

Create a
SPECIALTY COFFEE PROGRAM



With an uncompromising standard for quality and three generations of flavoring expertise, Monin Gourmet Flavorings is dedicated to providing premium flavoring products for creating customized, distinctive beverages.

Monin products contain the finest ingredients from around the world. Providing quality with convenience, Monin premium flavoring products are shelf stable requiring no refrigeration, highly concentrated for exceptional flavor, and versatile for multiple beverage applications.

Through innovation, passion and high standards, Monin is the single source provider for your beverage flavoring needs.

MONIN[®]
DEPUIS 1912
GOURMET FLAVORINGS

CAPPUCCINO | 5 pumps (1 1/4 oz.) Monin Syrup • 2 shots espresso • add equal parts steamed milk & foam

x 5

1 1/4 oz. Monin Syrup + 2 shots espresso + steam milk (140°/150°) + equal parts steamed milk & foam = 16 oz.

LATTE | 5 pumps (1 1/4 oz.) Monin Syrup • 2 shots espresso • fill with steamed milk

x 5

1 1/4 oz. Monin Syrup + 2 shots espresso + steam milk (140°/150°) + stir while filling = 16 oz.

MOCHA | 2 pumps (1 oz.) Monin Sauce • 2 shots espresso • fill with steamed milk

x 2

1 oz. Monin Sauce + 2 shots espresso + steam milk (140°/150°) + stir while filling = 16 oz.

CHAI TEA | 6 pumps (1 1/2 oz.) Monin Chai Tea Concentrate • fill with steamed milk

x 6

1 1/2 oz. Monin Chai Tea Concentrate + steam milk (140°/150°) + stir while filling = 16 oz.

FLAVORED COFFEE | Fill cup 3/4 with brewed coffee • 2 pumps (1/2 oz.) Monin Syrup • top with milk or half & half

x 2

brewed coffee - 3/4 full + 1/2 oz. Monin Syrup + stir in milk/half & half = 16 oz.

STEAMER | 6 pumps (1 1/2 oz.) Monin Syrup • fill with steamed milk

1 1/2 oz. Monin Syrup + steam milk (140°-150°) + stir while filling = 16 oz.

ICED COFFEE

Ice • fill cup 3/4 with brewed coffee • 4 pumps (1 oz.) Monin Syrup • top with milk

Ice + brewed coffee - 3/4 full + 1 oz. Monin Syrup (x 4 pumps) + stir in milk = 16 oz.

ICED LATTE

Ice • 5 pumps (1 1/4 oz.) Monin Syrup • 4 oz. milk • 2 shots espresso

Ice + 1 1/4 oz. Monin Syrup (x 5 pumps) + 4 oz. milk + 2 shots espresso + stir = 16 oz.

ICED MOCHA

Ice • 4 oz. milk • 2 pumps (1 oz.) Monin Sauce • 2 shots espresso

Ice + 4 oz. milk + 1 oz. Monin Sauce (x 2 pumps) + 2 shots espresso + shake vigorously + pour = 16 oz.

FRAPPE

8 pumps (2 oz.) Monin Syrup • 2 oz. milk • 4 tablespoons frappe powder • 2 shots espresso • 2 cups (16 oz.) ice

2 oz. Monin Syrup (x 8 pumps) + 2 oz. milk + 4 tbsp. frappe powder + 2 shots espresso + 2 cups ice + blend until smooth = 16 oz.

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Tips From the Monin Beverage Innovation Directors

For perfect steamed milk



Steam milk until foamy, between 140° - 150° F.

Mix iced mochas thoroughly



Shake vigorously in a shaker.

Mix beverages thoroughly



Stir while filling with steamed milk.

Use Monin Gourmet Sauces for garnishing



1. Swirl the inside of your glass with Monin Gourmet Sauce.



2. Pour beverage into glass.



1. Drizzle a Monin Gourmet Sauce on top of beverage.



2. With a wood pick, spread the Monin Gourmet Sauce to create a pleasing design.

Make flavored whipped cream



Top hot or cold specialty beverages with Monin flavored whipped cream.

Recipe:

- 2 - 4 oz. Monin Syrup
- 16 oz. heavy whipping cream

1. Pour ingredients into a whipped cream canister
2. Add CO₂ cartridge
3. Shake well and use to top beverages

Recommended Monin products for specialty coffee beverages:

Premium Syrups

Almond
Amaretto
Anise
Apple
Apricot
Banana
Blackberry
Blackcurrant
Blueberry
Butterscotch
Caramel
Caramel Apple
Cherry

Chestnut, Roasted
Chocolate Chip Cookie
Chocolate Mint
Chocolate, Dark
Chocolate, Spicy
Chocolate, Swiss
Chocolate, White
Cinnamon
Cinnamon, Spicy Red
Coconut
Gingerbread
Hazelnut
Huckleberry
Irish Cream

Macadamia Nut
Mandarin
Maple Spice
Marshmallow, Toasted
Mint, Frosted
Mint, Green
Orange, Candied
Peach, White
Peanut Butter
Peppermint
Pistachio
Praline
Pumpkin Spice
Raspberry

Raspberry, Wild
Rum, Caribbean
Spice Berry
Strawberry
Strawberry, Wild
Toasted Almond Mocha
Toffee Nut
Vanilla
Wildberry
Sugar Free Syrups
Almond
Amaretto
Blackberry
Caramel

Chocolate
Chocolate, White
Hazelnut
Irish Cream
Raspberry
Strawberry
Vanilla
Organic Syrups
Agave
Caramel
Chocolate
Hazelnut
Raspberry
Vanilla

Gourmet Sauces

Caramel
Chocolate, Dark
Chocolate, Dark, Sugar Free
Chocolate, White

Sweeteners

Agave Nectar
Honey Sweetener
Pure Cane Syrup
Sugar Free Sweetener

Beverage Concentrates

Chai Tea

Imagine the Possibilities

MONIN®

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GOURMET FLAVORINGS

2100 Range Road • Clearwater Florida 33765
Phone: 727.461.3033 • Toll Free: 800.966.5225
Fax: 727.461.3305 • www.monin.com