

SWEET HIBISCUS



VEGAN





₩ MON-GMO



Our Sweet Hibiscus has slightly sweet and tart, lemon-berry notes that will be a favorite for chefs and bartenders alike. Created from the extract of the edible hibiscus flower, the floral aromatics of this flavor will inspire tropical creations from beverage to sorbet.

Ingredient List: Water, cane sugar, hibiscus flower extract, malic acid, fruit and vegetable juice for color.

Unit Size: 30 oz. wide mouthed HDPE jar

Case Pack Size: 6/30 oz. wide mouthed HDPE jars per case

Brix: 30.0 - 32.0 / **pH:** 2.2 - 3.0

Conversion:

30 oz. = 0.85 kg Net Wt.

6/30 oz. case = 5.1 kg Net Wt. Approx. fl. oz. per jar = 25 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: Tea, chile, chipotle, onion, ginger and pork.

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

Nutrition	Facts
About 13 servings p	per container
Serving size	1/4 cup (67g)
Amount per serving Calories	70
	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 10mg	0%

Total Carbohydrate 18g Dietary Fiber 0g 0% Total Sugars 18g Includes 18a Added Sugars 36% Protein 0g

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

Calcium 40mg 4%

Potas. 120mg 2%

Vit. D 0mcg 0%

Iron 0.5mg 2%

Flavor Inspiration: Hibiscus gastrique, hibiscus rice cake, curds, sorbets, custards, sauces, smoothies, sangrias, martinis, teas, cosmos, margaritas, aguas frescas, fizzes, coladas, daiguiris, lemonades and punches.

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