



Monin - Caramel Syrup - 1L (Case of 4)

From Monin

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Monin - Caramel Syrup - 1L (Case of 4) From Monin

In 1912, a 19-year-old entrepreneur named Georges Monin started out selling branded wine and spirits with a horse-drawn cart with the slogan, "A passion for quality". The company he founded has since been driven by this motto.

Quality remains a keystone in the entire production process. The finest ingredients are sourced from around the world to assure authentic taste and aroma. Plus, state-of-the-art technology is used to develop new products and applications. Always ahead of its time, Monin has created a reputation as the creative beverage. The word "caramel" refers to caramelized sugar, traditionally obtained by melting sugar in a sauce pot of water. The rich flavour and colour of caramel derive from the process of heating and melting the sugar. Caramel is appreciated as the main flavor in beverages and desserts such as the Crème Brulee, but it is also easily combined with other flavors.

Made with select ingredients and pure cane sugar, Monin Caramel syrup is a highly concentrated, authentic flavoring offering exceptional versatility for creating specialty beverages.

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