

Product Information

LAMOSCA Sambuca



✦ Understanding Crystallization in Cold Temperatures

Dear Valued Customer,

As the cold weather sets in, you may observe certain characteristics in our Lamosca Sambuca flavours when exposed to lower temperatures. This document aims to provide clarity and reassure you about the safety of our product.

Natural Anethole Crystals and Sediment:

- The presence of Anethole crystals and sediment is completely normal and safe.
- These crystals, which may appear unsightly, particularly in Black Sambuca, are a natural occurrence and are harmless.
- They take on a brown colour from the natural liquorice in our product and can sometimes resemble sugary crystals.



Temperature Sensitivity:

Anethole crystallization occurs below 20 degrees Celsius.

It's more visible when stored without agitation at around 15 degrees Celsius.

Lamosca Flavours, being 30%, may experience this phenomenon more than higher alcohol content products.




Quality Assurance:

All our bottles undergo thorough sterilization at our state-of-the-art production facility near Modena.

Casoni, our producers, hold all necessary safety accreditations to ensure the highest quality standards.

There is absolutely no chance of any microorganisms being present in our Lamosca products.

Resolving Crystallisation

	Task
	To effectively prevent issues related to storage, it's advisable to utilise the warmer sections of your warehouse, cellar, or club storage area. This proactive measure is more efficient than addressing problems after they arise.
	Simply placing the product at room temperature for 2 hours causes the crystals to disappear completely.
	We've updated our back labels to provide clear and detailed information to our customers regarding this natural occurrence.

Thank You

We appreciate your understanding and want to assure you that the quality and safety of our products are our top priorities.

Thank you for choosing Lamosca Sambuca.