

HANDCRAFTED PREMIUM SELECTED QUALITY SINCE 2000



**SECRET GARDEN**



**MORE SLICES.  
MORE DRINKS. MORE QUALITY.**

# BARKEEPER'S BEST BUDDY.

The upgrade for every bar in the world.

GOLDBERG SECRET GARDEN has been developed with the world's bars, bartenders and baristas in mind. Our natural premium fruits elevate alcoholic and non-alcoholic drinks to a whole new level in terms of flavour and appearance. Traditional craftsmanship – gently produced. For maximum enjoyment and easy handling.

## MORE DRINKS. LESS COSTS.

You can count on GOLDBERG SECRET GARDEN.

Extra-thin fruit slices for significantly more drinks compared to many other competitors. Carefully air-dried without burning. This is how the nutrients are preserved in the GOLDBERG SECRET GARDEN products. Elastic, firm and easy to handle. An absolute highlight not only in terms of taste – also visually. The ultimate upgrade for every drink. Cheers!

OUR PARTICULARLY DELICATE CUTTING TECHNIQUE MAKES IT POSSIBLE.



Calculated on the basis of the on-trade RRP of a 250 g bag.

Note: One bag Orange (250 g) contains 140–150 slices. The slice price of 12.8 cents for oranges refers to 145 slices. There are 280–300 slices in one bag Lime (250 g), 220–240 slices in one bag Lemon (250 g), 100–110 slices in one bag Pineapple (250 g) and 125–130 slices in one bag Pink Grapefruit (250 g).



One kilo of highest-quality dried fruit provides up to 1,000 fine slices.

You will get twice as many slices compared to many competitors.

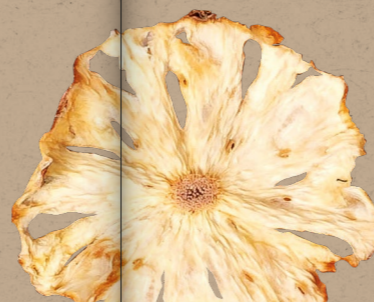
Highest quality plus highest quantity. This ultimately saves you real money.



**DRIED FRUIT. SUSTAINABLE. LONG LASTING. INTENSE.**

AN INCREDIBLE NUMBER OF ADVANTAGES COMPARED TO FRESH FRUIT.

- No chopping, no waste, no leftovers. And certainly no fruit flies.
- Our dried fruit is a pure, natural product – we do not use any additives.
- A long-lasting and therefore real alternative to fresh fruit.
- The flavour of the fruit is intensified by drying.



# WITH HEART AND PASSION. THE SUBTLE DIFFERENCE.

Fruit is in the best hands with us.

We live and love our craft as well as our products. Lovingly sliced. So delicate that we get the most out of one kilo of the best fruit. This results in a simple equation: more slices in the bag = more drinks, which saves you real money.

More compact texture...

This means more versatile uses. NO breakage! For a perfect appearance in the glass.

## GENTLE AIR DRYING HAS MANY POSITIVE EFFECTS ON THE QUALITY.

Intense flavour

Ensures an unforgettable, fruity taste experience.

Sustainable production

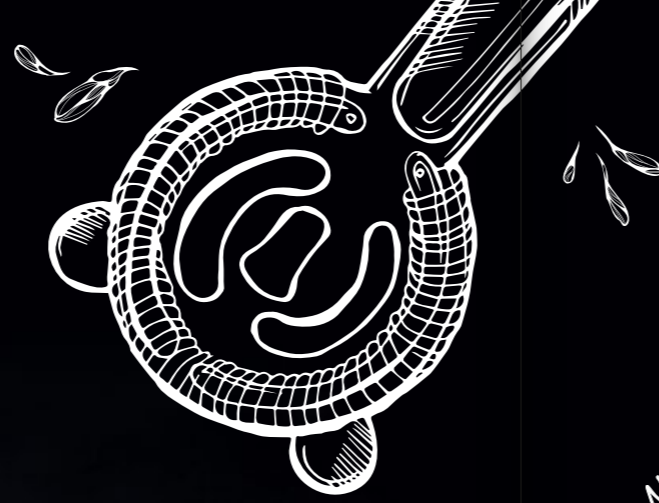
Environmental friendly due to lower energy consumption.

Traditional craftsmanship

This production is highly valued in the bar scene!

Natural flavours...

Thanks to low temperatures, these are retained. The fruit does not burn and its colours remain very stable.



# BARKEEPER'S BENEFITS.

All the benefits at a glance.



#### LOWER COSTS:

More in the bag means more drinks and lower costs.



#### DELICIOUS SYMBIOSIS:

Thin slices allow the drink and fruit to blend together more quickly.



#### FRESH PRODUCTION:

We guarantee genuine freshness and only the best-quality fruit, without exception. That's because we only produce to order.



#### THE PUREST QUALITY:

Quality without compromise. All natural with no additives (no sulphur or other preservatives, no flavour enhancers).



#### HYGIENIC PREPARATION:

Straight from the bag into the drink. No sticky hands or work surfaces.



#### GENTLE AIR DRYING:

We dry at particularly low temperatures. This takes longer, but preserves the nutrients and ensures the best quality, without the fruit burning and losing its intense aroma.





# WATCH OUT: VERSATILE IN USE, ATTRACTIVE PRICING, PURE ENJOYMENT!

5 dried fruits and soon much more...

Dried pink grapefruit in a 250g bag.



Illustration similar.

Dried orange in a 250g bag.

Bittersweet harmony. The unique touch for special drinks like negroni, old-fashioned and Aperol spritz.

Dried lemon in a 250g bag.

So no one will be in a sour mood: the perfect squeeze for whisky sours, Tom Collins and vodka lemon cocktails.

Dried lime in a 250g bag.

Intense, tangy and so exotic. The fresh touch for margaritas, mojitos and gin and tonics.

Dried pineapple in a 250g bag.

The finest, freshest fruit flavour for tropical cocktails like pina colada, mai tai and tropical mule.

Coming soon

Dried Apple, Pear, Kiwi, Coconut, Tomato, Cucumber, Peach and Banana in a 250g bag – and that's just the beginning! Look forward to an ever-growing selection of air-dried fruits.



GARNISHES  
COCKTAILS AND  
COFFEE DRINKS



ENHANCES  
LEMONADES



FLAVOURS  
WATER



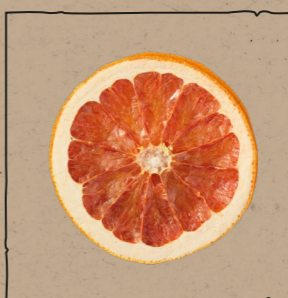
REFINES  
MUESLI



INFUSES TEA



AS A SALAD  
TOPPING



FOR DECORATING  
CAKES AND  
DESSERTS

**JUST LIKE FRESH FRUIT.  
ONLY BETTER.**



*brands  
we trust.*