

The Fun Foods Bubble Tea Handbook Ingredients, Equipment, Recipes, & Procedures



The Definitive Guide to Bubble Tea

Looking to start selling Bubble Tea in your shop? Or want to start enjoying the amazing taste of store bought boba at home - minus the costly price?

The Fun Foods Bubble Tea Handbook outlines everything you'll need to make delicious bubble tea.

Supplies, ingredients, equipment and recipes are all covered in detail; a perfect guidebook for both home users and business owners looking to introduce a fun, and new beverage.

At Fun Foods we have helped many food business owners kick start their journey with bubble tea. Bubble tea is so simple to make and the consensus here at Fun Foods is that everyone loves it!

We have proudly served, and supplied restaurants, hotels, and casinos nationwide with premium bubble tea supplies, equipment, ingredients, and guidance.

This guide is a definitive, A-Z and everything-in-between, handbook to bubble tea. It will be the only bubble tea guide that you will need.

It'll begin by breaking down all the bubble tea equipment for bubble tea shops and for home users. Next, a deep dive into all the ingredients required to make bubble tea. Finally, the exact recipes and standard operating procedures required to make professional bubble tea.



For all your bubble tea supplies visit www.funfoods.ca

Table Of Contents

List of Bubble Tea Equipment for Shops

List of Bubble Tea Equipment for Home Users

List of Bubble Tea Ingredients

Recipes & Procedures

Bubble Tea Catalogue



For all your bubble tea supplies visit www.funfoods.ca

Recommended Equipment List For Bubble Tea Shops

Commercial Blender



Blender

A blended drink leaves nothing behind in the cup, besides maybe some boba or tapioca pearls. When bubble tea is prepared in a blender it creates a heavenly smoothie like consistency. Blended drinks can demand higher prices and customers enjoy watching it being made. In other words, blending adds value.

We make milky bubble tea blended by default and shaken upon customer request. If you are a high-volume shop look for a 3.5 horsepower commercial blender. If you are serving < 20 bubble tea drinks a day, a 2 horsepower commercial blender will do.



For all your bubble tea supplies visit www.funfoods.ca

Recommended Equipment List For Bubble Tea Shops



20 oz Plastic Shaker Cup

An alternative to blending your drink, is to use a plastic shaker cup; to make a shaken bubble tea drink. Plastic shaker cups better retain coldness and heat, metal shaker cups will burn or freeze your hands after repeated usage. Our plastic shaker cups come with measuring lines for easy pouring.

Easy to use, grab your plastic shaker cup, add ingredients and vigorously shake for 2 minutes to combine ingredients.



For all your bubble tea supplies visit www.funfoods.ca

Recommended Equipment List For Bubble Tea Shops



Powder Mix Scoop

Boba & Tapioca Scoop

Measuring Scoops

There are 2 kinds of measuring scoops. A long-handled brown scoop is used for measuring bubble tea powder mix. A leveled brown scoop measures out to roughly 4 heaping teaspoons OR 1.5 tablespoons.

There is also a metal wire scoop used for serving Tapioca Pearls and boba. One metal boba scoop measures out 1 oz of pearls. Metals scoops are used for scooping tapioca pearls, popping boba, and more toppings.



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Recommended Equipment List For Bubble Tea Shops

Electric Rice/Tapioca Pearl Cooker



Electric Tapioca Cooker

A countertop machine is used to easily cook your daily tapioca pearls fresh everyday. Manually cooking tapioca pearls takes an hour, it is a similar process to cooking rice. Tapioca pearls are boiled for 30 minutes and then rested for 30 minutes. They can be perfectly prepared in a rice cooker and it is the easiest way to frequently cook tapioca pearls. Good bubble tea shops are making fresh tapioca every 3-4 hours, therefore a tapioca pearl cooker is a must have. Look for a rice cooker that is made for commercial foodservice and that comes with UL and NSF certification.



For all your bubble tea supplies visit www.funfoods.ca

Recommended Equipment List For Bubble Tea Shops

Ice Maker Machine



Electric Ice Maker

A commercial grade, electric, countertop ice maker machine is needed to make the ice you'll need for bubble tea. All bubble tea drink recipes will call for ice cubes so you don't want to run out.

Ice maker machines make small-medium size ice cubes - ideal for easy measuring, blending, and shaking.



For all your bubble tea supplies visit www.funfoods.ca

Recommended Equipment List For Bubble Tea Shops

Foodsafe Containers

Flip Lid is best for
powder mix



Air tight, leak proof
containers are best
for tapioca pearls



Food Safe Containers

Commercial grade food service containers will be needed to easily store and access your ingredients. The best container for **powder mix** is a flip-lid container that would sit on your countertop.

You will also need a container for your cooked tapioca pearls and toppings. Store your cooked tapioca in air tight and leak proof containers. Leftover dry/uncooked tapioca will also need to be stored in an air tight container and in a dark place.



For all your bubble tea supplies visit www.funfoods.ca

Recommended Equipment List For Bubble Tea Shops

Fruit Syrup Pumps



1oz Fruit Syrup Pump

Pumps are specially designed to fit a jar of bubble tea fruit syrups. Each full pump dispenses a 1 oz serving size of fruit syrup. Fruit syrup is called for in fruity bubble tea recipes, typically 1 full pump is required per drink. [\\$10.95 - 1 oz Pump](#)



For all your bubble tea supplies visit www.funfoods.ca

Recommended Equipment List For Bubble Tea Shops

Bubble Tea Straws



Bubble Tea Straws

A staple to the bubble tea experience is the bubbles (tapioca pearls). To properly drink the bubbles, a thick bubble tea straw is required for the tapioca to easily flow through the straw. Normal drink straws won't work.

One side of the bubble tea straw is angled to allow users to pierce through a plastic cup seal. Bubble tea straws are individually wrapped and are available in both plastic and paper.

[\\$44.97 - 1000 Individually Wrapped Plastic Boba Straws](#) & [\\$149.79 - 2000 Individually Wrapped Paper Boba Straws](#)



For all your bubble tea supplies visit <http://www.funfoods.ca>

Recommended Equipment List For Bubble Tea Shops

Bubble Tea Cups



Bubble Tea Cups

Bubble tea cups are translucent, perfect for the aesthetic and visual appeal of bubble tea and boba drinks. We carry three standard cup sizes for bubble tea and cold drinks.

