN.

SERVING SIZE

16 fl oz.

APPLICATION



Blended



INGREDIENTS

- 5 fl oz. (150mL) coffee
- 5 fl oz. (150mL) milk/dairy alternative
- 2/3 cups (126g) UPOURIA Mocha Frappe Mix
- 12 oz. (340g) ice
- 2 Chocolate Sandwich cookies OR 4 TBS of UPOURIA Cookies & Cream Topper
- Whipped cream

DIRECTIONS

1. Add 5 fl oz. (150mL) of coffee and 5 fl oz. (150mL) of milk or dairy alternative to a blender.
2. Add 2/3 Cup (126g) UPOURIA Mocha Frappe Mix.
3. Add 2 chocolate cream sandwich cookies OR Add 4 TBS of UPOURIA Cookies & Cream Toppers
4. Add 12 oz. (340g) of ice.
5. Blend thoroughly until smooth and pour into 16 fl oz. (474mL) cup.
6. Top with whipped cream, sprinkle with UPOURIA Cookies & Cream Topper and serve.

PROTEIN FRAPPE SHAKE

PREP
2 MIN.

SERVING SIZE
12 fl oz.

APPLICATION
 Iced



INGREDIENTS

- 10 fl oz. (300mL) coffee
- 1 serving of protein powder
- 1/4 cup (23g) UPOURIA Frappe Mix of choice
- 10 oz. (283g) ice

DIRECTIONS

1. Add 10 fl oz. (300mL) of coffee, 1 serving of protein powder of choice, 1/4 cup (23g) UPOURIA Frappe Mix of choice, and 10 oz. (283g) of ice to a shaker bottle.
2. Shake thoroughly until smooth and enjoy from the shaker cup or serve in separate glass.

MORNING GLOW FRAPPE

WITH COLLAGEN



PREP

2 MIN.

SERVING SIZE

12 fl oz.

APPLICATION



Cold

INGREDIENTS

- 10 fl oz. (300mL) coffee
- 1 serving of collagen powder
- 1/4 cup (23g) UPOURIA Frappe Mix of choice

DIRECTIONS

1. Add 10 fl oz. (300mL) of coffee, 1 serving of collagen powder of choice, 1/4 cup (23g) UPOURIA Frappe Mix of choice, and 10 oz. (283g) of ice to a shaker bottle.
2. Shake thoroughly until smooth and enjoy from the shaker cup or serve in separate glass.

IRISH COFFEE

Cocktail



PREP
2 MIN.

SERVING SIZE
6 fl oz.

APPLICATION



Iced

INGREDIENTS

- 1 1/2 fl oz. (44mL) Irish whiskey
- 1/2 fl oz. (15mL) Irish cream liqueur
- 1/2 fl oz. (15mL) UPOURIA Real Sugar Syrup
- 3 oz. (85g) UPOURIA Vanilla Frappe Mix
- Whipped cream
- 6 oz. (170g) ice

DIRECTIONS

1. Add all ingredients to a shaker with ice.
2. Shake until smooth.
3. Add 6 oz. (170g) of ice to highball glass.
4. Strain contents of shaker over ice.
5. Top with whipped cream, and serve.

ESPRESSO MARTINI

Mocktail



PREP

2 MIN.

SERVING SIZE

3.5 fl oz.

APPLICATION



Cold

INGREDIENTS

- 2 oz. (56g) UPOURIA Vanilla Frappe Mix
- 1 fl oz. (29mL) water
- 1/2 fl oz. (15mL) UPOURIA Vanilla Syrup
- Coffee Beans

DIRECTIONS

1. Add all ingredients to a shaker with ice.
2. Shake vigorously until smooth.
3. Strain contents of shaker into a martini glass.
4. Garnish with coffee beans and serve.

VANILLA CARAMEL COFFEE

Cocktail



PREP
2 MIN.

SERVING SIZE
7 fl oz.

