6 OVERDOSE

DRINK DIFFERENTLY

THE COCKTAIL COLLECTION



14 PRODUCTS / ONE CREATIVE SIGNATURE

THE FLAVOR EXPLOSION

YOUR COCKTAIL DESERVES.

14

Flavor defines character.

Every cocktail reflects the choices of its creator. 6 Overdose brings 14 products to the bar: five natural citrus juices and nine preparations with 51% fruit. From lime and lemon to mango, kiwi and passion fruit, the range offers fresh starting points for cocktails and mocktails. Each flavor has its own visual identity, in a one-liter bottle. Created for hospitality professionals, the collection is represented by INVIZE.

05 100% natural citrus juices

09 preparations with 51% fruit

1 L every bottle in the collection

CITRUS. WITH CHARACTER.

The beginning of a classic.

Lime, lemon and orange in a range of five 100% natural juices. Premium Lime and Premium Lemon complete the collection, giving your bar more options for its recipes. Make citrus the starting point for classic cocktails or your own interpretation.



5 products · 100% natural juice · 1 L

Nº 01

PREMIUM

LIME

100% natural lime juice

100% natural juice from Brazilian limes, in the Premium edition of the collection. A starting point for classic lime recipes and your own creations.



IDEAS FOR THE BAR

Margarita · Daiquiri · Mojito

1 L

EAN 5200040300497

Once opened: refrigerate and use within 7 days.

Nº 02

PREMIUM

LEMON

100% natural lemon juice

100% natural juice from Greek lemons, in the Premium edition of the collection. Explore it in a Sour or as the base for your own lemon recipe.



1 L

EAN 5200040300473

IDEAS FOR THE BAR

Whiskey Sour · Tom Collins · Lemon mocktail

Once opened: refrigerate and use within 7 days.

Nº 03

LIME

100% natural lime juice

100% natural lime juice for your bar recipes. From a classic Gimlet to a mint mocktail, choose the combination that expresses your menu.



1 L

EAN 5200040300503

IDEAS FOR THE BAR

Gimlet · Margarita · Lime & mint mocktail

Once opened: refrigerate and use within 7 days.

Nº 04

LEMON

100% natural lemon juice

100% natural juice from Greek lemons. An option for Collins, Sours and alcohol-free creations, with lemon at the heart of the recipe.



1 L

EAN 5200040300480

IDEAS FOR THE BAR

Tom Collins · Gin Sour · Lemon & basil mocktail

Once opened: refrigerate and use within 7 days.

Nº 05

ORANGE

100% natural orange juice

100% natural juice from Greek oranges. Serve it as a juice or use it as the starting point for cocktails and alcohol-free combinations.



1 L

EAN 5200040300510

IDEAS FOR THE BAR

Garibaldi · Tequila Sunrise · Orange mocktail

Once opened: refrigerate and use within 7 days.

6 OVERDOSE

FRUIT. FULL OF POSSIBILITY.

Take your recipe in a new direction.

Nine preparations with 51% fruit, from strawberry and melon to pineapple, passion fruit and kiwi. A collection for exploring new combinations in cocktails and mocktails.



9 flavors · 51% fruit · 1 L

Nº 06

STRAWBERRY

Strawberry preparation (51% fruit)

A preparation with 51% strawberry for your own take on a familiar flavor. Try it in Daiquiri variations or a mocktail with basil.



1 L

EAN 5200040300886

IDEAS FOR THE BAR

Strawberry Daiquiri · Strawberry Margarita · Strawberry & basil

Once opened: refrigerate and use within 14 days.

Nº 07

MANGO

Mango preparation (51% fruit)

A preparation with 51% mango for a tropical twist on your recipes. Pair it with lime, try a Margarita variation or create your own mocktail.



1 L

EAN 5200040300848

IDEAS FOR THE BAR

Mango Margarita · Mango Daiquiri · Mango & lime

Once opened: refrigerate and use within 14 days.

Nº 08

PASSION FRUIT

Passion fruit preparation (51% fruit)

A preparation with 51% passion fruit. Bring a tropical twist to a Martini variation or explore combinations with lime and vanilla.



1 L

EAN 5200040300862

IDEAS FOR THE BAR

Passion Fruit Martini · Passion Fruit Daiquiri · Passion fruit & vanilla

Once opened: refrigerate and use within 14 days.

Nº 09

GREEN APPLE

Green apple preparation (51% fruit)

A preparation with 51% green apple. Create your own Apple Martini variation or explore combinations with ginger and lemon.



