

FALERNUM

GIFFARD FALERNUM SYRUP 1 L

Traditionally prepared with lime and sugar, falernum is often enhanced with clove, ginger, or almond, giving rise to countless variations. Originating on the island of Barbados, this syrup has long been a favorite in tiki culture, valued for its balance of citrus, spice, and sweetness.

Giffard Falernum Syrup remains true to the spirit of the original recipe, delivering authentic flavor and complexity to both cocktails and mocktails.

Technical Details:



Appearance: Pale beige



Nose: Aromatic, clove

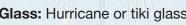


Taste: Lime, almond, spice

- Juice content: 10%
- Brix 62.1°
- · Halal: Y

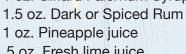
Spiced Rum Punch

1 oz. Giffard Falernum Syrup 1 oz. Pineapple juice



Method: Shake all ingredients with ice and strain Garnish: Pineapple leaf and grated nutmeg.

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



.5 oz. Fresh lime juice 1 dash Angostura bitters

Glass: Hurricane or tiki glass

Preservative: N

· Flavoring: Natural

MADE WITH

REALJUICF

GIFFARD

Coloring: N

DEPUIS 1885

Since 1885, five generations of

the Giffard family have worked

liqueurs and syrups. Produced

in France's Loire Valley, Giffard enhances cocktails with the uncompromised taste of whole,

to provide the world with quality

About Giffard

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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