

Fresh, Sweet, and Tasty




EURO GOURMET
Exclusive Syrups & Puree
by mirpain

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Sweetest & Finest Quality Tastes start from here...



Within 15 years, Mirpain has succeeded in developing the highest quality HORECA ingredients with diversity, pleasure, satisfaction and with excellent taste.

Thanks to its advanced R & D and technical support, Mirpain brings high quality pastry ingredients and professionals together in more than 55 countries and follows the motto “progress together”.

Mirpain is a combination of **Turkish & Swiss** know-how and technology which enables them to adapt the products according to the customer requirements.

As Mirpain, we are justifiably proud to have gathered together people with amazing tastes...



74 Flavours Syrups

USAGE SUGGESTION :

Can be used in Coffee, Alcoholic and Non-alcoholic Cocktails, Whipping Creams, Fruit Flavored Ices, Ice slush, Cakes and in any desired place as a syrup.

- STRAWBERRY FLAVOURED SYRUP
- CARAMEL FLAVOURED SYRUP
- BLUE CURACAO FLAVOURED SYRUP
- GRENADINE FLAVOURED SYRUP
- MINT FLAVOURED SYRUP
- BANANA FLAVOURED SYRUP
- PINEAPPLE FLAVOURED SYRUP
- VANILLA FLAVOURED SYRUP
- MELON FLAVOURED SYRUP
- COCONUT FLAVOURED SYRUP
- WHITE CHOCOLATE FLAVOURED SYRUP
- LIME FLAVOURED SYRUP
- WATERMELON FLAVOURED SYRUP
- MULBERRY FLAVOURED SYRUP
- KIWI FLAVOURED SYRUP
- IRISH CREAM FLAVOURED SYRUP
- GREEN APPLE FLAVOURED SYRUP
- RASPBERRY FLAVOURED SYRUP
- PUMPKIN SPICE SYRUP
- PEACH FLAVOURED SYRUP
- HAZELNUT FLAVOURED SYRUP
- MARGARITA FLAVOURED SYRUP
- MANGO FLAVOURED SYRUP
- COFFEE FLAVOURED SYRUP

- MOJITO FLAVOURED SYRUP
- REGULAR COCONUT FLAVOURED SYRUP
- BROWN SUGAR FLAVOURED SYRUP
- RED FOREST FRUIT SYRUP
- PISTACHIO FLAVOURED SYRUP
- GINGER FLAVOURED SYRUP
- CINNAMON FLAVOURED SYRUP
- PASSIONFLOWER FLAVOURED SYRUP
- BLACK CURRANT FLAVOURED SYRUP
- CHERRY FLAVOURED SYRUP
- APRICOT FLAVOURED SYRUP
- BLUEBERRIES FLAVOURED SYRUP
- MARGARITA FLAVOURED SYRUP
- TIRAMISU FLAVOURED SYRUP
- TRIPLESEC FLAVOURED SYRUP
- ORANGE FLAVOURED SYRUP
- ROSE FLAVOURED SYRUP
- MIXED FLAVOURED SYRUP
- CRANBERRY FLAVOURED SYRUP
- APRICOT KERNEL FLAVOURED SYRUP
- BLOOD ORANGE FLAVOURED SYRUP
- GUM FLAVOURED SYRUP
- TROPICAL FLAVOURED SYRUP
- SALTED CARAMEL FLAVOURED SYRUP
- GARDEN MINT FLAVOURED SYRUP
- BLACKBERRY FLAVOURED SYRUP

- HOT ALMOND FLAVOURED SYRUP
- LEMON FLAVOURED SYRUP
- SUGAR FLAVOURED SYRUP
- POPCORN SYRUP
- PINA COLADA FLAVOURED SYRUP
- SWEET CHILI FLAVOURED SYRUP
- REGULAR ORANGE SYRUP
- REGULAR MINT SYRUP
- COOKIE FLAVOURED SYRUP
- MAPLE TREE FLAVOURED SYRUP
- CHAI TEA LATTE FLAVOURED SYRUP
- REGULAR PEACH SYRUP
- SUGARFREE VANILLA SYRUP
- SUGAR FREE HAZELNUT SYRUP
- COFFEE BASE SYRUP
- CREAM BASE SYRUP
- TOFFEE NUT SYRUP
- COOL LIME SYRUP
- HIBISKUS SYRUP
- PUMPKIN SPICE SYRUP
- POPCORN SYRUP
- BUBLE GUMM FLAVOURED SYRUP
- ENERGY FLAVOURED SYRUP
- SPECIAL SYRUP
- LAVENDER FLAVOURED SYRUP
- COFFEE CARAMEL FLAVOURED SYRUP