1 L

EAN 5200040361092

IDEAS FOR THE BAR

Apple Martini · Apple Sour · Green apple & ginger

Once opened: refrigerate and use within 14 days.

Nº 10

PINEAPPLE

Pineapple preparation (51% fruit)

A preparation with 51% pineapple for tropical recipes. Explore it in Colada variations or combinations with coconut and lime.



1 L

EAN 5200040300930

IDEAS FOR THE BAR

Piña Colada variation · Pineapple Daiquiri · Pineapple & coconut

Once opened: refrigerate and use within 14 days.

Nº 11

MANDARIN

Mandarin preparation (51% fruit)

A preparation with 51% mandarin for a different approach to citrus. Try it in a Sour or a mocktail with rosemary.



IDEAS FOR THE BAR

Mandarin Sour · Mandarin Spritz · Mandarin & rosemary

1 L

EAN 5200040361085

Once opened: refrigerate and use within 14 days.

Nº 12

WATERMELON

Watermelon preparation (51% fruit)

A preparation with 51% watermelon for summer-inspired recipes. Pair it with lime and mint or create your own Margarita variation.



1 L

EAN 5200040300909

IDEAS FOR THE BAR

Watermelon Margarita · Watermelon Cooler · Watermelon & mint

Once opened: refrigerate and use within 14 days.

Nº 13

MELON

Melon preparation (51% fruit)

A preparation with 51% melon for cocktails and alcohol-free creations. Pair with lemon or cucumber to create your own summer serve.



1 L

EAN 5200040361061

IDEAS FOR THE BAR

Melon Daiquiri · Melon Cooler · Melon & cucumber

Once opened: refrigerate and use within 14 days.

Nº 14

KIWI

Kiwi preparation (51% fruit)

A preparation with 51% kiwi for cocktails and alcohol-free creations. Pair it with lime in a Collins or add it to a Spritz.



1 L

EAN 5200040361115

IDEAS FOR THE BAR

Kiwi Collins · Kiwi Spritz · Kiwi & lime

Once opened: refrigerate and use within 14 days.

From bottle to glass

Three pairings for cocktails and mocktails.



KIWI COLLINS

Kiwi with lime and soda.



ORANGE SPRITZ

Orange with a sparkling base and an orange twist.



PASSION COOLER

Passion fruit with lemon and mint.

Citrus juices

5 citrus juices · 1 L bottles



01

PREMIUM LIME



02

PREMIUM LEMON



03

LIME



04

LEMON



05

ORANGE

Fruit preparations

9 flavors with 51% fruit · 1 L bottles



06

STRAWBERRY



07

MANGO



08

PASSION FRUIT



09

GREEN APPLE



10

PINEAPPLE



11

MANDARIN



12

WATERMELON



13

MELON



14

KIWI

INVIZE

INVIZE represents 6 Overdose.

INVIZE represents 6 Overdose and has been active in beverage sales, representation and promotion in Greece since 2024. It serves hospitality professionals, distributors and partners, with a focus on personal communication and consistent service. Its founder, Dimitris Pavlidis, has worked in hospitality since 2009 and has studied management, marketing and sales.

LET'S TALK FLAVOR.

Lasting partnerships.

THE COLLECTION

14 PRODUCTS · 1 L BOTTLES

	PRODUCT	CATEGORY	EAN / BARCODE
01	**PREMIUM LIME**	100% natural juice	5200040300497
02	**PREMIUM LEMON**	100% natural juice	5200040300473
03	**LIME**	100% natural juice	5200040300503
04	**LEMON**	100% natural juice	5200040300480
05	**ORANGE**	100% natural juice	5200040300510
06	**STRAWBERRY**	51% fruit	5200040300886
07	**MANGO**	51% fruit	5200040300848
08	**PASSION FRUIT**	51% fruit	5200040300862
09	**GREEN APPLE**	51% fruit	5200040361092
10	**PINEAPPLE**	51% fruit	5200040300930
11	**MANDARIN**	51% fruit	5200040361085
12	**WATERMELON**	51% fruit	5200040300909
13	**MELON**	51% fruit	5200040361061
14	**KIWI**	51% fruit	5200040361115

Store in a cool, dry place. Once opened, refrigerate and consume within 7 days for juices or 14 days for fruit preparations.

Bottles shown are digital product visualizations.

6 OVERDOSE

The next idea is yours.

Explore the collection and talk to us about the needs of your bar.

INVIZE

REPRESENTED BY

INVIZE · Dimitris Pavlidis

+30 2310 265 234 / +30 6972 020 263

pavlidis@invize.gr

Tsimiski 11, 546 24 Thessaloniki, Greece