

BACANHA



Sirop Brut



La maison Bacanha

Founded in 2013, Bacanha is a label specializing in the creation and manufacture of quality organic syrups.

Formed by a passionate and creative team, we have acquired a know-how to offer unique drinks that are developed in Paris and made in the Paris region.



Syrups Brut

There is often a lot of research and development behind a simple recipe. This is the case with the recipes of each Bacanha raw syrup which always results from a long process to find the perfect taste and unique aromas.

The basis of the raw syrup is a certified organic pure cane sugar from South America. Then, an infusion work can be done, in other cases we add fruit juices, natural extracts or even essential oils. This work of creation and subtle assembly aims, once the syrup has been diluted, to deliver the most authentic and natural taste possible.

The common point between all our flavors is the quest for the ideal balance between pH and brix, ie acidity and sugar level. Most of the raw syrups have a pH of less than 4.5 and a brix around 60 °, the perfect combination for an exceptional taste. In addition, a low temperature heat treatment is applied to our syrups in order to preserve all the organoleptic qualities of our recipes.

The majority of raw syrups are certified organic and designed for reasonable everyday use. They will be perfect mixed with your hot drink in the morning, your glass of water during the day, or prepared as cocktails at aperitif time ...

The range

Citrus

Bergamot
Yuzu



Basil
Rosemary
Sugar Cane
Cardamom
Vervain
Cucumber

Plants & Herbs



Exotic fruits



Passion fruit
Lychee
Coconut

Flowers

Elderflower
Jasmine
Violet



Did you know ?

- Our bottles are made of amber-colored glass to protect our elixir from light and temperature variations.
- We use no coloring or preservative. The color of our liquids is therefore mostly golden yellow or hazelnut brown. This is due to the blonde, or sometimes brown, color of our organic cane sugar.

- For our aromas, essential oils and infusions, we work with the best flavorists based in Grasse, in the Provence-Alpes-Côte d'Azur region. It has been the aroma and fragrance capital of the world for 150 years.
- For our four-step manufacturing process, we use so-called «low temperature» sterilization, with a very short exposure time of the syrup to heat in order to preserve the taste of our raw syrups as much as possible.

The range

Red Fruits

Raspberry
Strawberry
Grenadine
Blackcurrant



Hazelnut
Salted Caramel
Almond
Cookie
Orgeat
Speculoos
Pistachio

Dried Fruits & Confectionery



Orchard Fruits



Peach

Spices

Vanilla
Ginger
Falernum



Did you know ?

- Our strict sourcing on raw materials made us choose organic cane sugar from Native farms in Brazil, a model that respects social and environmental standards, in particular with strong measures to protect local biodiversity.
- The brix (°) and pH pair of our syrups is the key to creating a unique and delicious flavor.

The 4 main uses of syrup



Water



Cocktail



Coffee



Backery

The ecological vision of syrup

Syrup is by definition the ecological and friendly drink, to share with family or friends ...



With the range of raw syrups, our goal is in particular to reduce the impact of single-use bottled drinks, which as everyone knows, has a catastrophic effect on our environment. With a bottle of raw syrup, you have 20 to 25 doses to make your drinks or other recipes. Consuming our products is above all a pleasure, but being able to combine the useful with the pleasant is a beautiful philosophy.

Preparing a quality soda at home is very easy, a dose of the syrup of your choice lengthened with sparkling water. The recipes are unlimited and at Bacanha, we believe that our syrup represents a great alternative for the consumption of our daily drinks ...

More sustainable consumption

Drinking and eating better is becoming a major concern in the minds of all of us. It is in this context that we wanted to design and manufacture a range of organic syrups that respect the values that are part of our DNA.

First, quality, we wanted simple products, with a short list of ingredients, sourced with care.

Quality also comes from the production that we control 100% in our premises with our team who prepares, assembles and bottles with great rigor the range

of raw syrups.

Then, respect for our environment and people takes a primordial place in our company and in the actions we carry out. All along the chain (from the raw material to the final consumer), we try to maximize this value with the idea of continuous improvement over time.

We want you to find these values at home, on a daily basis, when you consume our raw syrups at any time of the day.