



# White Tea

Originally from China, white tea mainly comes from closed buds and young leaves. It is known for its rarity, only being cultivated once a year, and for its two-step preparation process, involving wilting and desiccation. White tea is notably rich in antioxidants and vitamins.

MONIN White Tea concentrate has a strong astringency and adds a hint of sweetness thanks to its floral flavour profile. Its versatility means it can be paired with fruity syrups in beverages from iced teas to cocktails and mocktails and even bubble teas.

# **PRODUCT FEATURES**

Tea extract

High concentration: dilution 1+8

Authentic taste, natural flavourings

Pure beetroot sugar from France

Conservation: 3 months after opening

Date of minimum durability: 18 months from production Multi-uses: Iced Teas, Bubble Teas, Hot Teas, Mocktails, Cocktails...

# **FORMAT**

70 cl

#### **INGREDIENTS**

Water, sugar, white tea extract (1g/l diluted in 1+8), natural flavouring, acids: citric acid, phosphoric acid, preservatives: potassium sorbate, sodium benzoate.

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

NATURAL FLAVOURINGS

PRESERVATIVE FREE

NATURAL COLOURINGS

✓ GMO FREE
✓ ALLERGEN FREE

**▼** VEGAN

▼ LACTOSE FREE

DRINK RESPONSIBLY

MONIN Beverage Innovation Director

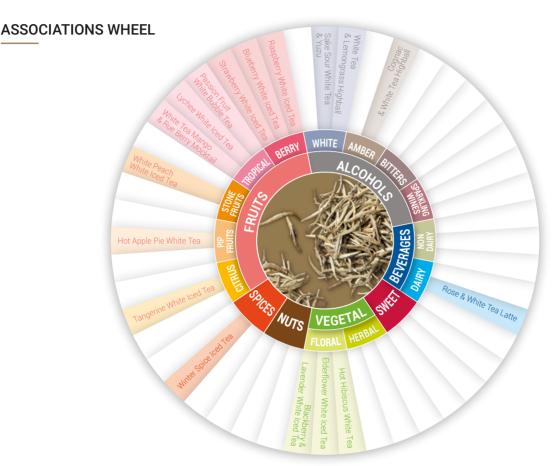
"MONIN White Tea concentrate will allow you to create delicious, reduced sugar iced teas with a delicate floral flavour and a hint of honey, in no time at all. It pairs well with red fruits like raspberry and blueberry, with exotic fruits such as mango or passion fruit, as well as with floral flavours like rose, hibiscus or elder flower. Its sophisticated notes will add an original touch to your cocktails, in a Fizz or Martini, to drinks with a white spirit base or with Asian spirits, but also to mocktails with subtle white tea notes.'



# RASPBERRY WHITE ICED

- · 20 ml MONIN White Tea concentrate
- 10 ml MONIN Raspberry syrup
- 160 ml water

Pour MONIN products into an ice filled tumbler. Top with water. Stir well. Garnish with a raspberry and serve.



# **APPLICATIONS**



#### **Passion Fruit White Bubble Tea**

- · 30 ml MONIN White Tea concentrate
- 15 ml Le Fruit de MONIN Passion Fruit
- 160 ml water
- 2 spoons of passion fruit or mango bobas

Add 2 spoons of bobas at the bottom of serving glass and fill with ice cubes. Pour MONIN products and water into a shaker filled with ice cubes. Shake and strain into serving glass. Serve with a special bubble tea straw.



### White Peach White Iced Tea

- 20 ml MONIN White Tea concentrate
- 10 ml MONIN White Peach syrup

Pour MONIN products into an ice filled tumbler. Top with water. Stir well. Garnish with peach slices and serve.



#### White Tea & Lemongrass Highball

- 20 ml MONIN White Tea concentrate
- 10 ml MONIN Lemongrass syrup
- 30 ml gin
- 10 ml lemon juice
- 100 ml soda water

Pour ingredients into a highball glass filled with ice cubes. Top with soda water. Stir gently. Garnish with a lemongrass stick and a lemon zest. Serve.



# Hot Hibiscus White Tea

- 30 ml MONIN White Tea concentrate
- 10 ml MONIN Hibiscus syrup
- 240 ml hot water

Pour MONIN products into a tea cup. Top with hot water. Stir well. Garnish with a pink grapefruit zest. Serve.



# White Tea Mango & Rue Berry Mocktail PARAGON • 30 ml MONIN White Tea concentrate

- 20 ml PARAGON Rue Berry Cordial
- 15 ml Le Fruit de MONIN Mango
- · 60 ml coconut water
- · 80 ml tonic water

Pour all ingredients except tonic water into a shaker filled with ice cubes. Shake and strain into an ice filled highball glass. Top with tonic water. Stir gently. Garnish and serve.



# **Blueberry White Iced Tea**

- 20 ml MONIN White Tea concentrate
- 15 ml Le Fruit de MONIN Blueberry
- 160 ml water

Pour all ingredients into a shaker filled with ice cubes. Shake and strain into an ice filled glass. Garnish with fresh blueberries. Serve











DRINK RESPONSIBLY