

### Premium Popping Boba Pearls



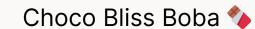


## About us

Zubi Dubi, a brand by Saffron Biotech, crafts premium popping boba pearls that transform everyday beverages into extraordinary experiences. Designed for HORECA and global consumers, our boba pearls add flavor, fun, and texture to bubble teas, milkshakes, cocktails, smoothies, frozen yogurts, and desserts. Backed by Saffron Biotech's 20+ years of global manufacturing excellence in FMCG, beverages, and private labeling, we bring together innovation, quality, and consistency from our state-of-the-art facilities in India to over 103+ countries worldwide. With expertise spanning R&D, formulation, packaging, and exports, Saffron Biotech stands behind the brands you trust — helping cafés, restaurants, and beverage creators deliver unforgettable experiences with every sip.

Crafted with Care • 100% Vegetarian • Made in India

www.zubidubiboba.com





# Chocolate Premium Boba Pearls

- A chocolate lover's dream. Rich, velvety pearls bursting with cocoa goodness.
- Perfect for: Chocolate milkshakes, frappes, ice creams, and dessert bowls.
- Best Pairings: Mocha drinks, brownies with boba toppings, chilled chocolate lattes.



# Mango

- Sweet, juicy pearls with a vibrant tropical mango burst.
- Perfect for: Mango smoothies, mocktails, and tropical fruit punches.
- Best Pairings: Yogurt parfaits, frozen desserts, fresh fruit teas.



## Strawberry

- Bursting with strawberry sweetness and fruity charm.
- Perfect for: Strawberry milkshakes, smoothies, and yogurt bowls.
- Best Pairings: Cheesecakes, custard desserts, fruit sodas.



# Coffee

- The perfect blend with a bold espresso kick wrapped in chewy pearls.
- Perfect for: Iced coffees, cold brews, tiramisu shakes, and iced frappes.
- Best Pairings: Café-style beverages,
   affogato twists, boba-topped iced lattes.



# Passionfruit

- Bold, tangy pearls filled with passionfruit zing.
- Perfect for: Mocktails, iced teas, and exotic cocktails.
- Best Pairings: Tiki-style drinks, fruit punches, sorbets.



# Lychee

- Refreshingly floral and sweet, with the iconic lychee flavor.
- Perfect for: Lychee martinis, fruit sodas, and Asian-inspired bubble teas.
- Best Pairings: Lychee iced tea, sparkling cocktails, shaved ice.



# Pineapple

- Zesty, tangy pineapple pearls that add a refreshing punch.
- Perfect for: Pineapple mojitos, summer coolers, tropical bubble teas.
- Best Pairings: Iced cocktails, sorbets, mocktails.



# Cocomut

- Smooth, refreshing pearls with the essence of tender coconut.
- Perfect for: Coconut milkshakes, tropical lassi, fruit-infused iced teas.
- Best Pairings: Pina coladas, smoothies, shaved ice treats.



# Blueberry

- Tart yet sweet pearls with rich blueberry flavor.
- Perfect for: Smoothies, frozen yogurts, fruit sodas.
- Best Pairings: Lemonade fusions, cheesecakes, sparkling water mocktails.



## Green Apple

- Bright green pearls that pop with a juicy apple bite.
- Perfect for: Apple sodas, lemonades, and fruity iced teas.
- Best Pairings: Sangrias, sparkling water, chilled mojitos.



## Create your own flavor of Premium Boba Pearls

Have a unique drink concept? Our food technologists and R&D team will engineer a custom popping boba flavour tailored to your menu or brand.

- One-time R&D fee covers full formulation work and tasting samples.
- Easy scale-up once approved, order production quantities anytime.
- Private-label ready launch under your own brand with a 500 kg MOQ.

From concept to shelf-ready pearls, we turn your idea into a flavour that's uniquely yours.



### Use Cases for you



#### **Bubble Teas, Shakes & Frappés**

Turn everyday teas and creamy shakes into signature boba drinks; every sip delivers a juicy pop.



#### Desserts, Waffles, Pancakes & Crêpes

Finish plated desserts or breakfast favourites with pearls that give texture, flavour and instant visual appeal.



#### Salads, Smoothie Bowls, Fruit Salads & Cold Platters

Add a sweet, juicy accent to fresh fruit or gourmet salads, an unexpected touch that delights guests.



#### Ice Creams, Puddings, Custards, Mousse & Yogurt Parfaits

Layer pearls through creamy desserts for a surprising burst that contrasts perfectly with smooth textures.



#### **Cocktails & Sparkling Sodas**

Add a playful burst to spritzes, mojitos or premium sodas, pearls pop with flavor and create an eyecatching finish.



#### **Mocktails, Juices, Smoothies & Lemonades**

Brighten alcohol-free drinks with vibrant pearls that add natural fruit flavor and Instagram-worthy color.



#### **Cakes, Cupcakes & Cheesecakes**

Top baked treats with glossy pearls for a modern twist and a splash of colour that elevates presentation.









