

DEPUIS 1885
GIFFARD
FRANCE

Giffard syrups: concentrated, sweet smelling and gourmet

CANE SUGAR SYRUP

Cane sugar

Originating in Indochina or New Guinea, sugar cane has been an important source of sugar. This sugar is then refined to be used in pastries, in dairy products, in certain dishes or even without alcohol.

A bar classic, Giffard Cane Sugar Syrup is used to sweeten drinks. It is distinguished from Giffard Brown Cane Sugar Syrup by its taste.

Sensory:

- Appearance: Transparent syrup slightly ivory color.
- Nose: Typical but not heady aromas of sugar cane.
- Taste: Light flavours of sugar cane.

Description:

Halal: Y

Brix: 66,7°

Total sugar content: 890 g/L

Juice content: NA

Flavouring: N

Lactose Free: Y

Gluten Free: Y

Vegan: Y

Preservative: N

Colouring: Natural

Convenient:

- 1L bottle
- Compatible with 10 mL pump
- 3 years shelf life
- To be stored in a clean, dry and cool place (max 25°C).



1L



Perfect Paloma

ABV: medium - Difficulty: ***

- Glass : highball
- Method : shake
- Ice : cubed
- Garnish : grapefruit slice, rosemary sprig

45 ml Mezcal / Tequila
30 ml Giffard Crème de Pamplemousse rose (Pink Grapefruit)
20 ml Lime juice
5 ml Giffard White Sugar Cane Syrup
Top with soda water



1. Add the ingredients to a shaker except soda water
2. Ice up 2/3 of the shaker with cubed ice
3. Shake vigorously for 7 to 10 seconds
4. Strain into a glass filled with ice cubes
5. Top up with soda water
6. Garnish & serve

Summer

ABV: medium - Difficulty: **

- Glass : highball
- Method : build
- Ice : crushed
- Garnish : raspberry

45 ml Whisky
15 ml Giffard Crème de Framboise
8 to 12 mint leaves
25 ml Lemon juice
10 ml Giffard White Sugar Cane Syrup



1. Smack the mint leaves in a clap and place them in the glass
2. Ice up half of the glass
3. Pour the ingredients
4. Churn to incorporate all ingredients
5. Ice up again to fill the glass
6. Garnish & serve

Blue Hawaii

ABV: medium+ - Difficulty: ***

- Glass : highball
- Method : shake
- Ice : cubed
- Garnish : pineapple wedge

25 ml Light rum
25 ml Vodka
15 ml Giffard Blue Curacao Liqueur
90 ml Pineapple juice
20 ml Lime juice
10 ml Giffard White Sugar Cane Syrup



1. Add the ingredients to a shaker
2. Ice up 2/3 of the shaker with cubed ice
3. Shake vigorously for 7 to 10 seconds
4. Strain into a glass filled with ice cubes
5. Garnish & serve

Spicy Basil Smash

ABV: medium - Difficulty: ***

- Glass : rocks
- Method : shake
- Ice : cubed
- Garnish : basil leaf

50 ml Gin
20 ml Giffard Piment d'Espelette (Chile Liqueur)
25 ml Lemon juice
10 ml Giffard White Sugar Cane Syrup



1. Muddle the basil leaves in the shaker
2. Add the ingredients to the shaker
3. Ice up 2/3 of the shaker with cubed ice
4. Shake vigorously for 7 to 10 seconds
5. Strain into a glass filled with ice cubes
6. Garnish & serve

Passion Fruit Pisco Sour

ABV: medium - Difficulty: ***

- Glass : cocktail
- Method : shake
- Ice : -
- Garnish : 1/2 passion fruit

45 ml Pisco
15 ml Giffard Crème de Fruits de la Passion (Passion Fruits)
20 ml Lime juice
5 ml Giffard White Sugar Cane Syrup
1 egg white



1. Add the ingredients to a shaker
2. Shake vigorously without ice first for 15 seconds
3. Ice up 2/3 of the shaker with cubed ice
4. Shake vigorously again for 7 to 10 seconds
5. Strain into a chilled glass with no ice
6. Garnish and serve

Espresso Martini

ABV: medium - Difficulty: ***

- Glass : cocktail
- Method : shaker
- Ice : -
- Garnish : 3 coffee beans

40 ml Vodka
20 ml Giffard Coffee Liqueur
30 ml Espresso coffee
5 ml Giffard White Sugar Cane Syrup



1. Add the ingredients to a shaker
2. Ice up 2/3 of the shaker with cubed ice
3. Shake vigorously for 7 to 10 seconds
4. Strain into a chilled glass with no ice
5. Garnish and serve

