

Le Sirop de MONIN®

Peach



Discovered in the 15th century and originating from Asia, today the peach is among one of the most eaten fruits in Europe. This summer fruit has over 300 varieties. Yellow peaches, white peaches, vine peaches or even nectarines are all each more delicious than each other.

MONIN Peach syrup captures the peach's natural aromas and sweet and sour notes, allowing users to create a plethora of drinks. Its beautiful golden orange colour and sweet taste, will be perfect additions to white wines, vodka and rum. It will also elevate your iced teas, smoothies or virgin cocktails.

PRODUCT FEATURES

Peach 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: Spritz, Mojito, Piña Colada, Cosmopolitan, Smoothie, Iced Tea...

FORMAT

70 cl

INGREDIENTS

Sugar, water, acidifier: citric acid, concentrated peach juice, natural flavouring, concentrated lemon juice, colour: anthocyanins. Fruit juice: 13%, including **10% peach juice**.

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

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| <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"/> ALLERGEN FREE |
| | <input checked="" type="checkbox"/> LACTOSE FREE |

DRINK RESPONSIBLY

STEPHANE MOESLE

MONIN Beverage Innovation Director

"MONIN Peach syrup has an unusual rich flavour and aromatic fragrance. Try to mix it with sparkling white wine and soda water for a perfect summer drink!"

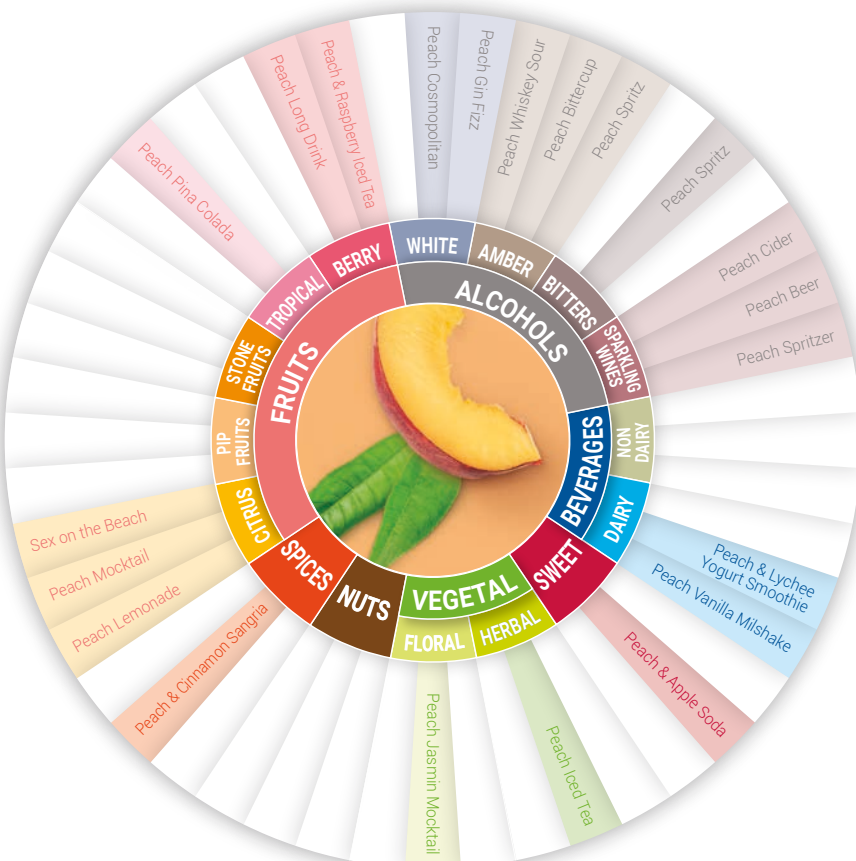


PEACH SPRITZER

- 20 ml MONIN Peach syrup
- 120 ml sparkling white wine
- 40 ml soda water

Build all ingredients into a large wine glass filled with ice cubes. Stir gently. Garnish with fresh fruits. Serve.

ASSOCIATIONS WHEEL



APPLICATIONS



Virgin Peach Mojito

- 15 ml MONIN Peach syrup
- 15 ml MONIN Mojito Mint syrup
- 8 mint leaves
- 4 lime wedges
- Top with soda water

Muddle lime and mint with MONIN syrups into a large glass. Fill the glass with crushed ice and top with soda water. Stir gently. Garnish with peach slices. Serve.



Peach & Lychee Yogurt Smoothie

- 20 ml MONIN Peach syrup
- 15 ml Le Fruit de MONIN Lychee
- 1 scoop Le Frappé de MONIN Yogurt
- 120 ml milk

Pour all ingredients into a blender jug. Cover with ice cubes. Blend until smooth (30sec). Pour into a smoothie glass. Serve.



Peach Cosmopolitan

- 20 ml MONIN Peach syrup
- 10 ml MONIN Lime Rantcho concentrate
- 40 ml vodka
- 30 ml cranberry juice

Pour all ingredients into a shaker filled with ice cubes. Shake and strain into a chilled martini glass. Serve.



Peach Piña

- 15 ml MONIN Peach syrup
- 15 ml Le Fruit de MONIN Coconut
- 40 ml rum
- 120 ml pineapple juice

Pour all ingredients into a shaker filled with ice cubes. Shake and strain into a hurricane glass filled with ice cubes. Garnish with a pineapple wedge and leaves. Serve.



Peach Beer

- 20 ml MONIN Peach syrup
- 250 ml lager beer

Pour MONIN syrup into a beer glass. Top with beer. Serve.



Peach Iced Tea

- 20 ml MONIN Peach syrup
- 180 ml cold black tea
- 10 ml lime juice

Build all ingredients into a tumbler glass filled with ice cubes. Stir well. Garnish with peach slices. Serve.



DRINK RESPONSIBLY