



HOF presents...

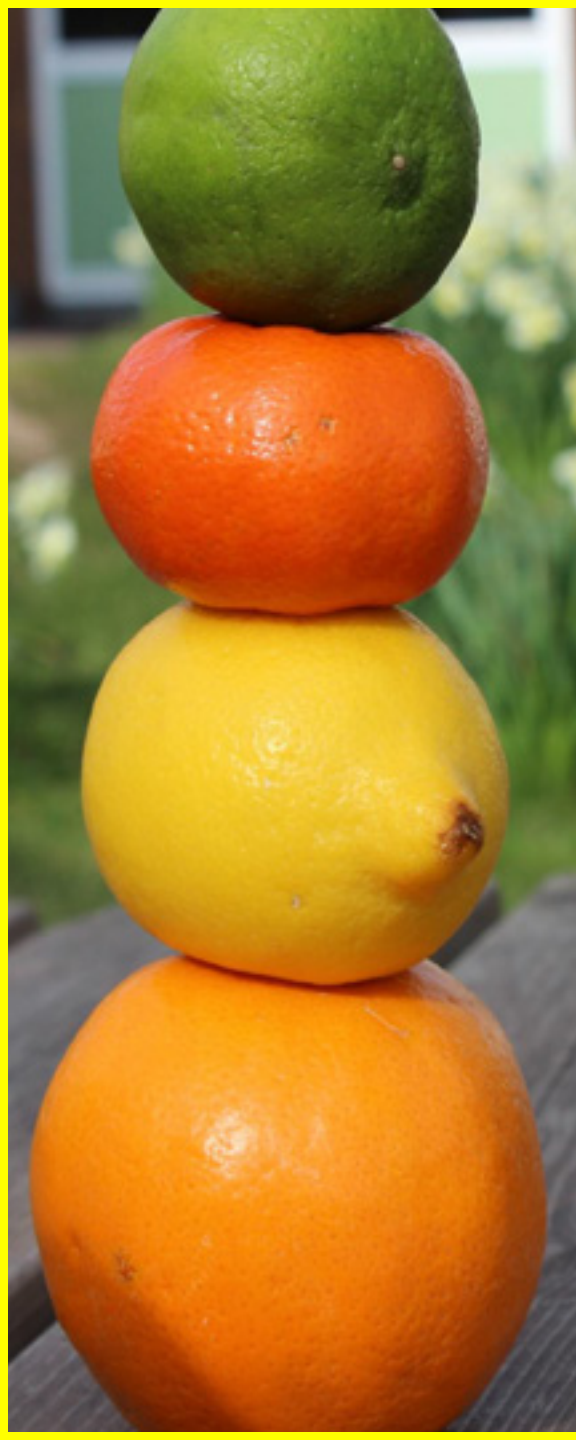
Cítraguard™
stabilised
Cítrus Oíls

What is Citraguard?

Citraguard is **House of Flavours** solution to challenges which can develop whilst using Citrus Oils

Citrus Oils are prone to oxidisation, particularly in warm, humid environments, which can cause off-notes to develop, the oil to darken, go cloudy and a fine sediment to form





The benefits of Citraguard

- **Stability**

Citraguard stabilised citrus oils are less prone to oxidation and retain the true character of the fruit for longer than standard single-folds. They are more heat stable and lose less of their volatile components, during the bakery process

- **Usage Level**

Unlike other solvents there is no upper limit for the amount of Citraguard solvent which can be added to food products. This enables strength/dose level increases to be made without the need to check maximum permitted levels

- **Solubility**

Citraguard flavours dissolve readily in fat systems such as buttercream, mix well into bakery mixes and can help form emulsions

Even more benefits...


