

Dok Anchan Butterfly Pea Blue Curacao

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Size	720ml	-
Bottle par Case	12bt	-
EXW		
ABV	15% Vol,	
Ingredient	Brewing alcohol, sugar, butterfly pea tea leaves	
Best Before	-	
Packing	Carton Box	
Item Code		
JAN Code		
Size (mm)	75 x 75 x 300	100 x 100 x 400
Item Weight	1200g	2800g
Box Size (mm)	265 x 355 x 325	270 x 400 x 430
Box Weight	15.4Kg	18.6Kg

Comment	<p>Butterfly pea is a natural blue herb produced by leguminous flowers to protect their fruits from ultraviolet light. In the Thai language, it is called "Ang Chan (Dok Anchan)". It has an orange aroma and a mildly sweet taste. The blue color turns reddish purple when acidified with lemon or other ingredients. It is also visually pleasing, producing a gradation. This liqueur's natural blue color changes to purple when squeezed with lemon.</p> <p>Blue Curacao We tried to see if we could make some kind of liqueur using butterfly peas. We had some difficulty because the blue color varies depending on the hardness of the water used for extraction, but we adjusted the soaking time of the butterfly peas, the color after extraction, and the purple color when made into a cocktail, aiming for a blue curacao-like liqueur with a slight orange flavor while taking advantage of the beautiful blue color. We finished it with less sweetness, assuming that lemon or lime would be squeezed in.</p> <p>What is butterfly pea? Butterfly pea is a herbal tea made from dried legume flowers. In Thailand, butterfly pea is called "Ang Chan (Dok Anchan)". The blue color of the flowers is a natural color produced by the plant to protect the fruit from strong sunlight. This blue pigment, anthocyanin, is a type of polyphenol, and the amount of anthocyanin contained in butterfly peas is said to be 4.2 times that of blueberries. The expected effects of taking anthocyanins include healing tiredness of the eyes and anti-aging effects due to its antioxidant properties.</p> <p>How to drink An Chang & Soda Fill a Collins glass (such as a tall, narrow glass) with ice and pour about 20 ml of Anchan Butterfly Pea Blue Curacao. Fill the glass with soda and squeeze lemon or grapefruit. The blue color of the Unchan Butterfly Peas Blue Curacao will gradually turn purple from the mixture of lemon or grapefruit juice and Unchan Butterfly Peas Blue Curacao. Pour the "Anchan Butterfly Pea" into a glass with ice. The dark blue color of this liqueur is beautiful. Pour in soda and squeeze lemon, and the color will start to change slightly to purple. When you steer the soda, the color changes to purple.</p> <p>Anchan Gin & Tonic Add a small amount of Anchan Butterfly Pea Blue Curacao to a standard gin and tonic before squeezing the lime. The mixture of squeezed lime juice and Anchan Butterfly Pea Blue Curacao gives the drink a gradual change in color from blue to purple.</p>
	Memo

Nutrition Facts	
7 servings per bottle	
Serving size	117 cup (102.8ml)
Amount per serving	
Calories	190
% Daily Value *	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	0%
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate	
23g	8%
Dietary Fiber 0g	0%
Total Sugars 0g	
Includes 88g Added Sugars	176%
Protein 0g	0%
Not a significant source of vitamin D, calcium, iron and potassium.	
* The % Daily Value (CV) tells you how much a nutrient in a serving of food contributors to a daily diet. 2,000 calories a day is used for general nutrition advice.	