

Bourbon & Brushes

Barrel-Dried Garnish Series

Add a professional finish to every drink.

Finish your cocktails with the same level of intention you build them with. Our artisan dehydrated garnishes are designed to complement smoke, spirits, and infusions without overpowering or diluting.

These are not snack fruits... They're Flavor and aroma tools.

Each slice is gently dehydrated at low temperature to preserve color, essential oils, and natural sugars, creating garnishes that:

- ~ Look beautiful in the glass
- ~ Release aroma as the drink warms
- ~ Add subtle flavor without dilution
- ~ Stay shelf-stable and ready for service

Why Dehydrated Garnish?

Fresh fruit spoils, browns, molds, and requires prep.

Our dehydrated slices:

- Don't rot
- Don't brown
- Don't drip
- Don't need refrigeration
- Always look intentional

Craft Garnish:

- ~ Bartender-grade
- ~ Flavor-active
- ~ Visually premium
- ~ Shelf-stable elegance

Available Varieties

- ~ Apple
- ~ Orange
- ~ Lemon
- ~ Lime
- ~ Pear
- ~ Mango

Perfect For:

- ~ Bartenders
- ~ Home mixologists
- ~ Old Fashioneds & smoked cocktails
- ~ Spritzes and highballs
- ~ Whiskey, rum, gin, tequila
- ~ Charcuterie boards and dessert plating
- ~ Gifting and Cocktail kits



www.BourbonandBrushes.Art



Dehydrated Cocktail Garnishes

Elevate the Pour. Complete the Ritual.

Product Name:

Bourbon & Brushes™ Barrel-Dried Garnish Series

PRODUCT LINE

Product	SKU
Dehydrated Orange Slices	BB-GAR-ORG-01
Dehydrated Lemon Wheels	BB-GAR-LEM-01
Dehydrated Lime Wheels	BB-GAR-LIM-01
Dehydrated Apple	BB-GAR-APP-01
Dehydrated Mango	BB-GAR-MAN-01
Cocktail Garnish Variety Pack	BB-GAR-VAR-01

Product Category:

Dehydrated Cocktail Garnish Slices - Artisan Cut

Product Classification:

Dried / Dehydrated Fruit Product – Shelf Stable
Water activity controlled to inhibit microbial growth.

Manufacturing Standards:

Produced under Current Good Manufacturing Practices (21 CFR Part 117, Subpart B).
Sanitary handling, temperature control, and dehydration parameters are monitored and documented.

Allergen Statement:

Processed in a facility that does not handle tree nuts, peanuts, wheat, soy, dairy, or other common allergens.

Storage Requirements:

Store in cool, dry environment below 75°F.
Avoid humidity exposure to maintain structural integrity and prevent moisture reabsorption.
Reseal immediately after opening.

Shelf Life:

12–18 months when stored under recommended conditions.
Quality may decline if exposed to humidity.

PRODUCT DESCRIPTION

These barrel-dried fruits are slowly dehydrated to preserve aroma, structure, and natural oils designed specifically for cocktails, smoking applications, and spirit infusions.

We dehydrate whole fruit and compost all remaining material.
Nothing wasted. Everything intentional.

INGREDIENTS:

Available Varieties: Apples * Oranges * Lemons * Lime * Pear * Mango

STORAGE

Store in a cool, dry place. Reseal after opening.

SUGGESTED USE

- Cocktail garnishes
- Smoked Old Fashioneds
- Spirit infusions
- Decorative bar presentation

PACKED BY

Bourbon & Brushes, LLC
Fort Myers, Florida
www.bourbonandbrushes.com

Net Wt. 2.5oz. (70 g)



Please Recycle



More Info Visit:



Product Bar Code



For adult use only (21+ recommended for alcohol use).

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