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BARISCO™

Expertly Crafted & Curated







Barisco, formerly known as Bene Tibi is the evolution of its legacy—building on the craftsmanship and creativity that made Bene Tibi a trusted name. Barisco continues to redefine premium taste with bold innovations and give uncompromising quality.

Each bottle of Barisco is a gateway to limitless creativity, meticulously crafted to elevate every drink and beyond. From timeless classics like Blue Curacao to daring infusions like Spicy Mango, our diverse range unlocks new possibilities for every occasion and professional need.

With 35+ expertly curated flavors, Barisco empowers Mixologists, Baristas, and Culinary Artists to push the boundaries of flavor. Whether you're perfecting a signature cocktail or reimagining a mocktail, Barisco delivers the great taste, precision, and versatility you demand.

Barisco—where creativity meets craftsmanship.



A bartender is pouring a clear liquid from a silver jigger into three martini glasses. The glasses contain red, blue, and yellow liquids respectively. Thick white smoke is rising from the glasses. The background is a blurred bar with various bottles. In the top right corner, there are faint, stylized illustrations of a lemon slice, a cube of ice, and some swirling lines.

For Experts Who Blend to Perfection

A great drink begins long before the first pour—it starts with the finest ingredients, meticulously selected and expertly balanced. At Barisco, we craft our flavours for those who refuse to settle, ensuring every creation meets the highest standard. It's not just about mixing—it's about mastering the art of crafting signature drinks with effortless precision and perfect balance, every time. Barisco is made for those who blend with passion, curate with precision, and understand that the smallest details create the biggest impact.

The Mixing Board

Barisco syrups deliver bold flavours and endless versatility. Perfect for cocktails#, mocktails, and desserts that inspire.

The Favourites



Mojito Mint
Pina Colada
Blue Curacao
Grenadine
Ice Tea
Lemongrass & Ginger
Peach Tea
Triple Sec
Lavender
Malt

Indie Infusions



Spicy Mango
Paan Mojito
Spicy Lemonade
Kala Khatta
Saffron Crème
Chilli Guava

For further details refer to the pack.
#This is a non-alcoholic syrup.

CREATIVE VISUALISATION.
SERVING SUGGESTION.

Fruit Punch



Green Apple
Watermelon
Orange
Blueberry
Peach
Bubble Gum
Cucumber
Passion Fruit
Grape Fruit & Hibiscus

Brew Bar



Irish Crème
Hazelnut
Caramel
Tiramisu
Vanilla

For further details refer to the pack.
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CREATIVE VISUALISATION.
SERVING SUGGESTION.

The Favourites



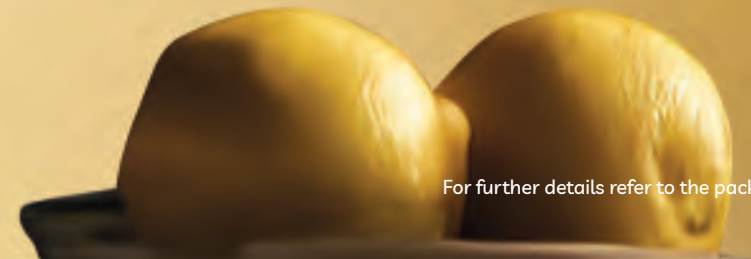
At < ₹20*
a Drink



Upto 51 Drinks**
Per Bottle



*T & C apply.
**Serving Size: 1 Tbsp (Approx. 15ml)



For further details refer to the pack.

CREATIVE VISUALISATION.
SERVING SUGGESTION.



Classic Mojito

30 ml Mojito
Mint syrup

3-4 lime
wedges

5-6 ice cubes

10-12 mint leaves

Top up with soda



METHOD

Muddle & Build-up

GARNISH

Lime slice/Green chilli



Mojito Mint

Mojito mint, has a refreshing and invigorating flavour profile that is slightly sweet and cool, with mild herbal notes. It has a crisp, clean taste.

GLASSES



Collins



Pilsner

USAGE



Mocktails



Cocktails#



Slushy



Infused
Jelly Shot



Sorbet



Dessert
Toppings

For further details refer to the pack.
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CREATIVE VISUALISATION.
SERVING SUGGESTION.



