

ultimate

CREATIVITY

Le Concentré de
MONIN

LEMONADE
MIX

Lemonade Mix

Made with Sicilian lemons, Lemonade Mix is a lemon-based concentrate designed to make easy, yet refreshing homemade-style lemonades.

Whether it's a classic sweet & sour or one easily twisted with a fruit or herb MONIN flavour, this cold glass of lemonade is officially the most popular -and now convenient- way of quenching our thirst when the temperature soars.

Make a pitcher of traditional style lemonade in no time on a hot summer's day with MONIN Lemonade Mix and share this ultimate thirst-quencher everywhere, anytime!

MONIN[®]

— ULTIMATE TASTE —
ULTIMATE CREATIVITY



Tihomir Gergov - MONIN
Beverage Innovation Director

“Refreshing and thirst-quenching, the drinks you can make with MONIN Lemonade Mix will suit all types of customers, with no limit throughout the day. Made from Sicilian lemons, the Lemonade Mix is low on sugar (less than 100 cal in a 360 ml drink) to allow for flavouring and is incredibly easy to use! It's a new must-have”



Godfather Lemonade

- 30 ml MONIN Lemonade Mix
- 20 ml bourbon
- 10 ml amaretto liqueur
- 10 ml orange juice
- Soda water

Shake all the ingredients except soda water and pour into a chilled serving glass. Fill up with crushed ice. Top with soda water. Decorate and serve.



Plain Lemonade

- 50 ml MONIN Lemonade Mix
- 20 ml MONIN Pure Cane Sugar syrup or Gum syrup
- 120 ml water or soda water

Combine ingredients in a glass filled with ice cubes and top with soda water. You can replace MONIN Pure Cane Sugar syrup with any MONIN fruit or herbal flavour!



Spicy Lemonade Beer

- 15 ml MONIN Lemonade Mix
- 15 ml MONIN Spicy syrup
- Red beer
- 2 lime wedges

Combine MONIN flavourings and lime wedges in a glass filled with ice cubes. Top with red beer. Stir and serve.



Virgin Lemonade Beer

- 50 ml MONIN Lemonade Mix
- 20 ml Le Fruit de MONIN Green Apple
- 120 ml non-alcoholic beer

Combine ingredients in a glass filled with ice cubes and top with non-alcoholic beer. Stir and serve.



British Lemonade

- 50 ml MONIN Lemonade Mix
- 20 ml MONIN Elder Flower syrup
- 40 ml gin
- Tonic water

Combine ingredients in a glass filled with ice cubes and top with tonic water. Stir and serve.



Watermelon Lemonade

- 50 ml MONIN Lemonade Mix
- 20 ml MONIN Watermelon syrup
- 2 watermelon slices
- Lemon and lime soda

Combine ingredients in a glass filled with ice cubes and top with lemon and lime soda. Stir and serve.



Russian Lemonade

- 50 ml MONIN Lemonade Mix
- 20 ml MONIN Tarragon syrup
- 45 ml vodka
- Lemon and lime soda

Combine ingredients in a glass filled with ice cubes and top with lemon and lime soda. Stir and serve.



Frozen Mojito Lemonade

- 15 ml MONIN Lemonade Mix
- 15 ml MONIN Mojito Mint syrup
- 100 ml orange juice
- 3 mint leaves

Combine ingredients with 3 ice cubes in a blender cup and blend for 35 sec. Fill up a glass with crushed ice. Pour mix into the glass and add mint leaves. Serve.



Kiwi Lemonade Cider

- 50 ml MONIN Lemonade Mix
- 30 ml Le Fruit de MONIN Kiwi
- 80 ml dry cider
- 80 ml ginger ale

Combine ingredients in a glass filled with ice cubes. Stir and serve.



Cinnamon Lemonade Tea

- 20 ml MONIN Lemonade Mix
- 15 ml MONIN Cinnamon syrup
- 120 ml black tea

Combine ingredients in a glass and fill up with hot tea. Add fruits and mint leaves into the drink and serve.

Tasting Notes



COLOUR

Cloudy yellow

NOSE

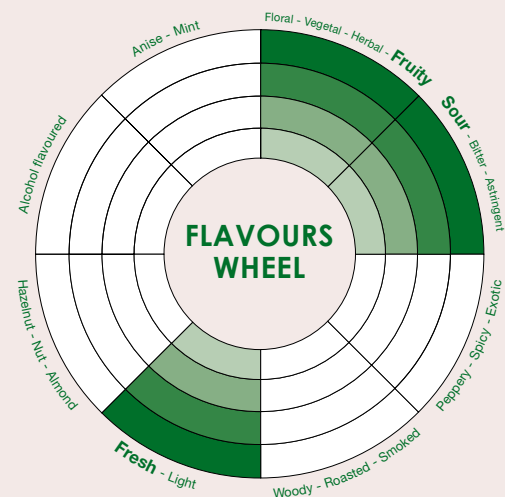
Fresh lemon juice

ATTACK

Acidic

LENGTH IN MOUTH

Slight lemon taste



FLAVOURS ASSOCIATIONS

Fruits and herbs

APPLICATIONS

Lemonades, frozen

FORMAT

1L PET

For more beverage inspiration see www.monin.com and the Free MONIN App.



With more than 100 years of experience, MONIN has become the brand of choice of the gourmet flavour business with over 140 flavours available in more than 140 countries, including the widest range of Premium Syrups, a large assortment of Exclusive Liqueurs, Gourmet Sauces, Frappé Powders, Fruit Smoothie and Cocktail Mixes. Tasteful and versatile, MONIN will allow you to meet your customers' expectations for quality, flavour uniqueness, and newness in all applications.