



Cloudy Lemonade is a traditional homemade lemonade commonly found in North America. It bottles a taste of American life and evokes childhood memories. Made with Sicilian lemons, MONIN Cloudy Lemonade Base syrup is the perfect combination of sweetness and fine acidity. Use it to make delicious homemade lemonade and other refreshing drinks. Incredibly easy to use, it can be prepared in an instant. It's the perfect partner for a multitude of applications, creating summery thirst-quenchers.

PRODUCT FEATURES

Lemon juice: 7%
High concentration: dilution 1+8
Authentic taste, natural flavourings
Pure beetroot sugar from France
Preservative free
Conservation: 3 months after opening
Date of minimum durability: 18 months from production
Multi-uses: Lemonade, Granita, Collins, Margarita,
Shandy...

FORMAT

1L PET

INGREDIENTS

Sugar, water, acid: citric acid, concentrated lemon juice, natural lemon-lime flavouring with other natural flavourings, natural flavouring, emulsifiers: acacia gum, ester gum, **Lemon juice: 7%.**

1 case	6 bottles
1 layer	24 cases
1 pallet	96 cases

Le Sirop de

monade

Une tradition de qualit

✓ NATURAL
FLAVOURINGS

✓ PRESERVATIVE FREE

✓ GMO FREE

✓ ALLERGEN FREE

✓ VEGAN
✓ LACTOSE FREE

DRINK RESPONSIBLY

MONIN Beverage Innovation Director

"If life gives you lemons, make lemonade!" It's so true! MONIN Cloudy Lemonade Base syrup will help you create wonderfully tangy and refreshing lemonade in an instant, using still or sparkling water. With Le Sirop de MONIN and Le Fruit de MONIN ranges, the flavour combinations are endless. And when the sun sets and your lemonade needs a boost, you can easily twist it into a Collins with vodka or gin. My favourite is a Granny Smith and Lemongrass Vodka Collins or why not try a Frozen Cloudy Lemonade? Whatever you choose, you'll love it!"

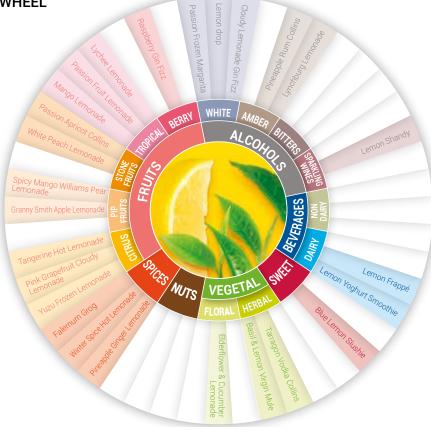


CLOUDY LEMONADE

- 30 ml MONIN Cloudy Lemonade Base syrup
- · 240 ml still water

In a glass filled with ice cubes pour MONIN Cloudy Lemonade Base syrup and top with still water. Stir well. Garnish with 2 lemon slices. Serve.

ASSOCIATIONS WHEEL



APPLICATIONS



Pink Grapefruit Collins

- · 20 ml MONIN Cloudy Lemonade Base syrup
- 10 ml MONIN Pink Grapefruit syrup
- 40 ml gin
- 200 ml soda water

In a glass filled with ice cubes pour all ingredients and top with soda water. Stir gently. Garnish with a lemon wheel and a pink grapefruit slice. Serve.



Turn on the machine to mix all ingredients and let freeze. Pour directly from the machine into a take away cup.



Lemon Frappé

- 20 ml MONIN Cloudy Lemonade Base syrup
- 30 ml Le Frappé de MONIN Vanilla liquid base
- 120 ml milk
- 1 slice of lemon

Pour all ingredients into a blender bowl. Cover with ice cubes. Blend until smooth (30 sec.). Pour into a milkshake glass. Garnish with whipped cream a lemon wheel and mini meringues. Serve.



Lemon Shandy

- 20 ml MONIN Cloudy Lemonade Base syrup
- 120 ml lager beer
- 120 ml lemon & lime soda

Pour MONIN syrup into a pilsner glass filled with ice cubes. Top with half lemon flavour & lime soda and half lager beer.



Frozen Passion Fruit Margarita

- 20 ml MONIN Cloudy Lemonade Base syrup
- 30 ml Le Fruit de MONIN Passion Fruit
- · 40 ml tequila
- 20 ml triple sec curação liqueur
- 1 slice of lime

Pour all ingredients into a blender jug. Cover with ice cubes. Blend until smooth (30 sec.). Pour into a chilled margarita

Pineapple Sparkling Lemonade

- 20 ml MONIN Cloudy Lemonade Base syrup
- 15 ml Le Fruit de MONIN Pineapple
- 240 ml soda water

Pour MONIN products into a glass filled with ice cubes and top with soda water. Stir gently. Garnish with a lemon wheel, a pineapple slice and a mint sprig. Serve.











DRINK RESPONSIBLY