

MONIN

Bold Innovation

LE JUS & LE CRUSH
JUNE 2026

Version 1.0
2026

Real Fruit in 3 ways



CRUSH JAM



Le Crush de
MONIN®



JUICE CONCENTRATE
BEVERAGE



Le Jus de
MONIN®



FRUITMIX

Le Fruit de
MONIN®

MONIN FRUIT SOLUTIONS

Real Fruit 3 ways

Country: China

Category: JAM or COULIS

Shelf life: 15 months

Packaging: 1kg aluminum doypack

Fruit content: 25% - 75%

Texture: Thicker

Fruit size: 10*10*10mm
fruit pieces or citrus pulp



Country: China

Category: Concentrate beverage

Shelf life: 15 months

Packaging: 1L HDPE bottle

Fruit content: 60% - 80%
(Juice content of diluted drink
is still higher than 10%)

Texture: More liquid

Fruit size: 5*5*5mm fruit
pieces or citrus pulp



Country: France/Malaysia

Category: Fruit mix

Shelf life: 18 - 24 months

Packaging: 1L HDPE bottle

Fruit content: + 50.1%

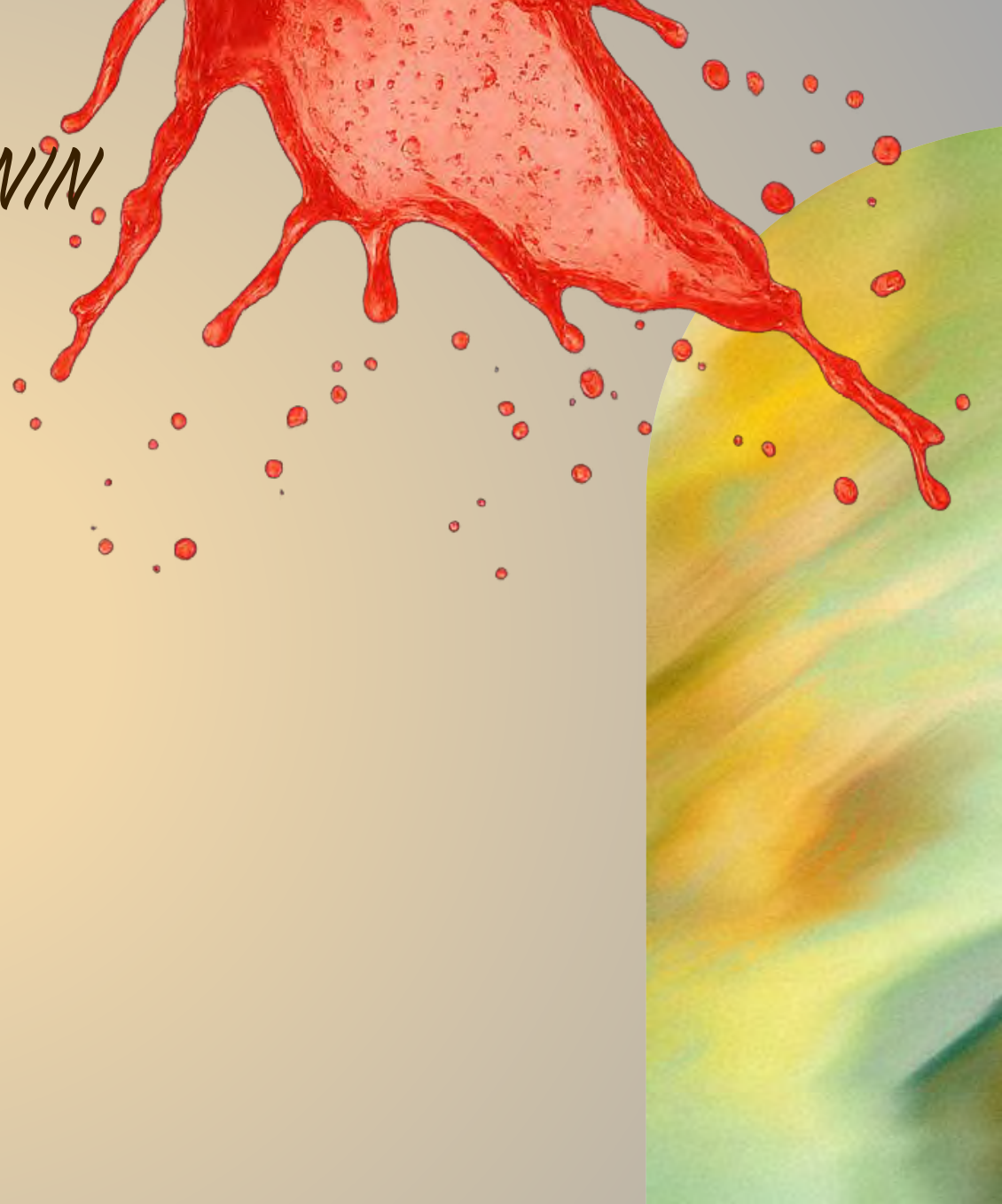
Texture: Middle viscosity

Fruit size: Fruit puree
with 3mm fruit piece or fiber



New MONIN range

Key advantages of Le Crush de MONIN.



Generous Fruit Pieces (10×10×10 mm)

Premium Fruit Quality & High Content

Clean, Robust Taste

Efficient & Professional Packaging

Durable aluminum doypack (easy handling, storage, and application)

Advanced Ohmic Heating Technology



REAL FRUIT INNOVATION

Ohmic heating pasteurization technology

WHY OHMIC HEATING CREATES BOLDNESS!

Even Heating, Every Time – No hot spots, no cold cores!

Fast & Furious – Super quick processing = fresher flavors

Fruit Stays Fab – Keeps texture and shape of real fruit chunks

Colors Pop! – Vibrant natural color, no fading!