L'Impérial

ABV: low - Difficulty: *

- Glass : wine
- Method : build
- Ice : cubed
- Garnish : -

10 ml Giffard Mandarine Liqueur
5 ml Giffard White Sugar Cane Syrup
5 ml Lemon juice
Fill with sparkling wine



1. Ice up the glass
2. Pour the ingredients
3. Briefly stir gently
4. Serve

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THE ART OF FLAVOUR

GIFFARD • SINCE 1885

LOGISTICS DATA SHEET: CANE SUGAR SYRUP 100CL

Original: SIR SUCRE CANNE 100CL

Creation Date: 17/07/2026

Modification Date:

Ordered from: 301 18029 00 105

Delivered by: 301 18029 00 105

Invoiced by: 301 18029 00 105

Paid to: 301 18029 00 105

(Function Location Code)

SUPPLIER

Company Name	CNUF	Address	Zip Code - City	Telephone
Giffard	318029	Z.A. la Violette	49240 Avrillé	+33 (0)2 41 18 85 00

CONSUMER UNIT

EAN Code	Giffard Code	Item Description	Capacity	ABV	Gross Weight (kg)	Net Weight (kg)	Height (m)	Width (m)	Length (m)
3180293502027	7042	CANE SUGAR SYRUP 100CL	BOTTLE 100 CL SYRUP	0.00	1.818		0.32	0.09	0.09

LOGISTICS UNITS

UL EAN Code	Description	Type	Units/Box (PCB)	Cartons/Layer	Layers	Bottles/Pallet	Gross Weight (kg)	Net Weight (kg)	Height (m)	Width (m)	Length (m)
13180293502024	Carton		6				10.91		0.330	0.173	0.260
83180290026744	Pallet	1581	76	19	4	456	852.856		1.47	0.80	1.20

NOMENCLATURE & TAXES

Nomenclature	Excise Family	Tax Code	BBD (Months)
17029095	Consumption duties	L 440	36

Sugars, including invert sugar, in solid form, and sugar syrups containing by weight in the dry state 50% of fructose, without added flavouring or colouring (excluding cane or beet sugar, sucrose and maltodextrin)

PALLET TYPES

Type	Description	Weight (kg)	Height (m)
1581	10-Pal. EURO 80 120	22	0.145
1583	11-Pal VMF 100*120	24	0.145
3972	12-1/4 Pal. 40*60	6	0.145
4258	Cuve Pal (IBC)	54	1.172

TECHNICAL DATA SHEET

Laboratory name	: GIFFARD
Last update	: 27/03/2025
Product name	: SIROP DE SUCRE DE CANNE (<i>CANE SUGAR SYRUP</i>)
Recipe code	: 7808
Declared size	: 1 L
Bottle type	: Glass bottle
Treatment	: Flash pasteurization
Optimal shelf life	: 3 years in its sealed packaging
Storage conditions	: In a dry and cool place, if possible protected from light. Close the bottle after use.
Ingredients	: Cane sugar, water.
Dilution	: 1 volume of syrup + 8 volumes of water
Ionized ingredients	: nil
Allergen ingredients	: Nil (according to R(EU) n°1169/2011)
Genetically modified organism	: nil
Vegan	: Yes

ORGANOLEPTIC INFORMATION

Aromatic note	: sugar characteristic taste
Colour	: transparent

CHEMICAL CHARACTERISTICS

Density (± 0.1)	: 1,326
Dry Extract ($^{\circ}$ Brix) ($\pm 3^{\circ}$ B)	: 66,7 $^{\circ}$ B
pH (± 0.5)	: 7,75
Colouring(s)	: none
Preservative(s)	: Nil
Minimum simple juice rate	: -

MICROBIOLOGICAL CHARACTERISTICS

Yeasts and mildew	: < 10 ² CFU/g
Total flora	: < 10 ³ CFU/g

NUTRITIONAL VALUES PER 100 ML (ACCORDING TO REGLEMENT (EU) N°1169/2011)

Energy	: 356 kcal	1513 kJ
Fats	: 0 g	
of which saturated fats	: 0 g	
Carbohydrates	: 89 g	
of which sugars	: 89 g	
Proteins	: 0 g	
Salt	: 0 g	

ETS GIFFARD et Cie
Chemin du Bocage - Z.A. La Violette
CS 30037 - 49241 AVRILLE Cedex
Tél. 02.41.18.85.00 - Fax 02.41.18.85.05
SA au capital de 500.000 Euros
SIRET 054 200 217 00013 - APE 1101Z
N° IDENTIFICATION FR 48 054 770 217



27/03/2025

Laboratory visa
Stéphanie GRIMAULT

SIROP DE SUCRE DE CANNE is manufactured in accordance with the European regulation and under sanitary conditions (EC 852/2004). It is good for human consumption