

LIQUEURS (3/5)

« *NORDIC BERRIES* »

- Natural flavours -



EXPRESSIONS AROMATIQUES

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LIQUEURS

20%Vol. 20% sugar
« Nordic berries »

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



LIQUEURS

20%Vol. 20% sugar
« Nordic berries »

NATURAL FLAVOURS



1/ Gooseberry

LN 11823 – Gooseberry flavour 93.6%Vol.
or natural flavour

Recommended dosage: 1g/L

2/ Lingonberry

LN 07290/5 – Lingonberry flavour or natural flavour
Recommended dosage: 1g/L

3/ Cloudberry

LN 10956 – Cloudberry flavour or natural flavour
Recommended dosage: 0.5g/L



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LIQUEURS

20%Vol. 20% sugar
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NATURAL FLAVOURS



4/ Sea buckthorn

LN 11623 – Sea buckthorn flavour or natural flavour
Recommended dosage: 0.5g/L

5/ Redcurrant

LN 03591/1 – Redcurrant flavour 67.5%Vol or natural flavour
Recommended dosage: 1g/L

6/ Cranberry

LN 06553/8 – Cranberry flavour or natural flavour
Recommended dosage: 1g/L



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