Pina Colada



METHOD

Blend

GARNISH

Pineapple slice/Cherry



Pina Colada

Pina Colada syrup brings the tropical essence of pineapple and coconut to cocktails and mocktails, creating a creamy, sun-kissed sweetness with every sip.

GLASSES



Hurricane

USAGE



Mocktails



Cocktails#



Slushy



Infused Jelly Shot



Sorbet



Dessert Toppings

For further details refer to the pack.
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CREATIVE VISUALISATION.
SERVING SUGGESTION.



Blue Lagoon



METHOD

Blend

GARNISH

Lime slice



Blue Curacao

Blue Curacao is a flavour made from dried Laraha orange peels. It has a sweet, citrusy flavour with a hint of bitterness, balanced by orange zest and subtle herbal notes, perfect for cocktails and culinary uses.

GLASSES



Collins

USAGE



Mocktails



Cocktails*



Slushy



Infused Jelly Shots



Sorbet

For further details refer to the pack.
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CREATIVE VISUALISATION.
SERVING SUGGESTION.



Citrus Cooler

30 ml Grenadine Syrup

60 ml orange juice

60 ml pineapple juice

10 ml lime juice

5-6 ice cubes

Top up with soda

METHOD

Blend-up

GARNISH

Lime slice/Salt rim



Grenadine

Grenadine is a vibrant, sweet syrup that encapsulates the essence of ripe pomegranates, delivering a rich flavour profile that balances tartness and sugary sweetness.

GLASSES



Collins



Pilsner

USAGE



Mocktails



Cocktails#



Slushy



Infused Jelly Shots



Sorbet



Dessert Toppings

For further details refer to the pack.
#This is a non-alcoholic syrup.

CREATIVE VISUALISATION.
SERVING SUGGESTION.

Lemon Ice Tea

30 ml Ice Tea
syrup

10 ml
lime juice

5-6
ice cubes

Top up
with water

METHOD

Blend-Up

GARNISH

Mint Leaves & lime slice



Ice Tea

Ice Tea brings the perfect harmony of refreshing tea notes, delicate sweetness, and a hint of citrusy brightness, making every sip a revitalizing experience. Its smooth, well-balanced flavor is ideal for brewing classic iced teas, infusing mocktails, or adding a unique twist to cocktails.

GLASSES



Highball

USAGE



Mocktails



Cocktails*



Slushy



Infused
Jelly Shots



Sorbet



Dessert
Toppings

For further details refer to the pack.
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CREATIVE VISUALISATION.
SERVING SUGGESTION.



Ginger Grass Brew

30 ml Lemongrass & Ginger syrup

120 ml tea brew mix

10 ml lime juice

5-6 ice cubes



METHOD

Shaken

GARNISH

Lemongrass/Lime slice/Mint sprig



Lemongrass & Ginger

Lemongrass & Ginger syrup is an aromatic blend that combines the bright, citrusy notes of lemongrass with the warm, spicy undertones of ginger.

GLASSES



Collins



Pilsner

USAGE



Mocktails



Cocktails#



Slushy



Infused Jelly Shots



Sorbet



Dessert Toppings

For further details refer to the pack.
#This is a non-alcoholic syrup.



Peachy Sip



METHOD

Shaken

GARNISH

Mint sprig & Lime slice



Peach Tea

Peach Tea syrup blends the lush sweetness of ripe peaches with the subtle, earthy depth of tea, resulting in a refreshing, well-rounded flavor profile.

GLASSES



Highball

USAGE



Mocktails



Cocktails*



Slushy



Infused Jelly Shots



Sorbet



Dessert Toppings

For further details refer to the pack.
*This is a non-alcoholic syrup.

CREATIVE VISUALISATION.
SERVING SUGGESTION.

Flamboyant



METHOD

Shaken

GARNISH

Orange wedge



Triple Sec

Triple Sec syrup is a citrusy delight that captures the vibrant essence of oranges, making it a must-have for any Mixologist or Cocktail Connoisseur.

GLASSES



Martini

USAGE



Mocktails



Cocktails#



Slushy



Infused Jelly Shots



Sorbet



Dessert Toppings

For further details refer to the pack.
#This is a non-alcoholic syrup.

CREATIVE VISUALISATION.
SERVING SUGGESTION.



