

Make it **great** with **MONIN** !



Pure Cane Sugar

Pur Sucre de Canne

The sight of lush green sugarcane fields swaying in the breeze of a faraway Caribbean island is a vision of paradise. Cane sugar is derived from the sugarcane and harvested under the warm sunshine.

MONIN is proud to offer MONIN Pure Cane Sugar syrup, a premium simple syrup made from 100% pure cane sugar and filtered water. MONIN Pure Cane Sugar syrup is a great substitute for regular sugar as it dissolves instantly in hot and even in chilled beverages, for incredible versatility in non alcoholic beverages and cocktails alike.

Its aromatic power ensures an economic and tasty use.

COLOUR

Cristal.

TASTE

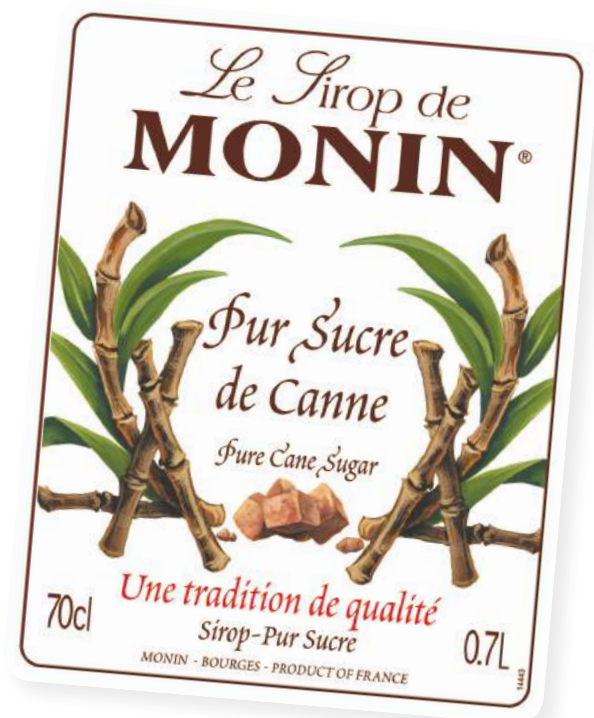
Sweet powdered sugar taste, no smell.

APPLICATIONS

Teas, smoothies, cocktails, fruit punches.

AVAILABLE FORMAT

5 cl, 25 cl, 70 cl & 1 L.



With over 90 years of experience, MONIN has become the brand of choice of the gourmet flavour business with over 100 flavours available in more than 100 countries, including the widest range of Premium Syrups, a large assortment of Exclusive Liqueurs, Gourmet Sauces and Fruit Purées. Tasty and versatile, MONIN will allow you to meet your customers' expectations for quality, flavour uniqueness, and newness in all applications.

MONIN
DEPUIS 1912



Andrew YIU

MONIN
Beverage Innovation
Director

"MONIN Pure Cane Sugar syrup allows bartender and barista to make consistent drinks from a simple iced tea to a highly sophisticated cocktail."

MONIN recipe suggestions

Cocktails

Sour

- 20 ml MONIN Pure Cane Sugar syrup
- 40 ml bourbon
- 30 ml lemon juice

Pour all ingredients in a shaker filled with ice cubes. Shake vigorously. Pour into a cocktail glass.

Cranberry Mojito

- 20 ml MONIN Pure Cane Sugar syrup
- 35 ml light rum
- 80 ml cranberry juice
- 40 ml lemonade
- 3 pieces of lime
- mint leaves

Muddle lime with Monin syrup in a tumbler glass. Fill glass with ice cubes. Add remaining ingredients. Stir and serve.

Azteca

- 10 ml MONIN Pure Cane Sugar syrup
- 30 ml MONIN Watermelon liqueur
- soda water
- dash of lemon juice

Build in a tumbler glass filled with ice cubes. Top with soda water.

Hot and juicy

- 20 ml MONIN Pure Cane Sugar syrup
- 40 ml vodka
- 40 ml apple juice
- 2 pieces of lime
- 1 piece of orange

Muddle fruits and MONIN syrup together in a tumbler glass. Add other ingredients. Steam mix. Serve.

Classic Daiquiri

- 20 ml MONIN Pure Cane Sugar syrup
- 20 ml lime juice
- 40 ml rum

Pour all ingredients in a shaker filled with ice cubes. Shake vigorously. Strain into a chilled cocktail glass.

Mocktails

Pure Tea

- 30 ml MONIN Pure Cane Sugar syrup
- 240 ml fresh brewed tea

Serve in a mug. Stir.

Icy Tonic

- 25 ml MONIN Pure Cane Sugar syrup
- 120 ml tonic water
- 3 pieces of lemon

Muddle fruit with syrup in a tumbler glass. Fill glass with crushed ice. Top with tonic water.

Virginito

- 25 ml MONIN Pure Cane Sugar syrup
- 120 ml soda water
- 40 ml lemonade
- 8 mint leaves
- 2 pieces of lime

Muddle fruit with syrup in a tumbler glass. Fill glass with ice cubes. Add other ingredients. Stir.

Nomade

- 20 ml MONIN Pure Cane Sugar syrup
- 80 ml cranberry juice
- 30 ml grapefruit juice

Pour all ingredients in a shaker filled with ice cubes. Shake vigorously. Strain into a tumbler glass filled with ice cubes.

Grog

- 15 ml MONIN Pure Cane Sugar syrup
- 10 ml MONIN Caribbean syrup
- 80 ml hot water
- 40 ml lemon juice

Steam all ingredients. Serve in a mug.



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