



PAC CITRON ®

The Ultimate Lemon Syrup! The birth of PAC Lemon Syrup dates back to the early 1960s, when, following scorching summers, the manager of the distillery decided

Poids Net : 1000g

LE SIROP DE CITRON ULTIME !

La naissance de PAC Citron remonte au début des années 60, où à la suite d'étés torrides, le responsable de la distillerie, décide de créer une nouvelle boisson à même de désaltérer les habitants de notre Provence.

Aussi, au cours des 2 années qui suivent, il pose les bases d'une boisson au citron (qui serait jaune mais ne tournerait pas la tête).

A force d'essais, de sélections rigoureuses, PAC Citron voit le jour en 1962.

Ni trop sucré, ni trop acide, le succès est fulgurant.

La reconnaissance est là, PAC Citron est devenu une boisson emblématique de la Provence. Près de 60 ans plus tard, PAC Citron est toujours fabriqué dans le VAUCLUSE par la SARL A. BLACHÈRE.

INGREDIENTS

Sugar, water, lemon juice, natural flavor, vegetable aromatic extracts, acidifier: citric acid.

NUTRITIONAL VALUES

Energy and nutritional values for 100 ml of undiluted syrup:

- Kcal: 274 / kj: 1163

- Proteins: 0.1 g
- Carbohydrates: 68 g of which sugar: 68 g
- Lipids: <0.1 g

APPLICATION

To consume simply in drinks, with still or sparkling fresh water in cocktails, beer, iced teas...

It is also delicious as a garnish for desserts such as ice cream, pancakes, cakes and yogurts.

Or in cooking, our syrup can be integrated into sauces or marinades for a sweet-salty contrast.

DID YOU KNOW?

The birth of PAC Citron dates back to the early 60s, when, following torrid summers, the head of the distillery decided to create a new drink even to quench the thirst of the inhabitants of our Provence.

Also, over the next 2 years, he laid the foundations for a lemon drink (which would be yellow but would not turn heads).

Through testing and rigorous selection, PAC Citron was born in 1963.
Neither too sweet nor too acidic, the success is dazzling.





PRÉSENTATION PROVISoire

P. A. C.

POUR BOISSON AU CITRON

P. A. C. est composé de pulpes et jus concentré de citron, de sucre et d'acide citrique.



E^{te} SÉLICA CINQUINA, AVIGNON VAUCLUSE



PAC

BOISSON AU citron

A conserver et consommer FRAIS

Date de Fabrication

9 8 7 1

40, route de Lyon - AVIGNON

TÉLÉPHONE 81-02-60

COULEUR AVIGNON

*Oh... avoir soif
et boire
un...*

PAC

citron

GARANTI SANS COLORANT

Today PAC Citron has become a legendary drink in Provence and is one of the best-known brands in our region.

PAC is still manufactured in VAUCLUSE by the A. BLACHERE Distillery.

It is said in Provence that: « people who have never tasted PAC Citron are not true Provençaux »!

Uh... but by the way, where does the name PAC come from?