

Monin Premium Gomme Syrup 1 L



Editor: GroceryCentre
PDF

Originally developed for the UK, Monin Gum (Gomme) syrup combines Arabic gum and orange blossom and is often used as an alternative to pure cane sugar in cocktails because it enhances and preserves the authenticity of delicate flavours. Arabic gum, also known as Acacia gum, is an edible gum which comes from the sap of the Acacia Senegal and Acacia Seyal trees from Africa. It is used in food, most commonly in sweets such as chewing gum, to deliver a specific consistency and stability. A bar staple, Monin Gum syrup will add a subtle sweet balance to daiquiris, sours, fruit punches and smoothies to give pure, authentic flavours. Beverage Innovation Directors tips - Monin Gum syrup is used mainly by the ones who wish to give an incomparable sweetness balance in their signature drinks. One of my favourite uses is to mix it with lime juice and rum in a classic daiquiri.

<http://yep.pm/3gSVvFQi5/L1BS1VKoY.pdf.rar>