

Make it great with MONIN !



Piña-Colada

Enjoy the taste of Puerto Rico with the intense MONIN Piña-Colada syrup! MONIN Piña-Colada brings into the world a unique Caribbean touch. Just picture yourself savouring sunny beverages in a sensuous atmosphere...

Piña-Colada means “strained pineapple” and MONIN’s new flavour combines the natural essence of a fresh pineapple with the sweetness of the coconut fruit.

Puerto Rican inspired Piña-Colada will allow you to create easily delightful aromas in plenty of summer alcoholic and non-alcoholic beverages just by pouring and stirring...

Try it out in cocktails or mocktails, desserts... you might even want to try it in beers, it’s delicious!

COLOUR

Cloudy yellow.

TASTE

Balanced nose of pineapple and coconut, ripe pineapple taste with notes of desiccated coconut.

APPLICATIONS

Mochas, cocoas, beers, cocktails, teas, fruit punches, smoothies.

AVAILABLE FORMAT

5 cl, 25 cl & 70 cl.



With over 90 years of experience, MONIN has become the brand of choice of the gourmet flavour business with over 100 flavours available in 100 countries, including the widest range of Premium Syrups, a large assortment of Exclusive Liqueurs and Gourmet Sauces. Tasteful and versatile, MONIN will allow you to meet your customers' expectations for quality, flavour uniqueness, and newness in all applications.

MONIN®
DEPUIS 1912



Tihomir GERGOV

MONIN
Culinary Manager

"This combination of tropical pineapple and the exotic flavour of coconut makes this MONIN flavour extremely unique."

Combine it with fresh banana and yoghurt and you will make a delicious your breakfast smoothie."

MONIN recipe suggestions

Cocktails

Tropical lager

- 30 ml MONIN Piña-Colada syrup
- 250 ml lager beer

Build in a beer glass.

Gin Touch

- 20 ml MONIN Piña-Colada syrup
- 35 ml gin
- 80 ml tonic water

Build in a tumbler glass filled with ice cubes.

Aniselada

- 20 ml MONIN Piña-Colada syrup
- 20 ml anise liqueur
- 120 ml tonic water

Build in a tumbler glass filled with ice cubes.

Cuban Affair

- 20 ml MONIN Piña-Colada syrup
- 10 ml MONIN Mojito Mint syrup
- 40 ml light rum
- 100 ml maracuja juice
- 10 ml lime juice

Pour all ingredients in a shaker filled with ice cubes. Shake vigorously. Pour into a hurricane glass filled with ice cubes.

Caribbean Way

- 30 ml MONIN Piña-Colada syrup
- 40 ml rum
- 30 ml cream
- 1 banana

Pour all ingredients into a blender cup. Cover up with ice cubes. Blend until smooth. Pour into a cocktail glass.

Mocktails

Colada Shake

- 30 ml MONIN Piña-Colada syrup
- 60 ml banana juice
- 60 ml milk

Pour all ingredients in mix tin filled with ice cubes. Spindle mix for 10 seconds. Pour mix in hurricane glass filled with ice cubes.

Bubbly Milk

- 20 ml MONIN Piña-Colada syrup
- 10 ml MONIN Bubble Gum syrup
- 60 ml milk
- soda water

Build in a tumbler glass filled with ice cubes. Top with soda water.

Trouble

- 15 ml MONIN Piña-Colada syrup
- 10 ml MONIN Coco syrup
- 60 ml orange juice
- 40 ml pineapple juice

Pour all ingredients in a shaker filled with ice cubes. Shake vigorously. Strain and pour into a hurricane glass filled with ice cubes.

Acapulco

- 10 ml MONIN Piña-Colada syrup
- 10 ml MONIN Grenadine syrup
- 120 ml pineapple juice

Pour all ingredients in a shaker filled with ice cubes. Shake vigorously. Strain and pour into a tumbler glass filled with ice cubes.

Blue Colada Flavoured Soda

- 25 ml MONIN Piña-Colada syrup
- 10 ml MONIN Blue Curaçao syrup
- 200 ml soda water

Straight in a glass filled with ice cubes. Top with soda water.



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