Flavor Saver – Real taste, no cooked or burnt notes

No Gunky Aftertaste – Clean, smooth, refreshing mouthfeel

Clean Label Friendly – Fewer additives, more nature

Energy Smart – Heats the product, not the machine

Eco-Win – Less water, less waste, more green

Lab to Line Ready – Works at every scale –
from test kitchen to mega factory

REAL FRUIT INNOVATION

Le Crush de MONIN

Regulatory Compliance

CRUSH is categorized as a Jam product.

All products offer different levels of fruit content depending on raw material

Product Concept & Development

CRUSH was designed to offer a superior fruit experience.

The product concept centers on, texture, and natural fruit character.

Key Formulation Features

CRUSH includes real fruit components to enhance taste and mouthfeel:

- 10mm fruit pieces
- Citrus pulp
- Fruit puree with seeds

These ingredients are used as primary fruit raw materials, not just for flavor but also for nutritional and visual appeal.



REAL FRUIT INNOVATION

Le Crush de MONIN

Consumer Experience

Offers a unique drinking experience with visible and chewable fruit elements.

Designed to differentiate from standard fruit drinks by providing a more satisfying profile.

Brand Positioning

Positioned as a fruit beverage within the Jam category.

Appeals to consumers seeking real fruit texture.



LE CRUSH DE MONIN

12 attractive flavours



Asian Bayberry



White Peach



Passionfruit



Pink Guava



Red Grapefruit



Snow Pear



Mango



Jasmine Grape



Strawberry



Green Grape



Pineapple



Blueberry

Le Crush de MONIN

Applications



Iced Teas



Mojitos



Coffee



Milk Shakes



Refresher



Dirty Soda



Culinary



ICED TEA

LE CRUSH & LE JUS



Crush Flavored Ice Tea



INGREDIENTS

40 ml Le Crush de MONIN
10 ml Le Sirop de MONIN
200 ml Chilled Tea



METHOD

1. Brew tea and chill completely.
2. Combine Le Crush and Le Sirop and then fill the glass with ice
3. Pour chilled green tea over. Stir gently.
4. Garnish and serve.



GARNISH

Lemon Wheel, Mint Sprig, Asian Bayberry



Honeybay Ice Tea



INGREDIENTS

40 ml Le Crush de MONIN Asian Bayberry
10 ml Le Sirop de MONIN Honey
15 ml Pure by MONIN Green Apple
200 ml Chilled Green Tea



METHOD

1. Brew green tea and chill completely.
2. Combine Le crush, honey, and lemon in glass.
3. Fill glass with ice
3. Pour chilled green tea over. Stir gently.
4. Garnish and serve.



GARNISH

Lemon Wheel, Mint Sprig, Asian Bayberry



MOJITO

LE CRUSH & LE JUS





Crush Mojito



INGREDIENTS

- 30 ml Le Crush de MONIN
- 30 ml Fresh Lime Juice
- 8-10 Mint Leaves
- Crushed Ice
- Soda Water to Top Up



METHOD

1. Gentle Muddle Mint leaves in the base of the highball glass
2. Add Le Crush de MONIN and Fresh Lime Juice
3. Add Crushed Ice to the glass and stir to combine Flavors
4. Fill with Soda and Stir once more
5. Garnish with mint sprig, lime wheel, and strawberry



GARNISH

Mint leaf, Lime Wheel, Strawberry



FLAVOURS

- Le Crush de MONIN Passionfruit
- Le Crush de MONIN Blueberry
- Le Crush de MONIN Asian Bayberry
- Le Crush de MONIN Mango
- Le Crush de MONIN White Peach
- Le Crush de MONIN Pineapple
- Le Crush de MONIN Lychee



Crush Flavored Mojito



INGREDIENTS

- 30 ml Le Crush de MONIN
- 10 ml Le Sirop de MONIN
- 30 ml Fresh Lime Juice
- 8-10 Mint Leaves
- Crushed Ice
- Soda Water to Top Up



METHOD

1. Gentle Muddle Mint leaves in the base of the highball glass
2. Add Le Crush de MONIN Le Sirop de MONIN and Fresh Lime Juice
3. Add Crushed Ice to the glass and stir to combine Flavors
4. Fill with Soda and Stir once more
5. Garnish with mint sprig, lime wheel, and strawberry



GARNISH

Mint leaf, Lime Wheel, Fruit



FLAVOURS

Le Crush de MONIN of Choice
Le Sirop de MONIN of Choice



REFRESHERS

LE CRUSH & LE JUS





Ginger & Fruit Refresher



INGREDIENTS

40 ml Le Crush de MONIN Pineapple
10 ml Pure by MONIN Lemon & Lime
150 ml Ginger Beer
Fresh Mint



METHOD

1. Add Le Crush de MONIN Pineapple and Pure by MONIN Lemon and Lime to the bottom of the glass. Stir until thin
2. Add ice and Top with Ginger beer. Stir lightly
3. Garnish and serve



GARNISH

Mint Sprig, Lime Wedge, Pineapple leaf



FLAVOURS

Le Jus de MONIN Passionfruit
Le Jus de MONIN Asian Bayberry
Le Jus de MONIN Mango
Le Jus de MONIN Red Grape
Le Jus de MONIN Lychee



Sparkling Fruit Refresher



INGREDIENTS

40 ml Le Crush de MONIN Asian Bayberry
10 ml Pure by MONIN Red Fruits
150 ml Sparkling Water
Raspberries



METHOD

1. Add Le Crush de MONIN Asian Bayberry and Pure by MONIN Red Fruits to the bottom of the glass. Stir until thin
2. Add ice and Top with Sparkling Water. Stir lightly
3. Garnish and serve



GARNISH

Mint Sprig, Lime Wedge, Raspberry



FLAVOURS

Le Jus de MONIN Passionfruit
Le Jus de MONIN Asian Bayberry
Le Jus de MONIN Mango
Le Jus de MONIN Red Grape
Le Jus de MONIN Lychee



