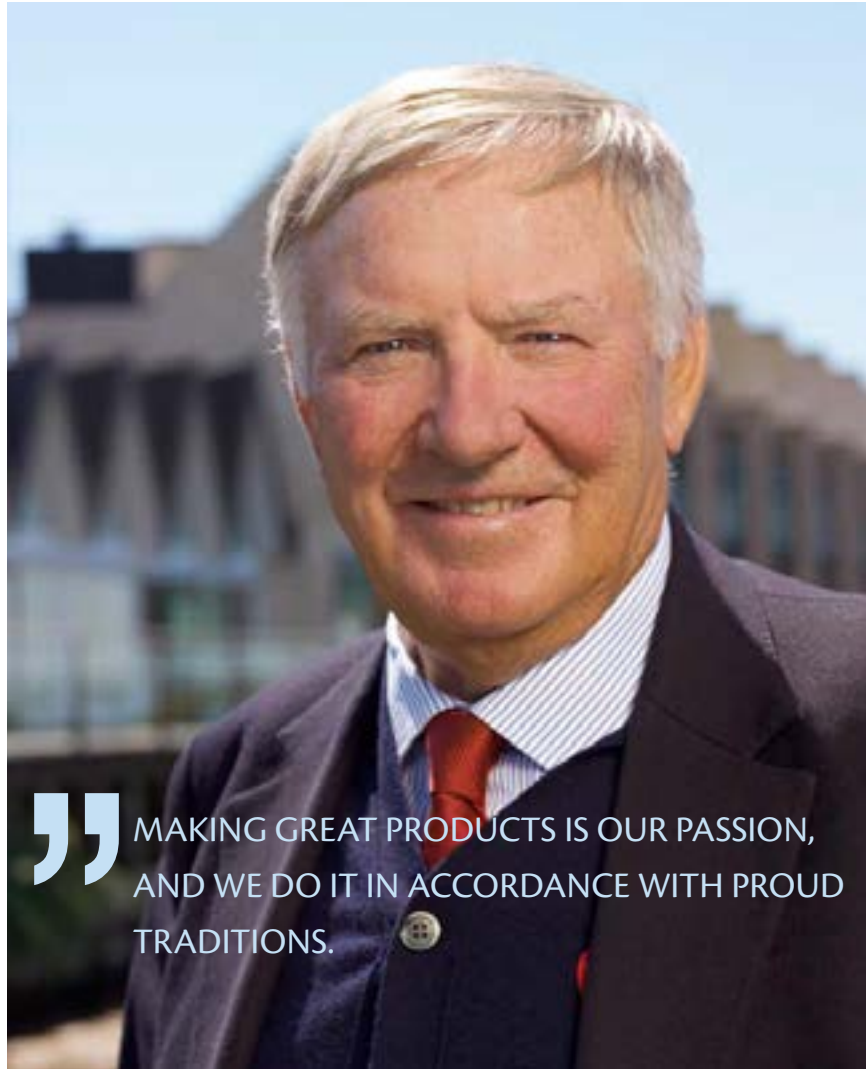




” MAKING GREAT PRODUCTS IS OUR PASSION,
AND WE DO IT IN ACCORDANCE WITH PROUD
TRADITIONS.

