

Le Concentré de **MONIN®**

Green Tea

Widely cultivated in Asia, Green Tea, which is characteristically not oxidised, is particularly known for its finesse and elegance. MONIN Green Tea concentrate perfectly captures the flavour of the infused leaves of this fresh, astringent tea. A real mix of flavours, the true taste of the infusion, with a light touch of sugar: this base allows you to create an infinite array of "homemade" flavoured teas. Fruit flavours marry perfectly with the naturally astringent, strong taste of green tea to create authentic, contemporary and refreshing iced teas.

PRODUCT FEATURES

Green tea extract
High concentration: dilution 1+5
Authentic taste, natural flavourings
Pure beetroot sugar from France
Conservation: 3 months after opening
Date of minimum durability: 36 months to production
Multi-uses: Iced Tea, Hot Tea, Lemonade, Mojito, Pisco Sour...

FORMAT

70 cl

INGREDIENTS

Water, sugar, acid: citric acid, **green tea extract** (1g/l diluted in 1+10), preservatives: potassium sorbate, sodium benzoate.



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

<input checked="" type="checkbox"/> FLAVOURING FREE	<input checked="" type="checkbox"/> PRESERVATIVE FREE
<input checked="" type="checkbox"/> COLOURING FREE	<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

RAPHAËL DURON

MONIN Beverage Innovation Director

MONIN Green Tea concentrate is the ideal solution for preparing a variety of flavoured iced teas: fruity, citrus, floral or herb flavours, the choice is yours! It's the perfect companion to MONIN syrups and fruit mixes to create tasty and refreshing drinks. My favourite creation is a Mandarin and Grapefruit Iced Green Tea with a touch of lemon juice, it's a real taste of summer.

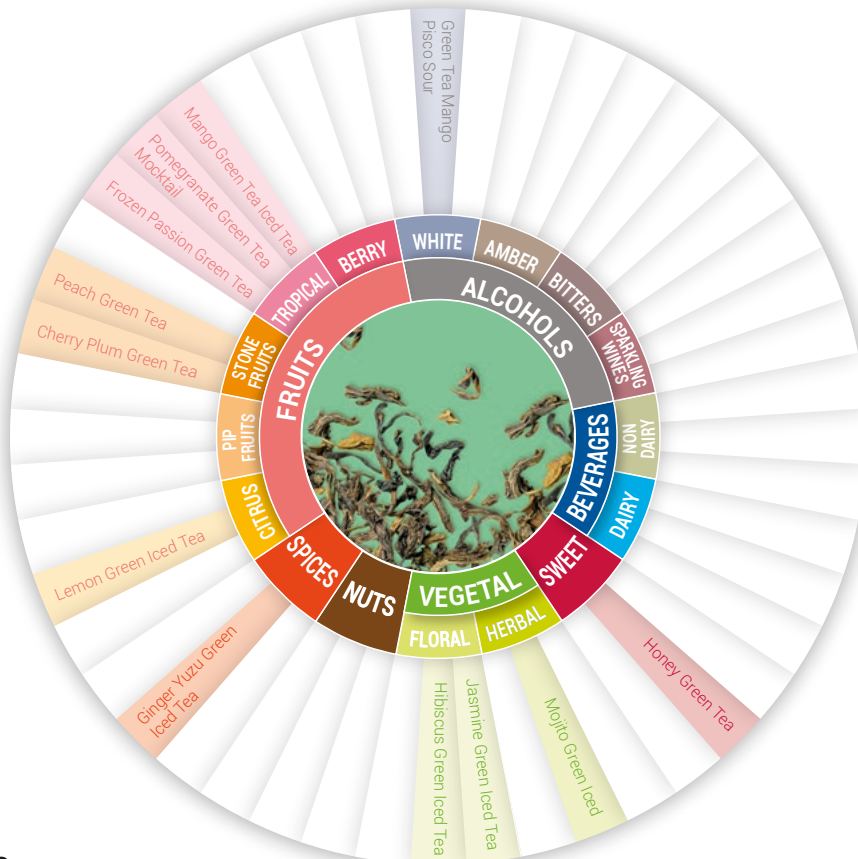


MOJITO GREEN ICED TEA

- 30 ml MONIN Green Tea concentrate
- 10 ml MONIN Mojito Mint syrup
- 10 ml MONIN Rantcho Lime concentrate
- 150 ml water

Combine ingredients in a glass filled with ice cubes. Stir. Garnish with fresh mint and a lime slice. Serve.

ASSOCIATIONS WHEEL



APPLICATIONS

Frozen Passion Green Tea

- 30 ml MONIN Green Tea concentrate
- 15 ml Le Fruit de MONIN Passion Fruit
- ½ scoop Le Frappé de MONIN Non Dairy
- 120 ml water

Combine all ingredients into a blender with ice cubes. Blend until smooth. Pour into a glass. Garnish with a passion fruit wedge and mint sprig. Serve.



Pomegranate Green Tea Mocktail

- 20 ml MONIN Green Tea concentrate
- 20 ml MONIN Pomegranate syrup
- 80 ml coconut water
- 40 ml cranberry juice
- Top ginger ale

Combine all ingredients in to a shaker with ice cubes except ginger ale. Shake and strain into a hurricane glass filled with ice cubes. Top with ginger ale. Stir. Garnish with pomegranate seeds and coconut flakes. Serve.



Mango Green Tea Pisco Sour

- 20 ml MONIN Green Tea concentrate
- 15 ml Le Fruit de MONIN Mango
- 45 ml Pisco
- 15 ml lime juice
- 20 ml egg white

Combine all ingredients into a shaker with ice. Shake, then strain into the shaker tin. Through away the ice and shake one more time without ice. Strain into a chilled cocktail coupe. Garnish with a few drops of aromatic bitter on the foam. Serve.



Lemon Green Iced Tea

- 30 ml MONIN Green Tea Concentrate
- 10 ml MONIN Cloudy Lemonade syrup
- 180 ml water

Combine ingredients in a glass filled with ice cubes. Stir. Garnish with 2 lemon slices. Serve.



Green Iced Tea

- 30 ml MONIN Green Tea concentrate
- 150 ml water

Combine ingredients into a glass filled with ice cubes. Stir. Garnish with fresh fruits or fresh herbs. Serve.



Honey Green Tea

- 30 ml MONIN Green Tea concentrate
- 10 ml MONIN Honey syrup
- 240 ml hot water

Combine all ingredients into a mug or a cup. Stir. Serve.



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DRINK RESPONSIBLY

