



TEQUILA RANGE

Exploring Tequila

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

Flavour Analysis

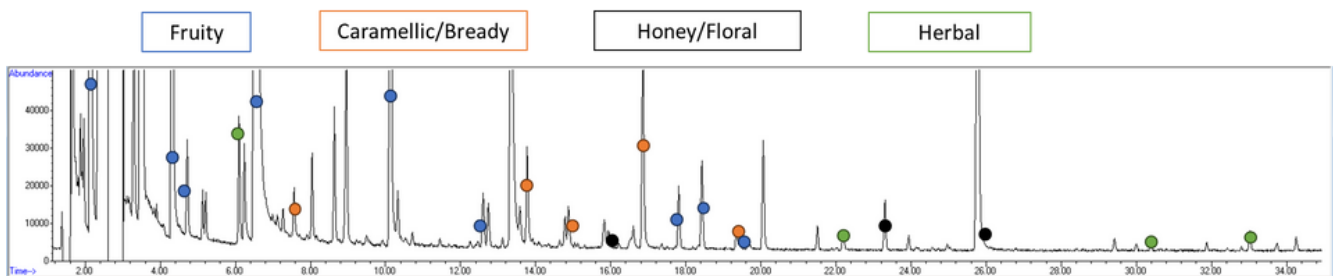
Using Gas Chromatography - Mass Spectrometry (GC-MS) and Chromatography with Flame Ionisation detection (GC-FID), our analysts reviewed tequila to understand the key aroma compounds.

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



Tequila chemistry

The chemistry of tequila is complex due to the nature in which it's processed. The production and maturation (ageing) stages, create different compounds that contribute to the flavour variation found in tequila.



Tequila Flavour Creation

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





“ Our margarita flavour works as a stand alone flavour or can be twisted with other Synergy extracts and flavours. ”



The Range

The tequila flavours can be used within your cocktail developments - we can support your application development with solutions for the popular paloma cocktail through to the zesty tequila sunrise.



As part of the collection, a Margarita flavour has been developed alongside a triple sec flavour.



Core range

-  2 tequila flavours
-  Margarita flavour

Accompanying the range

-  Triple sec - to deliver the desired level of orange sophistication in your margarita
-  Grapefruit flavours - perfect for creating the popular paloma cocktail

FANCY A TIPPLE?

Contact your Synergy account manager or contact us via our website [uk.synergytaste.com/contact us](http://uk.synergytaste.com/contact-us)

