

FLAVOURED SPARKLING WINE-BASED BEVERAGES

- Natural flavours -



EXPRESSIONS AROMATIQUES

yours flavourly

www.expressions-aromatiques.com

FLAVOURED SPARKLING WINE-BASED BEVERAGES

CONTENTS

Flavoured rosé wine based beverage 7.7%Vol.

Grapefruit	p.3
Mango	p.4
Melon	p.5

Flavoured white wine based beverage 7.7%Vol.

White grape	p.6
Kiwi - Pineapple	p.7
Strawberry	p.8
Passion fruit	p.9
Lychee	p.10

Flavoured red wine based beverage 7.1%Vol.

Sangria	p.11
---------	------



FLAVOURED SPARKLING WINE-BASED BEVERAGES

Natural flavour

ROSÉ WINE



Grapefruit

LN 09973 – Natural Grapefruit flavour 93.4% Vol.
Recommended dosage: 0.8 g/L

Application recipe – 7.7% Vol. 5°brix

Sugar	(880938)	50.00 g
Sodium benzoate E211	(330262)	0.08 g
Citric acid MH E330	(330288)	1.50 g
Rosé wine 11.5% Vol.	(882484)	676.00 g
LN 09973		0.80 g
Water + CO ₂ (7g/L)		Up to 1L



EXPRESSIONS AROMATIQUES

your flavourly

FLAVOURED SPARKLING WINE-BASED BEVERAGES

Natural flavour

ROSÉ WINE



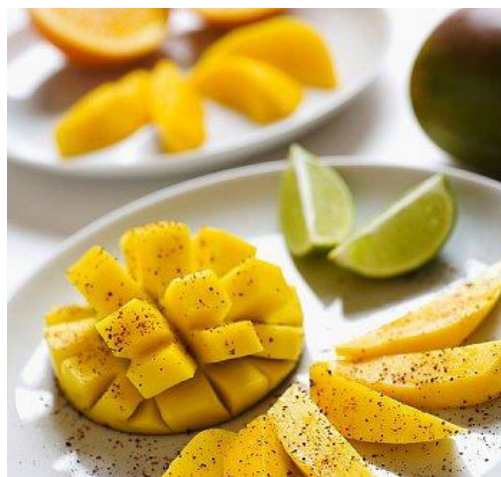
Mango

LN 09647/1 – Mango flavour 93.9% Vol.
or natural flavour

Recommended dosage: 0.8 g/L

Application recipe – 7.7% Vol. 8°brix

Sugar	(880938)	80.00 g
Sodium benzoate E211	(330262)	0.08 g
Citric acid MH E330	(330288)	0.80 g
Rosé wine 11.5% Vol.	(882484)	676.00 g
LN 09647/1		0.80 g
Water + CO ₂ (7g/L)		Up to 1L



EXPRESSIONS AROMATIQUES

your flavourly

FLAVOURED SPARKLING WINE-BASED BEVERAGES

Natural flavour

ROSÉ WINE



Melon

LN 13044/3 – Melon flavour 90.6% Vol.
or natural flavour

Recommended dosage: 1 g/L

Application recipe – 7.7% Vol. 6°brix

Sugar	(880938)	60.00 g
Sodium benzoate E211 (330262)		0.08 g
Rosé wine 11.5% Vol.	(882484)	676.00 g
LN 13044/3		1.00 g
Water + CO ₂ (7g/L)		Up to 1L

Mandatory: PH has to be < or = 4



EXPRESSIONS AROMATIQUES

your flavourly

FLAVOURED SPARKLING WINE-BASED BEVERAGES

Natural flavour

WHITE WINE



White grape type « Musc »

LN 12535/1 – White grape flavour 95.5% Vol.
or natural flavour

Recommended dosage: 1 g/L

Application recipe – 7.7% Vol. 6.5° brix

Sugar	(880938)	65.00 g
Sodium benzoate E211	(330262)	0.08 g
White wine 11.5% Vol.	(882483)	676.00 g
LN 12535/1		1.00 g
Water + CO ₂ (7g/L)		Up to 1L

Mandatory: PH has to be < or = 4



EXPRESSIONS AROMATIQUES

your flavourly

FLAVOURED SPARKLING WINE-BASED BEVERAGES

Natural flavour

WHITE WINE



Kiwi Pineapple

LN 14439 – Kiwi Pineapple flavour 91.3%Vol.
or natural flavour

Recommended dosage: 1 g/L

Application recipe – 7.7%Vol. 6.5°brix

Sugar	(880938)	65.00 g
Sodium benzoate E211	(330262)	0.08 g
Citric acid MH E330	(330288)	1.00 g
White wine 11.5% Vol.	(882483)	676.00 g
LN 14439		1.00 g
Water + CO ₂ (7g/L)		Up to 1L



EXPRESSIONS AROMATIQUES

your flavourly

FLAVOURED SPARKLING WINE-BASED BEVERAGES

Natural flavour

WHITE WINE



Strawberry

LN 12936/1 – Strawberry flavour 93%Vol.
or natural flavour

Recommended dosage: 1 g/L

Application recipe – 7.7%Vol. 6.5°brix

Sugar	(880938)	65.00 g
Sodium benzoate E211	(330262)	0.08 g
Citric acid MH E330	(330288)	0.50 g
White wine 11.5% Vol.	(882483)	676.00 g
LN 12936/1		1.00 g
Water + CO ₂ (7g/L)		Up to 1L



EXPRESSIONS AROMATIQUES

your flavourly

FLAVOURED SPARKLING WINE-BASED BEVERAGES

Natural flavour

WHITE WINE



Passion fruit

LN 13591 – Passion fruit flavour 71.3%Vol.
or natural flavour

Recommended dosage: 0.8 g/L

Application recipe – 7.7% Vol. 5°brix

Sugar	(880938)	50.00 g
Sodium benzoate E211	(330262)	0.08 g
Citric acid MH E330	(330288)	0.50 g
Tartric acid E334	(330834)	1.00 g
White wine 11.5% Vol.	(882483)	676.00 g
LN 13591		0.80 g
Water + CO ₂ (7g/L)		Up to 1L



EXPRESSIONS AROMATIQUES

your flavourly

FLAVOURED SPARKLING WINE-BASED BEVERAGES

Natural flavour

WHITE WINE



Lychee

LN 11876/1 – Lychee flavour 94.3% Vol.
or natural flavour

Recommended dosage: 1 g/L

Application recipe – 7.7% Vol. 6°brix

Sugar	(880938)	60.00 g
Sodium benzoate E211	(330262)	0.08 g
White wine 11.5% Vol.	(882483)	676.00 g
LN 11876/1		1.00 g
Water + CO ₂ (7g/L)		Up to 1L

Mandatory: PH has to be < or = 4



EXPRESSIONS AROMATIQUES

your flavourly

FLAVOURED SPARKLING WINE-BASED BEVERAGES

Natural flavour

RED WINE



Sangria

LN 12278 – Sangria flavour 72.1%Vol. or natural flavour
Recommended dosage: 4.5 g/L

or

LN 08208 – Sangria flavour 91.3%Vol. or natural flavour
Recommended dosage: 1 g/L

Application recipe – 7.1%Vol. 7°brix

Sugar	(880938)	70.00 g
Sodium benzoate E211 (330262)		0.08 g
Red wine 12% Vol.	(881033)	599 g
Flavour		QN
Water + CO ₂ (7g/L)		Up to 1L

Mandatory: PH has to be < or = 4



EXPRESSIONS AROMATIQUES

your flavourly