DIRTY SODA

LE CRUSH & LE JUS





Strawberry Cheesecake Dirty Soda



INGREDIENTS

40 ml Le Crush de MONIN Strawberry
10 ml Le Sirop de MONIN Vanilla
180 ml 7-up
Cream Cheese Foam



METHOD

1. Add Le Crush de MONIN Strawberry and Le Sirop de MONIN Vanilla to the bottom of the glass. Stir until thin
2. Add ice and Top with 7-Up. Stir lightly
3. Layer Cream Cheese Foam onto the drink



GARNISH

Strawberry slice, Crushed Biscuit



CREAM CHEESE FOAM

100 g Cream Cheese
100 ml Milk
15 ml Le Sirop de MONIN Vanilla



Blueberry Dirty Soda



INGREDIENTS

40 ml Le Crush de MONIN Blueberry
10 ml Le Sirop de MONIN Elderflower
180 ml 7-up
Vanilla Cold Foam



METHOD

1. Add Le Crush de MONIN Blueberry and Le Sirop de MONIN Elderflower to the bottom of the glass. Stir until thin
2. Add ice and Top with 7-Up. Stir lightly
3. Layer Vanilla Cold Foam onto the drink



GARNISH

Mixed Berries, Lemon Wheel



VANILLA COLD FOAM

150 ml Milk
20 ml Le Sirop de MONIN Vanilla
100 ml Whipping Cream



Mango Passion Dirty Soda



INGREDIENTS

40 ml Le Crush de MONIN Mango
10 ml Le Jus de MONIN Passion Fruit
180 ml Sparkling Water
Coconut Cold Foam



METHOD

1. Add Le Crush de MONIN Mango and Le Jus de MONIN Passionfruit to the bottom of the glass. Stir until thin
2. Add ice and Top with Sparkling Water. Stir lightly
3. Layer Coconut Cold Foam onto the drink



GARNISH

Passion fruit, Mango Cube



COCONUT COLD FOAM

150 ml Milk
20 ml Le Sirop de MONIN Coconut
100 ml Whipping Cream



AFFOGATO

LE CRUSH & LE JUS





Crush Affogato



INGREDIENTS

60 ml Le Crush de MONIN
1 Scoop of Vanilla Ice Cream
30 ml of Espresso



METHOD

1. Add 1 Scoop of Ice Cream to a cup or glass
2. Add 1 shot of espresso
3. Drizzle 60 ml of Le Crush de MONIN of your choice



GARNISH

Additional Fruit



FLAVOURS

Le Crush de MONIN Passionfruit
Le Crush de MONIN Blueberry
Le Crush de MONIN Asian Bayberry
Le Crush de MONIN Mango
Le Crush de MONIN White Peach
Le Crush de MONIN Pineapple
Le Crush de MONIN Lychee



Crush Matcha Affogato



INGREDIENTS

60 ml Le Crush de MONIN
1 Scoop of Vanilla Ice Cream
30 ml of Matcha



METHOD

1. Add 1 Scoop of Ice Cream to a cup or glass
2. Add 1 shot of Matcha
3. Drizzle 60 ml of Le Crush de MONIN of your choice



GARNISH

Additional Fruit



FLAVOURS

Le Crush de MONIN Passionfruit
Le Crush de MONIN Blueberry
Le Crush de MONIN Asian Bayberry
Le Crush de MONIN Mango
Le Crush de MONIN White Peach
Le Crush de MONIN Pineapple
Le Crush de MONIN Lychee



Crushed Ube Affogato



INGREDIENTS

60 ml Le Crush de MONIN
15 ml Le Sirop de MONIN Ube
1 Scoop of Vanilla Ice Cream
30 ml of Espresso



METHOD

1. Add 1 Scoop of Ice Cream to a cup or glass
2. Blend 1 shot of Espresso & Le Sirop de MONIN Ube and pour over the Ice Cream
3. Garnish and Drizzle 60 ml of Le Crush de MONIN of your choice



GARNISH

Additional Fruit



FLAVOURS

Le Crush de MONIN Blueberry
Le Crush de MONIN Asian Bayberry
Le Crush de MONIN Pineapple
Le Crush de MONIN Lychee



MILKSHAKES

LE CRUSH & LE JUS





Guava Tropical Milkshake



INGREDIENTS

30 ml Le Crush de MONIN Pink Guava
1 Ripe Banana
150 ml Coconut Milk



METHOD

1. Add all ingredients to a blender with ice
2. Blend on High for 45 seconds
3. Pour into a cup and Garnish with Guava Slice



GARNISH

Guava Slice, Lime Wheel, Coconut Flakes



Snow Pear Milkshake



INGREDIENTS

30 ml Le Crush de MONIN Snow Pear
10 ml Pure by MONIN Lemon & Lime
1 Scoop Le Frappe de MONIN Non-Dairy
150 ml Coconut Milk



METHOD

1. Add all ingredients to a blender with ice
2. Blend on High for 45 seconds
3. Pour into a cup and Garnish with Pear Slice



GARNISH

Pear Slice, Ginger Slice, Mint



Chocolate Crush Milkshake



INGREDIENTS

- 30 ml Le Crush de MONIN
- 1 Pump Le Sauce de MONIN (drizzle on glass)
- 150 ml Oat Milk



METHOD

1. Add Oat Milk and Le Crush de MONIN Pineapple with a scoop of ice
2. Blend on High for 45 seconds
3. Pour into a cup drizzled with chocolate sauce
4. Garnish with a dehydrated Pineapple Wedge



