

mizicor®
銘菓 菓子

NUTRITION FACTS

Nutrition	Serving per 100 g	NRV%
Energy	1120 kJ 268 kcal	13%
Total Fat	0.3 g	1%
Saturated Fat	0 g	-
Trans Fat	0 g	-
Sodium	96 mg	5%
Total Carbohydrate	65.9 g	22%
Dietary Fibre	0.8 g	3%
Sugar	45.3 g	-
Protein	0.5 g	1%
Vitamic C	340 mg	340%
Potassium	50 mg	3%
Calcium	89 mg	11%
Magnesium	10 mg	3%
Zinc	0.4 mg	3%
Phosphorous	40 mg	6%

Ingredients :

Calamansi fruit, sugar, calamansi purée, glucose syrup, water, fructose, modified rice starch, ascorbic acid, citric acid, sodium lactate, pectin.

Store at room temperature, avoid moisture and direct sunlight



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Manufactured By :

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CALAMANSI PURÉE



www.mizicor.co

Calamansi

Calamansi, scientifically known as Calamondin – Citrofortunella microcarpa belongs to the Rutaceae family. Calamansi is a popular citrofotunella; which is an inter-genetic hybrid between the genes of a citrus fruit family and Kumquat family. Calamansi is widely cultivated in different parts of the world such as Philippines, Malaysia, Indonesia and Southern China.

Calamansi has a distinct characteristic of a wing-like appendages on their leaf stalks with white flowers and it is very similar to a small round lime sizing up to 25-35 mm in diameter. The pulp of the fruit is orange in color and has very thin orange peel when it ripens. Each fruit bears approximately 8 to 12 seeds.

Rich in Vitamin C, high in antioxidants called Phloretin-G and Vitexin

Calamansi Purée is prepared carefully to preserve and enhance the citrus skin aroma. We also utilise the green extract from the skin to provide the natural colour of the purée.

Calamansi exhibits high antioxidants properties:

Calamansi contains high antioxidant content, including Phloretin-G and Vitexin that have inhibitory effect against bacterial biofilm formation.

Benefits to our body:

- Calamansi is high in Vitamin C, which is commonly used in cough and cold remedies.
- Good for digestive health, it act as a natural detox agent in the human body.
- It has natural anti-inflammatory properties which will strengthen body immune system.
- It also contains high amount of Calcium, Potassium, Phosphorous, Magnesium, Sodium and Zinc.



RECIPES

Enjoy Calamansi Purée With Various Exotic Recipes



Hot Calamansi

Add hot water directly into Calamansi Purée. Try mixing hot red tea or green tea with Calamansi Purée.



Cold Calamansi

Add ice cube and cold water into Calamansi Purée. We suggest sweet lovers to add sugar or honey into the drink to enhance the sweetness of the cold calamansi drink.



Calamansi Yogurt

Pour calamansi purée on top of plain yogurt.



Cracker and Bread Spread

Instead of ordinary orange marmalade spread on top of your cracker and bread, why not try it with Calamansi Purée.



Calamansi Citrus Barbeque

Simply rub the tenderloin meat or seafood with Calamansi Purée, pepper and salt, then place it on the grill. Grill Calamansi barbeque meat at temperature 200°C for 20 minutes and is ready to be served. Serve your meat with additional Calamansi Purée and chilli slices as dipping.



Calamansi Cheese Cake in a Jug

Make crumbs by using shortbread crackers, then top with cheesecake mixture, which are made from cream cheese, calamansi puree, cream and sugar. Add chopped strawberry on top of the Calamansi Cheese cake as garnish.



Cheese Slices with Calamansi

Spread calamansi purée on top of cheese slices, we hope you would like the "sour-citrus" cheese!



Bake Calamansi Apple Core

Cut an apple into half, make a hole at the centre of apple. Stuff Calamansi Purée inside the apple then wrap with aluminium foil. Bake for 15 minutes ready to be serve. You can also accompany the dessert with some cinnamon powder on top for a different exotic sensation.



Parfait Calamansi

Use calamansi to make Parfait.



Calamansi Ice Cream

Serve vanilla, chocolate or matcha green tea ice cream with calamansi purée!



Calamansi with Chia Seed

Stir calamansi puree with cold water, and add chia seed for extra texture and health benefits!



Spicy Calamansi sauce

Chop chili into fine pieces, blend with calamansi purée. Sweet, sour yet spicy calamansi sauce is suitable for steaming fish or prepare sweet and sour chicken.



Blend with olive oil for salad dressing

Add olive oil and mustard into calamansi purée to create the perfect blend of sweet and sour salad dressing. (Mustard is an optional choice)