The cups we carry are 95MM PP cups, suitable for use in a 95mm automatic cup sealing machine. The sizes we carry are 360 cc (12 oz), 500 cc (16oz), and 700 cc (20 oz). Our 12 oz cup is known as a 'U' shaped cup - it has a rounded bottom.



For all your bubble tea supplies visit www.funfoods.ca

Recommended Equipment List For Bubble Tea Shops

Bubble Tea Lids



Bubble Tea Lids

Bubble Tea Lids are universal - one size fits all. The same lid fits can be used to fit all three cup sizes (360cc, 500cc, & 700cc). We carry the 2 most popular types of lids that you'll find – Dome lids and flat lids.

The dome lids have a perforated hole in the middle, it's easy to poke a bubble tea straw through it. [\\$138.47 - 2000 Dome Lids](#) for Bubble Tea, [\\$115.27 - 2000 Flat Lids for Bubble Tea](#)



For all your bubble tea supplies visit www.funfoods.ca

Recommended Equipment List For Bubble Tea Shops

Cup Sealing Machine

Automatic Cup
Sealer



Manual Cup Sealer

95MM Cup Sealing Machine

A cup sealing machine is the ultimate indicator if a bubble tea business is serious. Automatic cup sealing machines forms a tight seal of plastic film to the top of the cup. It adds a nice presentation to the final product of the bubble tea. The seal is broken or pierced through with the sharp, angled edge of a bubble tea straw and makes a great “pop” or bursting sound. Cup sealing machines are not required but can quickly pay itself off with the cost you save on lids. It adds an amazing aesthetic presentation to your cup that consumers love, make your customer’s experience more personal as they have to pierce their straw through their drink, and it’s awesome to watch! Our cup sealing machine fits 95mm cups (compatible with the cups we carry)

Recommended Equipment List For Bubble Tea Shops

Sealing Film for Cup Sealing Machine



Sealing Film

A roll of plastic sealing film for use in a cup sealing machine. You would use sealing film to replace dome/flat lids. The seal is broken by the customer with the angled edge of a bubble tea straw.

The kind of sealing film we carry is a clear film like the one above. It is possible to get a branded sealing film with your company logo on it. Please keep in mind custom sealing film requires a minimum purchase amount of 120 rolls. Using custom sealing film with your design adds to a more branded customer experience and is more memorable.

Recommended Equipment List For Bubble Tea Shops



Fructose Dispenser

Countertop fructose dispenser machine has programmable keys that automatically dispense varying amounts of fructose sweetener by the push of a button.

Give your customers the option of reduced (25%, 50%, 75%) sugar/sweetener. Ideal for shops with lots of menu items with varying recipes or high volume shops.



For all your bubble tea supplies visit www.funfoods.ca

Recommended Equipment List For Bubble Tea Shops

Automatic Cup Shaking Machine



Automatic Cup Shaker

No more manual shaking with a plastic shaker cup. You might consider getting this machine if you run a high volume boba shop. Manually shaking 30+ drinks a day gets tedious and becomes a bit of a workout. (Plastic shaker cups require 1-2 mins per drink of shaking)

You may benefit from an automatic shaker machine because customers love an experience that they can't find at home. It also saves time and is fascinating to watch it in action.



For all your bubble tea supplies visit www.funfoods.ca

Recommended Equipment List For Bubble Tea Shops REVIEW

A convenient checklist of everything you'll need equipment wise for your bubble tea shop.

Commercial Blender (3.5 horsepower)

Plastic Shaker Cup

Measuring Spoons (2 kinds - for powder & boba)

Fruit Syrup Pump

Food-Safe Containers (2 kinds – for powder & boba)

Bubble Tea Cups (12oz, 16oz, 20oz)

Bubble Tea Lids (dome/flat lids)

Bubble Tea Straws (Paper/Plastic)

Tapioca Pearl Cooker (Rice cooker)

Ice Maker Machine

(Optional) Automatic Cup Sealing Machine

(Optional) Sealing Film for Cup Sealing Machine

(Optional) Automatic Cup Shaker Machine

(Optional) Automatic Fructose Dispenser

**Optional items are best suited for high volume shops. If you're just starting out, it's not necessary. The rest of the items are recommended from the beginning.*

Recommended Equipment List For Home Users

This section was added to make it convenient for home users to find out exactly what they'll need.

Making delicious, store quality, professional bubble tea at home is easy. Seriously, you could do it too! It's as simple as preparing tapioca and then combining your drink ingredients and blending.

In the next pages you'll see all the equipment you'll need for **professional boba at home**. Keep in mind that all the equipment is the same for a boba shop.

The most costly piece of equipment for home users is a commercial grade blender. But don't worry, you don't need it. If you don't have a commercial grade blender, just use a plastic shaker cup. 500-1000 watt blenders aren't recommended.

The bare minimum setup for home users would be a plastic shaker cup and your drink ingredients.

If you'd like to skip the home user equipment section and go straight to the complete list of bubble tea ingredients, you can do so by [clicking here.](#)



For all your bubble tea supplies visit www.funfoods.ca

Recommended Equipment List For Home Users

Commercial Blender



Blender

A blended drink leaves nothing behind in the cup, besides maybe some boba or tapioca pearls. A commercial grade, 2 horsepower blender is recommended. Blenders are optional because you can still make a delicious tasting bubble tea, similar to ones you would buy in a boba shop (yes, that good!), with just a plastic shaker cup. Though blending the ingredients gives your bubble tea a heavenly smoothie-like consistency that customers generally prefer. We make bubble tea blended by default - and shaken upon request. If you want an authentic, professional look and tasting bubble tea, you'll need a commercial blender - 500-1000 watt blenders aren't recommended.

Recommended Equipment List For Home Users



20 oz Plastic Shaker Cup

An alternative to blending your drink, is to use a plastic shaker cup; to make a shaken bubble tea drink. Plastic shaker cups better retain coldness and heat, metal shaker cups will burn or freeze your hands after repeated usage.