GARNISH

Dehydrated Pineapple Wedge



CULINARY

LE CRUSH & LE JUS





Blueberry Brownie



INGREDIENTS

30 gr Le Crush de MONIN Blueberry
1 pc Brownie



METHOD

1. Top freshly baked brownies with 30 gr of Le Crush de MONIN Blueberry of your choice



GARNISH

Fresh Blueberries, Mint



Le Crush Mini Croissants



INGREDIENTS

20 gr Le Crush de MONIN of Choice
Mini Croissants



METHOD

1. Slice the mini croissants open
2. Fill them with your preferred Le Crush flavor
3. Best served slightly toasted



GARNISH OPTIONS

Icing sugar, Cinnamon powder



Le Crush Ice Cream



INGREDIENTS

100 gr Le Crush de MONIN of Choice
2 Scoops Vanilla Ice Cream



METHOD

1. Add 2 scoops of Vanilla ice cream to a vessel of your choosing (cone, cup, glass, etc)
2. Top with Le Crush de MONIN of your choosing

Alternative

Choose alternative ice cream flavors, gelato, or sorbet



GARNISH OPTIONS

Limitless



Le Crush Cheesecake



INGREDIENTS

- 100 gr Le Crush de MONIN of Choice
- 1 Slice of New York Style Cheesecake



METHOD

1. Cut one slice of Cheesecake
2. Top with Le Crush de MONIN Flavour of your choosing

Alternative

Choose alternative cheesecake flavours and types of cake



FLAVOUR SUGGESTIONS

Blueberry, Jasmine Grape, Asian Bayberry, Mango, Passionfruit, White Peach



Le Crush Vinaigrette



INGREDIENTS

- 60 gr Le Crush de MONIN of Choice
- 45 gr Vinegar (balsamic, apple cider, or white wine)
- 120 g Olive Oil
- 10 g Dijon Mustard
- 1 g Fine Salt



METHOD

1. In a mixing Bowl or Blender, add Le Crush, Vinegar, Mustard, and Honey and whisk or blend until smooth
2. Slowly add Olive Oil while whisking
3. Add Lemon Juice, Salt, and Pepper, and whisk once more
4. Taste and adjust as needed



Alternative

Balsamic, Apple Cider, or White Wine Vinegar

FLAVOUR SUGGESTIONS

Blueberry, Jasmine Grape, Asian Bayberry, Mango, Passionfruit, White Peach



Le Crush Spicy Jam



INGREDIENTS

- 60 gr Le Crush de MONIN of Choice
- 45 gr Vinegar (balsamic, apple cider, or white wine)
- 20 ml Lemon Juice
- 10 gr Red Chilli
- 10 gr Ginger Juice
- 2 gr Salt
- 30 gr Water



METHOD

1. In a saucepan, combine all ingredients and simmer for 15-20 minutes, stirring until jam is mixed
2. Bring to room temperature, and store in a sterilized jar
3. Refrigerate until ready for use

Alternative



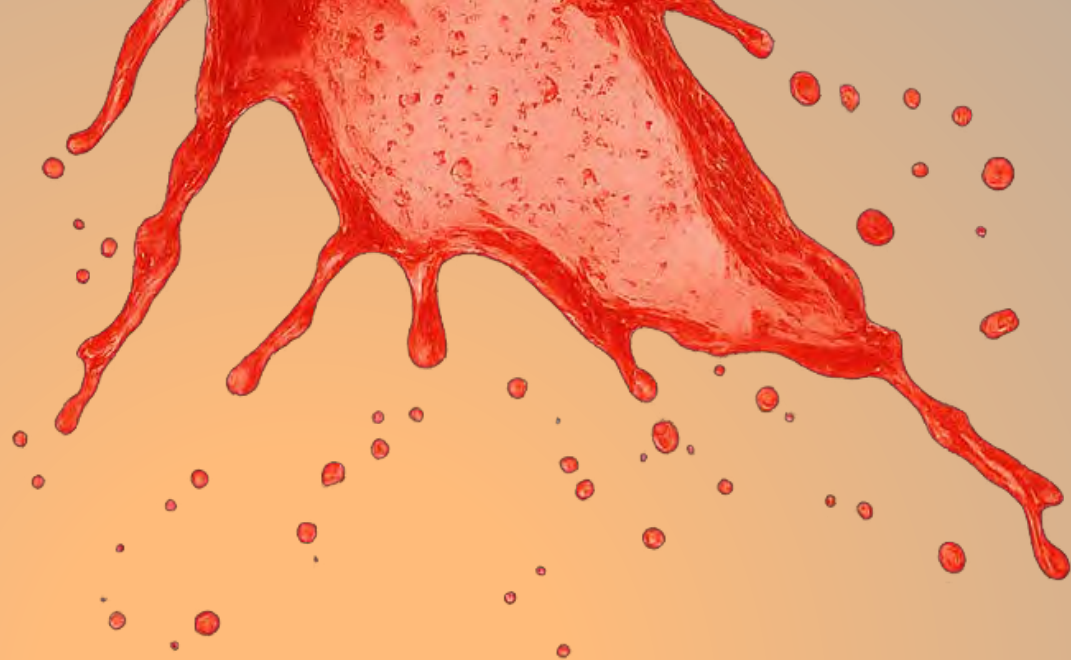
Balsamic, Apple Cider, or White Wine Vinegar

FLAVOUR SUGGESTIONS

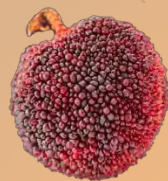
Jasmine Grape, Asian Bayberry, Mango, Passionfruit, Pineapple

New MONIN range

Le Jus de MONIN



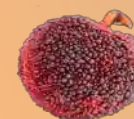
Natural and satisfying profile.



Unique drinking experience



Premium fruit beverage within the concentrated beverage



Natural ingredients and real fruit texture



Regulatory compliance with innovation

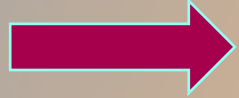


Efficient & Professional Packaging



New MONIN range

Key advantages of Le Jus de MONIN



High Concentration Formula

Dilution ratio of 1:4 to 1:6, achieving over 10% juice content after dilution.



Shelf Life

15 months unopened; once opened, shelf life is 1 month at ambient temperature.



