

NOIX DE COCO GIFFARD COCONUT SYRUP 1 L & 350 mL



DEPUIS 1885

GIFFARD
FRANCE

Coconut syrup is the perfect addition to your tropical and tiki cocktails, lending a full texture and a strong boost of island flavor to a variety of drinks. Try Giffard Noix de Coco in place of simple syrup in a twist on the classic daiquiri. Or use it to add the essential essence of coconut in your tiki cocktails. There are only a few ways to introduce real coconut flavor to a cocktail. Giffard Noix de Coco is the perfect option when using a fresh coconut is not an option.

Technical Details:



Appearance: Pearl white



Nose: Young coconut flesh



Taste: Intense coconut with hints of tropical fruit

Piña Colada

2 oz. Silver Jamaica Rum
.5 oz. Giffard Noix de Coco Syrup
.75 oz. Pineapple juice
.5 oz. Fresh lime juice

Glass: Oversized snifter glass

Method: Combine all ingredients in a shaker with ice. Shake vigorously and double strain into an oversized snifter glass.

Garnish: Pineapple fronds, mint bouquet, and flower

• Juice Content: N/A
• Brix: 60.5°
• Halal: Y

• Lactose Free: N
• Gluten Free: Y
• Vegan: N

• Preservative: N
• Flavoring: Natural
• Coloring: N

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.

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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