This is the best way to make bubble tea without a commercial blender (shaken bubble tea). Very easy to use! Grab your plastic shaker cup, add ingredients and vigorously shake for 2 minutes to combine ingredients. 700 CC Plastic Shaker Cup with measuring lines [\\$21.95 - Plastic Shaker Cup](#)

For all your bubble tea supplies visit www.funfoods.ca

Recommended Equipment List For Home Users



Powder Mix Scoop

Boba & Tapioca Scoop

Measuring Scoops

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There is also a metal wire scoop used for serving Tapioca Pearls and boba. One metal boba scoop measures out 1 oz of pearls. Metals scoops are used for scooping tapioca pearls, popping boba, and more toppings.



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Recommended Equipment List For Home Users

Fruit Syrup Pumps



1oz Fruit Syrup Pump

Pumps are specially designed to fit a jar of bubble tea fruit syrups. Each full pump dispenses a 1 oz serving size of fruit syrup. Fruit syrup is called for in fruity bubble tea recipes, typically 1 full pump is required per drink. [\\$10.95 - 1 oz Pump](#)



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Recommended Equipment List For Home Users

Bubble Tea Straws



Bubble Tea Straws

A staple to the bubble tea experience is the bubbles (tapioca pearls). To properly drink the bubbles, a thick bubble tea straw is required for the tapioca to easily flow through the straw. Normal drink straws won't work.

One side of the bubble tea straw is angled to allow users to pierce through a plastic cup seal. Bubble tea straws are individually wrapped and are available in both plastic and paper.

[\\$44.97 - 1000 Individually Wrapped Plastic Boba Straws](#) & [\\$149.79 - 2000 Individually Wrapped Paper Boba Straws](#)



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Recommended Equipment List For Home Users

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Bubble Tea Lids

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The dome lids have a perforated hole in the middle, it's easy to poke a bubble tea straw through it. [\\$138.47 - 2000 Dome Lids](#) for Bubble Tea, [\\$115.27 - 2000 Flat Lids for Bubble Tea](#)



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Recommended Equipment List For Home Users REVIEW

A checklist of equipment you'll need for professional boba at home.

Commercial Blender

Plastic Shaker Cup

Measuring Spoons (2 kinds - for powder & boba)

Fruit Syrup Pump

Bubble Tea Cups (12oz, 16oz, 20oz)

Bubble Tea Lids (dome/flat lids)

Bubble Tea Straws (Paper/Plastic)

Note about cups and lids: of course you can drink from any cup you already have at home. The cups we carry are translucent - perfect for showing off the aesthetic and visual appeal of bubble tea drinks. These are the same cups used in bubble tea shops giving you a true authentic boba experience, just like you buy at the store.

*Bubble tea straws are **REQUIRED** and absolutely necessary to easily drink the tapioca.*

That's all it takes equipment wise - which covers absolutely everything that you'd ever need. The bare minimum setup for home users is a plastic shaker cup and your drink ingredients. It doesn't take much equipment to make shaken bubble tea. Blended bubble tea will obviously require a blender.

List of Bubble Tea Ingredients



4 in 1 Powder Mix

Available in over 30 flavors - this is the powder base we use for making bubble tea, smoothies, lattes and frappes. A versatile 4 in 1 mix that is very multipurpose - good for both hot and cold beverages.

A serving size of Bubble Tea Powder Mix is between 1-3 brown bubble tea measuring scoops - our 20oz recipe calls for 3 leveled-brown measuring scoops of powder mix. Each flavour of 4 in 1 powder mix comes in a 3lb bag - each bag makes anywhere from 25-37 20 oz bubble tea drinks. (Makes 25 bubble teas using 3 brown scoops of powder mix per drink, or 37 drinks when using 2 brown scoops of powder mix per drink)

List of Bubble Tea Ingredients



**Fruit syrup with a pump*



Fresh Fruit Syrup

Premium fresh fruit puree syrups made with real fruit. Bubble Tea Fruit Syrup are available in over 20 flavours. Each jar of fruit syrup comes in a 5kg jar. Refrigeration is required after opening. (With one exception, brown sugar syrup can be left out in room temperature)

For a more neutral sweetener use brown sugar syrup, fructose, or honey agave.

Each serving size of Bubble Tea Fruit Syrup is 1 oz (1 full pump). A 5kg jar contains 178 servings.

List of Bubble Tea Ingredients

Bubble Tea Sweeteners



Bubble Tea Sweeteners

Bubble tea sweeteners are exactly what they sound like. Use them to sweeten up your bubble tea drink. For drinks in which you'd need to brew a tea base, you may want to use an ounce of fructose to sweeten it up. You can also use brown sugar syrup as a sugar syrup for your tapioca pearls.

For bubble tea sweeteners, there is a few options, use brown sugar syrup, honey-agave, or fructose - all are used to boost the sweetness of the drink. Sweeteners are more commonly called for in fruity bubble tea recipes. Sometimes you might see bubble tea sweeteners used in combination with powder mix, but it's less common.

List of Bubble Tea Ingredients

Tapioca Pearls



Tapioca Pearls

Tapioca Pearls are a staple to bubble tea beverages - these vegan pearls made from cassava root are generally found at the base of the bubble tea cup.

For a lot of people, they consider freshly made tapioca pearls as the marker of a good bubble tea place. Everyone has varied preferences when it comes to these pearls; some like them chewy and soft, instantly melting in their mouths, while others like to enjoy taking their time in chewing. Good tapioca pearls are somewhere in between.

Tapioca pearls are good for 3-4 hours after they are cooked, then they will get stale and hard to chew. A good boba shop is making fresh batches of pearls every few hours.

List of Bubble Tea Ingredients

Coconut Jelly



Coconut Jelly

A popular bubble tea topping, fully prepared and ready to serve, no cooking required. Coconut Jelly is a fun chewy topping put at the top of bubble tea drinks. This product is made from natural coconut gel, and consists of soft jelly chunks sweetened with syrup and comes in a 3.7kg jar.

Coconut jelly is shelf stable before opening the jar but refrigeration is required after opening. 5 Kinds of Coconut Jelly - Strawberry, Mango, Lychee, Green Apple & Assorted Rainbow.



For all your bubble tea supplies visit www.funfoods.ca

List of Bubble Tea Ingredients

Popping Boba



Popping Boba

Popping Pearls AKA “froot bubbles”, coated juice balls, or popping boba is the most popular topping choice among boba lovers! Popping boba contains fruit juice in the center that pops, explodes, and oozes out delicious fruit juice when consumed.

