



# Lemon Myrtle in Food Applications

*Leading an innovative solution*

*Nourishing through nature*



## What

is Lemon Myrtle?

- Australian native botanical, scientific name - *Backhousia Citriodora*
- Used by Indigenous peoples in cuisine and as a healing plant for thousands of years
- Has the highest known citral content of all plants (90%+)

## Why

use in your products?

- High citral content without acidity
- Versatility in both savoury and sweet dishes
- Available all year round, not limited to seasonal dishes
- Consistency in flavour and aroma

## How

to use in your products?

- Use Lemon Myrtle oil in marinades & dressings
- Use Lemon Myrtle dried leaf in spice blends & condiments
- Use ground and powder Lemon Myrtle leaf in baking & desserts
- Use Lemon Myrtle liquid hydrosol in cocktails & soft drinks

## Flavour Profile

"Strong lemon with some sweetness and cooling on the palate, with refreshing citrus notes"



## Uses

Sweet & Savoury Dishes  
Baking  
Sauces  
Dips  
Condiments  
Dressings  
Marinades  
Ice creams  
Chocolates



## CITRAL CONTENT

