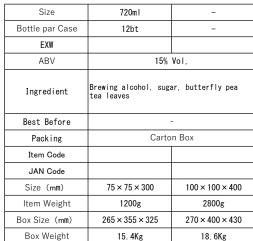
Dok Anchan Butterfly Pea Blue Curacao

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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.

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 varies depending on the hardness of the water used for extraction, but we adjusted the solaring time of the buttering pears, color after extraction, and the purple color when made into a cocktail, aiming for a blue curaçao-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.

What is butterfly pea?

What is butterfly pear?

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 the production. effects due to its antioxidant properties.

How to drink

An Chang & Sode
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.

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.

Store in a cool, dark place after opening. Drink as soon as possible after opening.

Nutrition Facts

7 servings per bottle

Serving size 1/7 cup (102.8ml)

Amount per serving

Calories

190

Jaioi		,,,,
		% Daily Value*
Total Fat	0g	0%
Saturated Fat	0g	0%
Trans Fat	0g	0%
Cholestero	0mg	0%
Sodium	0mg	0%
Total Carbo	ohydrate)
	23g	8%
Dietary Fiber	0g	0%
Total Sugars	0g	
Includes 88g A	dded 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 contributers to a daily diet. 2.000 calories a day is used for general nutrition advice.