

NEW

ORANGE SANGUINE GIFFARD BLOOD ORANGE SYRUP 1 L

With its striking blood-red to dark-red pulp, the blood orange stands apart from other orange varieties. Celebrated in the kitchen, it is an essential ingredient in the traditional Maltese sauce of Dutch origin and used in Italy to add vibrant color to pastries, pastas, and more. Its distinctive flavor shines in chilled or iced preparations and pairs beautifully with savory dishes.

In mixology, the blood orange is prized for both its flavor and natural color, making it a favorite in cocktails such as the Spritz.

Giffard Blood Orange Syrup captures the vivid hue and authentic taste of this fruit, bringing both brightness and depth to cocktails, culinary creations, and desserts.

Technical Details:



Appearance: Ruby with terracotta hints



Nose: Candied orange



Taste: Sweet, fruity blood orange

Blood Orange Margarita

2 oz. Tequila Blanco
.75 oz. Fresh lime juice
.75 oz. Giffard Blood Orange Syrup
.25 oz. Giffard Triple Sec

Glass: Rocks

Method: Shake all ingredients with ice. Strain over fresh ice into a rocks glass.

Garnish: Half salt rim and a blood orange wheel.



- Juice Content: 8%
- Brix: 62.3°
- Halal: N

- Lactose Free: Y
- Gluten Free: Y
- Vegan: Y

- Preservative: N
- Flavoring: Natural
- Coloring: Y

About Giffard

Since 1885, five generations of the Giffard family have worked to provide the world with quality liqueurs and syrups. Produced in France's Loire Valley, Giffard enhances cocktails with the uncompromised taste of whole, natural ingredients.

DEPUIS 1885

GIFFARD
FRANCE

Made in France | Family-owned company | Made with 100% sugar beets

3-year shelf life | Flash-pasteurized | Store in a clean, dry, and cool place | Recommended to refrigerate after opening

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