
Le Sirop de
MONIN
Toasted
Coconut
Premium Gourmet Syrup
Naturally flavored with other natural flavors
750 mL



2026 Trend Drivers:

Whisked *Away*

Consumers find comfort in the familiar and inspiration from the faraway

The *Savoury* Shift

Savoury, bitter, briny, nutty, and umami flavor profiles are the new hallmarks of sophistication



MONIN®



Toasted Coconut *Insights*

+8%
4-year Forecast

+46%
Love It / Like It

3.5%
Menu Penetration



Red Tide | Revival, Lakeland, FL

Taste for *Toast*



Black Sesame Einspanner | Bunny & Bro, NYC

+106% Sesame

+57% Toasted Coconut

+29% Grilled Peach

+24% Wood Smoked

Source: Datassential, cocktail ingredient growth over the past 4-years. Q3-2025

Sweet is out.
Complexity is in.

Gen Z think sweet flavors are predictable – **umami**, **herbal** and **roasted savory** flavors are much more exciting.

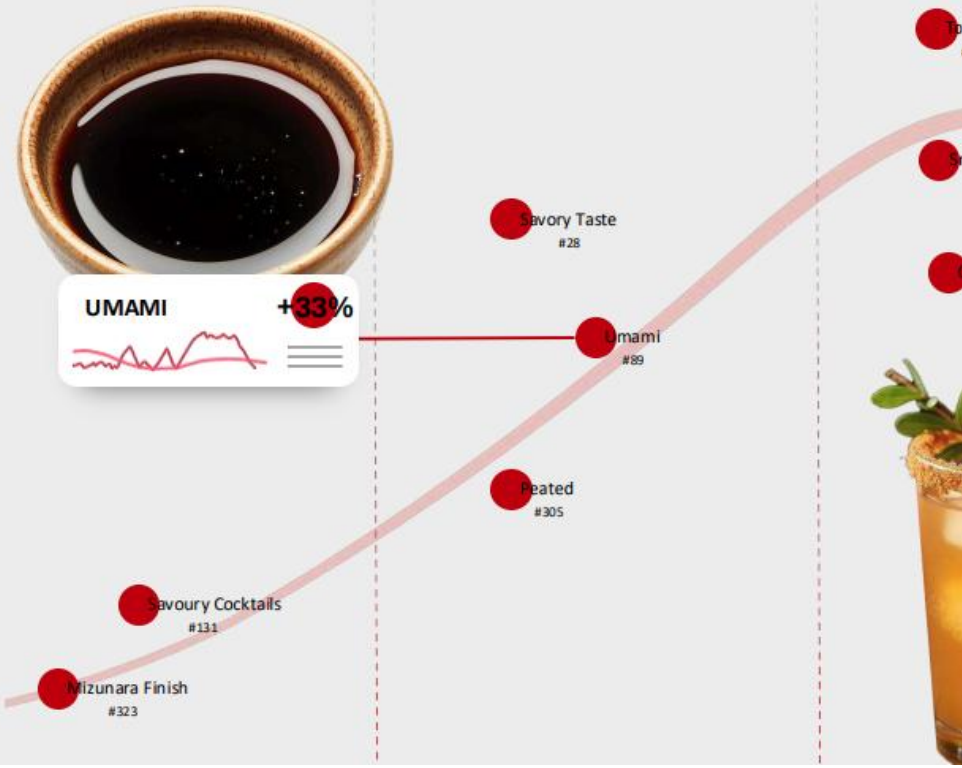
We've mapped the **savory flavors** that are trending among Gen Z consumers.

Younger drinkers are moving away from **sugary**, **fruity** options to more complex tastes. For a mix of aesthetic and health reasons.

Herbal, **Toasted** and **Smoked** notes remain popular savory flavors. While **Fat Washing** and **Spiced Spirits** offer richness and texture.

Peated flavors are beginning to grow. They deliver intense sensory experiences. And **Umami** ingredients add a culinary curiosity.

The next wave of spirits will be bolder, smokier, spicier and more sensory-driven.



Gen Z seeks complexity and sophistication over sugar

Savory, Herbed, Toasted, Smoked

5 savory flavor platforms to watch

Gen Z view these flavors as **markers of exclusivity** that stand apart from saturated sweet and fruity offerings.

Peated malts, charred oak and **Mizunara** barrel aging can introduce rare, smoky elements. Perfect for spirits designed to shine on their own.

Fat-washing with butter or olive oil bring silky, indulgent textures. Enhancing flavor and mouthfeel.