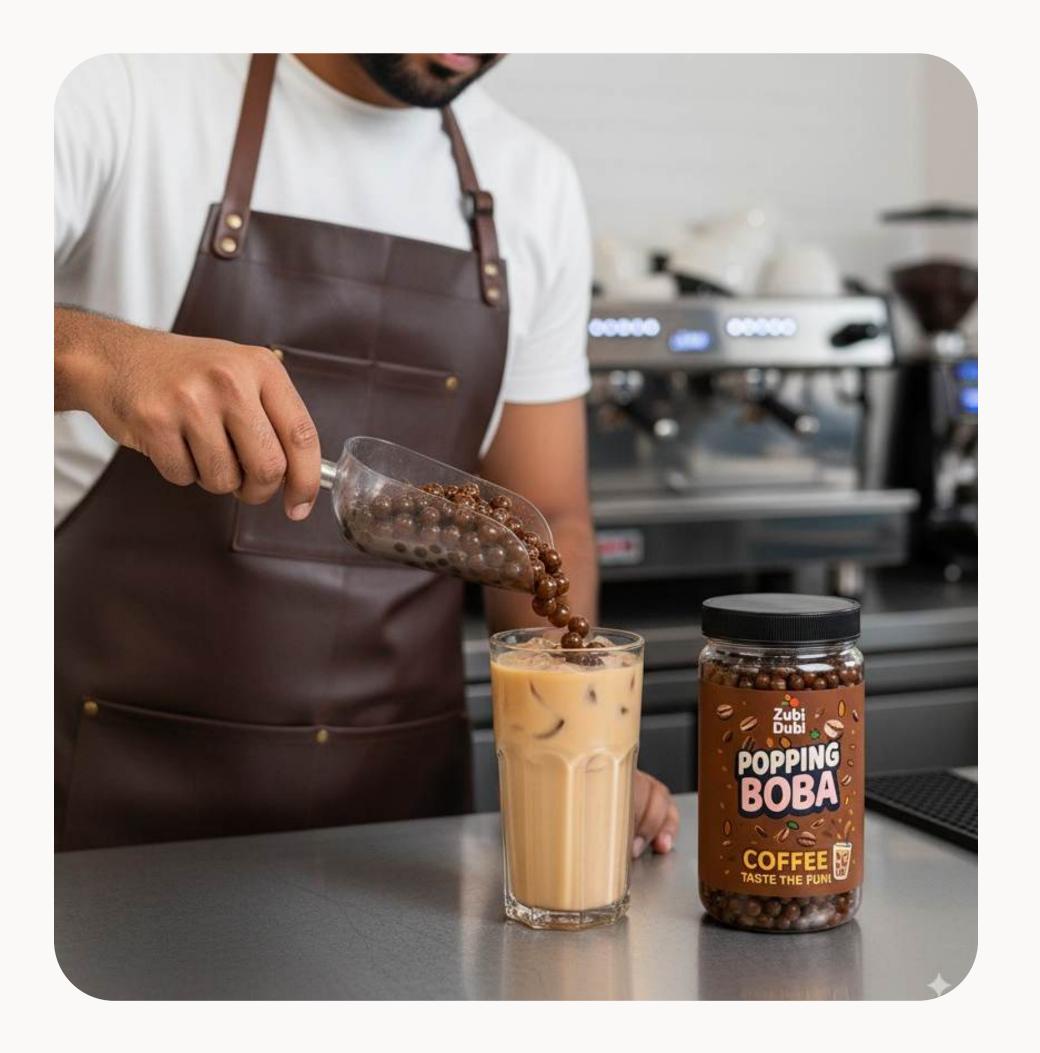




















### Ordering & HORECA Advantage

- Pack Size: 1 Kg Premium PET Jars (cartons of 10 jars)
- Starter MOQ (Minimum Order Quantity): 10 Kg (1 carton / 10 jars).
- Shelf Life: 12 months sealed.
- MOQ for Private Label: 500 Kg (custom branded jars for your café or restaurant).
- Usage Value: 1 Kg jar = ~30–40 drinks (20–25 g per serving).
- **Dispatch Time:** 48-72 hrs within India; export-ready globally.
- Compliance: 100% Vegetarian FSSAI Licensed HACCP/ISO Certified
- Reorder Made Easy: Quick WhatsApp/call for repeat orders.
- Contact us today for HORECA pricing and distributor programs.



- Reliability → Always in stock, always on time.
- Profitability: Each drink or dessert with pearls can add profit margin.
- Menu Innovation → 10 chef-crafted flavours + custom flavour development tailored for your brand.
- Private Label Ready → Build your own branded line with our expertise.
- Global Legacy → Backed by Saffron Biotech, with 20+ years in FMCG & exports to 100+ countries.



### Contact Us



Trusted by Cafés, Restaurants, Hotels, juice bars, and beverage brands.

Contact us today for HORECA pricing and distributor programs.

#### **Phone & Whatsapp**

Mon to Sat: 10 AM to 7 PM

+91 9426709810

+91 7567768537

Whatsapp Us

#### **Email Us**

For information, samples, orders, partnerships, distributorships, imports/exports, or private-label projects. Response time: 24–48 hours.

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