



### PRESENTATION



# **ABOUT US**

Our company started operations on October 2007, we work towards counselling, analysis, research, introduction, and development of food products and what it's relate to them, both to national and international instances.

We're always looking for high-quality alimentary products. **JORECO** offers support at research, development, and introduction to domestic and foreign markets, giving support to new companies in terms of logistics and export.

## **OUR PRODUCTS**

**Dehydrated lime juice powder,** our high-quality product, comply with the highest and strict standards of yield, production, and packaging.

#### 100% Mexican product, made in Guadalajara, Jalisco.

Ideal to use at food service and industrial companies. Its quality defines an authentic **natural lime flavor,** and its economic benefits are even more.



i Wow!

The packaging of this product is a **food grade metallic pouch** bag with hermetic zip (Ziploc type), this packaging protects and assure the product from solar damage and other substances.

Also, we have a **25kg sack** presentation of dehydrated lime juice powder, this is packaged on a 400-caliber polyethylene bag, which is protected by a high resistance, double layer kraft paper bag, both food grade.



#### •The dehydrated lime juice powder standardizes the formula and

- the flavor for the beverages to make.
- •It reduces the quantity of waste.
- •It reduces the hand work.
- •Improves the stock control.
- •Accessible price.
- •Low cost.
- •The expiration date it's 18months in stock and 10 days once it's hydrated.
- •The uses are unlimited, from cocktail preparations and other beverages with or without alcohol, to complementary uses such as meals and desserts preparations.





# USES

### Dehydrated lime juice powder

The dehydrated lime juice powder just requires to be hydrated, and it's ready to be used as natural lime juice at any meal or beverage.

It can be used at restaurants, hotels, hospitals, corporate canteens, government agencies (canteens at its charge), touristic cruisers and at home as a natural lime juice.





# **RECIPE BOOK**

- •Lemonade
- •Lime fruit flavored water
- •Michelada beer
- •Lime marguerite
- •Flavored marguerite (lime base)
- •Mojitos
- •Lime drops
- •Lime martini
- •Cosmopolitan
- •Apple Martini
- •Long island iced tea
- •As a mix base for all kinds of cocktail bar beverages.

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# Recipe book





# **KITCHEN USES**

The dehydrated lime juice powder can be hydrated and used at:

- •Mayonnaise
- •Sea food
- •Guacamole
- •Pico de Gallo (Mexican sauce)
- •Salad's dressing
- Bakery
- •Dessert
- Snacks
- •Ice cream and popsicles





### ECONOMIC BENEFITS

Our dehydrated lime juice powder is **less expensive**, still than use natural lime juice or any other product, keeping the flavor and consistency.

The **profitableness** is very attractive, as much in the distribution side, as in the use of final consumers.

- •Reduction on buying natural lime fruit at marketplaces.
- •Minimizes cost vs natural lime fruit, annual average.
- •Standardizes the intensity and the flavor of the lime.
- •Substantial waste reduction.

•Hand work cost reduction, increasingly the product performance, because in general, by doing it manually you can't obtain the maximum amount of lime juice.

- •Reduction of quantity of trash.
- •Better and higher stock control.
- •Easy storage, doesn't need refrigeration.

•Expiration date at least 18 months at shelf or warehouse.

•Once hydrated, the taste, consistency and quality are upon 10 days.

### Advantages



# Sweetener

**JORECO** is a sweetener made by highly applying formula norms, and whose features turn it to an **EXCELLENT** additive substitute of regular sugar.

#### The components of JORECO:

**JORECO** has two sweeteners as main components and one as a cbp vehicle:

- Purified water
- •Acesulfame K
- •Fruit sugar

The two main components (sweeteners) have gone through decades of research on the field of substitute sweeteners products, they have been approved by the human consumption by many international organisms such as the United States Food and Drug Administration, the European Food Safety Authority, and the Mexican Secretariat of Health.

The previous means that, even with the cbp component, as it suggested on the label, once **JORECO** is open to consume, its best to maintain on the fridge for its conservation.

Purified water is the excipient, this is a vehicle whereby all the previous components transform into **JORECO**.



# **FEATURES**

- ✓ The caloric intake is zero. This means that using JORECO on any meal to sweeten, you are not eaten calories, because the ingredients of the product are part of a family of sweeteners that doesn't participate at the human metabolism, and they are just discard by the body by the urine.
- Doesn't participate on the development of dental cavities. When consuming conventional sugars, they started to unfold at the mouth, because of the saliva components.

The chemical reactions involved at this process has an acid type, which could accelerate the damage on dental enamel. The **JORECO** components doesn't unfold with the saliva, which means that it doesn't damage the dental enamel.

✓ JORECO does not modifies the flavor of food and beverages. JORECO may be used to prepare and sweeten coffee, tea, gelatin, cakes, and, in general every meal, which can be by freezing techniques (until -18 °C) or by baking (until 200 °C).

**JORECO** will distribute homogeneously just by adding to the liquid ingredients of any preparation.



# WHO CAN CONSUME JORECO?

- ✓ Healthy people. JORECO may be used by healthy people of any age, that are likely to take care of their weight.
- ✓ Athletes. JORECO may be used by any people that practices any kind of sports, and that need to control the caloric intake on its diet.
- People with diabetes. JORECO may be eaten by people that are diagnosed with diabetes, which had to look out meticulously the amount of regular sugar that they are ingesting to their blood system. The components of JORECO are completely harmless.
- Phenylketonurics. People may consume JORECO because it doesn't contain phenylalanine.



# EQUIVALENCIES



Only two drops of **JORECO** have the sweeten power of an average tablespoon of regular sugar.



Joreco Sugar 2 drops 1 tablespoon 1 tablespoon 1 cup 30ml 1.5kg 1 cup 6kg



### WAYS THAT YOU CAN FIND JORECO

•15 ml Dropper

•60 ml Bottle

•120 ml Bottle

•1, 5, 20, 200 liters bulk



**JORECO** is part of a new generation of sweeteners on the market of sugar substitutes competitors, because **JORECO** apports zero calories, which means that any diabetic person can consume it perfectly without any health risk.

Besides, **JORECO**, is a **liquid sweetener**, which speed up the process of sweeten of any freezing or bakery preparation.

Overall, **JORECO**, by its innovative qualities, such as no calories, liquid form, no contraindications, because is don't have aspartame, consequently nor phenylalanine, became without a doubt, a worthy member of a new generation of sweeteners.

So, **JORECO** present itself, on the field of additives, as an excellent option to all the people, from all ages, that are looking to decrease or do away with the sugar intake, to help fight obesity and, why not, diabetes.





**Monk fruit** comes from a rounded small fruit, native to **southern Asia**, it has been used for many years in eastern medicine, as a cold digestive assistant, and nowadays, it started as a useful food and beverages sweetener.

The monk fruit extract has around from **150 to 200 more sweeten taste** than regular sugar, and it contains 0 calorie by serving, from its nature it can be used to cook and to bake, without losing it qualities.

Also, its potential to be utilize as sweetener without calories, helps to low down the levels of cholesterol, triglycerides, and blood sugar from the body, also it helps to reduce some allergies symptoms.







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