Recipe Suggestions

Caramel Macchiato

- 200 ml Milk
(make like cream texture with steam)
- 1,5 cl Caramel Syrup
- 1 Shot Espresso

Vanilla Coffee Cocktail

- 20 ml Vanilla syrup
- 15 ml Strawberry Puree
- 100 ml Soda
- 50 ml Cold Brew Coffee

Banana & White Chocolate Ice Latte

- 15 ml Banana Syrup
- 10 ml White Chocolate Syrup
- 150 ml Milk
- 1 Shot Espresso

Tiramisu Latte

- 200 ml Milk
(make like cream texture with steam)
- 1,5 cl Tiramisu Syrup
- 1 Shot Espresso



Blackberry



Cherry



Coffee



Cool Lime



Green Apple



Gum



Hazelnut



Hibiscus



Lavender



Lemon



Mango



Mojito



Passion Fruit



Cinnamon



Kiwi



White Chocolate



Strawberry



Sugar



Vanilla



Musket Lemon



Mint



Salted Caramel



Watermelon



Chocolate



Pomegranate



Caramel



Rose



Salted Caramel



Watermelon

23 Fruits Puree

- STRAWBERRY FRUITED PUREE
- MANGO FRUITED PUREE
- MELON FRUITED PUREE
- BLACKBERRY FRUITED PUREE
- MULBERRY FRUITED PUREE
- BANANA FRUITED PUREE
- WATERMELON FRUITED PUREE
- PINEAPPLE FRUITED PUREE
- GREEN APPLE FRUITED PUREE
- RASPBERRY FRUITED PUREE

- KIWI FRUITED PUREE
- LEMON FRUITED PUREE
- TROPICAL FRUITED PUREE
- MINT- LEMON FRUITED PUREE
- ORANGE FRUITED PUREE
- PEACH FRUITED PUREE
- CHERRY FRUITED PUREE
- BLUE BERRIES FRUITED PUREE
- BLACKBERRY FRUITED PUREE

USAGE SUGGESTION :

It can be used in production of ice cream, frozen, smoothie, ice slush, whipping cream, candies and gel, so it is an ideal solution for these types of products to give flavour and color. Also can be used directly on the top of ice cream, cakes, desserts and waffles.





Euro Gourmet fruit purees are produced using at least 60 percent real and fresh seasonal fruits and natural sugar, and the fruits are pureed while still fresh and presented to Euro Gourmet customers. With Euro Gourmet's natural and fresh fruit purees, you can prepare many flavors such as smoothies, cocktails, cakes and frozen foods.



Fruit Smoothies

- 100 cl Milk
- 30 cl Euro Gourmet Fruit Puree
- 10-15 ice cubes

Preperation Suggestion

Put milk , Euro Gourmet Puree and ice cubes into blender and mix until ice cubes becomes smaller pieces . Your drink is ready , you can add fruit pieces and serve.
Enjoy your cool drink with best flavour!





Red Forest Fruit



Blackberry



Soucherry



Lemon



Kiwi



Blueberry



Watermelon



Tropical



Strawberry



Mango



Pineapple



Passion Fruit



Orange



Kiwi



Melon



Frozen with Fruit Puree

- 30 cl Euro Gourmet Fruit Puree
- 10-15 ice cubes

Preperation Suggestion

Put Euro Gourmet Puree and ice cubes into blender and mix until ice cubes becomes smaller pieces . Your drink is ready , you can add fruit pieces and serve.
Enjoy your cool drink with best flavour!



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