

Combine **Our Craft** with Yours!

# Why True Citrus?

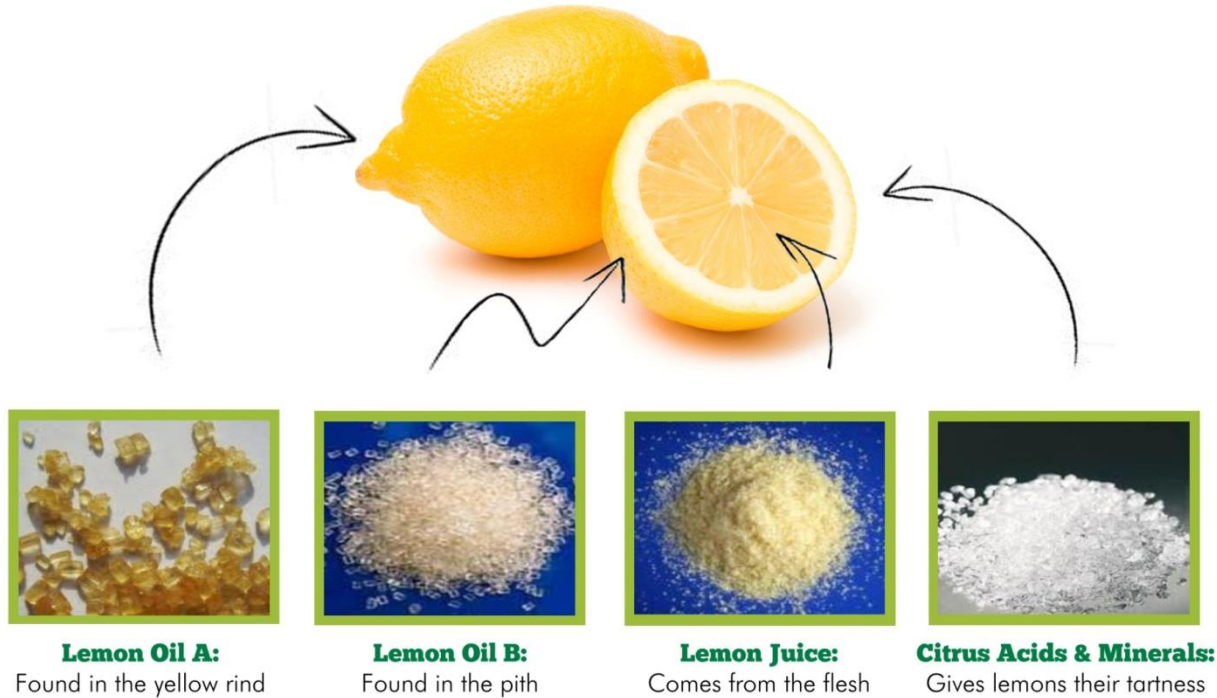
Utilizing our patented drying and crystallization process, True Citrus is able to capture and lock-in the juices, oils and essences of citrus and other fruit **without** the use of **heat**, **freezing**, **preservatives**, or **drying agents** in order to provide:



- ✓ **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 fresh fruit and/or purees because we are **Real Flavor from Real Fruit!**



We currently work with **14 of the top 50 craft breweries in the United States**, and over 75 large, national, regional and local 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\*.

\*Minimums apply

# True Citrus: How to Use Us Q&A

**Q:** Can I add your products dry or should I hydrate before using?

**A:** Hydrate – they should be mixed with a minimal amount of water for best use. Once hydrated you can add the products to your preferred method. We do recommend adding post filtration to get the most flavorful outcome.

**Q:** How much water should I hydrate your products with?

**A:** 1oz of water per 25g of product

**Q:** How much product should I add to a barrel?

**A:** We usually recommend to start with 1% or less. For a barrel, start with 2lbs of product (1% is generally 2.75lbs) and scale up from there. We do recommend starting with .5% for the more sour flavors like lemon, lime, grapefruit etc...).

**Q:** How are True Citrus products stored?

**A:** True Citrus products are stored in ambient conditions (low humidity is recommended)- which means no freezer or refrigeration needed for fresh fruit or purees.

**Q:** Do I need to worry about refermentation for canning?

**A:** We've not had negative feedback about refermentation, but it is recommended by our fellow brew partners to add a preservative, such as potassium sorbate, or pasteurize the packaged product.

**Q:** What about the terminal gravity? Do I need to be concerned for my canned products?

**A:** No, there is no noticeable difference in terminal gravity prior to adding True Citrus to post adding True Citrus products. Shelf stability tests using warm, room temperature and cold storage and run gravity and microbiological testing (qPCR) resulted in no significant difference in terminal gravity or any difference in microtesting results from Brite tank and package date testing.

**Q:** Are there any noticeable oxidized notes after canning?

**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.

# Current Offerings:

## Citrus Based

Lemon

Lime\*

Orange

Grapefruit\*

Tangerine

Key Lime

Meyer Lemon

Blood Orange

**Custom blends and  
organic options also  
available!**

## Other Flavors

Pineapple\*

Passionfruit\*

Strawberry

Mango\*

Raspberry

Cherry

Mixed Berry

Peach

Watermelon

Blackberry

Blueberry

\*most popular

Cheers to Our Future Partnership!



Thank You!