Popping boba is ready to use right out the jar, no preparation needed. Popping boba is shelf stable before opening, and requires refrigeration once you first open the jar.

Over 10 flavours available!



For all your bubble tea supplies visit www.funfoods.ca

List of Bubble Tea Ingredients

Jelly Boba



Jelly Boba

You use jelly boba as a quick alternative to tapioca pearls. We previously mentioned that tapioca pearls require 1 hour to cook per batch and last for 3-4 hours after cooked. So what if you run out of tapioca pearls, and your new batch of tapioca isn't ready yet? What if you're shop is closing up soon and you can't prepare any new pearls? Jelly boba is your solution.

Jelly boba requires no cooking or prep time. Simply scoop and serve. If you run out of tapioca and there's not enough time to make a new batch - stores use 'jelly boba' as a quick and easy tapioca replacement. Jelly Boba comes in plastic 2kg bags, they will be chewy pearls (similar to tapioca), not bursting with juice like popping boba. Refrigeration is required after opening the bag.

List of Bubble Tea Ingredients



Aloe Vera

Aloe vera is a plant well known for its many beneficial health properties. Aloe vera is used as a topping for many beverages such as: bubble tea, lemonade, and iced tea. A crystal clear jelly-like topping made from 100% aloe vera.

Each can of aloe contains approximately 22 half-cup portions. Aloe vera is typically viewed as a healthier alternative; furthermore claiming many health benefits such as clearer skin and regulating skin pH levels. Aloe requires refrigeration after opening the can.

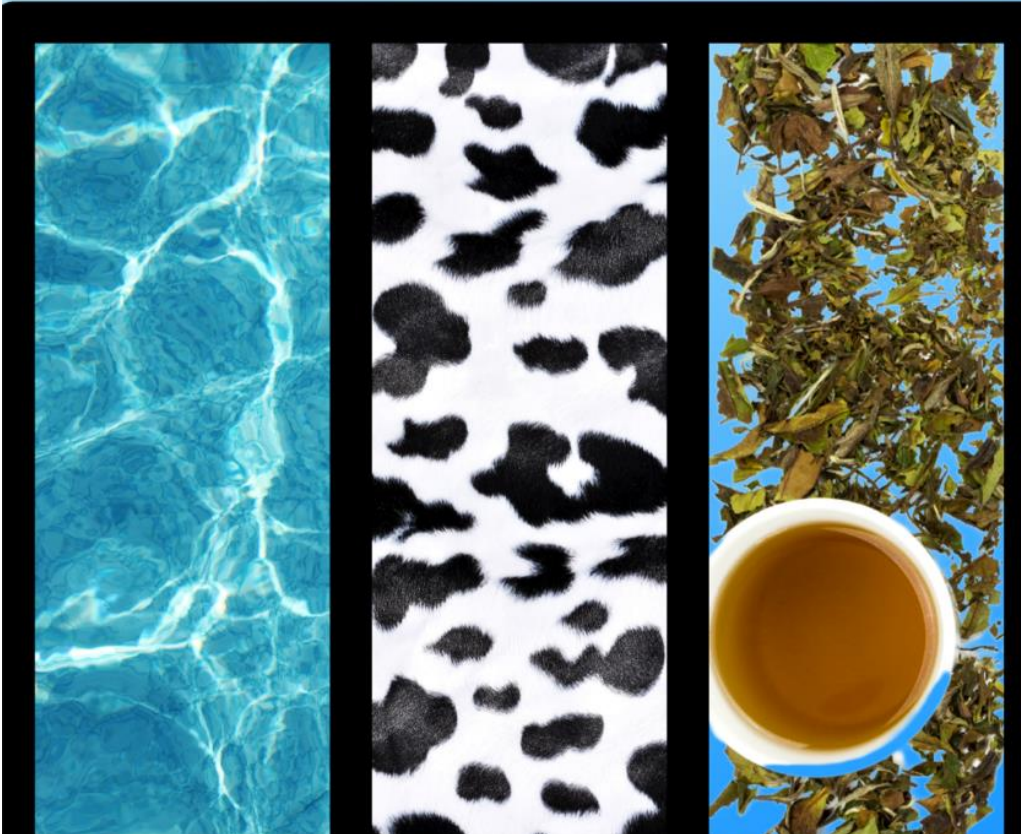


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List of Bubble Tea Ingredients

Liquid Base

Water, Milk, or Tea Base



Liquid Base – Milk/Water/Tea

Liquid base is required for the bubble tea drink, which one you use varies depending on the recipe.

Milk - We use milk by default, your choice of 2% milk, whole milk, soy milk etc...

Water - You can also use water as your liquid base, the consistency will be similar to a fruit juice when made shaken and a fruity ice-slush consistency when blended with ice.

Tea Base – Bubble tea can have a tea base as well. Brew your desired tea (i.e. oolong, matcha, jasmine) or use instant tea powder to skip the brewing process. Make sure the tea is room temp before you use for making bubble tea.

List of Bubble Tea Ingredients

Ice Cubes

Small to Medium Size Cubes
Recommended



Ice Cubes

Small to medium ice cubes are preferred for easy blending, measuring and shaking.



For all your bubble tea supplies visit www.funfoods.ca

List of Bubble Tea Ingredients

REVIEW

A checklist of all the bubble tea ingredients.

4 in 1 Powder Mix

Bubble Tea Fruit Syrup

Bubble Tea Sweetener

Tapioca Pearls

Coconut Jelly

Popping Boba

Jelly Boba

Aloe Vera

Liquid Base (Water, milk, or tea)

Ice Cubes



For all your bubble tea supplies visit www.funfoods.ca

Recipes & Procedures





There are 2 main ways to prepare Bubble Tea - Milky Bubble Tea and Fruity Bubble Tea. The difference is usually found in the liquid base (milk/water/tea) used in the recipe.

Milky bubble tea uses milk as the liquid base, and fruity bubble tea generally uses tea base as the liquid base.

Typically, for milky bubble tea, you'll just need the powder base and for fruity bubble tea, you'll just need the fruit syrup.

However, it is possible to combine both powder mix and fruit syrup for one drink.

