

ANGOSTURA® bitters

a story
in every dash



The world's favourite
bitters since 1824

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ANGOSTURA[®]

aromatic bitters

The world #1 and award-winning ANGOSTURA[®] aromatic bitters



Made with the same original secret recipe since 1824, the world-famous ANGOSTURA[®] aromatic bitters remains the quintessential and definitive ingredient for classic and contemporary cocktails. Its versatility stretches way beyond the bar as it serves as a flavour enhancer with the ability to marry flavours in the preparation of all food dishes. ANGOSTURA[®] aromatic bitters also adds its unmistakable flavour and aroma to 'soft' beverages and desserts and includes 44.7% alcohol with an indefinite shelf life. ANGOSTURA[®] aromatic bitters is the only bitters that holds a Royal Warrant from the Queen of England.

- 100% vegan
- Sodium and Gluten-Free
- Kosher certified
- Exported to 170 countries worldwide
- Classified as a food ingredient in many countries
- Product contains 44.7% alcohol by volume. Each dash contains an insignificant amount of alcohol and can be considered non-alcoholic when added to food & drink



Size	Pack	Case Weight	Case Dimensions (W x H x L)	Pallet (TixHi)	UPC
20cl	12	5.9 kg	18.5 x 19.6 x 24.5 cm	800 x 1200	075496002005

Order now.

Contact your distributor for details.

Distributor info



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The award-winning ANGOSTURA® orange bitters



Citrus oils from tropical oranges have been perfectly combined with exotic spices to create a rich and bold orange bitters. ANGOSTURA® orange bitters offers a dry, intense flavour with spicy notes and a finish of complex bitter oranges. ANGOSTURA® orange bitters is the essential ingredient for those who embrace artistry in cocktail construction. Its complex and layered notes, anchored by a balanced orange zest flavour, work incredibly well with vodka, gin and whisky and add real depth of flavour to rum cocktails. It is the indispensable ingredient in the classic dry martini. The world's best chefs view this exotic and versatile bitters as a culinary essential. Experiment with ANGOSTURA® orange bitters in jams, jellies and desserts, including ice cream and fudge. Perfect paired with chocolate! Orange bitters works well in savoury sauces and is a particularly delicious complement to seafood dishes and has 28% alcohol. ANGOSTURA® orange bitters has a shelf life of 10 years.

- Sodium Free
- Kosher certified
- Exported to 170 countries worldwide
- Classified as a food ingredient in many countries
- Product contains 28% alcohol by volume. Each dash contains an insignificant amount of alcohol and can be considered non-alcoholic when added to food & drink
- A direct and convenient substitute for orange zest in all food and drink recipes



Size	Pack	Case Weight	Case Dimensions (W x H x L)	Pallet (TixHi)	UPC
10cl	12	3.86 kg	16.5 x 17.6 x 22.1 cm	800 x 1200	075496331075

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ANGOSTURA[®] cocoa bitters

The newly introduced ANGOSTURA[®] cocoa bitters



New! Marking the brand's first new addition to its bitter's portfolio in more than a decade, ANGOSTURA[®] cocoa bitters adds both sumptuous diversity to the range and an intriguing combination of flavour innovation and natural ingredients. Harnessing the coveted characteristics of Trinitario Cocoa, globally heralded as the world's finest cocoa hybrid, ANGOSTURA[®] cocoa bitters contains top notes of rich, floral, nutty cocoa combined with an intoxicating infusion of aromatic botanicals. Crafted to inspire creativity and experimentation with flavour combinations, this new product is ideal for use in both professional and at-home settings, and for sweet and savoury applications. It can be used to remix classic cocktails or put a luxurious spin on a main dish or sweet treat. It pairs perfectly with sweet vermouth or aged spirits, like whiskey, rum, cognac and tequila, while bringing new layers of depth and complexity to cocktails, such as the classic espresso martini. It contains 48% alcohol with a shelf life of 5 years.

- Sodium Free
- Kosher certified
- Classified as a food ingredient in many countries
- Product contains 48% alcohol by volume. Each dash contains an insignificant amount of alcohol and can be considered non-alcoholic when added to food & drink
- ANGOSTURA[®] cocoa bitters is made with 100% all natural ingredients
- The production of ANGOSTURA[®] cocoa bitters supports the local cocoa industry. T&T is designated as a 100% fine or flavour cocoa producer, a status it has held for decades



Size	Pack	Case Weight	Case Dimensions (W x H x L)	Pallet (TixHi)	UPC
10cl	12	3.73 kg	16.5 x 17.6 x 22.1 cm	800 x 1200	075496332829

Order now.

Contact your distributor for details.

Distributor info

