



*Manufacturer: EcoFlor LLC
Northwestern Russia*

Chef Mors® — professional berry base for HoReCa

A natural russian-style berry drink in minutes



Chef Mors® — premium berry concentrate

A premium berry concentrate made from carefully selected berries and sugar syrup, designed for the quick preparation of a natural berry drink.

Why the product is attractive to professional buyers:



No cooking required

Ready-to-serve beverage in 10–15 minutes



Clean formula

No preservatives, artificial colors, or flavorings



Consistent taste

Consistent quality in every serving



Easy storage

No special equipment required



Wide product range

A variety of berry flavors

A solution for professional kitchens

A berry drink without a complex production process

Preparing traditional Russian-style berry drinks in cafés and restaurants requires time, labor, equipment, and storage space for berries.

Chef Mors® solves these challenge:

No need to:

- Boil berries
- Use additional kitchen equipment
- Store large quantities of fresh or frozen raw materials
- Assign a skilled employee to prepare the drink
- Prepare large quantities in advance

All it takes is **three steps**

1

Add the concentrate to cold drinking water

2

Mix thoroughly

3

Let stand for 10–15 minutes

The result

— is a natural, aromatic, full-flavored berry drink.



Natural ingredients

Only berries and sugar syrup

Chef Mors® contains:

- Carefully selected berries
- Sugar syrup

Free from:

- Preservatives
- Artificial colors
- Artificial flavorings
- Other chemical additives

Only **ripe, large, and undamaged berries** are used in production. Before processing, the raw materials undergo electronic cleaning and sorting. Berries that do not meet the established requirements for size, color, and integrity are removed, along with small plant debris.



Patented technology

Deep processing of the berry without significant heat treatment

Chef Mors® is produced using an exclusive patented technology developed jointly with specialists from the Saint Petersburg Chemical Pharmaceutical Academy.

The technology is based on high-gradient field processing equipment that simultaneously provides:

- Mechanical action
- Hydrodynamic action
- Pulsation



This technology makes it possible to process the entire berry, including **the skin and seeds**, and extract the substances contained within them. The berries are not exposed to high temperatures; pasteurization is used instead.

Technological advantage: preserving the properties of the berries during production of the concentrated berry base.

From raw materials to finished product

Quality control at every stage



Raw material selection

Ripe, large, and undamaged berries are selected.



Electronic sorting

Berries are inspected for size, color, and integrity.



Cleaning

Leaves, moss, grass, and other small debris are removed.



Shock freezing

Fresh berries undergo rapid freezing.



Controlled storage

The raw materials are stored frozen at -18°C (0°F). Repeated thawing and refreezing are not permitted.



Chef Mors® Production

Processing using the patented technology followed by pasteurization.

The result — a consistent, professional-grade berry base.

Product range

8 flavors for different menu concepts



Cranberry

A traditional Russian berry drink

5 kg / 10 kg



Lingonberry

Light bitterness with a distinctive character

5 kg / 10 kg



Raspberry

Smooth and versatile berry flavor

5 kg



Blackcurrant

Rich flavor that pairs well with meat dishes

5 kg



Sea buckthorn

A bright, vibrant flavor for culinary concepts

5 kg



Cherry

A sweet flavor for family and children's menus

5 kg

HoReCa Efficiency

Fewer operations. More control.

Chef Mors® helps standardize beverage preparation regardless of which employee prepares it.



FAST

A ready-to-serve berry drink can be prepared in approximately 10–15 minutes



SIMPLE

Only water, concentrate, and mixing are required



CONVENIENT

The product can be stored for **up to 8 months without special equipment**



CONSISTENT

A standardized preparation process helps deliver consistent results



NO COOKING

No additional cookware or equipment is required for boiling berries

A key advantage for restaurant chains

One product and one standardized process make it possible to control beverage quality across **different establishments and points of sale.**

Product economics

Chef mors® is more than a beverage — it also optimizes operations

When preparing berry drinks in-house, a restaurant incurs costs for:

- Purchasing and storing berries
- Refrigeration and freezer equipment
- Raw material preparation
- Cooking
- Labor
- Kitchen equipment
- Process control
- Raw material losses during storage

📄 **With Chef Mors®**, berry drink production is effectively outsourced to the manufacturer.

What the buyer gains:

↓ Fewer production operations

↓ Lower workload for staff and kitchen

↓ Lower risk of preparation errors

↓ Lower raw material losses

↑ Greater standardization

↑ Better operational control

↑ Higher operational efficiency

📄 **An additional advantage** stated in the materials: working with berries can result in weight losses during storage and freezing, while using a ready-made berry base helps eliminate these losses during beverage preparation.

A format that scales easily

From one café to a restaurant network

Chef mors® is suitable for:

- Restaurants
- Cafés and coffee shops
- Hotels
- Catering companies
- Corporate food service
- HoReCa businesses with multiple locations

A universal model

Chef Mors® is a solution for businesses that want to scale their menu without adding production complexity.



📄 The product can be **prepared as needed and in the required quantity**, without taking up kitchen capacity with a lengthy production process.

For procurement teams

One standardized base makes it possible to establish a consistent berry beverage preparation process across multiple locations.

Chef Mors® — a solution for scaling your menu without complicating production.

Chef mors® — a ready-to-use solution for international HoReCa

A natural russian product with professional technology



Natural berry ingredients

Only carefully selected berries and sugar syrup



Patented technology

Production using deep berry processing technology



Fast preparation

10–15 minutes instead of the traditional cooking process



Convenient storage

Up to 8 months without special equipment



Consistent results

A standardized preparation process for professional use



International market potential

A convenient base for expanding berry beverage menus in restaurants, cafés, hotels, and other HoReCa businesses

Chef Mors® — professional berry base
for quick preparation of a natural
russian-style berry drink

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