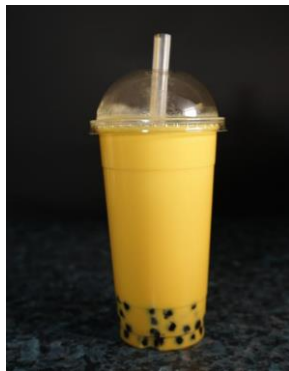
You will also find tapioca cooking instructions and the exact tea brewing procedures we use.



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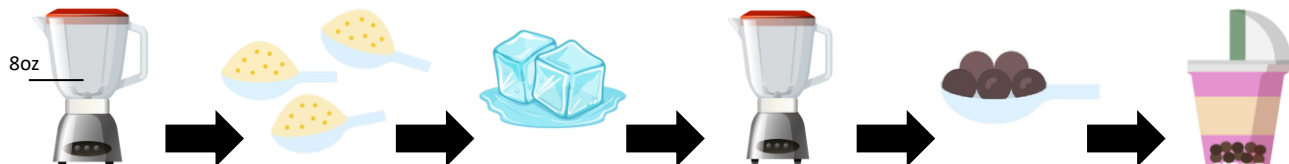
Milky Bubble Tea Recipe

Blended by default, shaken upon request.



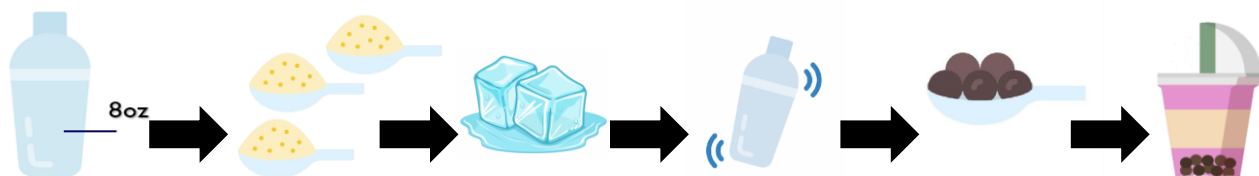
Ingredients for 20oz serving

- **8 oz milk** (or you can use water - milk is recommended)
- **Half cup of ice** (approx 8 oz OR 8-10 medium-sized ice cubes)
- **4 in 1 Bubble Tea Powder Mix**
- **Tapioca Pearls**
- **Toppings (Optional)** - coconut jelly, aloe, popping boba



Procedure for Milky Bubble Tea (Blended) 20oz

1. Measure **8oz of Milk** into your blender
 2. Add 3 Levelled Brown Scoops of **4 in 1 Powder Mix (your choice of flavor)** to the blender
 3. Add half cup of small-medium sized **ice cubes** (8-10 ice cubes) to the blender
 4. Blend ingredients on high for 30 seconds.
 5. Serve with 1 Boba Scoops (1oz) of **Tapioca Pearls** at the base of the cup & a fat bubble tea straw
 6. Optional: Add desired toppings to the drink
- *Note: Traditional bubble tea is served with the inclusion of tapioca pearls and it's sipped through using a fat bubble tea straw. The bubble tea is delicious even without tapioca pearls - but it is generally expected within a bubble tea beverage.*



Procedure for Milky Bubble Tea (Shaken) 20 oz

1. Measure 8oz of milk into your plastic shaker cup - or to the 'E' measuring line found on the cup.
 2. Add 3 Levelled Brown Scoops of **4 in 1 Powder Mix (your choice of flavor)** to the plastic shaker cup.
 3. Add 6-8 small-medium sized ice cubes to the plastic shaker cup
 4. Shake vigorously for 2 minutes to combine all the ingredients
 5. Pour the shaken drink (with or without ice is up to you - generally we pour the ice cubes in the cup to add volume and coldness) into your serving cup with 1 boba scoops (1oz) of tapioca pearls at the base of the cup and a fat bubble tea drinking straw.
 6. Optional: Add desired toppings to the drink
- *Note: Traditional bubble tea is served with the inclusion of tapioca pearls and is sipped using a fat bubble tea straw. The bubble tea is delicious even without tapioca pearls - but it is generally expected within a bubble tea beverage.*

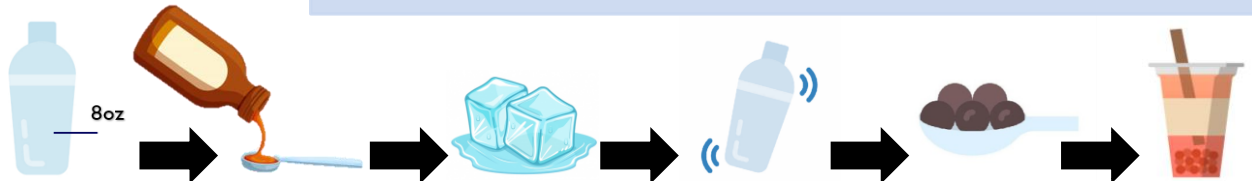
Fruity Bubble Tea Recipe

Shaken by default, blended upon request.



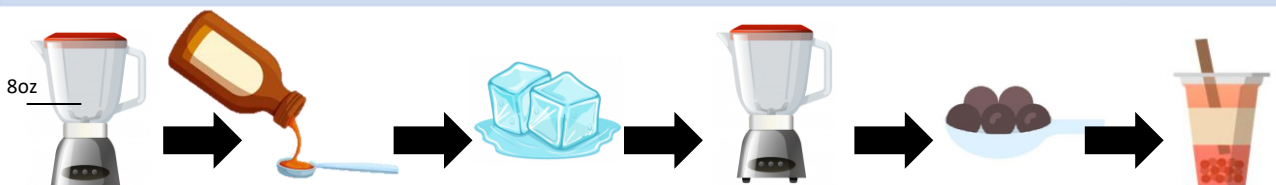
Ingredients for 20oz Serving

- **Bubble Tea Fruit Syrup** - Your choice of flavor. 1 pump (1oz) per drink
- **Tea Base (brew/instant)** - Room temperature, brew any kind of tea that you like
- **Half Cup of Ice** - approx 8 oz of small-medium sized ice cubes are recommended (8-10 pieces)
- **Tapioca Pearls**
- **Toppings (optional)** - aloe, popping boba, coconut jelly