Lavender Lemonade (Floral Touch)



METHOD

Build up

GARNISH

Lime slice, edible flower



Lavender

A symphony of soft floral notes and subtle sweetness, lavender flavoured syrup is your secret ingredient for crafting dreamy cocktails, soothing lemonades, and indulgent coffee creations.

GLASSES



Collins

USAGE



Mocktails



Cocktails*



Slushy



Infused Jelly Shots



Sorbet

For further details refer to the pack.
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CREATIVE VISUALISATION.
SERVING SUGGESTION.



Beer Brew Fizz

30 ml Malt syrup

Top up with soda

45 ml apple juice

5-6 ice cubes

METHOD

Stir



Malt

Malt syrup is a rich, sophisticated ingredient that adds depth to cocktails and mocktails, enhancing mouthfeel and inviting indulgence.

GLASSES



Beer Mug



Pilsner

USAGE



Mocktails



Cocktails*



Slushy



Infused Jelly Shots



Sorbet



Dessert Toppings

For further details refer to the pack.
*This is a non-alcoholic syrup.

CREATIVE VISUALISATION.
SERVING SUGGESTION.



Indie Infusions



At < ₹20*
a Drink



Upto 51 Drinks**
Per Bottle

*T & C apply.
**Serving Size: 1 Tbsp (Approx. 15ml)

For further details refer to the pack.

CREATIVE VISUALISATION.
SERVING SUGGESTION.



Litchi Mango Spice

30 ml Spicy Mango syrup

Top up with soda

10 ml lime juice

45 ml litchi juice

5-6 ice cubes



METHOD

Build-up

GARNISH

Lime slice/Green chilli



Spicy Mango

Spicy Mango syrup is a vibrant celebration of sweetness and heat that ignites the senses. Its smooth texture enhances any drink, making it a versatile addition to cocktails and mocktails alike.

GLASSES



Collins



Pilsner

USAGE



Mocktails



Cocktails[#]



Slushy



Infused Jelly Shots



Sorbet

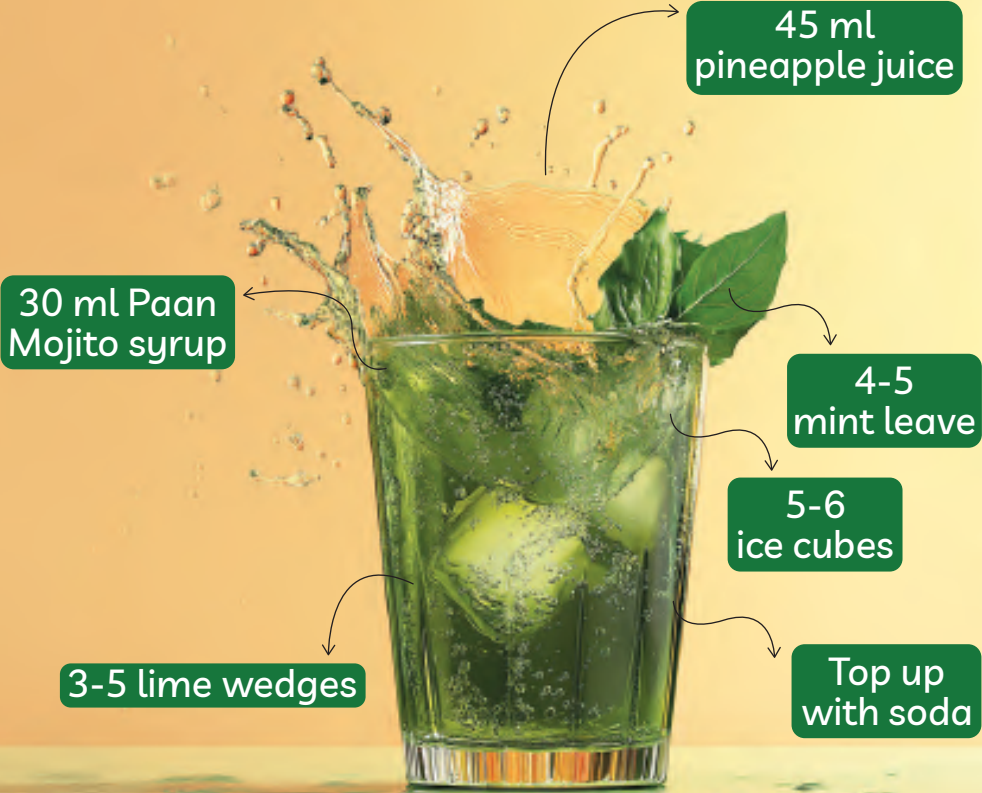


Dessert Toppings

For further details refer to the pack.
[#]This is a non-alcoholic syrup.