APPLICATION
 Hot

INGREDIENTS

- 1 fl oz. (29mL) Coffee Liqueur
- 1/2 fl oz. (15mL) Vanilla Vodka
- 1/2 cup (113g) UPOURIA Caramel Frappe Mix
- 1/2 fl oz. (15mL) UPOURIA Caramel Sauce
- Whipped cream

DIRECTIONS

1. Add all ingredients except UPOURIA Caramel Sauce to a shaker with ice.
2. Shake until smooth.
3. Strain contents into a highball glass.
4. Top with whipped cream, drizzle with UPOURIA Caramel Sauce and serve.

MOCHA OLD FASHIONED

Cocktail



PREP
2 MIN.

SERVING SIZE
4 fl oz.

APPLICATION



Iced

INGREDIENTS

- 1 oz. (28g) UPOURIA Mocha Frappe Mix frozen into a 1 inch ice cube (*Whiskey Ice ball*)
- 2 fl oz. (59mL) Bourbon
- 1/2 fl oz. (15mL) UPOURIA Mocha Syrup
- 4 dashes bitters
- Orange peel

DIRECTIONS

1. Prep UPOURIA Mocha Frappe Mix Ice Cube 24 hours in advance
2. Stir all other ingredients together in a mixing pitcher
3. Strain into whiskey glass over the UPOURIA Mocha Frappe Mix ice cube
4. Garnish with orange peel

FROZEN MOCHA FRAPPE

Cocktail

PREP
2 MIN.

SERVING SIZE
16 fl oz.

APPLICATION
 Blended

INGREDIENTS

- 5 fl oz. (150mL) coffee
- 5 fl oz. (150mL) milk/dairy alternative
- 2 fl oz. (60mL) crème liquor
- 2/3 cups (126g) UPOURIA Mocha Frappe Mix
- 12 oz. (340g) ice
- Whipped cream
- UPOURIA Chocolate Toppers

DIRECTIONS

1. Add 5 fl oz. (150mL) of coffee, 5 fl oz (150mL) of milk/dairy alternative, and 2 fl oz. (60mL) crème liquor to a blender.
2. Add 2/3 Cup (126g) of UPOURIA Mocha Frappe Mix.
3. Add 12 oz. (340g) of ice.
4. Blend thoroughly until smooth and pour into 16 fl oz. (474mL) cup.
5. Top with whipped cream, sprinkle with UPOURIA Chocolate Toppers, and serve.



FUB/GRANITA

PREP
5 MIN.

SERVING SIZE
1.75 Gallon Batch

APPLICATION
 GRANITA

INGREDIENTS

- 2 quarts hot water
- 1 full package of UPOURIA Frappe Mix (3.5 lb. bag)
- 5 quarts cold water
- Granita Machine

DIRECTIONS

1. Combine 2 quarts of hot water and full package of UPOURIA Frappe Mix (3.5 lb.) in a container.
2. Stir until dissolved.
3. Add 5 quarts of cold water and stir.
4. Add the mixture to the bowl of your Granita machine.



UPOURIA offers a wide variety of products to enhance your made-to-order program



UPOURIA FLAVORED SYRUPS

Classic

- Salted Vanilla
- Salted Caramel
- Almond
- Pumpkin Spice
- Mocha
- Irish Crème
- Honey
- Hazelnut
- French Vanilla
- Cinnamon
- Caramel
- Chai
- Sugar Free French Vanilla
- Sugar Free Caramel
- Real Sugar Sweetener
- Butter Pecan

Fruit

- Blueberry
- Mango
- Raspberry
- Peach

Nutraceutical

- Energy
- Mocha Boost
- Immune
- Alert

Premium products at an affordable price

UPOURIA SHAKEABLE TOPPINGS

- Cinnamon with Brown Sugar
- Cinnamon
- Vanilla
- Chocolate
- Cookies & Crème
- Mini Marshmallow



UPOURIA FLAVORED SAUCES

- Chocolate 16.5oz
- Caramel 16.5oz
- White Chocolate 64oz
- Chocolate 64oz
- Caramel 64oz





Comprehensive Solution
for your Made-To-Order Program



UPOURIA FRAPPE RECIPE BOOK