Procedure for Fruity Bubble Tea (Shaken) 20oz

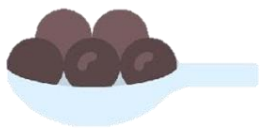
1. Measure **8 oz Tea Base** into your plastic shaker cup, or up to 'E' on the measuring lines.
2. Add 1 pump (1oz) of **Bubble Tea Fruit Syrup** (your choice of flavor) to the plastic shaker cup
3. Add 6-8 small-medium sized **ice cubes** to the shaker cup
4. Shake vigorously for 2 minutes to combine all ingredients
5. Serve with 1 boba scoop (1oz) of tapioca pearls at the base of the cup with a fat bubble tea straw. Fruity bubble tea is generally served with the ice cubes in the cup to add volume and coldness.
6. Optional - add desired toppings to your drink/
 - *Note: Traditional bubble tea is served with the inclusion of tapioca pearls and it's sipped using a fat bubble tea straw. The bubble tea is delicious even without tapioca pearls - but it is generally expected within a bubble tea beverage.*



Procedure for Fruity Bubble Tea (Blended) 20oz

- **Blended fruity tea brings you a smoothie/slushie-like texture to your drink. Traditional fruity bubble tea is prepared shaken. When prepared in a blender, you get a phenomenal slush-smoothie like consistency.**
1. Measure **8 oz of Tea Base** into your blender
 2. Add 1 pump (1oz) of **Bubble Tea Fruit Syrup** (your choice of flavor) to the blender
 3. Add **8-10 small-medium sized ice cubes** to the blender
 4. Blend on medium for 30 seconds
 5. Serve with 1 boba scoops (1oz) of tapioca pearls at the base of the cup and a fat bubble tea straw.
 6. Optional - add desired toppings, coconut jelly, aloe, popping boba
 - *Note: Traditional bubble tea is served with the inclusion of tapioca pearls and is sipped using a fat bubble tea straw. The bubble tea is delicious even without tapioca pearls - but it is generally expected within a bubble tea beverage.*

Tapioca Pearls/Boba Pearls Recipe



The process for making tapioca pearls is similar to cooking rice. Hence why you use a rice cooker to automate the cooking process. You'll also need to make a simple sugar syrup solution that the tapioca pearls will sit in.

Boba shops make fresh batches of tapioca every 3-4 hours. Uncooked tapioca should also be stored in an airtight container.

What You'll Need

- Tapioca Pearls
- Water
- Large Stock Pot or Ricecooker
- Strainer (same kind used for pasta)

Procedure for Making Tapioca Pearls

1. The ratio for cooking tapioca pearls is as follows: **1 Cup Tapioca Pearls to 7 Cups Water - (1:7)** the more water in the pot - the better. Ex. 1 cup of tapioca pearls requires 7 cups of water... 2 cups of tapioca pearls require 14 cups of water.
2. Add your water to the large stock pot and bring to a boil.
3. Boil Tapioca Pearls in the boiling water for 30 minutes with no lid - stirring occasionally to prevent the pearls from sticking to each other.
4. Once done boiling, turn the heat off the stove, cover the Stock Pot with a lid and let the pearls rest for an additional 30 minutes.
5. Drain the pearls in a strainer and rinse with cold water.
6. Place pearls in your desired container and add your sugar syrup solution. Wait a few minutes for the pearls to absorb the sweetness of the sugar solution.
7. Your tapioca pearls are now ready to serve - add them to your bubble tea and enjoy!

Procedure for Sugar Syrup Solution

• What You'll Need

- Half Cup of Brown Sugar
- Half Cup of White Sugar
- 1 Cup of Water

• Procedure

1. In a saucepan, bring the water to a boil.
 2. Add the sugars - stir often - slowly boil and melt the sugars.
 3. Slowly reducing heat, heat the mixture until the sugar crystals are fully dissolved.
 4. Remove saucepan from heat and make sure the sugar syrup solution is at room temperature
 5. Add sugar syrup solution to a jar and save for later, or add directly to cooked Tapioca Pearls.
- Always make sure that cooked tapioca pearls are soft and chewy (not hard) before you add the sugar syrup solution.
 - Let the tapioca pearls rest in the syrup solution to fully absorb the sweetness before serving it.

Skip The Process

to avoid making sugar syrup from scratch, combine equal parts of brown sugar syrup and water and add to your pearls. Or use honey-agave sweetener (instead of brown sugar syrup) on your finished tapioca pearls until it is fully submerged within the sweetener.

Tea Brewing Procedure

Loose Leaf Tea --

Use a 60g filtered tea bag instead of loose leaf to skip step 5.

- **Black Tea/ Oolong Tea**

1. Boil 4 liters (one gallon) of water in a pot.
2. Turn off the heat and lower the water temperature to 80 degrees Celsius.
3. Stir 80 grams of tea leaves into the pot until well blended.
4. Cover the pot and steep for **10 minutes**.
5. Filter the tea leaves and it's ready to serve.

- **Green Tea/Jasmine Green Tea**

1. Boil 4 liters (one gallon) of water in a pot.
2. Turn off the heat and lower the water temperature to 80 degrees Celsius.
3. Stir 80 grams of tea leaves into the pot until well blended.
4. Cover the pot and steep for **5 minutes**.
5. Filter the tea leaves and you are ready to serve.

Skip The Process

To avoid the process of daily brewing of loose leaf tea, use our premium instant tea solution.



Instant Tea - Our instant teas have the same great taste, quality and benefits of premium brewed teas, without the wait, hassle, or specialized accessories. Each one of our teas make incredible hot or iced tea and has no fillers, additives or additional flavoring, and is GMO free. Every morning, or as needed, make a pitcher of black tea and green tea and store in a cool place.

