

# Thirst Quenchers

## This Holy Month of Ramadan

As Ramadan is fast approaching, food industries are starting to develop their seasonal drinks that are highly recommended during this Holy month. The drinks are usually traditional, refreshing and thirst-quenching, to keep our fasting brothers and sisters hydrated even after Iftar and Suhoor.

FSL – Aromatech offer their own range of Ramadan Drinks with simple recipes provided, which their valued customer can easily adapt and promote for the upcoming season.

### 1 Jallab



This drink is very popular in the Middle East. It is made from diluting the syrup of grape molasses, dates and rose

water. Nuts and raisins could be added as a topping on the drinks for enhanced taste and texture.

No	Ingredients	G/L
1	Sugar, refined	120.00
2	Citric Acid, E330	1.50
3	JU543, Stabilizer	0.50
4	Red Beet Color, WS10	1.00
5	Caramel Color E150A	0.50
6	Rose Flavor 7.50322	1.50
7	Date Flavor 7.50339	1.00
8	Molasse Flavor 7.15961	0.50
9	Water	QSP

### 2 Grenadine (Vimto Type) Drinks

While most of the foods and drinks being served during Ramadan are homemade, Vimto Drink is an exception. This drink was first manufactured in Manchester in 1908 and was made from grape, blackcurrant and raspberry flavorings.



This drink's popularity during Ramadan has something to do with its high sugar content and strong flavor. After fasting, a human body is low on energy and something sweet is a quick fix in re-boosting the energy.

FSL – Aromatech offer their own version of Vimto type flavor and below is the recommended recipe:

No	Ingredients	G/L
1	Sugar, refined	130.00
2	Citric Acid, E330	1.50
3	JU543, Stabilizer	0.50
4	<b>Grenadine Flavor 7.50413*</b>	<b>1.50</b>
5	Water	QSP

\*contains artificial colors E150d and E122

### 3 Tamer Hindi (Tamarind)



One of the traditional drinks during Ramadan sweet and sour in taste is Tamer Hindi or Tamarind

Drink. It is made from tamarind fruit paste mixed with sugar and water. This drink is definitely a thirst quencher!

No	Ingredients	G/L
1	Sugar, refined	150.00
2	Citric Acid, E330	1.50
3	Tartaric Acid, E334	1.00
4	JU543, Stabilizer	0.80
5	Caramel Color E150B	2.00
6	Clouding Agent, E171	0.02
7	<b>Tamarind Flavor 7.50437</b>	<b>1.50</b>
8	Water	QSP

All the recipes shared above are merely suggestions and can be modified as per our customers' preference. The dosages of the flavors and colors used in the recipes are also modifiable.

For inquiries and sample request you may contact:



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