



HIBISCUS FLOWERS

11 and 50 Flower Jar WHF11US & WHF50

- Both flowers and syrup are heat stable
- Blackberry/raspberry flavor
- Flowers are easy to manipulate, not fragile
- 50 flower jar in addition to the flowers there is approximately 22oz of natural hibiscus syrup, two ingredients for the price of one!

15 Flower Jar WHF11US15

- Highest quality hibiscus flowers
- Accented by Grade A Bulgarian rose oil
- Delicious berry flavor with enticing rose flavor and aroma
- Cocktails to desserts. Save syrup for sweet and savory applications





EXTRACTS

b'Lure EXTBLU100

- 100% Natural blue color
- · Make blue ice that melts and turns cocktails pink
- Color change is a pH reaction
- Plate decoration, painting or cocktail coloring

Rose + Hibiscus EXTROS100

- Enticing rose zest like aroma and flavor!
- 1 million roses for 2lb of rose oil highest quality
- Champagne cocktails, Sake or with chilled water.
- Stunning accent as a drizzle or drop on desserts



- 2 ingredients!
- A burst of delicious berry flavor and aroma
- Sauces, desserts and plate decoration
- Fabulous on sharp cheddar



TEAS

Blue-tee HTBLU20

- Coloring patisserie applications, fruit to pasta and rice
- Blue jelly
- Blue Ice
- Blue Pea Flowers are the only ingredient 16 flowers per sachet
- Mild flavor Amazing color!
- Stunning reaction with pH, turns blue to purple or pink

Hibiscus Tea нтнів20

- Pleasant tart berry flavor and red color
- Use in sangria, cocktails or popsicles
- Hibiscus flowers are cold dried to retain health attributes
- For a delicious balance, sweeten with Wild Hibiscus Syrup (from jar)
- Hibiscus flowers are the only ingredient 3 flowers per sachet





SALTS

Hibiscus Pyramid Salts WHFSALT100 (also in catering size)

- Versatile for sweet and savory dishes
- Very pretty finishing salt
- Use Wild Hibiscus Flower syrup and salt for rimming cocktails
- Easy to crumble between fingers
- Hibiscus flowers release ruby color when exposed to moisture!
- Pyramid Salt is from the Australian Outback











