

AAB9002 BITTERS NATURAL FLAVOUR

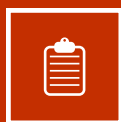
PROFILE ■ Quassia amara bitterness

This flavouring is made of **Quassia amara bark infusion**. Its **bitterness** comes from the compound **quassin**. This type of extract is notably used in popular aromatic bitters like **Angostura**, for **digestive tonics**, **cocktails**, some **soft drinks** & even **spiced biscuits**!

SUGGESTIONS



- We also have **Citrus Bitters** & **Aromatic Bitters** in our range. Do not hesitate to visit metarom.com.au !
- Combine with our **Alcohol Booster** for a **NoLow Bitters Aperitivo**.



NATURAL FLAVOUR

FREE FROM: ADDITIVE, ALLERGEN, DIACETYL, GLUTEN, GMO & SUGAR



KOSHER & ORGANIC COMPLIANT
VEGAN & AUSTRALIAN-MADE



CARRIER: ETHANOL
WATER SOLUBLE



LIQUID IN 8KG DRUM
BEST BEFORE: 24 MONTHS

DOSAGE IN YOUR PRODUCT

0.1%		Water, wine, beer & soda
0.2%		Kombucha, yoghurt & RTD
0.3%		Brews & seltzer
0.4%		Gelato, spirits & cocktail
0.5%		Cordial, liquor & syrup

PRICE BREAKS

PO	A\$/kg
MOQ 8 kg	\$68.00
16 kg	\$58.00
32 kg	\$48.00
96 kg	\$40.80
200 kg	\$38.40
400 kg	\$36.00
1 T	\$33.60



Manufactured in Sydney
5-day lead time (+transit)



DAP shipping fees per PO
Metro **AUS**: A\$100 flat
NZ & regional **AUS**: A\$100 + A\$5/kg