

CREMICA FOOD INDUSTRIES LIMITED Plot. 202, Ground Floor, Okhla Industrial Estate, Phase III, New Delhi 110020. Executive at 1800-208-2254 or E-Mail at customercare@cremica.com

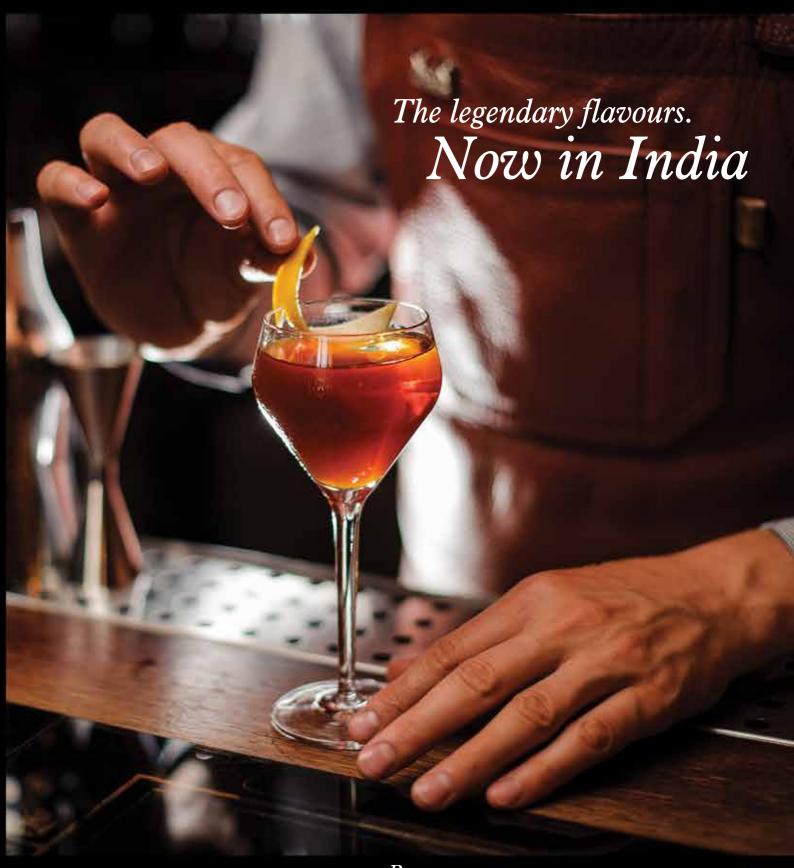
www.cremica.com

Follow us on: /cremicafoods @cremicafoods

Sales Representative Contact

Mobile No.: E-mail:

BONHEUR SYRUP



By
MAISON ROUTIN
F R A N C E







HAZELNUT

adds bold, natural hazelnut flavor to hot or cold specialty coffee beverages, milkshakes, dessert cocktails and more. Enjoy the natural nutty flavor with balanced sweetness to lattes, mochas, smoothies,





STRAWBERRY

Strawberry- Fruity aroma and a perfectly balanced sweet flavor, bonheur strawberry syrup brings out the best out of your lemonades, cocktails, and frozen drinks. It's a versatile addition to a wide range of beverages.







BLUE CURACAO

Blue Curacao Syrup- The mild orange flavor of Bonheur Blue Curacao adds the bliss of tanginess to your tropical cocktails, mocktails, lemonades and sodas.











COCONUT

Coconut Syrup- Give your tropical drinks
a twist of Bonheur Coconut Syrup, add to
your desserts, smoothies, shakes, mocktail
and cocktail and make them
into signature piece.







CARAMEL SYRUP

Caramel Syrup rich, buttery taste caramel with perfect smoothness is a bliss fot hot and cold coffee beverages, milkshakes, cocktails. You can simply add it to whipped cream and enjoy it with your desserts







LEMON ICE TEA

Lemon Ice Tea- It is the easiest way to create refreshing lemon tea beverages.

Add the bold taste of tea and tangy taste of lemon and make perfect island mocktails







ORANGE

Orange Syrup-Perfect Tanginess with balanced sweet note is bound to leave an impression on all the drinks, rejuvenate your tropical and summer drinks with Bonheur Orange Syrup, make great tasting mocktails, cocktail or simply add to soda and relish the taste.





Triple Sec-Twist of Triple sec is bound to get noticed in all the parties, add the flavor and aroma of the famed original providing, it's a great base to number of mixed cocktails, mocktails and mochas and a favorite of bartenders.





TOFFEE NUT

Toffee Nut- When the nutty taste of nuts with the irresistible taste of toffee, enhance the taste of lattes, coffee, mocktails and cocktails.



•

PASSION FRUIT

By MAISON ROUTIN FRANCE Passion Fruit Syrup- Make your mocktails brighter and your cocktails irresistible with the richness of passion fruit syrup.











GREEN APPLE

Green Apple Syrup- Liven up your cocktail and give your sour apple martini a twist of Bonheur, perfectly sweet and tart flavor will rejuvenate your teas, cocktail and sodas



ELDER FLOWER

Elder Flower- Enjoy the floral note that can be mixed with almost all the flavors, gives a distinct personality to your sparkling wines, sodas, Lemonades and cocktails











PINA COLADA

Pina Colada- All time favorite of bartenders, a perfect vacation drink with a fruity note of coconut and tangy note of pineapple, enjoy it with smoothies, mocktail and cocktails





MOJITO MINT

Mojito Mint-Bonheur brings to you the Cuban classic, liven up your frozen cocktails, mocktails and soda with the distinct accent of our mojito mint syrup





RASPBERRY

Raspberry- The balanced note of sweet and tart. ripe flavor of our Raspberry Syrup makes it a delicious addition to cocktails, sodas.



•

POMEGRANATE

By:
MAISON ROUTIN
FRANCE

Lorem ipsum dolor sit amet, consectetuer adipiscing Lorem ipsum dolor sit amet, consectetuer adipiscing Lorem ipsum dolor sit amet, consectetuer adipiscing