Rich Texture

Most variants include visible fruit pieces, pulp, or fibers for an authentic fruit experience.



Advanced Production Method

Ohmic heating pasteurization preserves the original flavor and color of the fruits.



Authentic Taste

Delivers a natural fruit taste across multiple beverage and culinary applications.



User-Friendly Performance

Excellent liquidity and easy handling support efficient preparation and service.



The Flavor of Le Jus de MONIN

18 attractive flavours



Asian bayberry



Lychee



Mango



Passion fruit



Red fuji Apple



Red Grape



Honey Peach



Pineapple



Kumquat lemon



Lemon



Orange



Perfume lemon



Red Grapefruit



Strawberry



White Peach



Pomelo



Le JUS de MONIN

Drink Applications



Iced Teas



Lemonades



Cold Brew



Milk Shakes



Refresher



Mojito



**Juice
Dispenser**



LEMONADE

LE CRUSH & LE JUS





Skinny Grapefruit Lemonade



INGREDIENTS

20 ml Le Jus de MONIN Red Grapefruit
10 ml Pure by MONIN Lemon & Lime
160 ml Sparkling Water



METHOD

1. Add Le Jus Red Grapefruit and Pure by MONIN Lemon and Lime into the bottom of the glass.
2. Fill with ice
3. Top with sparkling water. Stir gently.
4. Garnish with rosemary and grapefruit.



GARNISH

Rosemary Sprig, Grapefruit Wheel



Pomelo Lemonade



INGREDIENTS

- 30 ml Le Jus de MONIN Pomelo
- 30 ml Le Concentre de MONIN Lemon Rantcho
- 10 ml Le Sirop de MONIN Honey
- 180 ml Sparkling Water



METHOD

1. Combine and Stir Le Jus de MONIN Pomelo, Le Concentre de MONIN Lemon Rantcho, and Le Sirop de MONIN Honey in a tall glass
2. Add ice
3. Top with Sparkling Water
4. Lightly stir to combine
5. Garnish and Serve



GARNISH

Rosemary Sprig, Pomelo Wedge



ICED TEA

LE CRUSH & LE JUS

ICED TEAS

SOPHISTICATED REFRESHMENT

Iced teas continue to evolve as consumers seek elevated alternatives to traditional soft drinks. These beverages combine refreshment, flavour exploration, and perceived naturalness while remaining highly versatile across foodservice formats. Inspired by the growing demand for sophisticated hydration, modern iced teas and lemonades embrace botanical influences, fruit-forward profiles, and creative flavour combinations that appeal to today's adventurous consumers.

WHY FRUIT MATTERS

Fruit brings authenticity and vibrancy to both iced teas whether delivering citrus brightness, tropical sweetness, berry complexity, or orchard freshness. Consumers increasingly seek drinks with recognisable ingredients, and fruit remains one of the strongest signals of freshness, quality, and natural refreshment.





Rooibos & Pomegranate



INGREDIENTS

40 ml Le Jus de MONIN Pomegranate
10 ml Le Sirop de MONIN Honey
200 ml Chilled Rooibos Tea



METHOD

1. Brew rooibos tea and chill completely.
2. Combine and stir Le Jus Pomegranate and honey.
3. Add ice.
4. Pour chilled rooibos over. Stir gently.
5. Garnish and serve.



GARNISH

Orange Slice, Pomegranate Seeds



Snow Pear Ice Tea



INGREDIENTS

20 ml Le Jus de MONIN Snow Pear
20 ml Le Concentre de MONIN White Tea
160 ml Still Water



METHOD

1. Combine Le Concentre de MONIN White Tea, and Le Jus de MONIN Snow Pear with Still water in a Tall Glass Filled with ice
2. Stir until Well Blended (Optional, Shake with a Cocktail Shaker)
3. Garnish and Serve



GARNISH

Fresh Lime Wedge



REFRESHERS

LE CRUSH & LE JUS





Juicy Refresher



INGREDIENTS

30 ml Le Jus de MONIN Strawberry
60 ml Still Water
Crushed Ice
Soda Water to Top Up



METHOD

1. Add Le Jus de MONIN and Still Water to a short glass
2. Add Crushed Ice to the glass and stir to combine Flavors
3. Top with Soda and Stir once more
4. Garnish with mint sprig, lime wheel, and strawberry

GARNISH

Mint leaf, Lime



FLAVOURS

Le Jus de MONIN Passionfruit
Le Jus de MONIN Asian Bayberry
Le Jus de MONIN Mango
Le Jus de MONIN Green Grape
Le Jus de MONIN Red Grape
Le Jus de MONIN Lychee





Juicy & Flavored Refresher



INGREDIENTS

20 ml Le Jus de MONIN
10 ml Le Sirop de MONIN
60 ml Still Water
Crushed Ice
Soda Water to Top Up



METHOD

1. Add Le Jus de MONIN, Le Sirop de MONIN and Still Water to a short glass
2. Add Crushed Ice to the glass and stir to combine Flavors
3. Top with Soda and lightly stir once more
4. Garnish



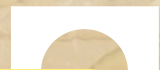
GARNISH

Mint leaf, Lime



FLAVOURS

Le Jus de MONIN of Choice
Le Sirop de MONIN of Choice



DISPENSER

LE CRUSH & LE JUS





Juice Dispenser



INGREDIENTS

600 ml Le Jus de MONIN

2.4 L Cold Still Water

Ice Cubes

Garnish for Dispenser



METHOD

1. In a Large Pitcher add Le Jus of your choice
2. Pour into dispenser
3. Add ice cubes, and garnish (Fruit of your choice)
4. Stir Well before service and top up with more ice as needed



GARNISH

Fruit, herbs, and vegetables



FLAVOURS

Le Jus of Choice



Tropical Juice Blend



INGREDIENTS

300 ml Le Jus de MONIN Mango
300 ml Le Jus de MONIN Passion
100 ml Fresh Lime Juice
2.4 L Cold Still Water
Ice Cubes
Garnish for Dispenser



