

INTERTRADE USA
PRESENT

ROYAL JAMAICAN
GINGER BEER



Royal Jamaican™

GINGER BEER



HISTORY OF GINGER

Dating back to early 2000 B.C., ginger was originally grown in both China and India. The spice traders eventually introduced ginger to Europe, where it was enjoyed for its culinary and medical properties. It was brought to the New World by the Spanish Conquistadors in the late 1500's, and then to Jamaica, where the tropical climate is perfectly suited for growing ginger.



GROWING REGION OF JAMAICA

Ginger is cultivated in Jamaica mainly in Clarendon, Manchester, St. Ann, Hanover and St. Thomas, where the topography is steep, soils are of rich clay, and temperatures cool. Two varieties of ginger are grown in Jamaica, yellow and blue gingers.

QUALITY

Jamaican ginger has traditionally been recognized as premier among gingers for the quality of its flavour, oil content and appearance, providing the basis upon which the standards of other gingers are assessed.

HEALTH BENEFITS OF GINGER

Ginger has many health benefits and has been used to treat numerous medical ailments for thousands of years - as a digestive, relieving nausea, aiding motion sickness, stimulating circulating of blood, lowering LDL cholesterol, and relaxing muscles.

It is also said to help prevent blood clots from forming.

RJ'S GINGER BEER MAIN INGREDIENTS

Two row malt, shredded fresh Yellow and Blue ginger, Cascade hops, Jamaican cane sugar.



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Two row malt, shredded fresh Yellow and Blue ginger, Cascade hops, Jamaican cane sugar, Royal Jamaican new crop rum.

FOOD RECIPES AND PAIRING

RJ's Ginger Beer goes well with spicy foods such as Chinese, Indian, Thai, Japanese, and Caribbean. Complements heavy creams or rich foods. Makes a unique twist for BBQ. Ideal for marinade for pork and ginger sauce.

DRINK RECIPES

Moscow Mule

Stir together 2 oz vodka and 1 ounce lime juice in a copper mug (traditional). Add 3 oz. ginger beer and fill with ice. Garnish with lime wedge.

The Brit

Mix 2 oz Gin, 1 oz Ribena, Pims, Garnish with mint.

Classic

Over ice with a lemon.

Kingston Press

Royal Jamaican Gold Rum 2 Oz , RJ's Ginger Beer 4 oz , fill tall glass with ice, Garnish with lemon wedge.

Jacks Wild

Stir 2 oz of American bourbon, 4 oz RJ's Ginger Beer.

The Healer

Open lid, let carbonation escape, pour into mug and add hot water warm, add thin slices of fresh ginger, then heat to desired temperature.

Tasting Notes

Smooth ginger flavour with light carbonation, clean mouth feel going down, then - BIG AND BOLD GINGER TASTE - after finish.