

Nutrifres®

Quality Healthy Fruity

Fruit Juice Concentrate Series 450ml & 1000ml

**Nutrifres Fruit juice
Not Just as Drinking Juice**



Blackcurrant
9555123 708841 (450ml)
9555123 709053 (1000ml)



Orange
9555123 708827 (450ml)
9555123 709442 (1000ml)



Soursop
9555123 708230 (450ml)
9555123 709367 (1000ml)



Strawberry
9555123 708834 (450ml)
9555123 709381 (1000ml)



Mango
9555123 708865 (450ml)
9555123 709435 (1000ml)



Kiwi Fruit
9555123 708858 (450ml)
9555123 709459 (1000ml)



Calamansi Plum
9555123 708384



Lychee
9555123 709039



Sour Plum
9555123 706304



Tamarind
9555123 706298

Nutrifres Juice Concentrate (1000ml)

Packing Size: 1000ml x 12
Nett Weight: 15.00 kg
Gross Weight: 15.60 kg
Carton Dimension (mm): 322 (L) x 242 (W) x 253 (H)
m³/Carton: 0.02 m³
Qty Ctn/20'fcl: 1,410 ctn

Nutrifres Juice Concentrate (450ml)

Packing Size: 450ml x 12
Nett Weight: 6.48 kg
Gross Weight: 7.56 kg
Carton Dimension (mm): 258 (L) x 193 (W) x 202 (H)
m³/Carton: 0.01 m³
Qty Ctn/20'fcl: 2,820 ctn



Honey Dates
9555123 707707



Green Guava
9555123 708001



Wintermelon
9555123 708018



Honey Wheatgrass
9555123 709411



Pineapple
9555123 707295



Pandan Wheatgrass
9555123 708582



Honeydew
9555123 707172



Pink Guava
9555123 709398



Wintermelon with Longan
9555123 709022



Sea Coconut with Longan
9555123 709060



Nutrifres Fruit juice Not Just as Drinking Juice

Nutrifres Fruit Tartlet

Ingredients

Tart Crust:

- (A) 200g butter
100g icing sugar
1 tablespoon **Nutrifres Orange juice concentrate**
- (B) 1 egg
- (C) 420g flour

Method :

1. Beat A till soft. Add in B and continue beating till well mixed.
2. Add in C to form a soft and smooth dough.
3. Take a bit of dough and press it onto the tart casing.
4. Poke the base with a fork. Bake for 12 minutes or till golden brown. Remove from oven and let it cool.

Note : Tart shells must be kept in an airtight container.

Custard Filling

- 2 tablespoons flour
- 2 tablespoons custard powder
- 8 tablespoons sugar
- 2 cups (500ml) fresh milk
- 2 eggs
- 2 tablespoons butter
- 2 tablespoon **Nutrifres Orange juice concentrate**

Method :

1. Mix flour and custard powder in a pot and add 2 tablespoons fresh milk. Stir to mix.
2. Add in egg and mix.
3. Add in balance of the milk and **Nutrifres Orange juice concentrate**.
4. Cook on low fire and stir continuously till the mixture is smooth and not lumpy.
5. Once the mixture thickens and shiny, it's ready. Remove from fire and allow to cool. Ready to use.

To Assemble :

1. Pipe the custard into the tart shells.
2. Arrange the fruits of your choice.



Steam Fish



Cake



Ice Blended



Nutrifres Various Flavors Juice Pudding

Ingredients A

- 6 different **Nutrifres Fruit Juice Concentrate**
- 2 packet jelly
- 800cc water

Ingredients B

- 150gm **Nutrifres Lychee Juice Concentrate**
- 250cc Carnation
- 500cc water
- 1 packet jelly

Ingredients C

- 900cc Sprite
- 50gm sugar
- 200ml **Nutrifres Sea Coconut Juice Concentrate**

Method (Ingredients A):

1. Cook jelly with water until boiling.
2. Pour into 6 separate containers (square shape).
3. Pour 3 tablespoons each flavor of **Nutrifres Concentrated Juice**.
4. Stir well and refrigerate it. Then cut into cubes.

Method (Ingredients B)

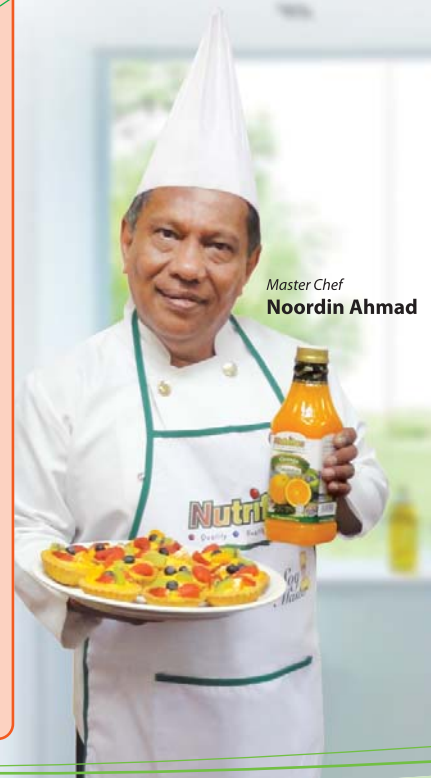
1. Mix all ingredients and bring to boil.
2. Filter and pour into mold. Leave it for a while.

Method (Ingredients C)

1. Mix all ingredients and bring to boil.
2. After boiling, pour it into the mold (on item B).
3. Sprinkle jelly that diced then cooled.



Jam



Master Chef
Noordin Ahmad