



**Hermes Cone & Snack Manufacturers**

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**HERMES TOPPING & MILKSHAKE SYRUP**

**Hermes TOPPING** is a **MILKSHAKE FLAVOURING SYRUP & ICE CREAM TOPPING** in one!  
**Hermes Topping** has many uses . So instead of being just a delicious tasting Shake Syrup,  
 it also doubles up as **Thick Sundae Topping** - designed to cling to soft serve and ice cream.



**How do you use Hermes TOPPING as a Shake Syrup?**

Using add the shake syrups **at a rate of ~10% of the total volume before blending.**

**Thickshake Example:** Take 150g creamy Hermes Soft Serve plus 75 mL cold full cream milk = ~225 g.  
 Add 10% Shake Syrup (~25 mL) = total of 250 g. Blend with milkshake spinner/whizzer for 30 seconds.  
 This will aerate the shake to a total volume of ~ 275 mL. (Thickshakes have approx 10% overrun\*).

**Milkshake Example:** Take 75g creamy Hermes Soft Serve plus 150 mL cold full cream milk = ~225 g.  
 Add 10% Shake Syrup (~25 mL) = total of 250g. Blend with milkshake spinner/whizzer for 30 seconds.  
 This will aerate the shake to a total volume of ~ 315 mL. (Milkshakes have approx 25% overrun\*).

**What is \*Overrun?** It is the percentage increase in volume through aeration.



**TIP:** For **visual effect** with shakes served in either plastic or glass cups, first squirt some topping onto the inside of the cup and turn the cup around and around slowly while holding at a slight angle to create a swirl effect, or alternatively, just squirt some topping onto the insides of the cup allowing the topping to run down the sides (results as shown), then fill the cup - and serve!

**Flavours:** Strawberry, Chocolate, Cream Soda, Toffee, Bubblegum

**Packaging:** 2-litre Plastic Bottles

**Yield:** Quantity of 25 ml serves per bottle: 80 (Enough to make approximately 80 x 300mL shakes).

Did you know? It is better to make Shakes with Soft Serve than with Ice Cream?

It saves time - pouring Soft Serve is faster than scooping & blending rock hard ice cream (30 seconds vs. 3.5 minutes)

**It saves money** - soft serve is cheaper per serve than scoop ice cream - and scoop ice cream can be as much as 50% air, which mostly disappears during blending. So in reality, you will get approximately 30% more shakes from 10 litres soft serve than with 10 litres of ice cream. It keeps customers happy and coming back. Having to wait in long queues when you try to make 5 shakes with scoop ice cream while you can do it in 1/7th of the time using soft serve definitely won't keep customers happy. Because you can serve more customers faster, it increases turnover and your bottom line! Shake Spinners have an, automatic shut-off when cup is removed.