CREATIVE VISUALISATION.
SERVING SUGGESTION.

Pinny Paan Mojito



METHOD

Muddle & Build-up

GARNISH

Lime slice/Paan leaf



Paan Mojito

Paan Mojito is a unique and refreshing twist on the Classic Mojito, incorporating the flavours of paan, an Indian betel leaf preparation that is often served as a mouth freshener.

GLASSES



Collins



Pilsner

USAGE



Mocktails



Cocktails*



Slushy



Infused Jelly Shots



Sorbet



Dessert Toppings

For further details refer to the pack.
*This is a non-alcoholic syrup.

CREATIVE VISUALISATION.
SERVING SUGGESTION.

Ice Spice Lemonade

30 ml Spicy
Lemonade syrup

45 ml
orange juice

5-6
ice cubes

10 ml
lime juice

Top up
with soda

METHOD

Stir & Shake

GARNISH

Lime slice



Spicy Lemonade

Spicy Lemonade syrup offers a refreshing twist, combining the zing of lemon with a bold spicy kick.

GLASSES



Collins



Pilsner

USAGE



Mocktails



Cocktails*



Slushy



Infused
Jelly Shots



Sorbet



Dessert
Toppings

For further details refer to the pack.
*This is a non-alcoholic syrup.

CREATIVE VISUALISATION.
SERVING SUGGESTION.



Bombay Chowpatty Mix



METHOD

Shaken/Build-up/Blend

GARNISH

Lime slice/Mint sprig



Kala Khatta

Kala Khatta syrup perfectly balances the tartness of jamun (Indian blackberry), zesty spices, and a hint of black salt, this syrup delivers a refreshing kick with every sip. Ideal for cocktails, mocktails, and sodas, it adds an authentic Indian twist to your favorite drinks.

GLASSES



Collins



Pilsner

USAGE



Mocktails



Cocktails*



Slushy



Infused Jelly Shots



Sorbet



Dessert Toppings

For further details refer to the pack.
*This is a non-alcoholic syrup.

CREATIVE VISUALISATION.
SERVING SUGGESTION.

Saffron Shake



METHOD

Blend

GARNISH

Chopped mixed nuts



Saffron Crème

Saffron Crème syrup is a luxurious experience in a bottle, embodying the richness and warmth of saffron, known as the world's most precious spice.

GLASSES



Hurricane



Highball

USAGE



Mocktails



Cocktails*



Slushy



Infused Jelly Shots



Sorbet



Dessert Toppings

For further details refer to the pack.
*This is a non-alcoholic syrup.

CREATIVE VISUALISATION.
SERVING SUGGESTION.

Chilli Guava Berry



METHOD

Build-up

GARNISH

Lemon slice/Guava slice



Chilli Guava

Chilli Guava syrup is a bold fusion of guava's sweetness and a fiery chilli kick, surprising the palate with its balance of heat and sweetness.

GLASSES



Collins



Pilsner

USAGE



Mocktails



Cocktails*



Slushy



Infused
Jelly Shots



Sorbet



Dessert
Toppings

For further details refer to the pack.
*This is a non-alcoholic syrup.

CREATIVE VISUALISATION.
SERVING SUGGESTION.

Fruit Punch

<₹20*

At < ₹20*
a Drink



Upto 51 Drinks**
Per Bottle



*T & C apply.
**Serving Size: 1 Tbsp (Approx. 15ml)

For further details refer to the pack.

CREATIVE VISUALISATION.
SERVING SUGGESTION.



Sour Green Apple

30 ml Green Apple syrup

45 ml apple juice

10 ml lime juice

5-6 ice cubes

Top up with soda

METHOD

Build-up

GARNISH

Lime slice/Green apple slice



Green Apple

Green Apple syrup is crisp, tart, and irresistibly refreshing. With its zesty sweetness balanced by a refreshing tang, the syrup creates a lively taste experience that awakens the palate.

GLASSES



Collins



Pilsner

USAGE



Mocktails



Cocktails*



Slushy



Infused Jelly Shots



Sorbet



Dessert Toppings

For further details refer to the pack.
*This is a non-alcoholic syrup.

