



## Cryogenic Fruit Products – B2B Bulk Ingredients

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[CitraPac.com](http://CitraPac.com) | [FruitPearls.com](http://FruitPearls.com) | [IQFCreations.com](http://IQFCreations.com)

# Company Overview

CitraPac® is a growth-focused flexible specialty manufacturer that develops and produces unique frozen fruit creations and ingredients with **an advanced and patented cryogenic freezing** process.

Our products include Fruit Pearls®, Superfood Pearls®, citrus purees, slices, citrus peels and a comprehensive portfolio to bring you **nature's best frozen products**.



# Plant Overview & Capabilities

- Patented IQF capabilities –
  - **Proprietary next-generation cryogenic** citrus technology
  - Developed exclusively to preserve all citrus fruits in convenient, storable packaging for up to 5 years.
  - Pasteurize, freeze, separate and collect intact citrus fruit cells for the **best preservation of natural taste**.
- Capabilities:
  - Product Styles: pearls, purees, slices, peels (chip or ground)
  - Packaging Formats: bulk bags, corrugate cartons, boxes, cones, cups and resealable bags
- State-of-the-art Facility:
  - **\$15+ Million** manufacturing plant
  - Pharmaceutical-style **positive pressure HEPA-filtered** facility
  - Full R&D Lab and test kitchen
  - 24 hr. security monitoring
  - Current operating capacity = 14 million pounds annually
  - Plant extensions to expand to 110 million pounds annually
  - **GFSI SQF Level 2** certification







# Why Partner with CitraPac?

- 4th Generation citrus farmers – deep category knowledge and expertise.
- Extremely flexible partner capable of producing high-quality retail ready and bulk products and ingredients.
- Cutting-edge cryogenic freezing technology happens in minutes - dramatically improving preservation of nutritional value, taste and shelf life.
- Industry-leading Research & Development capabilities.
- Nationally recognized leader meeting and beating food service, school and institutional standards
- Strong logistics partnerships already shipping nationwide, unique and well-known licensee partnerships.
- Unique product solutions perfectly calibrated to today's consumer preferences and demands!



# What's The Difference?

## Cryogenics

**WHAT:** Newer innovation that offers extreme flexibility – quicker, more nimble technology.

**HOW:** Direct application of a coolant via immersion.

**WHEN:** Fast freezing. Low maintenance and reduced cleaning requirements allow higher uptime and more efficient production.

**WHY:**

- Low dehydration
- Improved Taste
- Better Texture
- Longer shelf-life
- Better nutritional value- more of the fruit's original vitamins and minerals are preserved.
- Allows smaller quantities on production runs.
- More flexibility on textures, shapes, sizes.



## Individual Quick Freezing (IQF)

**WHAT:** Mechanics of IQF freezing have not changed in over 100 years.

**HOW:** Recirculate refrigerant chemicals within an air cooler to exchange heat and reduce temperature.

**WHEN:** Slow freezing. Lots of moving parts require heavier maintenance and result in lower uptime, less efficient production.

**WHY:**

- High dehydration
- Degrades taste
- Shorter shelf-lives
- Lower nutrient retention
- Products can clump and stick to belts, further reducing efficiency.
- Requires massively long production runs to make efficient.



