

Your Function +Our Flavor =The Win!

Our proprietary line of clean-label, non-GMO crystallized citrus and high performance fruit powders will provide an unparalleled fresh-squeezed, whole fruit taste - in a simple to use, highly concentrated stable form.

True Citrus is the go-to-solution for all of your functional beverages.

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.

Usage Tips: Powdered Nutritional Beverage

- Add True Citrus or True Fruit Powders directly to your functional ingredients.
- Recommended starting usage level is 1% of finished product.
- We also provide partial or turn-key powdered drink mixes that include:
 - Low/no calorie sweeteners
 - Flavor masking systems
 - Custom flavor profiles
 - Acidifiers



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Bringing Real
Flavor to Life

Product Questions or Support? Contact your Ingredient Broker or our specialist today at | Ingredients@TrueCitrus.com

We Have The Key!

...to delivering unparalleled, fresh-squeezed citrus satisfaction across all of your baking and dessert applications - in a simple to use, highly stable crystallized form.



NEW!
True Key Lime

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



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



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

i Usage Tips: Baking, Desserts & Pastries

- In Dry Form, True Citrus & True Fruit Powders can be added directly to batters, curds, frostings, coatings and toppings – Starting usage is 0.5%.
- In Baking – Recommended starting usage
 - True Citrus – 1%
 - True Fruit Powders:
 - No Added Sugar – 1%
 - w/ Added Sugar – 4%
- Coatings and Toppings:
 - Add post-baking to desired taste.
- Use True Citrus as a juice enhancer
 - Starting usage is 0.2%.



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Your Secret To a Great Sauce

Our proprietary line of clean-label, Non-GMO crystallized citrus and high performance fruit powders will provide an unparalleled fresh-squeezed, whole fruit taste, in a simple to use, highly concentrated stable form.

True Citrus is the go-to solution for all your sauces, dressing & marinades.

We Are Your Fruit Ingredient Solution

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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 2 options for your fruit needs: a line of crystallized citrus and a fruit formulation line.



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



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

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- 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: Sauces, Dressings & Marinades

- In Dry Form, True Citrus & True Fruit Powders can be added directly to any sauce, marinade or dressing.
- Recommended starting usage is 0.5%.
- In Hot Applications – Recommended starting usage:

True Citrus – 1%

- True Fruit Powders:

No Added Sugar – 1%

w/ Added Sugar – 4%

- When possible, add True Citrus or True Fruit Powders post-heating.



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Add the Fresh Squeezed Wow

A squeeze of lemon or lime adds a whole new dimension of fresh taste appeal to countless recipes. And now your seasoning blends can deliver that additional wow factor of fresh-squeezed citrus (without the liquid) using our concentrated, crystallized True Citrus products.



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 2 solutions for all your fruit needs: a line of crystallized citrus and a fruit formulation line.



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



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

i Usage Tips: Seasonings & Rubs

- Add True Citrus directly to your seasoning or rub.
- Recommended starting usage level is 1% of finished product or add to taste.
- As with any seasoning, the cooking time and temperature may impact the overall flavor impact.

For best results, blend with other seasonings and apply to finished product after cooking.

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.



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Create Confection Perfection

Our proprietary line of crystallized citrus and high performance fruit powders provide unparalleled fresh-squeezed, whole fruit taste in a simple to use, highly stable concentrated form.



Perfect for Chocolate Fillings,
Topicals and Gummies



We Provide Superior Fruit Flavoring Solutions

Using proprietary drying and encapsulation methods, True Citrus and True Fruit Powders capture and lock-in the volatile juices, oils and essences to deliver unparalleled fresh squeezed taste in a concentrated, dry stable form.

Let Our Fruit Systems Wow You!



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



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



True Burgundy, True Chablis, True Marsala, True Rose

i Usage Tips: Perfect Flavoring for Candies, Confections, Gummies & Chocolate

Our crystallized citrus and high performance fruit powders compliment any hot, cold, wet or dry application making them perfect for:

- Fillings
- Chocolates
- Fudges
- Frostings
- Gummies
- Sour candies
- Hard candies
- Chewy candies
- Suckers
- Lollipops
- And much more!

Recommended Starting Usage:

True Citrus	0.5% Dry Applications
	1.0% Wet Applications
True Fruit Powders	1.0% in Dry Applications
	2.0% in Wet Applications



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

- Superior taste, stability and retention.
- Versatility across hot, 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.
- Reduced shipping expense vs. purees, juices & concentrates.
- SQF-certified facility.
- OU Kosher certified.



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Build Better Beverages!

Our proprietary line of clean-label, Non-GMO crystallized citrus and high performance fruit powders will provide unparalleled fresh, fruity taste for all your hot or cold beverage applications.

**Elevate your
Specialty Teas
and Coffees**

We Provide Superior Fruit Flavoring Solutions

Using innovative drying and encapsulation methods, True Citrus and True Fruit Powders capture and lock-in the volatile juices, oils and essences to deliver unparalleled fresh fruit taste in a concentrated, dry stable form.

Delivering the WOW Factor



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



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)



True Burgundy, True Chablis, True Marsala, True Rose

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

- Superior taste, stability and retention.
- Versatility across hot, wet or powdered beverage applications.
- Clean, Non-GMO ingredients. No artificial ingredients, allergen-free.
- Stable pricing year round.
- 12 to 24 month shelf-life depending on product & storage.
- SQF-certified facility.
- OU Kosher certified.



Usage Tips: For All Your Hot or Cold Specialty Teas and Coffees

Recommended Starting Usage:

True Citrus 0.25% - 0.5% in RTD or Powdered Beverages

True Fruit Powders 1.0% in Dry Applications
2.0% in Wet Applications



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Unlimited Pairings

Finally, the flavor and complexity of a full-bodied wine in a concentrated dry stable form. Perfect for:

- Sauces
- Salad Dressings
- Gravies
- Seasonings
- Confections



Contains Less than 2% alcohol

We Provide Superior Fruit Flavoring Solutions

Using our proprietary formulation and drying methods, True Wines captures and locks-in the complex flavor of our full-bodied wines. This allows you to deliver authentic taste in nearly unlimited manufacturing of food/beverage applications.

True Citrus offers multiple options for your wine flavoring needs including True Burgundy, True Chablis, True Marsala and True Rose.



Our innovative dry wines provide many benefits for your food applications, including:

- Full-bodied wine impact, stability and flavor retention.
- Versatility across hot, wet or dry applications.
- Clean, Non-GMO ingredients. No artificial ingredients, allergen-free.
- 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.
- SQF-certified facility.
- OU Kosher certified.

***i* Usage Tips: Sauces, Dressings & Marinades**

- Our wine powders are ideal for hot and cold, dry and wet applications, including: Savory Sauces and Marinades, Dry Rubs and Seasonings, Pastas and Fillings, Forced Meats (Salamis and Sausages) and Confectionery Fillings.

Recommended Starting Usage:

0.5% Dry Applications

1.0% Wet Applications



Contains Less than 2% alcohol



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.



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2 lines of crystallized citrus & a fruit formulation line.



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- 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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