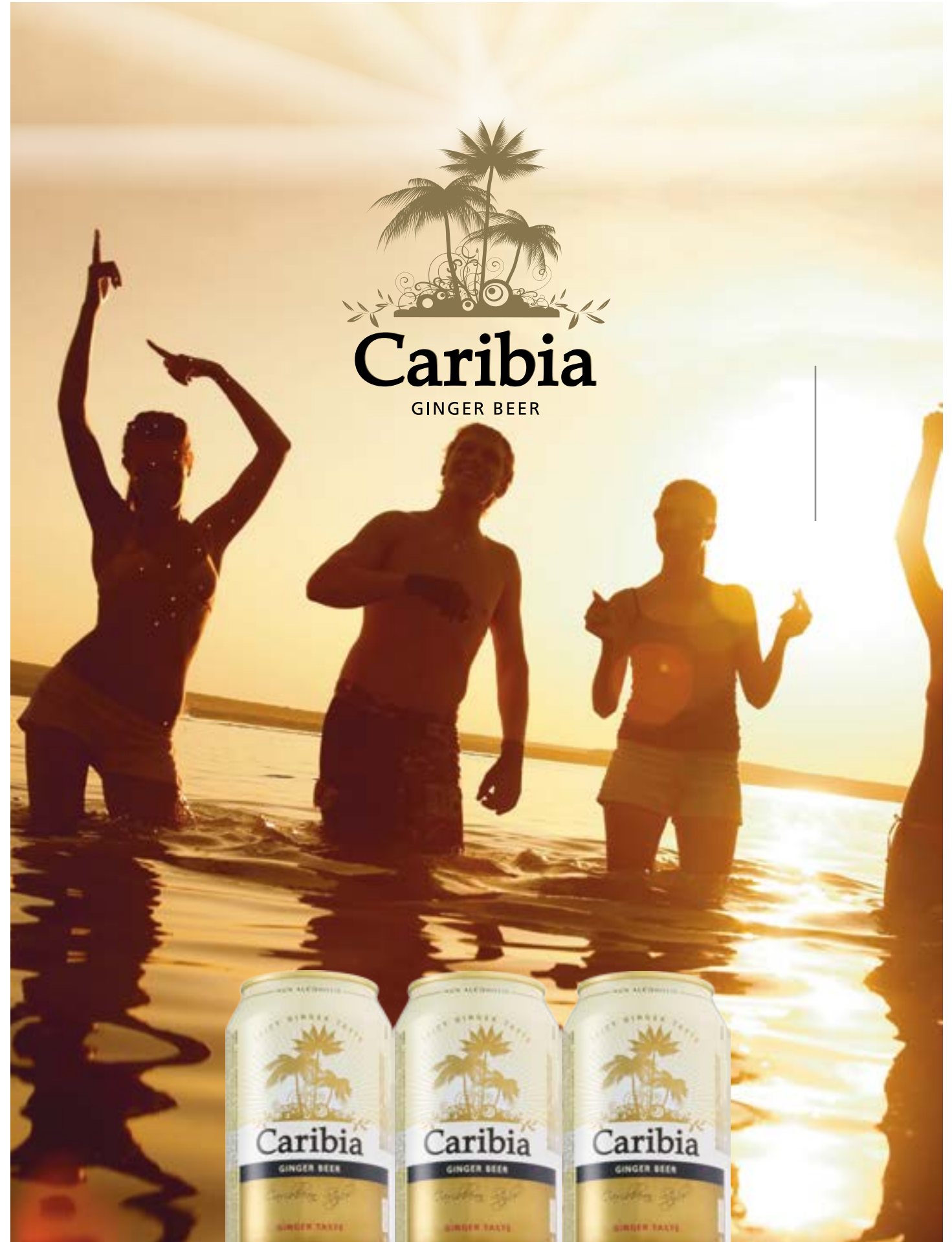
PRESERVING TRADITION THROUGH ADVANCED TECHNOLOGY & INNOVATION

Harboe is a Danish family owned company with a strong international platform. The company dates back to 1883 and the operation is still run by the family.

Today a key international beer and beverage manufacturer with production facilities in 3 countries and export to more than 90 countries worldwide. The group's three breweries have a total capacity of 10,4 million hectolitres per year.

Making great products is our passion, and we do it in accordance with proud traditions. At Harboe's we use only the very best ingredients. This ensures uniform and high-quality products which Harboe is famous for.

We are constantly fine-tuning our production, producing new types of products and expanding our product offering, but always keeping our honoured traditions in mind. We believe this is what constitutes good brewing.