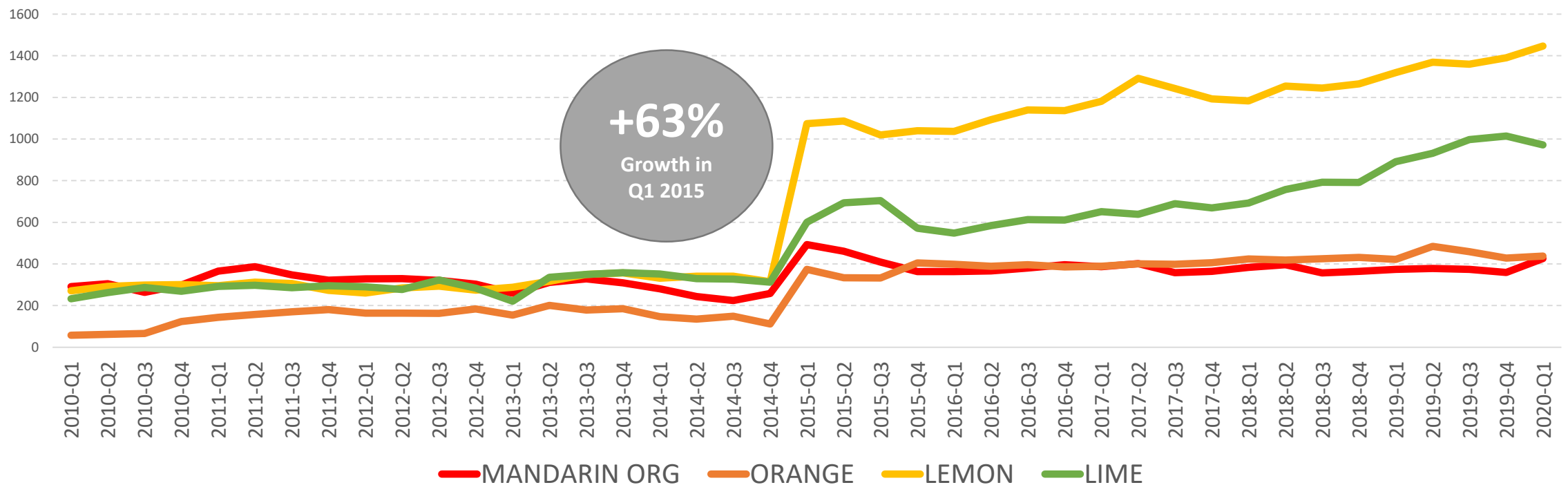
# Ingredient Trends

# Citrus Ingredient Trends

Industry sees a significant jump in citrus flavor profiles in early 2015, as restaurants and food industry in total see higher consumer interest in ingredients and flavor profiles that infer health & wellness benefits.

Sustained YOY growth over the last 5 years proves – these ingredients and flavor profiles are **here to stay**.

Ingredients - # Of Unique Menu Items – 2010 to 2020





# Usage Potential in Every Aisle

If you can dream it up, we can make it better!



## GROCERY

Marinades & Dressings  
Sauces & Salsa  
Candy  
Drink Infusions  
Soft Drinks  
Teas & Coffees  
Cereal & Granola  
Salty Snack Flavoring  
Fruit Snacks  
Breads & Snack Cakes  
Dips & Spreads  
Canned Fruit & Veg  
Prepared Foods  
Baking Mixes  
Nut Butters & Jellies



## DAIRY

Yogurt  
Creams  
Non-Dairy Creamers  
Dessert Toppings  
Prepared Foods  
Milk Alternatives  
Packaged Dough  
Dairy Dips  
Sweet Breads  
Cakes & Cookies  
Pie Shells  
Chutneys & Compotes  
Cream Cheese  
Kombuchas  
Value Add Beverages

## FROZEN

Ice Cream  
Sherbet  
Sorbet  
Smoothie  
Desserts  
Bagged Fruit  
Bagged Veg  
Smoothie Packs  
Cinnamon Rolls  
Doughnuts  
Muffins  
Pizza  
Prepared Meals  
Cookie Dough



## MEAT/DELI/BAKERY

Salad Bar Toppers  
Seafood Garnish  
Baked Goods  
Prepared Foods  
Processed Meats  
Plant-Based Proteins  
Fully-Cooked Meats  
Prepared Seafood  
Oils & Spreads  
Marinades & Dressings  
French Toast  
Seasoning Mixes  
Fresh Breads  
Cakes & Pies  
Cookies  
Craft Beverages



## GM / HBC / BABY

Cleaning Solutions  
Potpourri & Perfume  
Protein Powders  
Scented Candles  
Baby Food  
Laundry Care  
Facial Care  
Hair Care  
Air Fresheners  
Vitamins  
Supplements  
Cosmetics  
Sleep Tonics  
Hand & Skin Creams  
Sunscreen







Portfolio

# Citrus Slices

Perfectly portioned, pre-sliced citrus ready to use right from the bag.

