

Harvest Squeeze



by MULTI-FLOW • Est. 1937

Farm to Fountain
FRESH

Harvest Squeeze Juices are processed exclusively for Fountain-Dispensing. Our “Farm to Fountain” philosophy ensures the **finest ingredients**, created in small production batches, to create a **fresh, bold, consistent** fruit taste.

As a foodservice operator you have a lot on your plate. Hiring, training, food costs, expenses, quality, bottom line – it’s a huge job with big responsibilities. So choosing the “right juice” shouldn’t bring you down.

While value is very important, many other factors are involved in securing the best brand to serve your customers and clients. We urge our operators to consider the following key attributes before they decide on a juice partner:



TASTE



- ✓ Good Tasting (Blind Taste Tests)
- ✓ Consistency (Every batch & Lot)
- ✓ Color
- ✓ Viscosity
- ✓ Sweetness
- ✓ Tartness
- ✓ Aftertaste

CONTENT



- ✓ Nutrition
- ✓ Shelf Life
- ✓ Label Accuracy
- ✓ Variety
- ✓ Certificates of Authenticity
- ✓ Batch/Lot record keeping
- ✓ Declaration of fillers

PROCESSING

- ✓ Accountability – Does your juice supplier make their own juice, or co-pack from another company?
- ✓ Food Safety
 - GMP Third Party Audits?
 - FDA Certification?
- ✓ Longevity – How long has your supplier been in business?
 - References?
- ✓ Inspection – Have you visited the facility where your juice is being processed?
- ✓ Lab – On-site professionally staffed?
- ✓ Pasteurization Capability?
- ✓ Product Development?
- ✓ Breadth of Product Categories?

PACKAGING

- ✓ Variety? –Versatility in Bag-in-Box options including a variety of sizes from 1 gallon – 5 gallons, Cartridges/Caddy Packs & Jugs in a variety of sizes.
- ✓ Durability – Best in class for sturdy packaging?
- ✓ Dispensing Flexibility?





Farm to Fountain

5 STEPS TO A BETTER JUICE

1. THE FARMS AND FIELDS

A Fresh Start to a Better-Tasting Juice



Our long-term relationships with suppliers and their fruit growers assure that we are provided with the best available ingredients. We utilize domestic processors as often as possible, which keeps our economy strong, as well as assuring that the raw ingredients meet the strictest requirements of the FDA.

2. THE HARVEST

Preparing for Processing – Promising Consistency



Our priority is to deliver the best tasting juices to establishments that demand quality. Our Product Development and Formulation Teams, comprised of Food Scientists and Marketing Professionals,

test every raw ingredient with scrutiny to ensure an excellent, flavorful beverage. The pre-processing analysis ensures a match with our specific product specifications, so that our customers can expect a consistent beverage with every pour. Color, aroma, texture, sweetness level, and ultimately, taste never varies from batch to batch. Adherence to raw material analysis includes testing for caramelization, oxidation, pH levels, sugar content, pulp content, and aerobic plate count.

3. THE PROCESSING FACILITY

Dedication to Food Safety – Adherence to Quality



Harvest Squeeze Juices are produced in our state-of-the-art production facility. We only use the highest quality ingredients in the manufacturing of our products.

4. THE FILLING AREA

Pouring Harvest Squeeze into the Right Dispensing Container & Ensuring a Fresh Taste with Every Pour



Our full line of Harvest Squeeze Juices is available in a variety of flavors and various juice content percentages based upon your needs. Every variety is available in Bag-in-Box, Cartridges/Caddy Packs, Jugs, or PET bottles.

The final element of our “Farm to Fountain” philosophy demands that our juices are “made to order.” Batch lots are never inventoried, but rather made specifically per customer purchase order and available for immediate shipment, to ensure the freshest product available in the industry.

5. THE FOUNTAIN DISPENSER

Dispensing a Premium Juice to Your Customers



Harvest Squeeze Juices can be frozen or are shelf stable. Operators aren't required to utilize costly freezer space or refrigerated inventory positions by pouring our shelf stable juices. Staff does not need to budget their time to thaw product before use. And with our HTST Flash Pasteurizer, we have the ability to deliver a completely sterile product that extends shelf life while delivering a consistent taste profile.

Operators appreciate our Harvest Squeeze Juices for the ability to help them save time, space, labor, and provide a reliable juice for their customers. Consumers appreciate our “Farm to Fountain” processing, which delivers a fresh, flavorful taste, glass after glass.