



WILD HIBISCUS FLOWER CO.

WILD HIBISCUS FLOWERS IN SYRUP

HANDMADE IN AUSTRALIA



Wild Hibiscus Flowers in Syrup are:

~ edible with great texture

~ bright crimson in color

~ used in cocktails, as a garnish & as a culinary ingredient

Handmade quality... Wild Hibiscus Flowers in Syrup are a very unique product, hand made in Australia with the upmost care for quality.

100% Natural... Only 3 ingredients including Wild Hibiscus Flowers, cane sugar and water are used.

Tastes Great ... The flowers and syrup have a natural sweet rhubarb-raspberry flavor, although they offer much more than just that. The texture of the flower is firm but pliant and delicious on the palate, especially at the end of a glass of bubbly.

Stable and Lasting... The flowers and color are heat stable and because of our special processing techniques, will remain firm and hold their shape and color when used in any cocktail or culinary application. **Our flowers are shelf stable for 2 years.**

Versatile... The flowers are best served as a garnish in a good sparkling wine but are also great as a premium garnish in cocktails and other culinary applications.

Popularity... They are in peak demand during summer, holiday season, Thanksgiving, Valentines and Mothers day. They are also widely used for corporate, media and wedding events.



Culinary Alliances

Creating Unique Partnerships for Food Service Professionals

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