





VEGAN





₩ NON-GMO



The peel of the orange has been used for centuries to flavor foods. Our Orange Zest is finely minced using only the outer peel of the orange – no bitter pith – and minced with 50% sugar. This 'knuckle saver' ingredient base is every baker's friend! Orange Zest adds texture and mouth-feel along with natural orange flavor from the oil found in the rind. It is the perfect citrus ingredient for frosting, candies, and savory dishes.

Ingredient List: Chopped orange peels, cane sugar and natural orange flavor.

Unit Size: 35 oz. wide mouthed HDPE jar

Case Pack Size: 6/35 oz. wide mouthed HDPE jars per case

Brix: 50.0 - 60.0 / **pH:** 3.5 - 6.0

Conversion:

35 oz. = 0.99 kg Net Wt.6/35 oz. case = 5.95 kg Net Wt. Approx. fl. oz. per jar = 28 fl. oz.

Handling: Keep frozen. Product good for 7-10 days thawed and refrigerated at 40° F, and up to 24 months frozen from manufactured date. Stir before use.

Complementary Flavors: Light, dark and white chocolate, vanilla and ginger.

Nutrition Facts About 28 servings per container Serving size 2 tbsp (36g) Amount per serving Calories % Daily Value* Total Fat 0g Sodium 0mg 0% Total Carbohydrate 20g 7% Dietary Fiber 1g 4% Total Sugars 18g Includes 18g Added Sugars 36% Protein 0g Not a significant source of saturated fat, trans fat, cholesterol, vitamin D, calcium, iron and potassium. *The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet 2 000 calories a

Applications: Use in cocktails, non-alcoholic offerings, desserts, confections, ice cream, savory sauces, vinaigrettes and much more.

Flavor Inspiration: Orange ginger chicken, orange zest almonds, coffee cakes, madeleines, cannolis, compound butters, flans, panna cotta, sorbets, daiguiris, negronis and martinis.

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