

## Yuzu Luxe Sour

A luxurious sour blend inspired by Asia's exotic citrus fruit – Yuzu. This blend has an aromatic botanical flavor from lemongrass and Kaffir lime which complements the tartness of the Yuzu juice. Yuzu is one the of the hottest flavor trends in food and beverage today. Use in place of sour mix in your favorite recipes for an aromatic crisp balance that is unprecedented with other sours.

## **PRODUCT SPECIFICATIONS**

Ingredient List: Water, Cane Sugar, Yuzu Juice, Meyer Lemon Juice Concentrate, Key Lime Juice Concentrate, Tangerine Juice Concentrate, Citric Acid, Natural Flavors.

**Pack Size:** 6/28 oz. wide mouthed HDPE jars per case. Each jar attaches to a standard bar pour spout.

Brix: 30.0 - 33.0 / pH: 2.0 - 3.0

Kosher: (U)

Handling: Store frozen at 0°F. Thaw and stir before use. Store product below 40°F once thawed. 2 years from date of manufacture, frozen; 14 - 21 days at or below 40°F.



| <b>Nutrition Fa</b>                            | acts   |
|--|--------|
| 14 servings per containerServing size2 fl. oz. | (59mL) |
| Amount per serving<br>Calories                 | 90     |
| % Daily Value*                                 |        |
| Total Fat 0g                                   | 0%     |
| Sodium 0mg                                     | 0%     |
| Total Carbohydrate 21g                         | 8%     |

Total Sugars 20g Includes 19g Added Sugars 38%

Protein 0g

Not a significant source of saturated fat, trans fat, cholesterol, dietary fiber, 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 day is used for general nutrition advice.

## Yuzu Martini

Yield: 1 drink

- 2 oz. The Perfect Purée Yuzu Luxe Sour blend, thawed
- 2 oz. citrus vodka

## Method:

- 1. Combine all ingredients into a cocktail shaker filled with ice.
- 2. Shake vigorously and pour into a chilled martini glass.
- 3. Garnish with a Maraschinio cherry and serve.

Visit our website at www.perfectpuree.com for more information and recipes!