



Australian
Native
Products

1·2taste

Beverages

WHAT IS LEMON MYRTLE?

Renowned Australian native botanical, scientifically termed *Backhousia Citriodora*.

Flavor Dynamics: Presents a distinctive citrus note that is both vibrant and refined, offering a fresh perspective on familiar citrus flavors.

WHY SELECT LEMON MYRTLE FOR BEVERAGES?

Distinct & Refreshing: Delivers a unique citrusy experience, elevating beverages in a saturated market.

Wellness Enhancer: Aligns with the trend of beverages that offer potential health benefits alongside refreshment.

Sustainability: Ethically cultivated, appealing to the eco-conscious beverage consumer.

Versatile: Seamlessly complements a myriad of drinks, from teas to alcoholic concoctions.

Clean Label: Satisfies the consumer call for natural, transparent, and uncomplicated ingredient lists in beverages.

Market-Driven Appeal: Perfectly positions beverages in line with the global inclination towards novel, natural, and health-promoting drinks.

HOW TO INCORPORATE LEMON MYRTLE IN BEVERAGES?

Teas: Blend Lemon Myrtle with black, green, or herbal teas for a unique flavor profile, or let it shine on its own as a herbal infusion.

Ready-to-Drink (RTD) Offerings: Elevate iced teas, sodas, or fruit drinks with a splash of Lemon Myrtle.

Spirits: Introduce into gins, vodkas, or rums to add a distinctive citrus layer.



Craft Beers: Brew specialty ales or lagers enriched with the aromatic essence of Lemon Myrtle.

Nootropic Elixirs: Formulate cognitive-enhancing drinks spotlighting Lemon Myrtle, both for flavor and potential wellness attributes.

Health Tonics: Craft beverages emphasizing Lemon Myrtle's potential health properties, ideal for rejuvenating or wellness rituals.

LEMON MYRTLE IN BEVERAGE INNOVATIONS:

Signature Sips: Create beverages where Lemon Myrtle takes center stage, allowing aficionados to truly appreciate its unparalleled taste.

Cocktail Innovations: Curate unique mixers blending Lemon Myrtle with other essences, ideal for elite bars and lounges.

Functional drinks: Infuse in concoctions like energy boosters or immune-supporting drinks, marrying flavor with function.

Fermented drinks: Utilize Lemon Myrtle's zest to balance the tangy notes in kombuchas or fermented beverages.

Wellness Brews: Position Lemon Myrtle-centric brews in health-centric cafes and stores, capitalizing on the wellness trend.