METHOD

1. In a Large Pitcher add Le Jus Passion Fruit and Mango, and Dilute with water 1:8
2. Add Lime juice
3. Pour into dispenser
4. Add ice cubes, mango slices, lime wheels, and garnish
5. Stir Well before service and top up with more ice as needed



GARNISH

Mango slices, lime wheels, strawberries



FLAVOURS

Combine 2 x Le Jus of Choice



RESTOBAR

LE CRUSH & LE JUS



Mango Chilli Fizz



INGREDIENTS

60 ml Le Jus de MONIN Mango
15 ml Pure by MONIN Lemon & Lime
180 ml Sparkling Water
Tajin or Chilli Salt Rim



METHOD

1. Rim glass with chilli salt and fill with ice.
2. Add Le Jus Mango and Pure by MONIN Lemon & Lime
3. Top with sparkling water and stir.
4. Garnish with lime wheel.



GARNISH

Lime Wheel, Chilli-Salt Rim



Lychee Rosebud



INGREDIENTS

50 ml Le Jus de MONIN Lychee
5 ml Rose Water
180 ml Sparkling Water
Dried Rose Petals



METHOD

1. Fill a wine glass with ice.
2. Combine Le Jus de MONIN Lychee and rose water.
3. Top with sparkling water and stir gently.
4. Garnish with rose petals and Pomegranate Seeds



GARNISH

Dried Rose Petals, Pomegranate seeds, Lychee Fruit



Floral Spritz



INGREDIENTS

45 ml Le Crush de MONIN White Peach
10 ml Le Sirop de MONIN Jasmine
10 ml Pure by MONIN Lemon & Lime
150 ml Soda
Peach Slice



METHOD

1. Add Le Crush de MONIN White Peach, Le Sirop de MONIN Jasmine, and Lemon Juice to a Shaker and Mix until well blended
2. Add ice to a Wine Glass, Add Soda and pour the Beverage Mix into the Glass
3. Slowly stir to blend
4. Garnish and Serve



GARNISH

Peach Slice, Jasmine Flowers



MODERN JUICE BAR

LE CRUSH & LE JUS



Spring Burst



INGREDIENTS

45 ml Le Jus de MONIN Snow Pear
10 ml Pure by MONIN Green Apple
10 ml Pure by MONIN Cucumber
10 ml Pure by MONIN Lemon and Lime
180 ml Soda



METHOD

1. Combine Le Jus de MONIN Snow Pear and all Pure by MONIN ingredients to a glass
2. Top with Sparkling water and stir until well blended
3. Top with ice if needed and garnish
4. Serve and enjoy



GARNISH

Cucumber Ribbon, Mint Sprig, Pear Slices



Apple Cranberry Juicer



INGREDIENTS

30 ml Le Jus de MONIN Cranberry
15 ml Le Jus de MONIN Red Fuji Apple
10 ml Le Sirop de MONIN Elderflower
10 ml Pure by MONIN Lemon & Lime
120 ml Still Water



METHOD

1. Combine Le Jus de MONIN Cranberry, Le Jus de MONIN Red Fuji Apple, and Pure by MONIN Lemon and Lime, and Le Sirop de MONIN Elderflower to a glass
2. Add Ice and top with Water
3. Stir well,
4. Garnish, and serve cold



GARNISH

Red Grapes, Lemon Wheel, Edible Flowers



Pomegranate & Ginger



INGREDIENTS

- 40 ml Le Jus de MONIN Pomegranate
- 10 ml Pure by MONIN Lemon & Lime
- 10 ml Ginger Juice
- 120 ml Still Water



METHOD

1. Pour Le Jus de MONIN Pomegranate into a glass
2. Add Pure by MONIN Lemon & Lime and Fresh Ginger Juice
3. Add Ice and still water
4. Stir until Well blended
5. Garnish and Serve



GARNISH

Beet Slice, Apple Fan, Lemon Wheel



Kumquat Glow



INGREDIENTS

- 15 ml Le Jus de MONIN Kumquat Lemon
- 15 ml Le Jus de MONIN Orange
- 120 ml Fresh Carrot Juice
- 1 tsp Turmeric Powder



METHOD

1. Add Le Jus de MONIN Kumquat Lemon, and Le Jus de MONIN Orange into a highball glass
2. Fill with ice and top with Fresh Carrot Juice
3. Stir Well and Garnish with Turmeric Powder, an Orange Slice and Carrot Swirl
4. Serve and enjoy



GARNISH

Carrot Curl, Orange Slice, Turmeric Dust



SMOOTHIES

LE CRUSH & LE JUS

SMOOTHIES

INDULGENCE MEETS PURPOSE

Smoothies continue to thrive because they perfectly combine indulgence, convenience, and nutrition. Today's consumers increasingly look for beverages that fit into busy lifestyles while delivering comfort, satisfaction, and perceived health benefits. Smoothies provide a highly versatile format spanning breakfast occasions, afternoon snacks, wellness routines, and indulgent treats — making them one of the most adaptable beverage platforms in foodservice today.

WHY FRUIT MATTERS

Fruit is the foundation of the smoothie category. Real fruit contributes natural sweetness, authentic flavour, vibrant appearance, and consumer trust. Beyond taste, fruit reinforces the perception of nutritional value and supports growing consumer demand for beverages made with recognisable, wholesome ingredients.





