

Product Introduction

Brown Sugar Cane Syrup

Brown Sugar Cane Syrup is made of natural granulated sugar, which is boiled into sugarcane syrup through ancient methods without adding any artificial colors, preservatives, fructose, etc. It is applicable to use in many industries.

5Kg in Barrel

4 barrels per box (total weight 20Kg)

Features

Large-capacity barrels are suitable for customers with heavy use, and the best choice for those who use a single bottle repeatedly. Validity period

Unopened can be stored for two years



2Kg in Bottle

12 bottles per box (total weight 24Kg)

Features

Small-volume bottles are suitable for customers who use small quantities in batches, and are applicable to both food businesses and family.

Unopened can be stored for two years



3Kg in Soft bag

8 bags per box (total weight 24Kg)

Features

Use Bagged products to reduce the storage space required, and suitable for businesses that use large quantities at once. Validity period

Unopened can be stored for two years



10ml in Balls

50 tablets per pack (total weight 500ml)

Features

Good storability and small packing, suitable for those who need self-service addition such as coffee industry, beverage industry and snacks.

Unopened can be stored for two years



Product Application

Brown Sugar Cane Syrup

The taste is sweet and rich, which is suitable for richer products such as cooked tea, juice, coffee, barley tea, Luoshen tea and compound flavored drinks, which can enhance the taste and have a better flavor.

Brown Sugar Cane Matured Black Tea

The method is for reference only, you can adjust it according to your needs

Application characteristics

The matured black tea is perfectly matched with the sweetness of brown sugar cane syrup, making its flavor more different.



Brown Sugar Cane Lemon Tea

The method is for reference only, you can adjust it according to your needs

Application characteristics

The rich and strong brown sugar scent can fully integrate the sour taste of lemon, making it smooth and sweet. It is a perfect match after adding black tea.



Brown Sugar Cane Milk Tea

The method is for reference only, you can adjust it according to your needs

Application characteristics

Add rich brown sugar cane syrup to milk tea can produce a unique creamy flavor and make the tea base mellow.



Brown Sugar Cane Fruit Tea

The method is for reference only, you can adjust it according to your needs

Application characteristics

The rich brown sugar cane syrup can complement the tea base, and the fruity aroma presents different unique flavors.



Brown Sugar Cane Milk Foam

The method is for reference only, you can adjust it according to your needs

Application characteristics

The rich milk foam combine with the fragrance of tea base with brown sugar cane syrup to create a multi-level and richer taste experience.



Brown Sugar Cane Americano

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Application characteristics

Mellow Americano and rich brown sugar cane syrup work together well to create an impressive taste experience.

