

LIQUEURS (1/5)

« *FRUITY FLAVOURS* »

- Natural flavours -



EXPRESSIONS AROMATIQUES

yours flavourly

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LIQUEURS

20%Vol. 20% sugar
« Fruity flavours »

APPLICATION RECIPE

Liqueur 20%Vol. 20% sugar - This % volume concerns only the recipe, it does not take into account the alcohol volume brought by the flavour.

Distilled spirit 40%Vol	(880948)	484.50 g
Sugar syrup 67°Brix	(330290)	298.00 g
Flavour		QN
Citric acid MH	(330288)	QN
Water		Up to 1L

NATURAL FLAVOURS

1/ Lemon

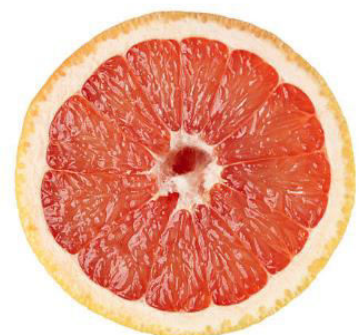
LN 01159 – Natural Lemon flavour 74.3%Vol
Recommended dosage: 3 g/L



MCA = 2g/L

2/ Pamplemousse

LN 09973 – Natural Grapefruit flavour
Recommended dosage: 1 g/L



MCA = 2g/L



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LIQUEURS

20%Vol. 20% sugar
« Fruity flavours »

NATURAL FLAVOURS



MCA = 1.5g/L

3/ Strawberry

LN 06230/4 – Strawberry flavour or natural flavour
Recommended dosage: 0.5 g/L

4/ Blueberry

LN 06672 – Blueberry flavour or natural flavour
Recommended dosage: 1g/L

MCA = 1.5g/L

5/ Blackcurrant

LN 06210/2 – Blackcurrant flavour or natural flavour
Recommended dosage: 0.5 g/L

MCA = 1g/L



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NATURAL FLAVOURS



MCA = 1.5g/L

6/ Raspberry

LN 06233/3 – Raspberry flavour 56.5%Vol
or natural flavour

Recommended dosage: 2 g/L

7/ Banana

LN 06499 – Banana flavour 17.6%Vol. or natural flavour

Recommended dosage: 1g/L



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