

Le Fruit de MONIN®

Tangerine



Originally from China and Vietnam, the tangerine has long been used in Chinese medicine, recognized for its energizing virtues. Appearing in Europe in the 19th century, the essence of this small, sun-gorged citrus became a huge success in major French perfumeries. Becoming an unmissable product on market stalls, the tangerine is characterized by its sweet, soft, juicy flavours. In addition to offering a gustatory alternative to lemonade, a flagship summer drink, Le Fruit de MONIN Tangerine will surprise you in smoothies, frappes, iced teas, or even your Moscow Mules!

PRODUCT FEATURES

Contains the equivalent of 50% of tangerine
High concentration: dilution 1+6
Authentic taste, natural flavourings
Storage: 1 month after opening, ambient
Conservation: 3 months after opening
Date of minimum durability: 24 months to production
Convenient and easy to use
15ml pumps available
Multi-uses: Lemonade, Iced Tea, Smoothie, Moscow Mule, Gin Sour...

FORMAT

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INGREDIENTS

Sugar, water, tangerine juice, tangerine pulp, concentrated tangerine juice, acids: citric acid, sodium citrate, natural flavouring, thickener: pectin, preservative: potassium sorbate, colouring foods: carrot and pumpkin extracts. Contains the equivalent of **50% of tangerine**.

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

<input checked="" type="checkbox"/> NATURAL FLAVOURINGS	<input 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

RAPHAËL DURON

MONIN Beverage Innovation Director

"The tangerine is a highly favoured winter citrus fruit, with sweet, juicy and flavourful flesh. Le Fruit de MONIN Tangerine concentrates this fruit's exquisite flavour so you can enjoy it all year round! Perfect for flavouring refreshing drinks like iced teas and lemonades, it will also be a true source of inspiration in cocktails, in particular with spirits like gin, vodka and tequila. Delicious in iced milk-based drinks, on the other hand it's best to avoid using it in hot milk-based drinks due to its acidity. It will however be wonderful in teas or a hot lemonade to help warm you up in the winter."

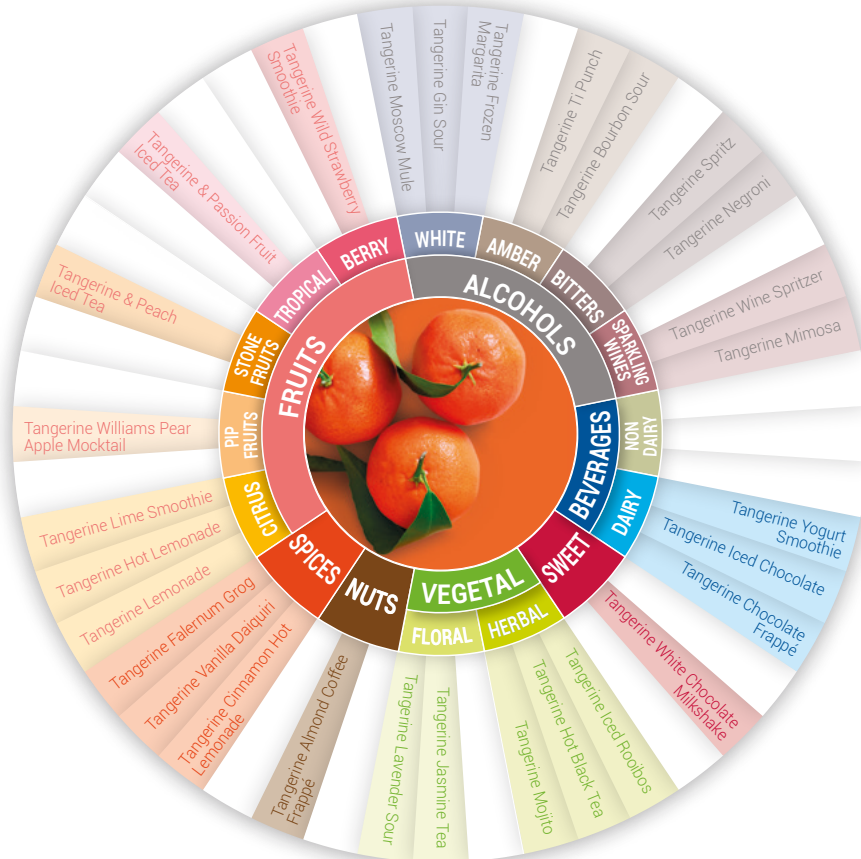


TANGERINE MOSCOW MULE

- 30 ml Le Fruit de MONIN Tangerine
- 25 ml MONIN Rantcho Lime concentrate
- 40 ml premium vodka
- 100 ml ginger beer

Pour all ingredients into a Moscow mule mug full of crushed ice. Stir gently. Garnish with a tangerine slice. Serve.

ASSOCIATIONS WHEEL



APPLICATIONS



Tangerine Lemonade

- 15 ml Le Fruit de MONIN Tangerine
- 20 ml MONIN Cloudy Lemonade Base syrup
- 240 ml soda water or still water

Pour all ingredients into a lemonade jar filled with ice cubes. Stir. Garnish with a lemon wheel and a tangerine slice. Serve. You can replace MONIN Cloudy Lemonade Base syrup with 60 ml of MONIN Lemonade Mix concentrate.



Tangerine Green Iced Ice Tea

- 15 ml Le Fruit de MONIN Tangerine
- 30 ml MONIN Green Tea concentrate
- 150 ml water

Pour all ingredients into a tumbler filled with ice cubes. Stir well. Garnish with a tangerine slice. Serve. You can replace MONIN Green Tea concentrate with 20 ml of MONIN Lemon Tea syrup.



Tangerine Iced Chocolate

- 30 ml Le Fruit de MONIN Tangerine
- 30 ml La Sauce de MONIN Dark Chocolate
- 240 ml milk or plant base milk

Pour all ingredients into a shaker filled with ice cubes. Shake and strain into a large glass filled with ice cubes. Garnish with a dehydrated tangerine slice. Serve. You can also prepare this recipe by using a blender.



Tangerine Gin Fizz

- 20 ml Le Fruit de MONIN Tangerine
- 20 ml MONIN Lemon Rantcho concentrate
- 40 ml gin
- 100 ml soda water
- 15 ml egg white

Pour all ingredients except soda water into a shaker filled with ice cubes. Shake and strain into an ice filled tumbler Collins glass. Top with soda water. Garnish with a tangerine slice. Serve.



Tangerine Chocolate Frappé

- 30 ml Le Fruit de MONIN Tangerine
- 1 scoop Le Frappé de MONIN Chocolate
- 120 ml milk or plant base milk

Pour all ingredients into a blender jug with the ice content of 360 ml glass. Blend until smooth (30 sec.). Pour into a milkshake glass. Garnish with whipped cream, l'Artiste de MONIN Cocoa and candied orange zests. Serve.



Tangerine Margarita

- 45 ml Le Fruit de MONIN Tangerine
- 30 ml MONIN Rantcho Lime concentrate
- 60 ml tequila
- 30 ml triple sec liqueur

Pour all ingredients into a shaker filled with ice cubes. Shake and double strain into a chilled salt rimmed margarita glass. Garnish with a tangerine slice. Serve.

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DRINK RESPONSIBLY