Caribia Ginger Beer

Ginger beer is a naturally fermented ginger drink that has become a staple in our home bars for its versatility and seamless pairing with boozy beverages. Compared to ginger ale, ginger beer is spicier and less sweet, with a natural fizz that makes it a welcome addition in some of our favorite cocktails. Classic drinks keep it simple with just ginger beer, booze, and one or two extra flavors to round out the adaptable recipe for a spicy buzz.

Caribia contains no alcohol and is perfect as cold refreshment or as a mixer in drinks. We recommend that you enjoy Caribia cold from the fridge or with ice.

PRODUCT INFO:	
Type:	Soft drink with ginger taste
Ingredients:	Water, sugar, carbon dioxide, natural ginger flavouring with other natural flavourings, acidifier: citric acid, stabilizers (E414, E445) Alc. 0% Vol.
Shelf life:	18 months
Packaging:	33 cl can in 6 pack tray

The history of Ginger Beer

Ginger beer’s origins date back from the colonial spice trade with the Orient when having the control of the species was a symbol of power. It was popular in Britain and its colonies from the 18th century and with time it spread around Europe arriving even until all the American continent. Other spices were variously added and any alcohol content was limited to 2% by excise tax laws in 1855. Few brewers have maintained an alcoholic product. The predecessors of modern carbonated soft drinks were often brewed at home. In late 19th century these ‘small beers’ were fermented drinks with a very low alcohol content. These were usually safer to drink than water, which was often contaminated.

Ginger is nowadays one of the most versatile and most widely used flavorings throughout the world. It has enticed human tongues from ancient times to the present. Ginger’s aromatic and pungent qualities can enhance both sweet and savory dishes. Ginger has also been widely used as a medicinal plant for treating fever, pain, nausea, and all manner of stomach ailments. The ginger beer soft drink may be mixed with beer or with dark rum to make a drink.





The history of Ginger Beer

Ginger beer’s origins date back from the colonial spice trade with the Orient when having the control of the species was a symbol of power. It was popular in Britain and its colonies from the 18th century and with time it spread around Europe arriving even until all the American continent. Other spices were variously added and any alcohol content was limited to 2% by excise tax laws in 1855. Few brewers have maintained an alcoholic product. The predecessors of modern carbonated soft drinks were often brewed at home. In late 19th century these ‘small beers’ were fermented drinks with a very low alcohol content. These were usually safer to drink than water, which was often contaminated.

Ginger is nowadays one of the most versatile and most widely used flavorings throughout the world. It has enticed human tongues from ancient times to the present. Ginger’s aromatic and pungent qualities can enhance both sweet and savory dishes. Ginger has also been widely used as a medicinal plant for treating fever, pain, nausea, and all manner of stomach ailments. The ginger beer soft drink may be mixed with beer or with dark rum to make a drink.



CARIBIA RECIPES

BOOZY TUESDAYS

INGREDIENTS

- 1 tsp Agave nectar
- Juice of 2.5 limes
- 10 oz silver tequila
- 36 oz, Caribia Ginger Beer
- 2 cups ice

INSTRUCTIONS

In a small bowl, stir together the agave nectar and lime juice until the agave nectar dissolves. Add to a pitcher, along with the tequila and ginger beer, and stir well. Add the ice and stir until cold. Serve in highball glasses garnished with lime wheels.

DARK AND STORMY

INGREDIENTS

- Caribia Ginger beer
- Dark rum
- Lime

INSTRUCTIONS

In the islands of the Caribbean where rum is in abundance, so too are thunder and rain. This classic cocktail is the “perfect storm” of ginger beer, dark rum, and lime. Grab a drink and wait out the rain.

MOSCOW MULE

INGREDIENTS

- 12 oz fresh lime juice
- 2 oz vodka
- 4 oz ginger beer
- Lime wedge
- Ice

INSTRUCTIONS

Pour the vodka and lime juice into a glass, or a copper mug, filled with ice. Top off the glass with ginger beer, and garnish with lime wedge.