Features:

- Intact citrus, sliced and cryogenically frozen just steps from the field – flavor is **locked in minutes** after harvest.
- **Easy-to-use, no clean up, no mess. Just dump and use!**
- **No prep - No knives - no waste.**
- Nothing artificial, nothing added - **just pure fruit.**
- Non-GMO, Gluten Free, Fat Free, Lactose Free, Dairy Free.
- **Good** source of Vitamin C.
- Fully pasteurized before packing.

Details & Specs:

- Storable and Freezer Safe for up to 3 years.
- Available in 12 oz. re-sealable R&D bags or 2.2 lb bulk bags.

**The Bottom Line:** Just pure, simple ingredients your customers will love that offer everything today's product developer needs: **Healthy, real food that's endlessly versatile with hundreds of potential uses.**

## *Lemon, Lime, Orange*

*Candy & Desserts*

*Smoothies & Beverages*

*Liquor & Beer Infusions*

*Marinades & Salad Dressings*

*Appetizers & Snacks*

*Salads & Entrees*

*Baked Goods*



# Citrus Purees – The World's First!

Intensely flavored purees perfect for use in today's fast-paced kitchens.

Features:

- **Perfectly pasteurized** and available in multiple textures, these purees are a great way to layer tons of flavor without tons of junk.
- Intact fruit cells cryogenically extracted from fresh citrus just **steps from the field** – flavor is locked in minutes after harvest.
- No added fillers - only **real fruit** and natural flavors and colors.
- Non-GMO, Gluten Free, Fat Free, Lactose Free, Dairy Free
- Good source of Vitamin C.
- **Ready to use** – no blending, no prep, just open and use.

Details & Specs:

- Storable and Freezer Safe for up to **2 years**.
- Available in 4 oz. single use packs or 35 lb. bulk bags.

**The Bottom Line:** Just pure, simple ingredients your customers will love that offer everything today's product developer needs: **Healthy, real food that's endlessly versatile with hundreds of potential uses.**

*Lemon, Lime, Orange*

*Candy & Desserts*

*Smoothies & Beverages*

*Liquor & Beer Infusions*

*Marinades & Salad Dressings*

*Appetizers & Snacks*

*Salads & Entrees*

*Baked Goods*





# Citrus Ground Peel

Citrus peel ready to use right from the bag.

Features:

- **Premium natural** peels pasteurized, cut and cryogenically frozen just steps from the field – flavor is locked in minutes after harvest.
- **No prep - No knives - no waste.**
- Great for flavoring or to add nutritious vitamins to any product formula, these easy-to-use peels are perfect to round out any recipe.
- Non-GMO, Gluten Free, Fat Free, Lactose Free, Dairy Free.
- Good source of Vitamin C.
- Fully pasteurized before packing.

Details & Specs:

- Storable and Freezer Safe for up to 3 years.
- Available in 2.2 lb. R&D test bags or 30 lb. bulk bags.

**The Bottom Line:** Just pure, simple ingredients your customers will love that offer everything today's product developer needs: **Healthy, real food that's endlessly versatile with hundreds of potential uses.**

*Lemon, Lime, Orange*

*Candy & Desserts*

*Teas & Beverages*

*Smoothies*

*Liquor & Beer Infusions*

*Marinades*

*Salad Dressings*





# Citrus Peel Chips

Citrus chips ready to use right from the bag.

Features:

- Premium natural peels pasteurized, cut and cryogenically frozen just steps from the field – flavor is locked in minutes after harvest.
- No prep - No knives - no waste.
- Great for flavoring or to add nutritious vitamins to any product formula, these easy-to-use peels are perfect to round out any recipe.
- Non-GMO, Gluten Free, Fat Free, Lactose Free, Dairy Free.
- Good source of Vitamin C.
- Fully pasteurized before packing.