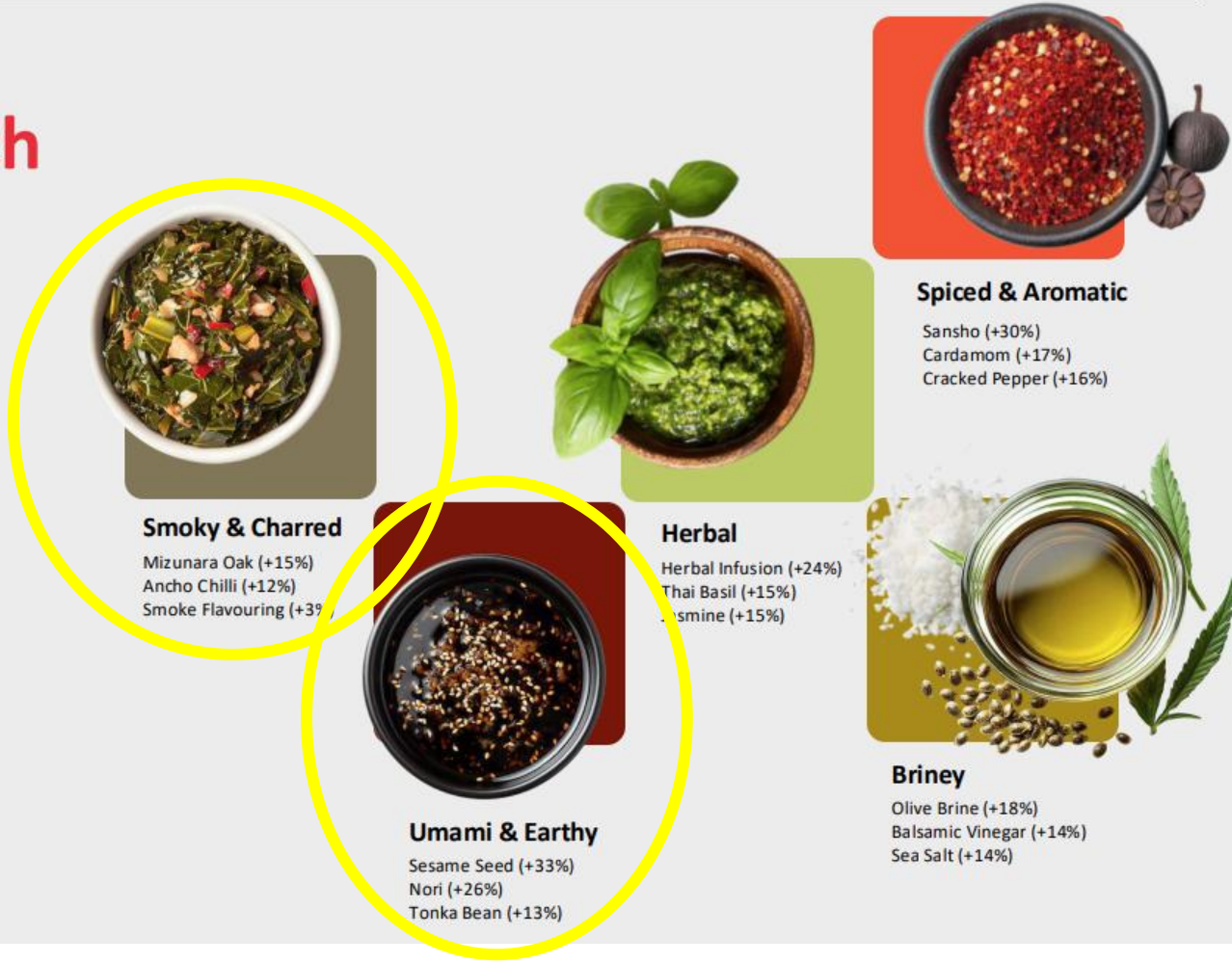
Spicy profiles, from **Sansho**, **Cardamom** or **Cracked Pepper** deliver bold sensory appeal.

These ingredients strike a balance between aroma, heat and refined taste.

Herbal infusions of **Thai Basil** or **Jasmine** offer freshness and complexity.

While briney flavors from olives, **Balsamic Vinegar** and **Sea Salt** bring umami depths.

Gen Z connect these flavor profiles with curated, premium experiences, worthy of special occasions.

