

COLD-PRESSED JUICES FOR FOOD SERVICE

FRESH SQUEEZED JUICE HAS NEVER BEEN THIS EASY!

Offer your guests delicious, all-natural beverages without the costs related to onsite juicing.

100% natural, no added sugars or concentrates

120-day shelf life

Eliminate labor costs associated with onsite juicing



MORE THAN 20 FLAVORS

Available in 1.0 and 1.5 liter bottles

PRODUCT LIST

Product

Size

Ingredients

CORE HPP JUICES: Signature line for food service

Lime Juice	12/1.5L	Cold-pressed lime juice (100% juice)
Lemon Juice	12/1.5L	Cold-pressed lemon juice (100% juice)
Orange Juice	12/1.5L	Cold-pressed orange juice (100% juice)
Pineapple Juice	6/1.0L	Cold-pressed pineapple juice (100% juice)
Grapefruit Juice	12/1.5L	Cold-pressed red grapefruit juice (100% juice)

LEMONADE/LIMEADE BASES: Mix with water at a 3:1 ratio

Lemonade	12/1.5L	Cold-pressed lemon juice, sugar syrup, lemon extract, salt
Limeade	12/1.5L	Cold-pressed lime juice, sugar syrup, lemon extract, salt
Strawberry Limeade	12/1.5L	Cold-pressed lime juice, strawberry juice, sugar syrup, strawberry extract, salt
Blackberry Lemonade	12/1.5L	Cold-pressed lemon juice, blackberry juice, sugar syrup, blackberry extract, salt
Ginger Limeade	6/1.0L	Cold-pressed lime juice, ginger juice, sugar syrup, lime extract, salt

SPECIALTY JUICES

Ginger Juice	6/1.0L	Cold-pressed ginger juice, lemon juice
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Cocktail mixers AND custom formulations available on larger volume orders

2

TEXT / EMAIL TO ORDER

TEXT: 415-993-7443

EMAIL: ORDERS@CULTURED SUPPLY.COM

HIGH PRESSURE PROCESSING TECHNOLOGY

Overview

High Pressure Processing (HPP) is a unique food preservation method that utilizes cold water and high pressure (up to 87,000 psi) to keep juices and other beverages free of pathogens without compromising flavor.

Unlike chemical and thermal treatments that can compromise flavor, vitamins, and nutrients, HPP is a non-thermal process. Without the use of heat, the product's original qualities remain intact. Also, because water pressure is applied uniformly in all directions, HPP foods retain their original shape.

HPP enhances food safety and extends product shelf-life, while providing consumers with fresh and natural RTD juices & beverages.



Benefits of HPP

- Maintains taste, texture, and nutritional value through a non-thermal processing method.
- Enables clean labels without the need of preservatives and chemicals.
- Extends product shelf life.
- Recognized as an effective food safety technology by the USDA & FDA.

