

LIQUEURS (4/5)

« *EXOTIC FRUITS* »

- Natural flavours -



EXPRESSIONS AROMATIQUES

yours flavourly

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LIQUEURS

20%Vol. 20% sugar

« Exotic fruits »

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 |



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NATURAL FLAVOURS

1/ Açai

MCA = 1g/L

LN 11631 – Açai flavour 71.8%Vol or natural flavour
Recommended dosage: 1g/L

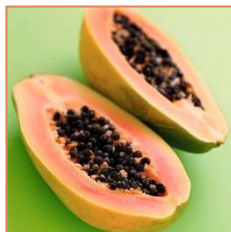
2/ Papaya

MCA = 1g/L

LN 09108 – Papaya flavour or natural flavour
Recommended dosage: 0.7g/L

3/ Lychee

LN 06211/1 – Lychee flavour or natural flavour
Recommended dosage: 0.5g/L



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NATURAL FLAVOURS

4/ Soursop

MCA = 1g/L

LN 07160/1 – Soursop flavour or natural flavour
Recommended dosage: 1g/L

5/ Orange & Guava

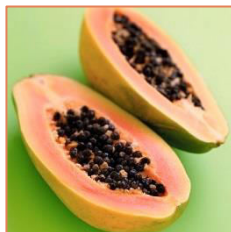
MCA = 1.5g/L

LN 08768/1 – Guava flavour or natural flavour
Recommended dosage: 1.6g/L
+
661489 – Orange soluble 70%Vol.
Recommended dosage: 2g/L

6/ Cupuaçu

MCA = 1g/L

LN 11804 – Cupuaçu flavour 40.3%Vol. or natural flavour
Recommended dosage: 1.2g/L



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NATURAL FLAVOURS

7/ Pitanga

MCA = 1g/L

LN 11803/1 – Pitanga flavour 40.7%Vol or natural flavour
Recommended dosage: 1g/L

8/ Mango

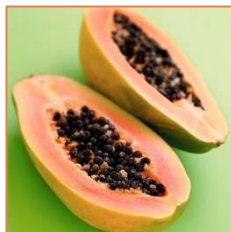
MCA = 1g/L

LN 10176 – Mango flavour or natural flavour
Recommended dosage: 1g/L

9/ Passion fruit

MCA = 1g/L

LN 06246 – Passion fruit flavour or natural flavour
Recommended dosage: 1g/L



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