

**BROWN SUGAR TAPIOCA BOBA PACKET** SUPC 7364683 • 120/1.05 OZ  
**BROWN SUGAR BOBA SYRUP PACKET** SUPC 7364719 • 120/1.05 OZ  
**MANGO POPPING BOBA PACKET** SUPC 7364718 • 120/1.76 OZ  
**STRAWBERRY POPPING BOBA PACKET** SUPC 7364682 • 120/1.76 OZ



**O'S BUBBLE**

# Shelf Stable Tapioca & Popping Boba Packets

Add eye-catching pizzazz, tantalizing textures, and mouthwatering flavors with these authentic, portion-controlled Taiwanese boba pearls. Available in three bold flavors, they're packed with personality and ready to serve in seconds. These innovative pearls elevate beverages and desserts while minimizing prep and maximizing profit. Brown sugar tapioca boba packets deliver rich flavor and chewy texture, especially when paired with perfectly sweet brown sugar boba syrup packets for an enhanced marbling effect. Popping boba packets offer juice-filled pearls that deliver a delightful "pop" of mango or strawberry, creating a fun, vibrant, and fruity experience.



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shop.



### **BROWN SUGAR TAPIOCA BOBA & MARBLING SYRUP**

Take your drinks and desserts to the next level. These microwave-ready pearls heat in just 15 seconds, delivering irresistibly chewy, glossy tapioca with rich brown sugar flavor. Pair with milk or your favorite tea, and swirl in the premium brown sugar syrup for a visually stunning marbled effect—turning every sip into an experience.

### **MANGO POPPING BOBA**

Add a burst of tropical fun to your desserts! These vibrant golden pearls filled with sweet mango juice add an unexpected pop of flavor and touch of tropical elegance. Ideal as a garnish for Japanese-style soufflé cheesecakes, delivering both visual intrigue and a bright, fruity contrast.



### **STRAWBERRY POPPING BOBA**

These bright, ruby-red pearls are bursting with juicy strawberry flavor, delivering a playful pop of sweetness. Perfect for turning any dessert, like our vanilla crepe cake, into an instant show-stopper.



## **APPLICATIONS**

- > Add a sweet and tangy pop to savory offerings like salads, fusion dishes, or exciting hors d'oeuvres
- > Feature in beverages like teas, lattes, smoothies, lemonades, or cocktails
- > Incorporate into desserts like ice cream, yogurt parfaits, cakes, or pancakes
- > Enhance specialty beverages or create premium café offerings

## **FUN FACTS**

Over the past four years, globally inspired non-alcoholic beverages have been booming in the U.S., with Milk Tea increasing 65%. *(Datassential Global Beverages Report, 2/2024)*

A global craze that began in Taiwan in the 1980s, is now a fan favorite from Los Angeles to London – with a projected CAGR of 7.8% from 2025 to 2032. *(Fortune Business, Bubble Tea Market 3/2025)*