Details & Specs:

- Storable and Freezer Safe for up to 3 years.
- Available in 2.2 lb. R&D test bags or 30 lb. bulk bags.

**The Bottom Line:** Just pure, simple ingredients your customers will love that offer everything today's product developer needs: Healthy, real food that's endlessly versatile with hundreds of potential uses.

*Lemon, Lime, Orange*

*Candy & Desserts*

*Teas & Beverages*

*Smoothies*

*Liquor & Beer Infusions*

*Marinades*

*Salad Dressings*



# Fruit Pearls®

Great tasting drops of menu-friendly real fruit.

Features:

- An **always natural mix** with the just the right blend of fruits to add layers of flavor to any product without the added junk.
- A versatile treat offering the **ultimate flexibility** for all of today's diet lifestyles.
- **Fat Free**, Gluten Free, Dairy Free, Good source of Vitamin C.
- **No Artificial Colors, Flavors, Sweeteners.**
- Simple, real ingredients – we **never add** GMOs or HFCS.
- Only 50 calories or less!!

Details & Specs:

- Storable and Freezer Safe for up to 3 years.
- Available in 4 oz. single use packs or 2.2 lb. bulk bags.

**The Bottom Line:** Just pure, simple ingredients your customers will love that offer everything today's product developer needs: **Healthy, real food that's endlessly versatile with hundreds of potential uses.**

*Strawberry*

*Strawberry Banana*

*Tropical*

*Wild Berries*

*Lemon*

*Oranges*

*OR Create Your Own!*





# Fruit & Cream Pearls

Delicious and nutritious, an ingredient anyone can feel good about.

Features:

- A luscious mix of **real fruit and creamy yogurt** – an all natural mix that layers tons of flavor without fillers.
- A **gluten-free**, low-fat, delicious treat suitable for nearly every diet preference or lifestyle.
- Just 50 calories per serving.
- **No Artificial Colors, Flavors, Sweeteners**
- Simple, real ingredients – we **never add** GMOs or HFCS.

Details & Specs:

- Storable and Freezer Safe for up to 3 years.
- Available in 4 oz. single use packs or 2.2 lb. bulk bags.

**The Bottom Line:** Just pure, simple ingredients your customers will love that offer everything today's product developer needs: **Healthy, real food that's endlessly versatile with hundreds of potential uses.**

*Strawberries & Cream*

*Oranges & Cream*

*Wild Berries & Cream*

*Strawberries, Bananas & Cream*

*Chocolate, Strawberries & Cream*

*OR Create Your Own!*



# Superfood Pearls®

Combining the need for indulgent items and healthier options in a truly unique way

- Curated mixes of **delicious drops of fruit** paired with delectable bites of **superfoods**.
- This is the perfect innovation to create yummy, feel good products for today's demanding buyers.
- **No Artificial Colors, Flavors, Sweeteners**
- Simple, real ingredients – we **never add GMOs or HFCS**.
- Storable & Freezer Safe for up to 3 years.
- Available in 4 oz. single use packs or 2.2 lb. bulk bags.

**The Bottom Line:** Just pure, simple ingredients your customers will love that offer everything today's product developer needs: **Healthy, real food that's endlessly versatile with hundreds of potential uses.**

- 37% of consumers report they would feel less guilty about consuming unhealthy food or drinks if they contained at least **one healthy ingredient**.
- Opportunity to capitalize on high growth flavor profiles trending in Frozen Novelty: Dark Chocolate (+70%), Banana (+14%), Green Tea (+13%), Raspberry (+12%), Strawberry (+8%), Mango (+7%).



*Strawberry Spinach Blast*

*Green Tea - Detox*

*Raspberry Strawberry  
Wild Berry*

*Açaí Banana  
Blueberry Smoothie*



*Orange Strawberry Banana*

*Mango Tango - Mango Blueberry*



*Dark Chocolate  
Avocado Mousse*

*Dark Chocolate  
Strawberry*

**OR Create Your Own!**







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