# 100% KEY LIME JUICE MEYER LEMON JUICE BLEND

The bright and trendy flavors of two of the world's most alluring and versatile citrus juices for you to mix, blend, shake and stir









# Earning a proud place in the kitchens of sophisticated chefs everywhere

The distinctive taste of premium Meyer Lemon Juice and authentic, 100% Key Lime Juice makes ordinary drinks, desserts and dishes magnificent.

#### **Product Inspiration**

Our Meyer Lemon Juice Blend and 100% Key Lime Juice are fresh squeezed-never from concentrate—and gently pasteurized at a lower temperature than most juices for a clean, fresh taste. Both juices are vastly superior to traditional shelf-stable reconstituted lemon and lime juices. Our all-natural juices will energize your recipes with delightfully sweet, punchy and tart flavors. Perfect for pies, sauces, cocktails and signature dishes. You can also create the trendy artisan sodas and back-ofthe-house lemon and limeades more diners want. Packaged in convenient 32-ounce bottles and highly potent—a little juice goes a long way to add flavor, depth and a refreshing splash of summer citrus to food and drinks any time of year.

#### Suggested Uses

Add a delicious twist of citrus:

- Desserts
- · Specialty cocktails
- Dressings
- Marinades
- Sauces
- · Lemon and limeades made from scratch
- · Grilled vegetables
- Fish
- Poultry
- · Artisan sodas

#### Features/Benefits

- Bold, fresh Meyer lemon and key lime flavors
- · Gently pasteurized for the freshest taste
- All-natural, minimally processed
- Each 32-ounce bottle contains the equivalent of 20 lemons and 22 limes
- 50 day shelf life from production

A-Code	Product Description	Pack Size
6773394	Meyer Lemon Juice Blend*	12/32 oz.
6773402	100% Key Lime Juice	12/32 oz.

 $<sup>^{\</sup>ast}$  All domestic lemon juice containing 51% Meyer lemons

### Ingredients Include

- 100% key lime juice
- Meyer lemon juice blend\*

## Food Fact

Meyer lemons are native to China and thought to be a cross between a lemon and a mandarin orange. They were introduced in the United States in 1908 by Frank Meyer of the U.S. Department of Agriculture.

