

# Combine Our Craft with Yours!

True Citrus® offers authentic, fresh-tasting citrus & fruit ingredients for beers & seltzers. Delivering real flavor from real fruit in a shelf-stable, cost-effective, crystallized format,

**True Citrus is your go-to solution for all your fruit flavor needs.**



Ingredient Solutions

Bringing Real  
Flavor to Life

Product Questions or Support? Contact your Ingredient Broker or our specialist today at | [Support@TrueCitrusIngredients.com](mailto:Support@TrueCitrusIngredients.com)



# We Are Your Fruit Ingredient Solution

No more artificial ingredients or artificial taste | No more sourcing for fresh fruits  
No more storage concerns | No more waste

Using our proprietary drying, crystallization and blending methods, True Citrus captures and locks-in the optimal blend of fruit juices, oils and essences. This allows us to deliver authentic taste and aroma in a highly versatile, concentrated and simple-to-use, easy to store form.

True Citrus offers 3 options for all your fruit needs:  
2 lines of crystallized citrus & a fruit formulation line.



Lemon, Meyer Lemon, Lime, Key Lime, Grapefruit, Orange, Blood Orange, Tangerine, Yuzu



Lemon Mint, Lemon Cucumber, Lemon Strawberry, Lemon Raspberry, Lime Coconut, Lime Cherry, Orange Pineapple



Strawberry, Raspberry, Mango, Pineapple (other fruit options also available, with and without added sugar)



Our proprietary crystallized citrus and fruit formulations provide many benefits including:

- Superior taste, stability and retention.
- Versatility across wet or dry applications.
- Clean, non-GMO ingredients. No artificial ingredients, allergen-free.
- Stable pricing year round.
- 12 to 24 month shelf-life depending on product & storage.
- No refrigeration required. Can easily be stored in ambient conditions with no impact on the dry powder.
- Reduced shipping expense vs. purees, juices & concentrates.
- SQF certified.

## *i* Usage Tips: Perfect Flavoring for Beers & Seltzers

- Starting at less than 2%, our hydrated citrus or fruit powders deliver fresh, authentic taste without any noticeable oxidized notes after bottling.

While they can be added in any step of your production process, for best results, add during the post filtration stage.

- Recommended starting usage by weight:
  - True Citrus - 0.25%
  - True Fruit Powders:
    - No Added Sugar - 0.5%
    - w/ Added Sugar - 2.0%



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