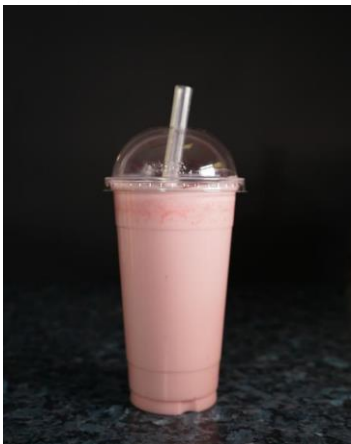
- **Instant Tea Procedure**

1. Use 1 Tablespoon of Instant Tea Mix for every 2L of water. Recommended batch size is 2 tbsp which requires 4L or approx. a gallon of water.
2. Add 4L of room temperature water to a large pot.
3. Add 2 tablespoons of high quality instant tea mix (instant black tea or instant green tea)
4. Using a whisk, mix thoroughly for 1 minute - creating a vortex - until the water is fully transformed into tea.
5. All Done - no boiling, brewing, or filtering is required for instant tea base. Enjoy a premium tasting tea base without all the hassle of brewing tea.



For all your bubble tea supplies visit www.funfoods.ca

Bonus: Fruity Milkshake Recipe



4 in 1 powder mix is a very multi-purpose beverage base. It can be used to make a variety of drinks both hot and cold. By using a certain flavor of powder mix, known as vanilla frost, you can combine with bubble tea fruit syrups, to make delicious and easy fruit flavored milkshakes!

Ingredients for Fruity Milkshake Recipe

- Vanilla Frost 4 in 1 Powder Mix
- Bubble tea fruit syrup (your choice of flavor)
- Milk
- Ice - 8-10 small-medium sized pieces
- Optional - desired toppings - whipped cream



Procedure for Fruity Milkshake Recipe

1. Measure 8oz of Milk into your blender
2. Add 2 leveled Brown Scoops of vanilla frost powder mix to the blender
3. Add 1 pump (1oz) of your choice bubble tea fruit flavor (i.e. use strawberry for a strawberry milkshake)
4. Add half a cup of ice small-medium sized ice cubes (8oz or 8-10 pieces)
5. Blend on high for 30 seconds
6. Serve in your choice of drinking container with a straw.



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Fun Foods Bubble Tea Catalogue		
PRODUCT		PRICE (UNIT)
4 IN 1 POWDER MIX		
Almond 4 in 1 Bubble Tea / Latte and Frappe Mix 3.0lb bag		\$34.97
Avocado 4 in 1 Bubble Tea / Fruit Smoothie Mix 3.0lb bag		\$34.97
Banana 4 in 1 Bubble Tea / Fruit Smoothie Mix 3.0lb bag		\$34.97
Black Milk Tea 4 in 1 Bubble Tea / Latte and Frappe Mix 3.0lb bag		\$34.97
Blueberry 4 in 1 Bubble Tea / Fruit Smoothie Mix 3.0lb bag		\$34.97
Bubblegum 4 in 1 Bubble Tea / Latte and Frappe Mix 3.0lb bag		\$34.97
Cantaloupe 4 in 1 Bubble Tea / Fruit Smoothie Mix 3.0lb bag		\$34.97
Cappuccino 4 in 1 Bubble Tea / Latte and Frappe Mix 3.0lb bag		\$34.97
Caramel Mocha 4 in 1 Bubble Tea / Latte and Frappe Mix 3.0lb bag		\$34.97
Chai Tea 4 in 1 Latte Bubble Tea / Latte and Frappe Mix 3.0lb bag		\$34.97
Coconut 4 in 1 Bubble Tea / Fruit Smoothie Mix 3.0lb bag		\$34.97
Cookies and Cream 4 in 1 Bubble Tea / Latte and Frappe Mix 3.0lb bag		\$34.97
Guava 4 in 1 Bubble Tea / Fruit Smoothie Mix 3.0lb bag		\$34.97
Honeydew 4 in 1 Bubble Tea / Fruit Smoothie Mix 3.0lb bag		\$34.97
Horchata 4 in 1 Bubble Tea / Latte and Frappe Mix 3.0lb bag		\$34.97
Italian Tart Soft Serve Frozen Yogurt Mix 3.0lb bag		\$34.97
Java Chip 4 in1 Bubble Tea / Latte and Frappe Mix 3.0lb bag		\$34.97
Latte Coffee 4 in 1 Bubble Tea / Latte and Frappe Mix 3.0lb bag		\$34.97
Lychee 4 in 1 Bubble Tea / Fruit Smoothie Mix 3.0lb bag		\$34.97
Mango 4 in 1 Bubble Tea / Fruit Smoothie Mix 3.0lb bag		\$34.97
Matcha Green 4 in 1 Bubble Tea / Latte and Frappe Mix 3.0lb bag		\$34.97
Mint Chip 4 in 1 Bubble Tea / Latte and Frappe Mix 3.0lb bag		\$34.97
Mocha 4 in 1 Bubble Tea / Latte and Frappe Mix 3.0lb bag		\$34.97
Passion Fruit 4 in 1 Bubble Tea / Fruit Smoothie Mix 3.0lb bag		\$34.97
Peach 4 in 1 Bubble Tea / Fruit Smoothie Mix 3.0lb bag		\$34.97
Pina Colada 4 in 1 Bubble Tea / Fruit Smoothie Mix 3.0lb bag		\$34.97
Pineapple 4 in 1 Bubble Tea / Fruit Smoothie Mix 3.0lb bag		\$34.97
Pistachio 4 in 1 Bubble Tea / Latte and Frappe Mix 3.0lb bag		\$34.97
Red Bean 4 in 1 Bubble Tea / Latte and Frappe Mix 3.0lb bag		\$34.97
Red Velvet 4 in 1 Bubble Tea / Latte and Frappe Mix 3.0lb bag		\$34.97
Sour Green Apple 4 in 1 Bubble Tea / Fruit Smoothie Mix 3.0lb bag		\$34.97
Strawberry 4 in 1 Bubble Tea / Fruit Smoothie Mix 3.0lb bag		\$34.97
Sugar Free Mocha 4 in 1 Bubble Tea / Latte and Frappe Mix 3.0lb bag		\$34.97
Taro 4 in 1 Bubble Tea / Fruit Smoothie Mix 3.0lb bag		\$34.97
Thai Tea Latte 4 in 1 Bubble Tea / Latte and Frappe Mix 3.0lb bag		\$34.97
Toffee Nut (English Toffee) 4 in 1 Bubble Tea / Latte and Frappe Mix 3.0lb bag		\$34.97
Vanilla Frost Smoothie Base Mix 3.0lb bag		\$34.97
Vanilla Latte 4 in 1 Bubble Tea / Latte and Frappe Mix 3.0lb bag		\$34.97
Watermelon 4 in 1 Bubble Tea / Fruit Smoothie Mix 3.0lb bag		\$34.97
White Chocolate Mocha 4 in 1 Bubble Tea / Latte and Frappe Mix 3.0lb bag		\$34.97