Asian Berry Blast



INGREDIENTS

30 ml Le Jus de MONIN Asian Bayberry
10 ml Le Sirop de MONIN Honey
50 gr Greek Yogurt
80 g Mixed Frozen Berries
120 ml Water



METHOD

1. Add all ingredients to a blender with ice
2. Blend on High for 45 seconds
3. Pour into a cup and Garnish with Mixed Berries



GARNISH

Mixed Berries



Mount Fuji Smoothie



INGREDIENTS

30 ml Le Jus de MONIN Red Fuji Apple
10 ml Le Sirop de MONIN Honey
¼ tsp Cinnamon Powder
50 gr Greek Yogurt
120 ml Still Water



METHOD

1. Add all ingredients to a blender with ice
2. Blend on High for 45 seconds
3. Pour into a cup and Garnish with Cinnamon Dust



GARNISH

Mixed Berries



COFFEE & FRUIT

LE CRUSH & LE JUS

COFFEE & FRUIT

RITUAL MEETS INNOVATION

Coffee remains one of the world's most important beverage rituals, yet consumer expectations continue to evolve. Today's guests seek beverages that combine premium coffee experiences with creativity, comfort, and personalisation. Inspired by category-blurring flavours, café indulgence, and globally influenced ingredients, modern coffee beverages extend beyond traditional recipes to deliver new experiences while preserving the familiarity consumers love.

WHY FRUIT MATTERS

Fruit is increasingly finding its place within specialty coffee culture. Citrus, berry, tropical, and stone-fruit flavours provide brightness, complexity, and contemporary appeal that complement coffee's natural characteristics — allowing operators to craft differentiated beverages that respond to consumer interest in flavour discovery.





Cran Brew Shake



INGREDIENTS

40 ml Le Jus de MONIN Cranberry
10 ml Le Sirop de MONIN Vanilla
150 ml Cold Brew Coffee
50 ml Oat Milk



METHOD

1. Combine ingredients in a shaker with ice
2. Shake for 10 seconds
3. Double Strain into a tall glass over ice
4. Garnish and Serve



GARNISH

Cranberries, Coffee Beans



Dirty Crush Chai



INGREDIENTS

- 40 ml Le Crush de MONIN Mango
- 15 ml Le Concentre de MONIN Chai
- 100 ml Oat Milk
- 30 ml Espresso



METHOD

1. Add Le Crush de MONIN Mango, Espresso, and Le Concentre de MONIN Chai to a glass and stir
2. Add Ice and Pour Oat Milk over the ice
3. Stir Gentle, Garnish and Serve.



GARNISH

Mango Slice, Cinnamon Dusting



FUNCTIONAL

LE CRUSH & LE JUS

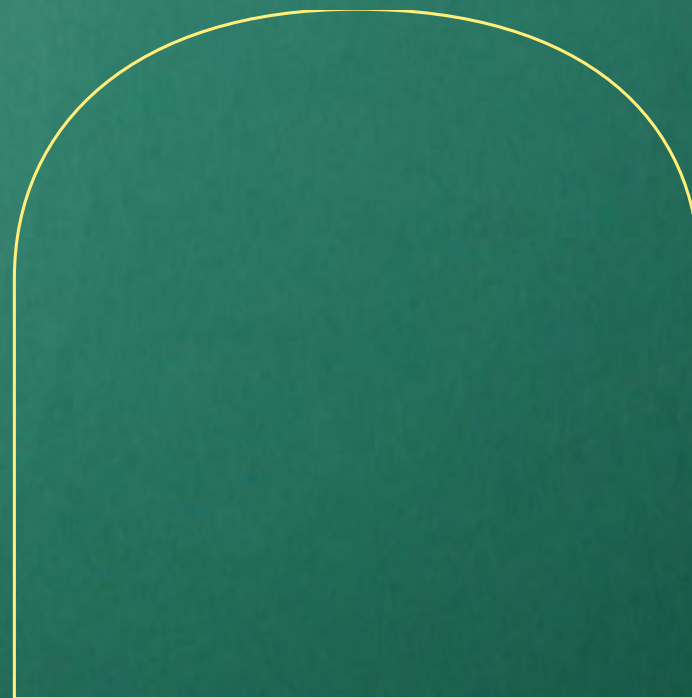
FUNCTIONAL DRINKS

WELLNESS AS A DAILY EXPECTATION

Wellness is no longer a niche trend — it has become a daily expectation. Consumers increasingly seek products that support hydration, energy, focus, balance, and overall wellbeing without requiring major lifestyle changes. Functional beverages answer this demand by delivering meaningful ingredients in convenient and enjoyable formats, aligning with growing consumer interest in products that actively contribute to everyday wellness routines.

WHY FRUIT MATTERS

Real fruit enhances both the sensory and wellness credentials of functional beverages. Fruit contributes natural flavour, visual appeal, and a perception of nutritional value while bridging the gap between functionality and enjoyment — making wellness beverages more approachable and desirable.





Kyoto Spring



INGREDIENTS

40 ml Le Jus de MONIN Pear
10 ml Le Sirop de MONIN Honey
5 g Matcha Powder
200 ml Oat Milk



METHOD

1. Prepare Matcha Powder and whisk with 30 ml of Warm water until smooth
2. Add Le Jus de MONIN Pear, Le Sirop de MONIN Honey, and Oat Milk over Ice and lightly stir
3. Layer the Matcha Shot on top
4. Garnish and Serve



GARNISH

Matcha Powder Dust, Pear Slice



Pro-Pomegranate



INGREDIENTS

- 40 ml Le Jus de MONIN Pomegranate
- 10 ml Pure by MONIN Red Fruits
- 10 g L-Glutamine
- 5 ml Honey
- 200 ml Ginger Kombucha



METHOD

1. Fill tall glass with ice.
2. Add Le Jus de MONIN Pomegranate, lemon juice, and honey.
3. Add ice
4. Top with ginger kombucha slowly.
5. Stir gently. Garnish and Serve



GARNISH

Pomegranate Seeds, Lemon Wheel, Mint



Pineapple Spiral



INGREDIENTS

- 40 ml Le Crush de MONIN Pineapple
- 5 g Spirulina Powder
- 15 ml Pure by MONIN Lemon & Lime
- 200 ml Coconut Water



