

TRUE
citrus



Why True Citrus?

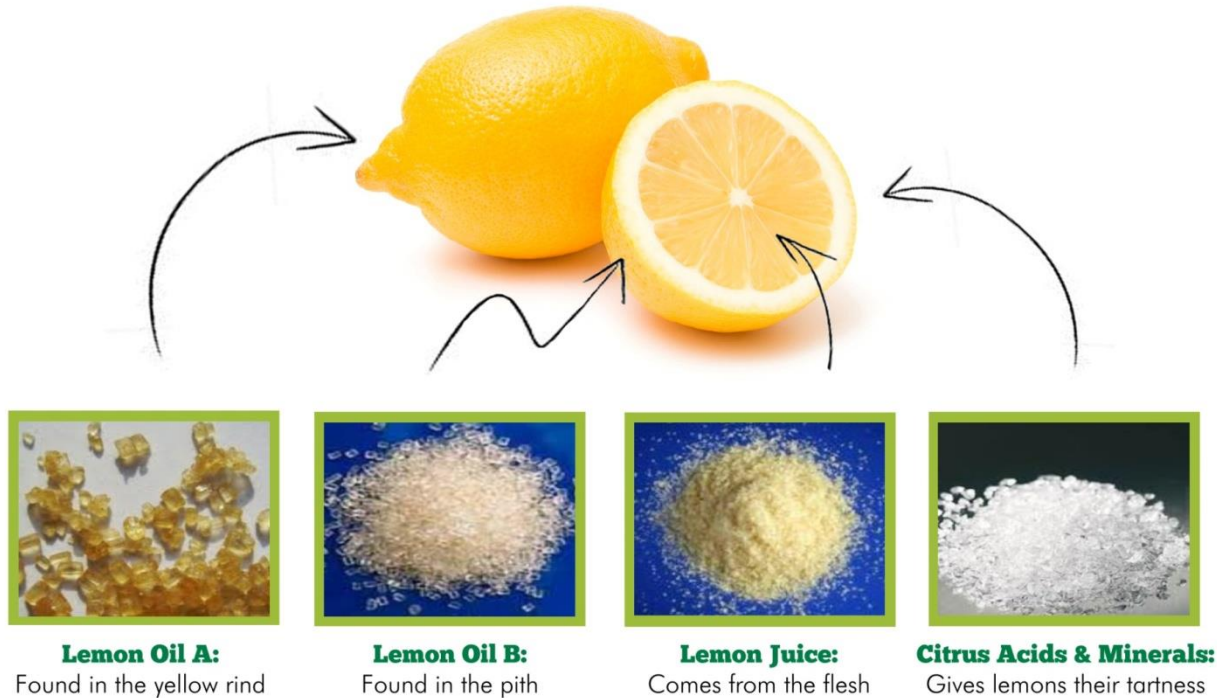
Utilizing our patented drying and crystallization process, True Citrus is able to capture and lock-in the juices, oils and essences of citrus and other fruit **without** the use of **heat**, **freezing**, **preservatives**, or **drying agents** in order to provide:



- ✓ **unmatched taste**
 - ✓ **unmatched stability**
 - ✓ **unmatched performance**
- more cost-effectively**
than any other product on the market.

The Anatomy of True Citrus Products

True Citrus uses a variety of patented drying methods and forms to capture and lock-in the volatile components separate from the acids and other oxidizing materials, allowing us to **provide unparalleled fresh-squeezed taste** for use as a juice or in dry form.



The main components are blended together to form the perfect balance of flavor and aroma for all cooking, baking and seasoning applications.

True Citrus: How Are We Different?

We combine the different methods used in our patented process to create optimized juice, oils or essences in dry form for virtually any food or beverage application. We can customize to meet:

Particle Size

Fine: for coatings of snacks

Medium: for all purpose and making juices

Granular: for seasoning blends

Stability Features

Particle density control

True encapsulated volatiles

Matrix modifications

Labeling & Nutritional Requirements

Clean labels

Nutritionals

Prioritizing

Unique Taste Profiles

Peely

Juicy

Aromatic

Sweet/Ripe

Dry/Unripened

Those Who Use Us Love Us!

Our products are full of flavor and bring you the same (if not better) taste of actual fruit and/or purees because we are **Real Flavor from Real Fruit!**



We currently work with three of the top 50 craft breweries in the United States, along with many other local and regional breweries.

They love us because we deliver fresh tasting products without the worry of refrigeration or sourcing of fresh fruits. We can provide consistent flavors year round, are cost effective and can offer hard to find flavors for your specialty brews.

We also provide flavors other than citrus! If we don't currently offer a flavor you are looking for, ask us, we can probably do it for you.

True Citrus: How to Use Us Q&A

Q: Are True Citrus products kept dry or are they hydrated before using?

A: Hydrated

Q: How much product should I add to beer?

A: We usually recommend 1% or less (even less for the sour flavors like lemon, lime, yuzu, etc...)

Q: How much liquid do you recommend is needed for proper hydration before it is added to the beer?

A: 13lbs/bbl usually works to hydrate the powder.

Q: When are True Citrus products added to the brews and how?

A: Post filtration through a pressurized vessel.

Q: How are True Citrus products stored?

A: True Citrus products are stored in ambient conditions - which means no freezer or refrigeration needed for fresh fruit or purees.

Q: Are there any noticeable oxidized notes after bottling?

A: No, the crystals are stable in the solution. Through sensory analysis conducted on flavored products, they seem to hold up better than purees because of the fruit aroma and flavors help mask the natural oxidation of the beer.

*Answers provided by several of our brewery partners.

Current Offerings:

Citrus Based

True Lemon

True Lime

True Orange

True Grapefruit

True Tangerine*

True Key Lime*

True Meyer Lemon*

True Blood Orange*

Other Flavors

True Guava*

True Strawberry*

True Mango*

True Raspberry*

True Pineapple*

True Peach*

True Watermelon*

Custom blends also available – Ask Us!

* 6-8 week lead-time

No * 2 week lead-time and 50lb minimum

Cheers to Our Future Partnership!



Thank You!