Melony Sour



METHOD

Build-up

GARNISH

Watermelon slice/Lime slice/Mint sprig



Watermelon

Watermelon Syrup is a refreshing burst of summer, capturing the sweet, juicy essence of watermelon in every sip. Its light and revitalizing flavor makes it the perfect addition to iced teas, lemonades, mocktails, cocktails, and slushies.

GLASSES



Collins



Pilsner

USAGE



Mocktails



Cocktails*



Slushy



Infused Jelly Shots



Sorbet



Dessert Toppings

For further details refer to the pack.
*This is a non-alcoholic syrup.

CREATIVE VISUALISATION.
SERVING SUGGESTION.

Mandarin Polo Fizz

20 ml Orange syrup

10 ml Blue Curacao syrup

5-6 ice cubes

10 ml lime juice

Top up with soda

Orange peel

METHOD

Stir



Orange

Orange Syrup delivers a vibrant burst of citrus, balancing sweet, tangy, and zesty notes for a refreshing flavour experience. Made with the essence of oranges, this syrup adds a bright and fruity twist to iced teas, cocktails, mocktails, sodas, and desserts.

GLASSES



Collins



Pilsner

USAGE



Mocktails



Cocktails*



Slushy



Infused Jelly Shots



Sorbet



Dessert Toppings

For further details refer to the pack.
*This is a non-alcoholic syrup.

CREATIVE VISUALISATION.
SERVING SUGGESTION.



Blueberry Mist



METHOD

Blend/Shaken

GARNISH

Blueberry/Cherry/Strawberry



Blueberry

Blueberry syrup delivers a burst of sweet-tart berry flavour with a smooth, luxurious texture that enhances cocktails and mocktails alike.

GLASSES



Collins



Pilsner

USAGE



Mocktails



Cocktails#



Slushy



Infused Jelly Shots



Sorbet



Dessert Toppings

For further details refer to the pack.
#This is a non-alcoholic syrup.

CREATIVE VISUALISATION.
SERVING SUGGESTION.



Peachy Sip



METHOD

Build-up

GARNISH

Lemon slice/Mint sprig



Peach

Peach Syrup bursts with the luscious sweetness of vibrant peaches, balanced with a subtle hint of tartness for a refreshing finish. Its smooth and velvety texture makes it perfect for elevating iced teas, cocktails, mocktails, lemonades, and desserts.

GLASSES



Collins



Pilsner

USAGE



Mocktails



Cocktails*



Slushy



Infused Jelly Shots



Sorbet



Dessert Toppings

For further details refer to the pack.
*This is a non-alcoholic syrup.

CREATIVE VISUALISATION.
SERVING SUGGESTION.



Bubble Berrygum



METHOD

Build-up

GARNISH

Lemon slice/Cherry



Bubble Gum

Bubble Gum syrup adds a playful twist to cocktails and mocktails with its nostalgic, candy-like sweetness and subtle fruity undertones.

GLASSES



Pilsner

USAGE



Mocktails



Cocktails*



Slushy



Infused Jelly Shots



Sorbet



Dessert Toppings

For further details refer to the pack.
*This is a non-alcoholic syrup.



Cucu Bella



METHOD

Build-up

GARNISH

Cucumber slice & Lime slice



Cucumber

Cucumber syrup brings a cool, crisp freshness to cocktails and mocktails, capturing the light, refreshing taste of cucumber.

GLASSES



Collins

USAGE



Mocktails



Cocktails*



Slushy



Infused Jelly Shots



Sorbet



Dessert Toppings

For further details refer to the pack.
*This is a non-alcoholic syrup.

Passion Sour



METHOD

Blend

GARNISH

Mango/Mint sprig



Passion Fruit

Passion Fruit syrup is a tropical, tangy-sweet delight with an exotic and invigorating flavour profile, balancing the tartness and sweetness in a way that captures the vibrant, floral essence of passion fruit.

GLASSES



Margarita

USAGE



Mocktails



Cocktails*



Slushy



Infused Jelly Shots



Sorbet



Dessert Toppings

For further details refer to the pack.
*This is a non-alcoholic syrup.

CREATIVE VISUALISATION.
SERVING SUGGESTION.

