

**MONIN, Inc**  
2100 Range Road  
Clearwater, Florida 33765 USA  
Web Site: [www.monin.com](http://www.monin.com)



Florida (727) 461-3033  
Fax (727) 461-3305  
Orders (800) 966-5225  
Email: [monin-usa@monin.com](mailto:monin-usa@monin.com)

### **Monin Curdling Information**

Curdle means to thicken, to congeal. Curdling will occur when an acidic mixture is combined with a dairy product, such as milk. Example: pouring orange juice into a glass of milk. These two products mixed together can produce curdling.

Monin Gourmet Flavorings are natural products, produced from natural ingredients: fruits, nuts and spices, sugar and water. Fruit is naturally acidic. If the fruit is acidic in nature, it will be acidic in the Monin Fruit Flavoring. For this reason, curdling may occur when combining the naturally acidic Monin Fruit Flavorings with milk-based drinks.

Below are practices to avoid curdling when mixing milk and Monin Fruit Flavorings into coffee drinks:

- Use Skim Milk instead of Whole or Reduced Fat Milk
- Steam the milk to a temperature range of 150 – 160 degrees
- Warm the Monin Flavoring: Mix the Monin Flavoring with espresso, stir for 15 seconds and then add the milk.
- Blend or dilute the acidic flavor with a non-acidic flavor. Combine a Monin Fruit Flavoring with Monin Vanilla or White Chocolate so that the intended flavor still dominates the flavor profile, mix with espresso, stir for 15 seconds and then add milk.

***Please Note:*** Continually stirring the Monin Flavoring and espresso mixture while slowly adding the milk will aid in preventing curdling. Top with foam or whipped cream

- Mix the Monin Flavoring with cold milk, stir for 15 seconds and then steam together

#### **Naturally acidic Monin Fruit Flavorings:**

Granny Smith Apple, Apricot, Blood Orange, Cherry, Cranberry, Ginger, Kiwi, Lemon, Lemon Grass, Lime, Mandarin, Mango, Orange, Passion Fruit, Pear, Pineapple, Pomegranate, Raspberry, Red Passion Fruit, O'free® Kiwi, O'free® Raspberry, O'free® Strawberry, Tropical Blend, Red Sangria, White Sangria, Organic Raspberry.

**Candied Orange and Lemon Drop are Monin Flavorings created with very low acidic levels. They will not curdle when added to milk products.**