- **Handling**

Citraguard Oils are easier to handle than standard citrus oils and spillages are easier to clean

- **Storage**

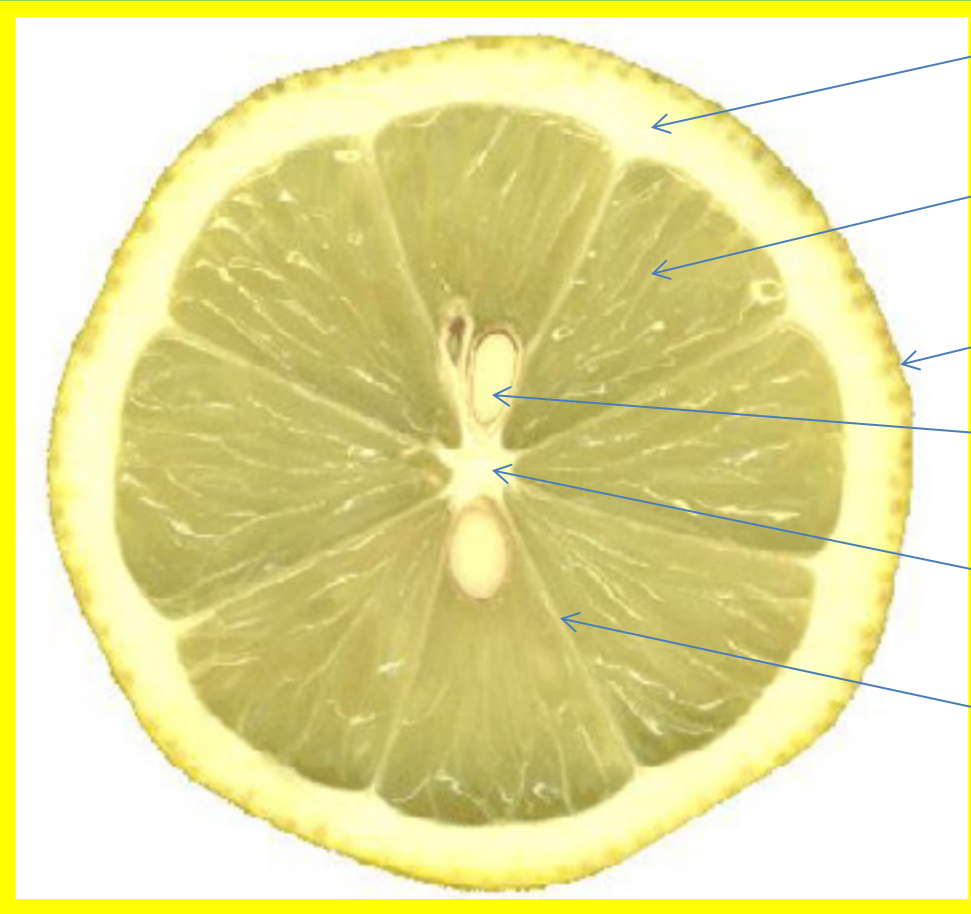
Citraguard oils are far less prone than standard oils to dissolve plasticisers in plastic containers, prolonging the shelf-life of the products beyond that normally expected of citrus oils





“All of the **HOF
Citraguard products
are declarable as
natural named
flavourings”**

Citrus Fruit Structure



ALBEDO (PITH)