Grapefruit Hibiscus High Noon



METHOD

Build-up

GARNISH

Orange slice, Hibiscus flower



Grapefruit & Hibiscus

Bright, citrusy grapefruit meets delicate, floral hibiscus in this perfectly balanced syrup. Add a refreshing twist to cocktails, mocktails, and spritzers with every pour.

GLASSES



Collins

USAGE



Mocktails



Cocktails#



Slushy



Infused
Jelly Shots



Sorbet

For further details refer to the pack.
#This is a non-alcoholic syrup.

CREATIVE VISUALISATION.
SERVING SUGGESTION.

Brew Bar



At < ₹20*
a Drink



Upto 51 Drinks**
Per Bottle

*T & C apply.
**Serving Size: 1 Tbsp (Approx. 15ml)



For further details refer to the pack.

CREATIVE VISUALISATION.
SERVING SUGGESTION.



Irish Coffee Frappe



METHOD

Blend

GARNISH

Whipped cream & Coffee powder



Irish Crème

Irish Crème syrup offers a luxurious and indulgent flavour profile that combines rich & creamy notes. The syrup is characterized by its velvety smooth texture, which enhances its luscious sweetness and creates a comforting mouthfeel.

GLASSES



Irish Coffee Glass

USAGE



Mocktails



Cocktails*



Slushy



Infused Jelly Shots



Sorbet

For further details refer to the pack.
*This is a non-alcoholic syrup.

CREATIVE VISUALISATION.
SERVING SUGGESTION.



Hazel Coffee

30 ml Hazelnut
syrup

30 ml
Coffee Frappe mix

120 ml
milk

5-6
ice cubes

METHOD

Blend

GARNISH

Whipped cream/Hazelnut



Hazelnut

Hazelnut syrup is a luxurious ingredient that infuses cocktails and mocktails with a warm, nutty flavour profile. Its balanced sweetness, complemented by subtle undertones, creates a harmonious blend that adds depth to beverages.

GLASSES



Collins



Pilsner

USAGE



Mocktails



Cocktails#



Slushy



Infused
Jelly Shots



Sorbet



Dessert
Toppings

For further details refer to the pack.
#This is a non-alcoholic syrup.

CREATIVE VISUALISATION.
SERVING SUGGESTION.



Caramello Coffee Frappe

30 ml Caramel
syrup

20 ml
Coffee Frappe mix

120 ml
milk

5-6
ice cubes

METHOD

Blend

GARNISH

Caramel candy/Chocolate topping



Caramel

Caramel syrup is pure indulgence-a rich, creamy sweetness that flows like molten gold into your drink, evoking quiet luxury.

GLASSES



Pilsner

USAGE



Mocktails



Cocktails*



Slushy



Infused
Jelly Shots



Sorbet



Dessert
Toppings

For further details refer to the pack.
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CREATIVE VISUALISATION.
SERVING SUGGESTION.



Tiramisu Espresso Martini

30 ml
Tiramisu syrup

30 g
Neutral Frappe

120 ml milk

45 ml
coffee shot

5-6
ice cubes

METHOD

Blend

GARNISH

Coffee powder, Chocolate sauce



Tiramisu

Velvety espresso, luscious cocoa, and a hint of mascarpone sweetness, the tiramisu syrup is the shortcut to café-style indulgence in lattes, shakes, and signature mocktails.

GLASSES

Collins

USAGE

Mocktails

Cocktails#

Slushy

Infused
Jelly Shots

Sorbet

Dessert
Toppings

For further details refer to the pack.
#This is a non-alcoholic syrup.

Flat White Vanilla

30 ml Vanilla Frappe mix

30 ml Vanilla syrup

120 ml milk

5-6 ice cubes

METHOD

Blend

GARNISH

Cherry



Vanilla

Vanilla Syrup offers a smooth and indulgent flavor experience, blending rich, creamy notes with the delicate sweetness of pure vanilla. Its velvety texture enhances both warm and cold beverages, adding a comforting depth to coffees, lattes, milkshakes, cocktails, and desserts.

GLASSES



Hurricane

USAGE



Mocktails



Cocktails*



Slushy



Infused Jelly Shots



Sorbent



Dessert Toppings

For further details refer to the pack.
*This is a non-alcoholic syrup.





**The Trusted Partner of
Global and Domestic Brands**

