

ON OLEO CITRATE

&

SUPER JUICE

FRESH JUICE HASN'T SEEN MUCH IN THE WAY OF WASTE SOLUTIONS OR EVEN PROGRESS DESPITE DECADES OF BETTER COCKTAIL PRACTICES.

OLEO CITRATE IS A NEW FORM OF COLD JUICE EXTRACTION THAT ALLOWS FOR A SIGNIFICANT IMPROVEMENT IN JUICE QUALITY, TASTE, SHELF LIFE, COST & WASTE MITIGATION.

A SIBLING TO OLEO SACCRUM, OLEO CITRATE EXTRACTS THE OIL OF CITRUS USING THE SAME ACID THAT EXISTS WITHIN THE FRUIT.

FOR 1L OF LIME OLEO CITRATE:

- ~100g of lemon peel
- 44g of powdered citric acid
- 7g of powdered malic acid

Combine all in a soup cup, shake to evenly cover peels with acid/sugar mix

let rest for 60mins, add cold water and blend.
Strain.

Add in fresh juice from peeled fruit
label and date

FOR 1L OF LEMON OLEO CITRATE:

- ~100g of lemon peel
- 47g of powdered citric acid
- 9g of powdered malic acid

Combine all in a soup cup, shake to evenly cover peels with acid/sugar mix

let rest for 60mins, add cold water and blend.
Strain.

Add in fresh juice from peeled fruit
label and date

ON OLEO CITRATE & SUPER JUICE

FOR 1L OF ORANGE OLEO CITRATE :

- ~120g orange peel
- 23g powdered citric acid
- 2g powdered malic acid
- 70g granulated sugar

Combine all in a soup cup, shake to evenly cover peels with acid/sugar mix

let rest for 60mins, add cold water and blend.

Strain.

Add in fresh juice from peeled fruit label and date

FOR 1 L OF GRAPEFRUIT OLEO CITRATE:

- ~100g of grapefruit peel
- 15g powdered citric acid
- 2g powdered malic acid
- 4g powdered glutamic acid
- 70g granulated sugar

FOR BITTER HUSK STOCK:

- 100g of juiced husk,
- 2 L filtered water

Combine pith and 2 Litre water, reduce over a boil to 1 Litre

Strain bitter husk stock and set aside.

Combine peels and acids, set for 60 mins and blend with bitter husk stock.

Add in fresh juice from peeled fruit label and date