JUICE SACS

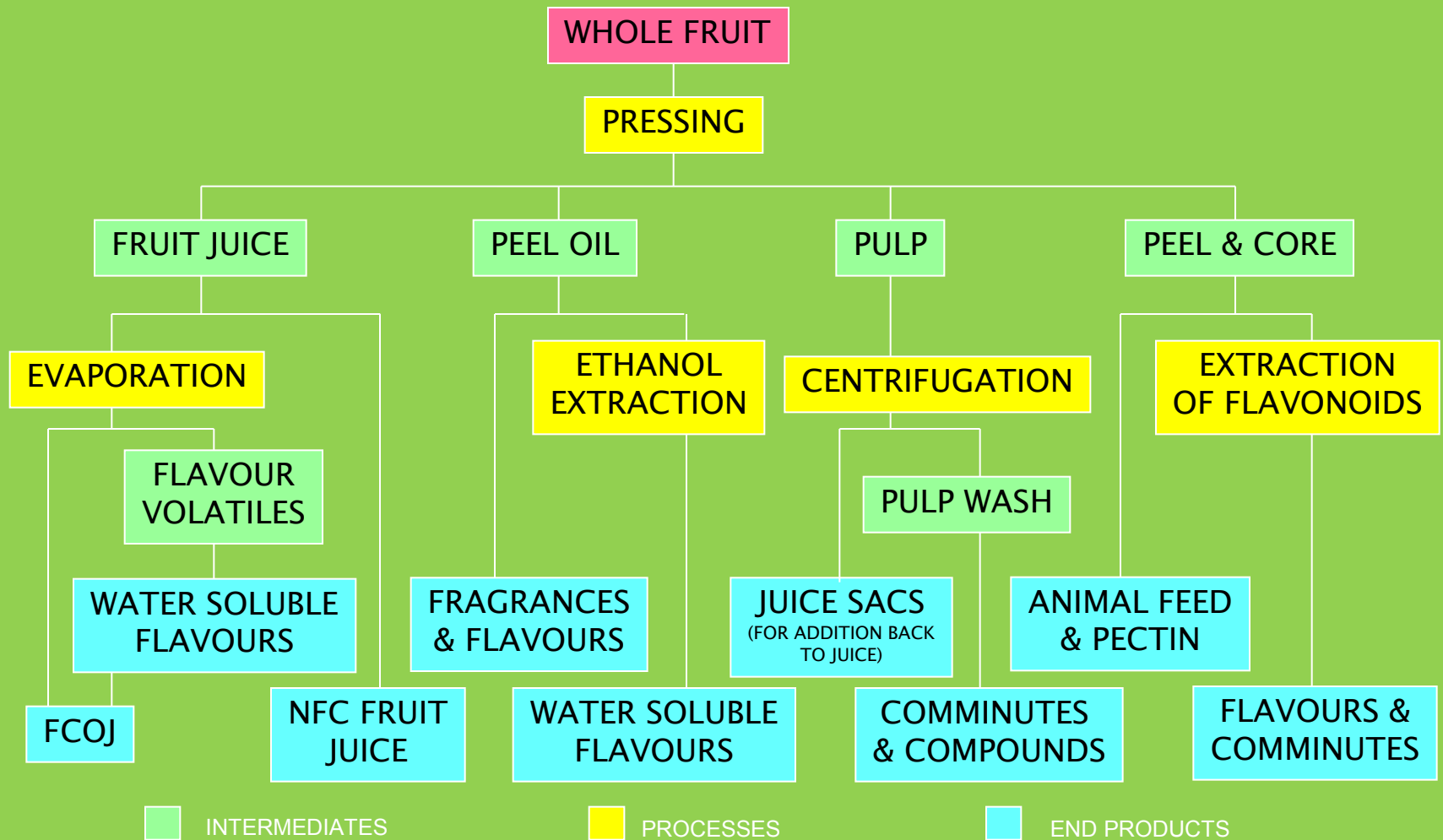
FLAVEDO (SKIN)
CONTAINING OIL SACS

SEED

CORE

SEGMENT MEMBRANE

Citrus Processing



A taste of Citraguard Flavoured Buttercreams for

Pink Grapefruit

Clementine

Argentinian Lemon

Brazilian Orange

Scicilian Lemon

Cedrat (Lemon)

(Traditionally used in the making of Earl Grey Tea, can enhance fruitiness and freshness of other flavours)

Mercot (Honey) Tangerine
(A Hybrid of Mandarin and Sweet Orange)

Bergamot

Cold Pressed Lime (Mexican)

Distilled Lime
(more traditional – best for blending)





Interested?

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