

Sonoma Syrup Co.[®]

INFUSED FLAVORS[™]

AMERICAN ARTISAN INFUSED SIMPLE SYRUPS, BAR MIXERS AND EXTRACTS

MADE IN THE U.S.A.

- *Authentic ingredients: real fruit juice, botanicals and pure cane sugar*
- *No artificial flavors, colors or preservatives or pesticide residuals*
- *No High Fructose Corn Syrup or fruit juice fillers*
- *Non-GMO & gluten-free*
- *No refrigeration necessary*
- *Shelf stable for 24 months*

- *Versatile product uses: coffee, tea, cocktails, sorbet, snow cones, popsicles, sodas, glazes and lemonade*
- *Foodservice: Bar, Coffee, Catering; saves time and money*
- *Retail Sections: Spirits, Toppings, Syrups, Coffee Bar, Coffee & Tea, Baking, Bakery, Sparkling Water & Beverage*



CLASSIC SIMPLE SYRUP

6 / 25.4 oz.
SUPC 1725732
Pure cane sugar, infused with a hint of vanilla.



MINT SIMPLE SYRUP

12 / 25.4 oz.
SUPC 1725728
Infused with organic fresh de-stemmed spearmint leaves.



BLOODY OLIVE MARY MIX

6 / 25.4 oz.
SUPC 4017150
A blend of pure olive juice no-lye brine from premium California variety olives, tapenade, fresh citrus juice, vine ripened tomatoes and spices.



PURE OLIVE JUICE

6 / 25.4 oz.
SUPC 1725755
Made with locally sourced and naturally cured, lye-free pure olive juice.



RASPBERRY MEYER LEMON SIMPLE SYRUP

6 / 12.7 oz.
SUPC 4017410
Infused with all natural raspberry juice and a hint of Meyer lemon.



SEA SALT CARAMEL SIMPLE SYRUP

12 / 12.7 oz.
SUPC 1725805
Infused with buttery smooth caramel, vanilla and a hint of sea salt.



VANILLA BEAN EXTRACT "CRUSH"

12 / 8 oz.
SUPC 4017438
Crushed fine vanilla bean seeds in Tahitian & Madagascar Bourbon vanilla bean extract crafted from vine ripened vanilla beans. Cold process method. No sugar.



ALMOND ORGEAT SIMPLE SYRUP

6 / 12.7 oz.
SUPC 4017194
Infused with natural almond, orange blossom flower water & creamy vanilla.



AÇAÍ BLACK CURRANT SIMPLE SYRUP

6 / 12.7 oz.
SUPC 4017424
Infused with Açai puree and black currant juice.

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