

Clarified Juices

The definition of Clarified is a juice which would normally be sold as pulpy or cloudy, but has been processed to be clear with no suspended particles. This provides an advantage when formulating a clear beverage with no sedimentation.

Northwest Naturals has available a variety of clarified juices mainly focusing in the citrus and tropical families. Some of the advantages to using a clarified juice versus a cloudy is the interaction with other ingredients, and the ease of blending and processing. These can also be used in small amounts to allow for ingredient declaration. When juices are clarified they are stripped of their pulp, but the product still retains enough of its nutritional content to be considered a juice concentrate.

NORTHWEST NATURALS®

Clarified Juices Available

Grapefruit 302565
Guava 304903
Lemon 302701
Lime 302801
Mango 306002
Orange 303401
Passion Fruit 303501
Pineapple - Essence/Separated 303801
Pineapple - Essence/Returned 303806
Tangerine 304703
Organic Mango 606001
Organic Pineapple 603801

**For more information contact your
sales representative or customer service**

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Guava Yogurt Dip

- 1 cup of Vanilla Greek Yogurt
- ½ cup of Clarified Guava Juice Concentrate
- 1 Lime Zest

Mix until smooth and blended. Add more or less guava to taste.



Mojito

- ¼ oz of Clarified Lime Juice Concentrate
- 2 oz of Frutex Pineapple Syrup
- 2 oz of Silver Rum
- 1 Lime Wedge
- 15 Mint Leaves

In a shaker combine all ingredients, muddle, and add ice. Shake until chilled add to a tall pilsner glass fill with soda water. Garnish with a lime and mint leaf.

Tangerine Sweet Chili Sauce

- ½ cup of Sugar
- ¼ cup of Clarified Tangerine Juice Concentrate
- 2 Tbsps of Red Thai Chili Puree
- ¼ cup of Rice Vinegar
- 1 tsp of Salt
- 1 tsp of garlic powder
- ¼ tsp of citric acid

Whisk all ingredients into a saucepan. Heat over low-medium until sauce begins to boil. Adjust salt and garlic to taste. Serve chilled dipping sauce for chicken, shrimp or your favorite vegetable.



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