METHOD

1. Add le Crush de MONIN Pineapple and Pure by MONIN Lemon & Lime to a glass and mix until thin
2. Dissolve Blue Spirulina in Coconut Water
3. Add Ice to the glass and layer Spirulina Coconut Water
4. Garnish and Serve



GARNISH

Pineapple leaf, lime wheel, spirulina dust



Collagen Booster



INGREDIENTS

40 ml Le Crush de MONIN Asian Bayberry
10 g Collagen Powder
5 ml Rose Water
200 ml Milk of Choice



METHOD

1. Dissolve collagen in almond milk.
2. Stir Le Crush Strawberry, rose water, and 30ml of Filtered Water until thin in a highball glass
3. Pour into a highball glass filled with ice
4. Add Collagen Almond Milk to the highball
3. Stir until fully blended.
4. Garnish and Serve



GARNISH

Strawberry Slice, Rose Petal, Collagen Shimmer

The image features a textured, metallic gold background with a subtle, wavy pattern. In the center, the Monin logo is displayed in white. The logo consists of the word "MONIN" in a bold, serif font, with a small registered trademark symbol (®) to its upper right. Above the letter "i" is a small, white, teardrop-shaped icon. The entire logo is enclosed within a thin, white, rounded rectangular border.

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Beverage *Presentation*

July 2026

Drinks

ZERO CALORIE MOJITO MANGO PASSION

ZERO CALORIE MOJITO RED FRUITS

ZERO CALORIE MOJITO PEACH APRICOT

ZERO CALORIE MOJITOGREEN APPLE

ZERO CALORIE MOJITO

LESS CALORIE MOJITO MANGO PASSION

LESS CALORIE MOJITO RED FRUITS

LESS CALORIE MOJITO PEACH APRICOT

LESS CALORIE MOJITOGREEN APPLE

LESS CALORIE MOJITO

COFFEE FLOAT WITH MANGO PASSION



Zero Calorie Mojito Mango passion



RECIPE

30 ml Pure by monin mango passion

One handful mint leaves

4-5 pcs lime wedges

On top 7 up zero



PREPARATION

In a glass pour lime wedges & mint, fill the glass with ice, add pure by monin. Top up with 7 up



GARNISH

Mint spring & lime wedges



Zero Calorie Mojito Red Fruits



RECIPE

30 ml Pure by monin red fruits
One handful mint leaves
4-5 pcs lime wedges
On top 7 up zero



PREPARATION

In a glass pour lime wedges & mint, fill the glass with ice, add pure by monin. Top up with 7 up



GARNISH

Mint spring & lime wedges



Zero Calorie Mojito Peach Apricot



RECIPE

30 ml Pure by monin peach apricot

One handful mint leaves

4-5 pcs lime wedges

On top 7 up zero



PREPARATION

In a glass pour lime wedges & mint, fill the glass with ice, add pure by monin. Top up with 7 up



GARNISH

Mint spring & lime wedges



Zero Calorie Mojito Green Apple



RECIPE

30 ml Pure by monin Green apple
One handful mint leaves
4-5 pcs lime wedges
On top 7 up zero



PREPARATION

In a glass pour lime wedges & mint, fill the glass with ice, add pure by monin. Top up with 7 up



GARNISH

Mint spring & lime wedges



Zero Calorie Mojito



RECIPE

30 ml Pure by monin lemon lime
One handful mint leaves
4-5 pcs lime wedges
On top 7 up zero



PREPARATION

In a glass pour lime wedges & mint, fill the glass with ice, add pure by monin. Top up with 7 up



GARNISH

Mint spring & lime wedges



Less Calorie Mojito Mango Passion



RECIPE

20 ml Pure by monin mango passion
10 ml Le mixeur de monin mint & lime mix
One handful mint leaves
4-5 pcs lime wedges
On top 7 up zero



PREPARATION

In a glass pour lime wedges & mint, fill the glass with ice, add pure by monin & le mixeur. Top up with 7 up



GARNISH

Mint spring & lime wedges



Less Calorie Mojito Red Fruits



RECIPE

20 ml Pure by monin red fruits

10 ml Le mixeur de monin mint & lime mix

One handful mint leaves

4-5 pcs lime wedges

On top 7 up zero



PREPARATION

In a glass pour lime wedges & mint, fill the glass with ice, add pure by monin & le mixeur. Top up with 7 up



GARNISH

Mint spring & lime wedges



Less Calorie Mojito Peach Apricot



RECIPE

20 ml Pure by monin peach apricot
10 ml Le mixeur de monin mint & lime mix
One handful mint leaves
4-5 pcs lime wedges
On top 7 up zero



PREPARATION

In a glass pour lime wedges & mint, fill the glass with ice, add pure by monin & le mixeur. Top up with 7 up



GARNISH

Mint spring & lime wedges



Less Calorie Mojito Green Apple



RECIPE

20 ml Pure by monin green apple

10 ml Le mixeur de monin mint & lime mix

One handful mint leaves

4-5 pcs lime wedges

On top 7 up zero



PREPARATION

In a glass pour lime wedges & mint, fill the glass with ice, add pure by monin & le mixeur. Top up with 7 up



GARNISH

Mint spring & lime wedges



Less Calorie Mojito



RECIPE

20 ml Pure by monin lemon lime

10 ml Le mixeur de monin mint & lime mix

One handful mint leaves

4-5 pcs lime wedges

On top 7 up zero



PREPARATION

In a glass pour lime wedges & mint, fill the glass with ice, add pure by monin & le mixeur. Top up with 7 up



GARNISH

Mint spring & lime wedges



Coffee Float With Mango Passion



RECIPE

20 ml Pure by monin mango passion
10 ml Le sirop de monin vanilla sugar free
100 ml water
1 shot espresso



PREPARATION

In a shaker pour all the ingredients with ice cube except espresso,
shake well serve in a high ball glass,
Top up with espresso



GARNISH



Thank you

