

NEW

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

Spiced Rum Punch

1 oz. Giffard Falernum Syrup
1.5 oz. Dark or Spiced Rum
1 oz. Pineapple juice
.5 oz. Fresh lime juice
1 dash Angostura bitters



Glass: Hurricane or tiki glass

Method: Shake all ingredients with ice and strain into a glass filled with crushed ice.

Garnish: Pineapple leaf and grated nutmeg.

- Juice content: 10%
- Lactose Free: Y
- Preservative: N
- Brix 62.1°
- Gluten Free: Y
- Flavoring: Natural
- Halal: Y
- Vegan: Y
- 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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