

# FLAVOURED RUM-BASED BEVERAGES (2/2)

## « COCKTAIL FLAVOURS »



EXPRESSIONS AROMATIQUES

*yours flavourly*

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# FLAVOURED RUM-BASED BEVERAGES

## « COCKTAIL FLAVOURS »

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# FLAVOURED RUM-BASED BEVERAGES

## « COCKTAIL FLAVOURS »

### FLAVOUR



### *Strawberry Daiquiri*

LA 07094/1 – Cocktail flavour 60.5%Vol.  
Recommended dosage: 1.50 g/L

### Application recipe - 15.5% Vol.

Sugar syrup 67° Brix	(330290)	135.00 g
Sodium benzoate E211	(330262)	0.08 g
Citric acid MH E330	(330288)	1.50 g
White rum 40%Vol	(882555)	357.30 g
LA 07094/1		1.50 g
Clouding agent LN 01042/1		1.00 g
Red cochineal E124 (10%)	(550298)	0.20 g
Water		Up to 1L



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# FLAVOURED RUM-BASED BEVERAGES

## « COCKTAIL FLAVOURS »

### FLAVOURS



### *Cuba Libre*

LN 03707/3 – Cola flavour or natural flavour

Recommended dosage: 3.00 g/L

+

LA 07113/3 – Rum flavour 45.1%Vol.

Recommended dosage: 0.70 g/L

### Application recipe - 15.5% Vol.

Sugar syrup 67° Brix	(330290)	140.00 g
Sodium benzoate E211	(330262)	0.08 g
Citric acid MH E330	(330288)	1.80 g
White rum 40%Vol.	(882555)	357.30 g
LN 03707/3		3.00 g
LA 07113/3		0.70 g
Water		Up to 1L



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# FLAVOURED RUM-BASED BEVERAGES

## « COCKTAIL FLAVOURS »

### FLAVOUR



### *Piña Colada*

LA 07106/4 – Cocktail flavour 33.5%Vol.  
Recommended dosage: 1.30 g/L

### Application recipe - 15.5% Vol.

Sugar syrup 67° Brix	(330290)	140.00 g
Sodium benzoate E211	(330262)	0.08 g
Citric acid MH E330	(330288)	1.00 g
White rum 40%Vol	(882555)	357.30 g
LA 07106/4		1.30 g
Clouding agent LN 01042/1		1.20 g
Yellow quinoline E104 (0.1%)	(550546)	0.20 g
Water		Up to 1L



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