



## Mandarin/Tangerine Concentrate

No two varietal cousins could be more refreshing and complimentary together! This tangy citrus concentrate is a duo of pure perfection in flavor and balance. Move over orange juice; a new taste sensation awaits.

### Product Specifics

**Ingredient List:** Filtered water, mandarin juice concentrate and tangerine juice concentrate

**Pack Size:** 6/30 oz. wide mouthed HDPE jars per case. Each jar attaches to a standard bar pour spout.

**Brix:** 38.0 - 40.0 / **pH:** 3.3 - 4.0

**Kosher:** (U)

**Conversion:** 1 - 30 oz. = 0.85 kg. Net Wt.  
1 - 6/30 oz. case = 5.1 kg. Net Wt  
Approx. fl. oz. per jar = 24 fl. oz.

**Handling:** Keep frozen. Product good for 7-10 days thawed and refrigerated at 40° F. 24 month shelf life frozen from manufactured date.

**Complimentary Flavors:** Black Currant, Mango, Coconut, Passion Fruit

**Flavor Alternatives:** Passion Fruit, Blood Orange

### Dilution Information

Mandarin/Tangerine is stronger than straight Mandarin/Tangerine juice. To dilute to single strength, use the following ratios. *By Volume:* 2.7 parts water to 1 part concentrate. *By Weight:* 2.3 parts water to 1 part concentrate.

### Interesting...

*Mandarin* refers to the bright orange robes worn by the Mandarins, public officials of the ancient Chinese court. These delectable fruits were often reserved strictly for the privileged class in the Far East, another distinguishing reason why they are called mandarins, or mandarin oranges, today. Although cultivated for over 3000 years in China, mandarin oranges did not reach Europe and North America until the nineteenth century. The first Mandarin oranges to be exported were shipped from the city of Tangiers in Morocco.

### Classic & Contemporary Uses

Vinaigrettes, syrups, glazes, pastry creams, savory sauces, beverages

Examples: Mandarin/Tangerine Vinaigrette, Mandarin/Tangerine Ponzu, Mandarin/Tangerine Chocolate Cake, Mandarin/Tangerine Napoleans and Mandarin/Tangerine duck

### Nutrition Facts

|   |                        |
|---|------------------------|
| About 12 servings per container   |                        |
| <b>Serving size</b>   | <b>2 fl oz. (59mL)</b> |
| <b>Amount per serving</b>   |                        |
| <b>Calories</b>   | <b>100</b>             |
|   | <b>% Daily Value*</b>  |
| <b>Total Fat</b> 0g   | <b>0%</b>              |
| Saturated Fat 0g  | <b>0%</b>              |
| Trans Fat 0g  |                        |
| <b>Cholesterol</b> 0mg  | <b>0%</b>              |
| <b>Sodium</b> 30mg  | <b>1%</b>              |
| <b>Total Carbohydrate</b> 23g   | <b>8%</b>              |
| Dietary Fiber 0g  | <b>0%</b>              |
| Total Sugars 23g  |                        |
| Includes 0g Added Sugars  | <b>0%</b>              |
| <b>Protein</b> 2g   |                        |
| Vit. D 0mcg 0%  | Calcium 40mg 4%        |
| Iron 0.4mg 2%   | Potas. 180mg 4%        |
| *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. |                        |

### ***Grilled Mandarin/Tangerine Achiote Chicken Sandwich***

*Source: Max Duley, Consulting Chef*

- 1 cup The Perfect Purée Mandarin/Tangerine Concentrate, thawed
- 1 cup canola oil
- 1/4 sliced red onion
- 1 clove garlic
- 1/4 cup cilantro leaves, no stems
- 1 tbsp. Achiote paste
- 1/2 tbsp. chili powder
- 4 chicken breasts, boneless and skinless
- 8 slices smoked gouda
- 4 rolls of your choice, toasted
- 1 tomato, sliced
- 1 avocado, sliced
- Micro Greens- arugula or watercress

#### **Method:**

1. Mix the first 7 ingredients together in a blender and puree to make the marinade.
2. Put chicken in a bowl and cover with marinade
3. Marinade for at least 30 minutes but no more than 1 hour.
4. Grill chicken 3-4 minutes on each side or until done.
5. Assemble sandwich, roll, chicken, cheese, tomato, avocado, and micro-greens.

#### **Suggestion:**

This is a very tasty sandwich but be careful with the time of the marinade. The acids in the marinade will start to denature the chicken and make it tough. Do not marinate over 1 hour.

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### ***Mandarin/Tangerine Coulis***

*Source: Kelly McCown, Consulting Chef*

- 5 oz. The Perfect Purée Mandarin/Tangerine Concentrate, thawed
- 1/2 tsp. saffron threads
- 1/4 tbsp. granulated sugar
- 1/2 oz. fresh lime juice
- 1/2 oz. fresh lemon juice
- 3/4 cup grape seed oil
- 1 tsp. kosher salt
- Salt and white pepper, to taste

#### **Method**

1. In a thick bottom sauce pan place the Mandarin/Tangerine Concentrate, saffron, and sugar.
2. Gently warm the concentrate over low heat to 95° F. Allow to cool slightly.
3. Place seasoned concentrate in a blender and at high speed emulsify the grape seed oil into the reduction.
4. Season with lemon and lime juice, salt and white pepper.

### ***Mandarin/Tangerine Sgroppino***

*Yield: 1 quart*

*Source: Susan Walter, Consulting Chef*

#### **For the Mandarin/Tangerine Sorbet**

- 2 cups The Perfect Purée Mandarin/Tangerine Concentrate, thawed
- 2 1/4 cups water
- 1 cup sugar

#### **Method**

1. Heat sugar and water together swirling the pan until sugar is dissolved. Cool.
2. Whisk in Mandarin/Tangerine Concentrate. Chill.
3. Make according to ice cream machine's instructions.

#### **For the Sgroppino**

- 4 oz. vanilla ice cream (about 2 medium scoops)
- 4 oz. Mandarin/Tangerine sorbet (about 2 medium scoops)
- 1 tbsp. vodka
- 1/2 cup prosecco or champagne

#### **Method**

1. To serve, scoop vanilla ice cream, Mandarin/Tangerine Sorbet and vodka into blender. Blend just until mixed, about 10 seconds.
2. Add 1/4 cup prosecco or champagne. Pulse blender briefly just to incorporate prosecco.
3. Pour into 12 oz. serving glass and top with 1/4 cup more prosecco.

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### ***Mandarin Green Tea Martini***

*Yield: 1 drink*

- 1 1/2 oz. The Perfect Purée Mandarin/Tangerine Concentrate, thawed
- 1/2 tsp. The Perfect Purée Ginger Puree, thawed
- 1/2 oz. Green Tea Liqueur
- 1 oz. vodka

#### **Method**

1. Combine all ingredients into a mixing glass filled with ice.
2. Shake vigorously in a Boston Shaker for 10 seconds.
3. Pour into an old fashioned glass and garnish with a piece of candied ginger.