FRUIT SYRUPS		
Yogurt Syrup 5KG Jar		\$48.00
Red Plum Fruit Syrup 5KG Jar		\$48.00
Watermelon Fruit Syrup 5KG Jar		\$48.00
Banana Fruit Syrup 5KG Jar		\$48.00
Pomegranate Fruit Syrup 5KG Jar		\$48.00
Lemon Fruit Syrup 5KG Jar		\$48.00
Honeydew Fruit Syrup 5KG Jar		\$48.00
Grape Fruit Syrup 5KG Jar		\$48.00
Winter Melon Fruit Syrup 5KG Jar		\$48.00
Grapefruit Fruit Syrup 5KG Jar		\$48.00
Green Apple Fruit Syrup 5KG Jar		\$48.00
Kumquat Fruit Syrup 5KG Jar		\$48.00
Blueberry Fruit Syrup 5KG Jar		\$48.00
Peach Fruit Syrup 5KG Jar		\$48.00
Raspberry Fruit Syrup 5KG Jar		\$48.00
Lychee Fruit Syrup 5KG Jar		\$48.00
Kiwi Fruit Syrup 5KG Jar		\$48.00
Passion Fruit Syrup 5KG Jar		\$48.00
Pineapple Fruit Syrup 5KG Jar		\$48.00
Strawberry Fruit Syrup 5KG Jar		\$48.00
Mango Fruit Syrup 5KG Jar		\$48.00
BUBBLE TEA TOPPINGS		
TAPIOCA PEARLS		
Tapioca Pearls/Boba for Bubble Tea 5lb bag		\$18.97
Mango Jelly Boba 2 KG Bag		\$32.00
Brown Sugar Jelly Boba 2 KG Bag		\$32.00
POPPING BOBA		
Raspberry Popping Boba 7.05 Lbs Jar		\$39.97
Yogurt Popping Boba 7.05 Lbs Jar		\$39.97
Pomegranate Fruit Popping Boba 7.05 Lbs Jar		\$39.97
Passion Fruit Popping Boba 7.05 Lbs Jar		\$39.97
Cherry Popping Boba 7.05 Lbs Jar		\$39.97
Blueberry Popping Boba 7.05 Lbs Jar		\$39.97
Green Apple Popping Boba 7.05 Lbs Jar		\$39.97
Lychee Popping Boba 7.05 Lbs Jar		\$39.97
Strawberry Popping Boba 7.05 Lbs Jar		\$39.97
Mango Popping Boba 7.05 Lbs Jar		\$39.97
COCONUT JELLY		
Strawberry Coconut Jelly 3.7 KG Jar		\$29.79
Green Apple Coconut Jelly 3.7 KG Jar		\$29.79
Lychee Coconut Jelly 3.7 KG Jar		\$29.79
Mango Coconut Jelly 3.7 KG Jar		\$29.79
Assorted Rainbow Coconut Jelly for Bubble Tea 3.7kg jar		\$29.79
Aloe Vera in Syrup #10 Can 6.6 Lbs.		\$32.79

SWEETENERS	
Honey Syrup (Longan) 3KG Bottle	\$29.99
Brown Sugar Syrup 5KG Bottle	\$47.79
Non Dairy Creamer 1 KG Bag	\$9.79
Fructose 5KG Jar	\$24.00
TEA	
INSTANT TEA	
Instant Jasmine Green Tea Premium Organic - 125 grams (4.4 oz) Pouch	\$31.79
Instant Black Tea Premium Organic - 125 grams (4.4 oz) Pouch	\$29.79
Instant Green Tea Premium Organic - 125 grams (4.4 oz) Pouch	\$31.79
Instant Oolong Tea Premium Organic - 125 grams (4.4 oz) Pouch	\$29.79
Organic Pure Matcha Premium - 250 grams (8.8 oz) Pouch	\$44.79
LOOSE LEAF TEA	
Earl Grey Black Loose Tea - 600g Bag	\$21.79
Jasmine Green Loose Tea - 600g Bag	\$21.79
Roasted Oolong Loose Tea - 600g Bag	\$21.79
Premium Assam Black Loose Tea - 600g Bag	\$21.79
FILTERED TEA BAGS	
Jasmine Green Tea - 60g x 10 Filter Tea Bags	\$20.88
Premium Black Tea - 60g x 10 Filter Tea Bags	\$20.88
BUBBLE TEA EQUIPMENT	
Shaker Cup for Bubble Tea 700cc	\$21.95
Fruit Syrup Pump (1 oz)	\$10.95
Bubble Tea Measuring Spoon (Brown Color)	\$1.99
Tapioca Pearl (boba) Scoop	\$11.29
Vitamix Explorian 2.2 HP - High Performance Commercial Blender	\$676.05
Bubble Tea Fructose Dispenser	\$1,895.00
Automatic Cup Sealing Machine	Available on request (~\$2500)
Tapioca Pearl Cooker (rice cooker)	Available on request (~\$500)
CUPS, LIDS, STRAWS	
Paper Bubble Tea Boba Straws, Individually Wrapped - 2000 - Eco Friendly	\$149.79
Large Plastic Jumbo Bubble Tea Boba Straws, Individual Wrapped Bubble	\$44.97
Dome Lids C95 for 95mm pp cups, 2000 per case (for all three sizes 12 oz,	\$138.47
Flat Lids C95 for 95mm pp cups, 2000 per case (for all three sizes 12 oz, 1	\$115.27
U Shaped PP Clear Cups 95mm 360cc (12 oz) 1000 cups. Perfect for cup s	\$131.79
PP Clear Cups 95mm 500cc (16 oz) 2000 cups. Perfect for cup sealing ma	\$169.79
PP Clear Cups 95mm 700cc (20 oz) 1000 cups. Perfect for cup sealing ma	\$147.79
PP Plastic Sealing Film Roll - Clear (95mm) For our 12,16,20 oz pp cups	\$79.75

Bubble Tea Starter Kits (For Home & Shops) Also Available!



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