

Recipe No 11

MARACUYA



SODA OF PASSION FRUIT JUICE FROM VERACRUZ

Maracuyá – Passiflora edulis

Passion fruit or maracuya is endemic to Central and South America. It was brought to Mexico during the colonial period and is grown from the tropical zone of Veracruz in Mexico, down to the northern tip of Chile.

This soda was created with the natural juice of passion fruit pulp grown in Veracruz. We bring together sugar cane juice and moderately carbonated water to accentuate the distinctive notes of this tropical fruit. The Veracruz region grows passion fruit of excellent quality thanks to the richness of its soil and the great diversity of climate, flora, and fauna.



Calories per bottle
85 kcal

Bottle Capacity	9 Oz
Bottle material	glass
Weight of full bottle	16.9 Oz
Expiration of unopened bottle	12 months

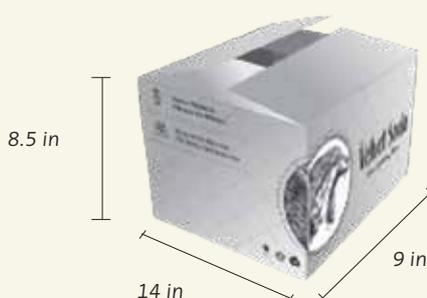
** Keep in a cool dry place not exposed to the sun.*

Price per bottle:

Price for a box of 24 bottles:

- Minimum order of a box of 24 bottles

Bottles per box	24
Box material	cardboard
Box full weight	25 lb



Recipe No 56

POMELO



SODA OF GRAPEFRUIT JUICE FROM MICHOACAN

Toronja - Citrus x paradisi

There are three grapefruit variations: red, pink, and white. The Mexican state of Michoacan offers a diverse variety of excellent quality citrus, making it the leading producer of this fruit in Mexico. Our Pomelo soda is a mixture of the juice of two variants: red and white grapefruits from Michoacan. Red grapefruit provides distinctive sweetness and flavor, while white grapefruit provides balance with its intense aroma. We add moderately carbonated water and a bit pure cane sugar, to round out the final product.



**Calories
per bottle
94 kcal**

Bottle Capacity	9 Oz
Bottle material	glass
Weight of full bottle	16.9 Oz
Expiration of unopened bottle	12 months

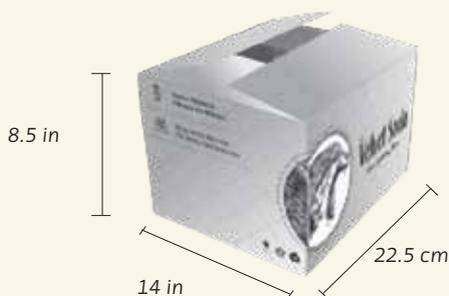
** Keep in a cool dry place not exposed to the sun.*

Price per bottle:

Price for a box of 24 bottles:

- Minimum order of a box of 24 bottles

Bottles per box	24
Box material	cardboard
Box full weight	25 lb



Recipe No 47

LYCHEE



SODA OF LYCHEE INFUSION FROM SINALOA

Litchi - litchi chinensis

The fruit of the lychee tree, known as “fruit of the kings” was brought to Mexico by Chinese immigrants in the mid 1800s.

We create this soda with a natural lychee infusion and added a light amount of pure sugar cane; moderately carbonated to enhance the delicious, fresh and perfumed characteristic flavour reminiscent of tropical fruits. Due to the climatic characteristics in Mexico, domestic production is considered one of the best in the world.



**Calories
per bottle**
94 kcal

Bottle Capacity	9 Oz
Bottle material	glass
Weight of full bottle	16.9 Oz
Expiration of unopened bottle	12 months

** Keep in a cool dry place not exposed to the sun.*

Price per bottle:

Price for a box of 24 bottles:

- Minimum order of a box of 24 bottles

Bottles per box	24
Box material	cardboard
Box full weight	25 lb

8.5 in



Recipe No 27

SPICY GINGER



SYRUP OF PURE GINGER ROOT AND SPICES

Jengibre - zingiber officinale

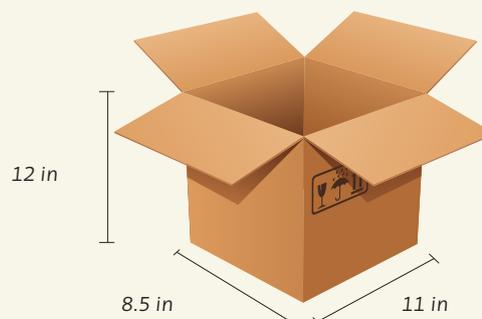
Ginger as well as being exquisite, is known in Asia as “the universal medicine”, because it helps to prevent and treat digestive, respiratory and circulatory diseases. Inspired by the so called "Ginger Beers" born in the English colonies, around the eighteenth century, Chiapas ginger roots combine with various endemic citrus and spices from Asia and America and the juice of the sugar cane. Its taste is aromatic and floral on the palate, with sweet notes of wild sugarcane; the ginger leaves a pleasant, mild itching sensation in one's throat.



Bottle capacity	16.9 Oz
Bottle Material	glass
Bottle weight	31.5 Oz
Expiration of unopened bottle	6 months

* Each 16.9 Oz (500ml) bottle pays for 11 beverages, taking 1.5 Oz (45 ml) of concentrate per serving, in a standard old fashion glass of 12 Oz (350 ml).** Keep in a cool dry place not exposed to the sun.*** Just add sparkling water in a 5 to 1 relation and mix it gently.

Bottles per box	12
Box material	cardboard
Box full weight	23.6 lb



Recipe No 07

ROYAL TONIC



SODA OF COLOMBIAN QUININE INFUSION

Quina - cinchona officinalis

The infusion of cinchona wood has been used from the eighteenth century to cure malaria ... and since then to create the best cocktails in the world. In order to highlight the citrus notes and woody tones of the Colombian red cinchona bark, we add aromas of various citrus peels, aerate to just the right point and add just few pure sugar cane; obtaining a drink with a pleasant bitterness, scented with fresh colours and an exquisite sense of depth on the palate, making it an exceptionally refined tonic water.



**Calories
per bottle**
39 kcal

Bottle capacity	9 Oz
Bottle material	glass
Weight of full bottle	16.9 Oz
Expiration of unopened bottle	12 months

* Keep in a cool dry place not exposed to the sun.

Price per bottle:

Price for a box of 24 bottles:

- Minimum order of a box of 24 bottles

Bottles per box	24
Box material	cardboard
Box full weight	25 lb

8.5 in

