

ABOUT Alarma CitruSmart™

IF YOU ARE LOOKING FOR A NEW, EXCITING, HEALTHY NATURAL FOOD

CHECK OUT Alarma CitruSmart™!

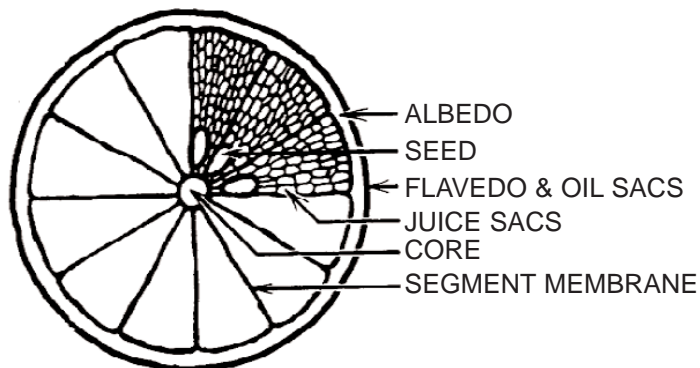
Alarma CitruSmart™:

- **MADE FROM 100% CITRUS PEEL - NO CHEMICALS ADDED!**
- **HIGH IN NATURAL ANTIOXIDANT! (ORAC Rating 115 μ M Trolox Equiv/g) - note: fresh blueberries are 66**
- **A GREAT CARRIER FOR FLAVORS!**
- **NATURAL PRESERVATIVE ATTRIBUTES ELIMINATE THE NEED FOR BHA OR BHT!**
- **GLUTEN FREE!**
- **LOW IN CARBOHYDRATES!**
- **HIGH (up to 82.7%) IN DIETARY FIBER! (up to 62% Insoluble Fiber and 20.7% Soluble Fiber).**
- **HIGHEST IN BIOSORPTION CAPACITY OF ANY CITRUS PROCESSING METHOD!**

Partial List of Alarma CitruSmart™ Uses

- **Cereal nutritional enhancement: Just 2-4% addition elevates all cereal health components;**
- **Energy Bar ingredient: Contains fiber, pectin, and anti-oxidant all in one product;**
- **Add to baked goods to bring nutrition to desserts, breads, sweet rolls and snack foods;**
- **Add to soup to eliminate the need for phosphates;**
- **Add as a "binding agent" to hold a composite vegan mixture together;**
- **Direct "fiber" additive to boost fiber content to various products;**
- **Ideal nutritional additive for crackers, cookies, croutons, pasta, mixes, glazing compounds, rubs and more.**
- **Perfect "Functional Food" additive, (fiber, antioxidant, pectin, additions), such as;**
 - prepared food mixes; muffin mixes; oatmeal mixes; brownie mixes
 - nutritional bars
 - smoothie drinks

Alarma Corporation has developed a unique chemical-free citrus peel process and drying method (patent pending) which virtually removes most inherent sugars and oils found in the Flavedo of citrus peels, while aptly removing the seeds within, yielding a super quality "pectenaceous mass" consisting of nearly all of the available Albado, membrane and oil/sugar extracted Flavedo, while preserving the many valuable natural healthful food components within the remaining "mass".



cross section of a typical citrus product

FLAVEDO: The flavedo (also known as the exocarp or, in culinary applications, zest) is the outer part of the rind of citrus fruit, which bears oil glands and pigments. Flavedo is mostly composed of cellulosic material but also contains other components, such as essential oils, paraffin waxes, steroids and triterpenoids, fatty acids, pigments (carotenoid, chlorophyll, flavonoids), bitter principles (limonin), and enzymes.

ALBEDO: the albedo or inner part of the rind of citrus fruit, is a source material which provides a replacement for high-caloric ingredients such as flour, fat and/or sugar in a food product with at least a one-third reduction in caloric density. The citrus albedo bulking agent has a water binding capacity of from 10 to 20 grams of water per one gram of the albedo bulking agent and serves as an ideal "carrier" for food products.

PECTIN POMACE: Alarma has developed a patent pending chemical-free processing and unique drying method which combines the Flavedo, Albado, core and segment membrane to yield a "pectenaceous mass" which we identify as Alarma CitruSmart™, a **pectin pomace** product.

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