

Le Fruit de
MONIN®



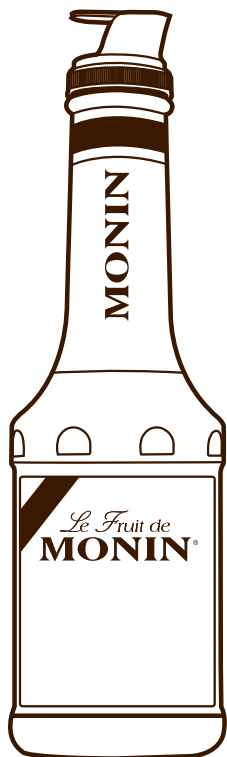
MONIN®
monin.com



Azuki Red Bean Banana Beetroot Blueberry Coconut Date Granny Smith Apple Fig Kiwi Lychee



Mango Passion Fruit Peach Pineapple Raspberry Red Berries Red Grapefruit Strawberry Williams Pear Yuzu



Made of a minimum of 50% of equivalent in fruit*, Le Fruit de MONIN promises fresh year round flavour in your cocktails, mocktails, lemonades, iced teas and culinary creations.



REAL FRUIT TASTE
and texture



50% OF EQUIVALENT
IN FRUITS*
minimum



MULTIPLE APPLICATIONS
cocktails, mocktails,
lemonades, iced teas and
culinary creations

2 FORMATS:
1L & 500ml

SHELF STABLE
Unopened: 18-21 months
Opened: 30 days

COST EFFICIENT
Compare to fresh supply
2 in 1: no need to add sugar

FLAVOUR CHOICE:
20 flavours available

HYGIENIC EASY
GRIP BOTTLE
pouring cap & pump

HIGH PROFITABILITY
+15% to 30% profit margin
per drink

* Except for Le Fruit de MONIN Yuzu.

Using Le Fruit de MONIN For Various Drinks!

COCKTAILS

Yuzu Moscow Mule

• 15 ml Le Fruit de MONIN Yuzu • 5 ml MONIN Ginger syrup • 45 ml Vodka • 15 ml lime juice • Top up with ginger beer
Combine fruit mix, syrup and lemon juice. Dash in ginger beer to mix well. Add in vodka and fill glass with ice. Top up with ginger beer and a quick stir.



Combine 15 ml Le Fruit de MONIN Yuzu, 5 ml Le Sirop de MONIN Ginger and lemon juice



Dash of ginger beer and mix well



Add in 45 ml vodka and fill glass with ice



Top up ginger beer and do a quick stir



Strawberry Margarita

• 10 ml Le Fruit de MONIN Strawberry • 10 ml MONIN Agave syrup • 45 ml Tequila/Mezcal • 15 ml Triple sec • 20 ml lime juice
Combine all ingredients into shaker. Shake well with ice. Double strain into glass.



Combine 10 ml Le Fruit de MONIN Strawberry and 10 ml MONIN Agave syrup into a shaker



Add in 45 ml Tequila/Mezcal, 15 ml Triple sec, and 20 ml lime juice



Shake well with ice and double strain into glass



TEAS & SODAS

Grapefruit Twist

• 45 ml Le Fruit de MONIN Red Grapefruit • 10 ml MONIN Habanero Lime Concentrate • 20 ml Lemon juice • 15 ml lime juice
• Top up with soda water
Combine all ingredients into glass. Dash in soda and mix well. Fill glass with ice. Top up with soda water.



Combine 45 ml Le Fruit de MONIN Red Grapefruit and 10 ml MONIN Habanero Lime concentrate into glass



Add in 20 ml Lemon juice and dash of soda water and mix well



Fill glass with ice



Top up soda water



Spiced Pear

• 15 ml Le Fruit de MONIN Williams Pear • 10 ml MONIN Cinnamon syrup • 120 ml chilled green tea
Combine all ingredients into shaker. shake well with ice.



Combine 15 ml Le Fruit de MONIN Williams Pear and 10 ml MONIN Cinnamon syrup into shaker



Add 120 ml chilled green tea and ice



Shake well



Smoothies & Milkshakes

Berry Berries

• 45 ml Le Fruit de MONIN Red Berries • 1 scoop Le Frappé de MONIN Vanilla • 150 ml milk
Combine all ingredients into blender. Blend well with ice.



Combine 45 ml Le Fruit de MONIN Red Berries, 1 scoop Le Frappe de MONIN Vanilla and 150 ml milk into blender



Add ice



Blend well



Tropical Booster

• 15 ml Le Fruit de MONIN Coconut • 90 ml Orange juice • 60 ml Mango juice • ½ banana fruit
Combine all ingredients into blender. Blend well with ice.



Add 15 ml Le Fruit de MONIN Coconut into blender



Combined with 90 ml Orange juice, 60 ml Mango juice and ½ banana fruit



Blend well with ice



Desserts

Mango Strawberry Yoghurt Bowl

• 30 ml Le Fruit de MONIN Mango • 1 scoop Le Frappé de MONIN Yoghurt • 120 ml milk • Frozen berries
Combine all ingredients into blender. Blend well with ice.



Combine 30 ml Le Fruit de MONIN Mango and 1 scoop Le Frappe de MONIN Yoghurt into blender



Add frozen berries and 120 ml milk



Blend well with ice



PACKAGING

2 Formats:
1L (with 15ml pump available) & 500ml



SHELF LIFE

At ambient temperature:
Unopened: 18-21 months
Opened: 30 days

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