

GIN RANGE

Exploring Gin

Drawing on our 140-year beverage expertise, we have developed a range of new gin flavours and a gin cocktail flavour for alcoholic and non-alcoholic beverages.

Flavour Analysis

Using Gas Chromatography - Mass Spectrometry (GC-MS) and Chromatography with Flame Ionisation detection (GC-FID), our analysts reviewed four different leading gins to understand their key aroma compounds.

Detailed analytical insights are crucial to re-create authentic, versatile and varied gin flavours.



Gin Flavour Creation

Using the findings from our analytical team, our expert flavourists have developed a range of gin flavours in line with the different aroma compounds identified in our analysis.

Flavour descriptor chart

Our easy-to-use flavour descriptor chart allows you to select the right flavour depending on your desired profile....

	Juniper	Pine	Citrus	Spice	Floral	Herbal	Woody	Cedar	Cucumber
UAE57	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark			
UADC5	\checkmark	\checkmark		\checkmark	\checkmark	\checkmark			
UAE01	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark				
60FM097006	\checkmark	\checkmark					\checkmark	\checkmark	
60FM103113	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark	\checkmark			\checkmark
60FM102921	\checkmark								



⁶⁶ The signature notes from pine and citrus through to spice and cucumber can help you create the perfect gin cocktails.

The Range

As part of the collection, a complete Negroni flavour has been crafted.

Alongside the range, the flavour team have developed a Creme de Mure flavour inspired by the 1980s gin bramble.

Core range



6 new gin flavours



Negroni flavour

Accompanying the range





FANCY A TIPPLE?

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