

Le Sirop de MONIN®

Pure Cane Sugar



Made with premium ingredients, MONIN Pure Cane Sugar syrup is specially formulated to dissolve instantly in any hot or cold beverage, for fast convenient use with a pure flavour profile and balanced sweetness level. MONIN Pure Cane Sugar syrup delivers clean tasting and balanced sweetness, in a liquid form that quickly dissolves into teas, hot or cold coffee beverages, specialty cocktails and more.

PRODUCT FEATURES

Multi-uses (cocktails, mocktails, iced teas, lemonades, milkshakes, hot beverages...)

Pure cane sugar: aroma enhancer and better shelf stability.

Conservation: ambient stable.

Best before: Glass bottle 36 months and 2 months after opening.
Plastic bottle 36 months and 2 months after opening.

FORMAT	CASES / PALLET	BOTTLE / CASES
Glass 70 cl	108	6
Glass 1L	88	6
1 L PET	168	4

INGREDIENTS

Pure cane sugar, water.

TASTING NOTES

COLOUR

Crystal clear

ATTACK

Sweet powdered sugar taste

- NATURAL FLAVOURING
- NATURAL COLOURING
- PRESERVATIVE FREE
- VEGAN
- GMO FREE
- ALLERGENS FREE
- LACTOSE FREE
- GLUTEN FREE

Please countercheck with local regulation before publicising any of the claims.

APPLICATIONS

COCKTAILS

SOUR



- 20ml MONIN Pure Cane Sugar syrup
- 40ml bourbon
- 30ml lemon juice

Add all ingredients into a shaker. Add ice and shake well to combine. Strain into a glass filled with ice. Garnish to serve.



CRANBERRY MOJITO

- 20ml MONIN Pure Cane Sugar syrup
- 45ml light rum
- 80ml cranberry juice
- 15ml lime juice
- 6-8 mint leaves
- Lemonade

Add MONIN Pure Cane Sugar syrup and juices into a glass. Slap mint leaves and put into the glass. Add crushed ice and pour in rum. Stir well to combine. Top with lemonade. Garnish to serve.

CLASSIC DAIQUIRI



- 20ml MONIN Pure Cane Sugar syrup
- 40ml rum
- 20ml lime juice

Add all ingredients into a shaker. Add ice and shake well to combine. Fine strain into a pre-chilled cocktail glass. Garnish to serve.



AZTECA

- 10ml MONIN Pure Cane Sugar syrup
- 30ml MONIN Watermelon liqueur
- 10ml lemon juice
- Soda water

Add all ingredients except soda water into a glass filled with ice. Top with soda water and stir lightly to combine. Garnish to serve.

MOCKTAIL

NOMADE



- 20ml MONIN Pure Cane Sugar syrup
- 80ml cranberry juice
- 30ml grapefruit juice

Add all ingredients into a shaker. Add ice and shake well to combine. Strain into a glass filled with ice. Garnish to serve.



GROG

- 15ml MONIN Pure Cane Sugar syrup
- 10ml MONIN Caribbean syrup
- 80ml hot water
- 40ml lemon juice

Add all ingredients into a pitcher and steam. Pour into a cup/mug. Garnish to serve.

COFFEE

PURE CANE COLD BREW



- 15ml MONIN Pure Cane Sugar syrup
- 180ml cold brew coffee

Add all ingredients into a glass filled with ice. Stir well to combine. Serve.

TEA

PURE TEA



- 30ml MONIN Pure Cane Sugar syrup
- 200ml fresh brewed tea

Add all ingredients into a glass filled with ice. Stir well to combine. Garnish to serve.