

CAPTURING THE ESSENCE OF NATURE™

# Jicama juice concentrate



Make product labels more appealing in the face of changing sugar labeling regulations. **Jicama juice concentrate** is a reduced-calorie alternative to traditional sweeteners and will not impact added sugar labeling when diluted back to single strength.

Made from **100% vegetable**, it delivers a more neutral color and flavor profile. Keep your labels simple while minimizing impact on the final product.



# Jicama juice concentrate is made from 100% vegetable

With a functional and nutritional composition, jicama juice concentrate adds sweetness to a variety of applications and keep labels clean. It allows you to reduce or even replace traditional sweeteners with minimal impact on flavor and color.

## Nutrition per 100g

Calories	276.00
Calories from Fat	0.85
Total Fat (g)	0.17
Saturated Fat (g)	0.14
Trans Fat (g)	0.00
Cholesterol (mg)	0.00
Sodium (mg)	12.90
Potassium (mg)	1100.00
Total Carbohydrate (g)	62.34
Dietary Fiber (g)	0.30
Sugars (g)	55.68
Fructose (g)	10.38
Glucose (g)	33.36
Sucrose (g)	11.94
Protein (g)	6.28
Vitamin A (RAE)	0.00
Vitamin C (mg)	115.10
Calcium (mg)	46.00
Iron (mg)	0.20

## ABOUT JICAMA

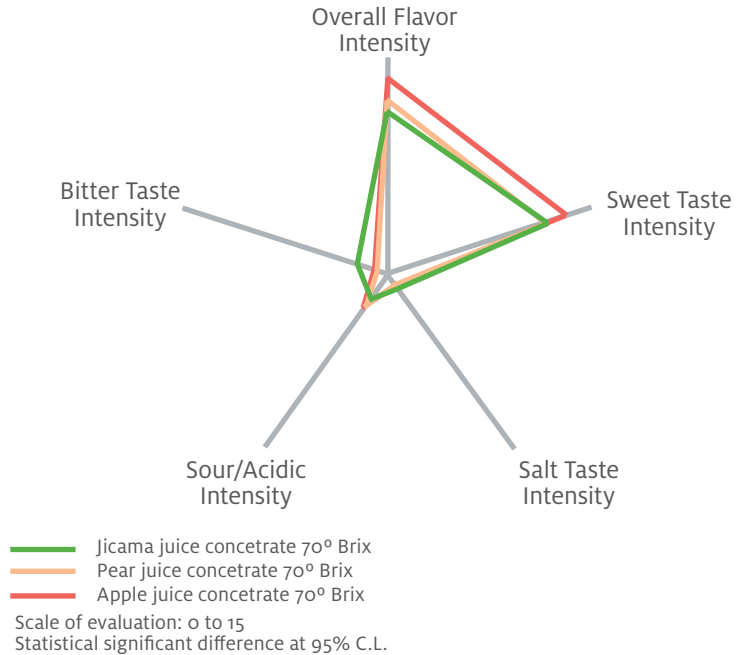


Native from Central and South America, jicama is the tuber of a plant from the pea family (*Pachyrhizus erosus*, family Leguminosae) commonly used in Mexican cuisine. It is also grown in parts of South East

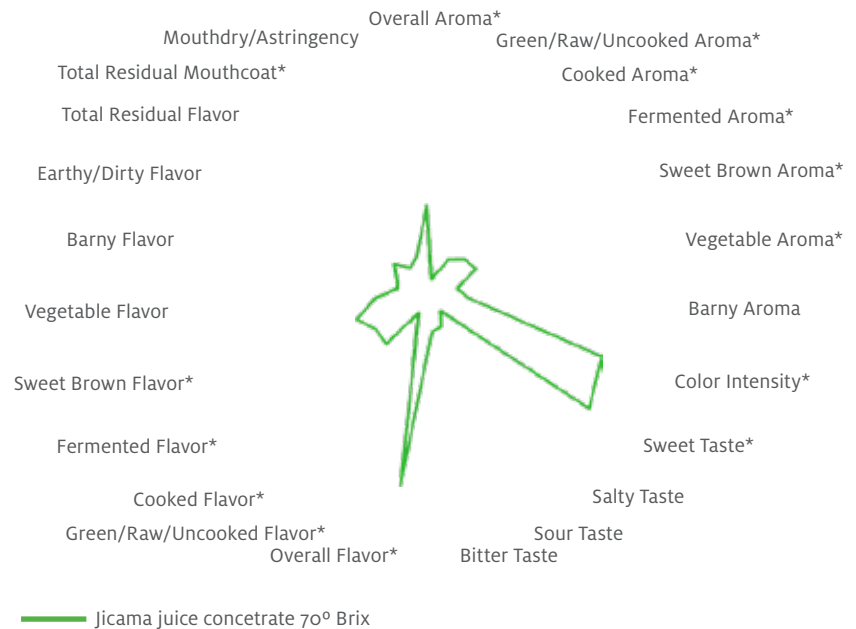
Asia where it is used in local dishes.

To bring you this unique ingredient, we start by macerating the jicama and straining out the solids. We then concentrate the naturally occurring sugars by boiling off some of the water. The resulting 70° Brix juice concentrate has a sweet flavor and amber color, making it a great choice for simple, clean formulas with a vegetable twist.

## JICAMA JUICE CONCENTRATE FLAVOR PROFILE IS CLOSE TO APPLE AND PEAR JUICE CONCENTRATES



## JICAMA JUICE CONCENTRATE SHOWS INTENSE SWEETNESS WITH LOW VEGETABLE NOTES



Enable the next generation of winning, clean label foods.

Talk with us about your next project.

+1-800-910-5377 | [kerrconcentrates.com](http://kerrconcentrates.com)

