

Le Sirop de **MONIN**[®]

Cranberry



This rustic plant is traditionally cultivated in North America. The cranberry is recognised for its high levels of vitamins and antioxidants. Too sour when its raw, it is usually consumed once dried, as a jam or a juice often used in cocktails. With its authentic flavour of ripe cranberry, MONIN Cranberry syrup will add a surprising twist to all of your alcoholic and non-alcoholic beverages.

PRODUCT FEATURES

Cranberry juice: 10 %
High concentration: dilution 1+8
Authentic taste, natural flavourings
Pure beetroot sugar from France
Preservative free
Conservation: 3 months after opening
Date of minimum durability: 18 months to production
Multi-uses: Cosmopolitans, Iced Teas, Lemonades, Mocktails...

FORMAT

70 cl

INGREDIENTS

Sugar, water, natural cranberry flavouring with other natural flavourings, acid: citric acid, concentrated lemon juice, colour: anthocyanins. Total fruit juice: 17%, including **10% cranberry juice**.

1 case	6 bottles
1 layer	24 cases
1 pallet	96 cases

<input checked="" type="checkbox"/> NATURAL FLAVOURINGS	<input checked="" type="checkbox"/> PRESERVATIVE FREE
<input checked="" type="checkbox"/> NATURAL COLOURINGS	<input checked="" type="checkbox"/> GMO FREE
<input checked="" type="checkbox"/> VEGAN	<input checked="" type="checkbox"/> ALLERGENS FREE
	<input checked="" type="checkbox"/> LACTOSE FREE

DRINK RESPONSIBLY

*aromatization

RAPHAËL DURON

MONIN Beverage Innovation Director

"MONIN Cranberry syrup captures the sweet and sour taste of these delicious berries so widely used in the bar world. Whether it be in famous cocktails such as a Cosmopolitan, a Sea Breeze or a Sex on the Beach, MONIN Cranberry syrup will be a wonderful addition to all of your alcoholic and non-alcoholic drinks. For a refreshing break, try a cranberry lemonade or a raspberry cranberry iced tea. Spirits like vodka and gin will make excellent companions in your classics or new creations. I enjoy savouring it in a highball with a drizzle of lime juice, a shot of vodka topped with ginger ale; simple, easy to prepare and delicious"

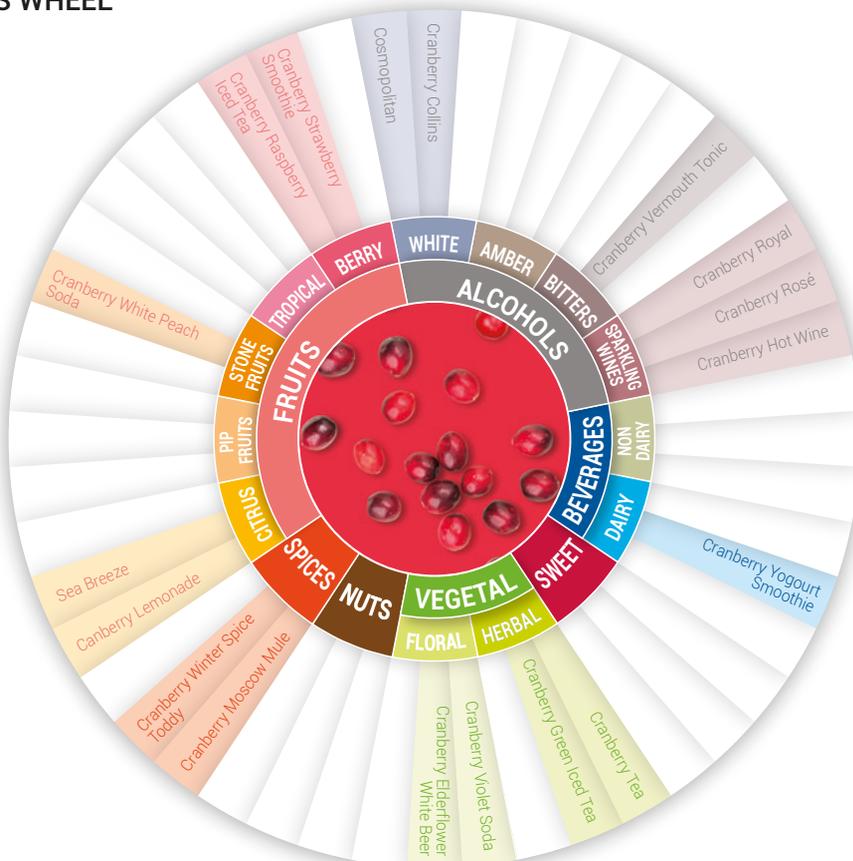


COSMOPOLITAN

- 20 ml MONIN Cranberry syrup
- 10 ml MONIN Curaçao Triple Sec 38° Liqueur
- 45 ml lemon vodka
- 15 ml lime juice

Pour all ingredients into a shaker filled with ice cubes. Shake and double strain into a chilled coupe. Garnish with an orange zest. Serve.

ASSOCIATIONS WHEEL



APPLICATIONS



Cranberry Royal

- 20 ml MONIN Cranberry syrup
- 15 ml raspberry vodka
- 100 ml Champagne

Pour all ingredients into a chilled Champagne flute. Top with Champagne. Serve.



Sea Breeze

- 25 ml MONIN Cranberry syrup
- 40 ml vodka
- 80 ml pink grapefruit juice

Pour all ingredients into a shaker filled with ice cubes. Shake and strain into a hurricane glass filled with ice cubes. Garnish and serve.



Cranberry Lemonade

- 20 ml MONIN Cranberry syrup
- 50 ml MONIN Lemonade Mix concentrate
- 150 ml water

Pour MONIN products into a glass filled with ice cubes. Top with water. Stir well. Garnish with a lemon wheel. Serve.



Cranberry Collins

- 20 ml MONIN Cranberry syrup
- 45 ml gin
- 15 ml lemon juice
- 100 ml soda water

Pour all ingredients into a tumbler filled with ice cubes. Top with soda water. Stir gently. Garnish with a lemon wheel. Serve.



Cranberry Violet Soda

- 10 ml MONIN Cranberry syrup
- 10 ml MONIN Violet syrup
- 100 ml pineapple juice
- 20 ml lemon juice
- 40 ml lemon lime soda

Pour all ingredients into a glass filled with ice cubes. Top with lemon lime soda. Stir. Serve.



Cranberry Mulled Wine

- 15 ml MONIN Cranberry syrup
- 15 ml MONIN Sangria Mix syrup
- 150 ml red wine
- 20 ml orange juice

Pour all ingredients into a pitcher and steam everything with the steam wand. Pour hot mix into a cup or a mug. Garnish with dried fruits. Serve.

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DRINK RESPONSIBLY

