

COLD FOAM

PRODUCT CARD



This product card will provide you general training and operational execution supporting **Cold Foam** for your operation.



What is Cold Foam? Cold Foam is milk that is frothed without heat or steam, delivering both an indulgent and refreshing treat customers want. Cold Foam gets its creamy, meringue-like texture from whipping non-fat milk using the Vitamix blender.

Cold Foam allows customization of topping cold beverages like Cold Brew or Iced Americano with a thick foam they enjoy on hot beverages.

Are you set up for Cold Foam?

You will need to ensure your blender has the proper programming to process cold foam and you will need a special pitcher for the Vitamix blender to prepare cold foam.

Do You Have the Right Vitamix Blender?

NEWER VITAMIX BLENDER (2018 to present)



Black base
Buttons 3 & 4 are programmed for Cold Foam

This blender is ready to prepare Cold Foam.

OLDER VITAMIX BLENDER (older than 2017)



Tan base
Buttons 3 & 4 are NOT programmed for Cold Foam

For more information on updating your blender, please contact your Solutions Lab Representative

Do You Have the Right Blender Pitcher?

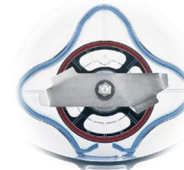
COLD FOAM PITCHER



Cold Foam pitchers are smaller and have a circular disk blade.

This is the ONLY APPROVED pitcher to use to prepare Cold Foam for WPS Starbucks iced beverages.

FRAPPUCCINO PITCHER



Frappuccino pitchers are larger and have standard wing blade.

DO NOT USE FRAPPUCCINO PITCHERS TO MAKE COLD FOAM.

Menu Board Listings





We recommend adding these core beverages with cold foam to your menu boards. These should be listed in the iced espresso and coffee section

Cold Brew with Cold Foam
Salted Caramel Cream Cold Foam

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Steps to Prepare Cold Foam Layer Build

Step	Instructions
 <p>1</p>	<p>Pour 100 ml (same quantity for all sizes) of non-fat milk or prepared cream* as listed on Beverage Recipe Card or customer order, into Cold Foam blender pitcher</p> <p>*Best Practice: To ensure quality Cold Foam, always use cold milk and ensure pitcher does not have excess water in it.</p>
 <p>2</p>	<p>Add 2 pumps of specific syrup, per Beverage Recipe Card or customer order</p>
 <p>3</p>	<p>Push button #3</p>
 <p>4</p>	<p>Prepare beverage as requested per Beverage Recipe Card</p> <p>Pour contents of the pitcher over top of beverage</p> <p>Rinse Cold Foam Pitcher after each use and ensure pitcher is free of water before next use</p>

Additional Beverage Modifications for Cold Foam



Vanilla Sweet Cream is needed to prepare these beverages:

- Vanilla Sweet Cream Cold Foam modifier
- Salted Caramel Cream Cold Brew
- Pumpkin Cream Cold Brew – Fall LTO
- Irish Cream Cold Brew – Holiday LTO

Review Beverage Recipe Cards for complete instructions for preparing handcrafted recipes.

Visit [nestlecoffeepartnerssl.com](https://www.nestlecoffeepartnerssl.com) for more training and program information.
Questions: Contact your Nestlé Coffee Partner Solutions Lab representative.