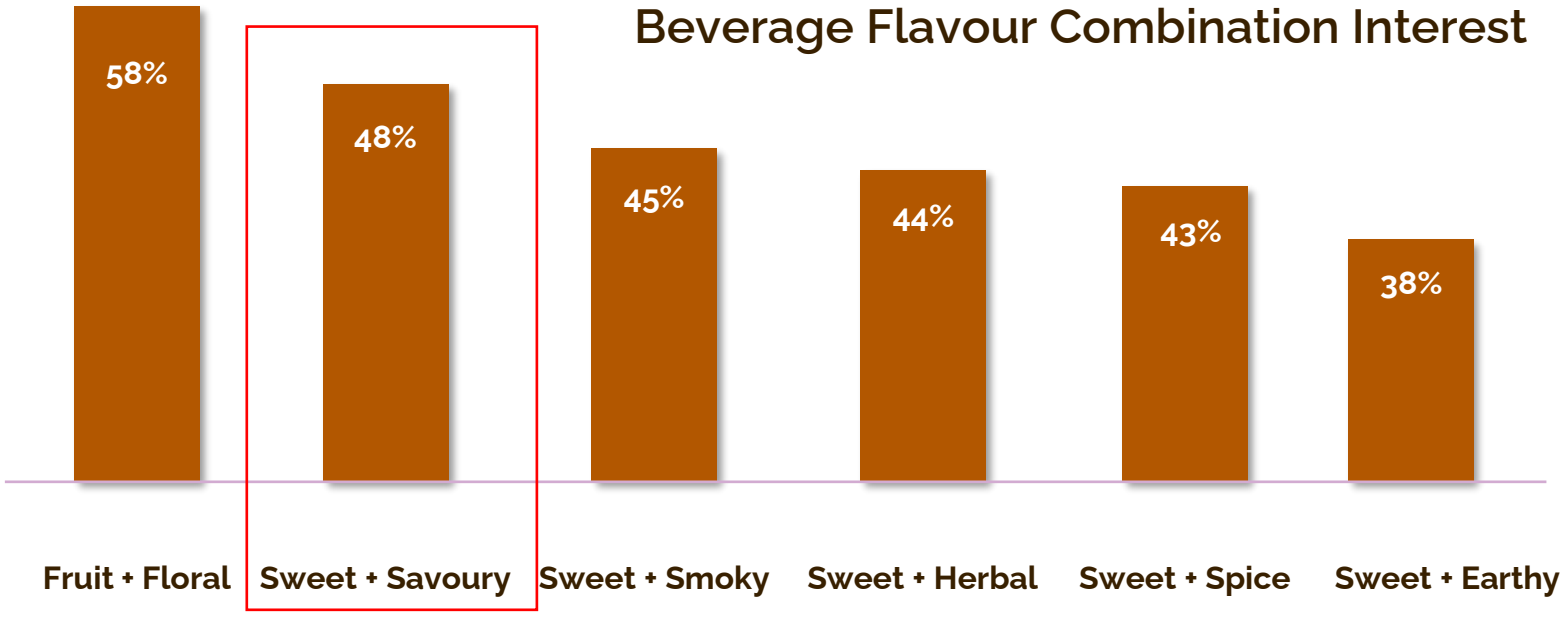


Complex, savory flavor profiles create premium experiences for Gen Z

Smoked, Charred, Umami, Earthy



Beverage Flavour Combination Interest



N=1109

Source: Monin Proprietary Research Survey, Q:Which of the following beverage flavor combinations interest you?

Toasted Coconut

Oh So "Swavoury"

(Sweet + Savoury)

Flavor Profile:
Made with natural flavors, this aromatic coconut profile blends savoury toasted notes with rich, tropical flavour and notes of sesame.

Tasting Notes
Savoury, toasted notes blend with creamy coconut for a "swavoury" taste that's the perfect balance of refreshing and craveable.

Colour
Golden Brown

Claims

- Clean Label (No Artificial Ingredients)
- Dairy Free
- Gluten Free
- Non-GMO
- Allergen Free
- Kosher
- Halal



Toasted Coconut

Morning, Day or Night

This exciting new flavour shines throughout your day. From a morning mocha and bagel, to a poolside daiquiri, to an evening cocktail



Morning
beverage (hot and cold + dairy), and culinary items



Midday
NO/low, mocktails, dirty sodas, milkshakes, teas, ciders and more



Evening
Happy hour, vodka, bourbon and run based drinks, martinis, spiked coffees,

Toasted Coconut

Recipe Inspiration



Toasted Coconut Mocha

- ¾ oz. Monin® Toasted Coconut Syrup
- ½ oz. Monin® Dark Chocolate Sauce
- 2 shots espresso
- Steamed milk



Toasted Coconut Dirty Soda

- ½ oz. Monin® Toasted Coconut Syrup
- 6 oz. cola
- 1 oz. non-dairy creamer



Coco Cabana Daiquiri

- 2 oz. premium silver rum
- ¾ oz. Monin® Toasted Coconut Syrup
- 1 oz. fresh lime juice
- Splash of fresh grapefruit juice



Zenshine Cooler

- 1 oz. Monin® Toasted Coconut Syrup
- 4 oz. green tea
- 3 oz. lemonade



Toasted Coconut Cream Pie

- 1 premade graham cracker crust
- 4 egg yolks
- 1/4 cup cornstarch
- 2 cups whole milk
- 1 cup Monin® Toasted Coconut Syrup
- 1/2 cup heavy cream
- 1/4 cup sugar
- 1/8 tsp. salt



Toasted Coconut Ice Cream

- 1-pint heavy cream
- 1 ½ cups whole milk
- 1/2 cup Monin® Toasted Coconut Syrup
- ¼ cup granulated sugar
- 1 pinch salt


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Thank you!