



WILD HIBISCUS FLOWER CO.



Important Points

1. Related to Hawaiian Hibiscus but very different looking
2. Small family owned company 100% Australian based and owned
3. Sustainably farmed in the Australian Outback
4. Each farm is usually only 5 acres and owned by a small family as the flowers are very intensive to look after but the return will support a family
5. Flowers mature at different times so growers are constantly attending to each shrub
6. Sent straight from farms (not dried) to Wild Hibiscus Factory 2 hours outside Sydney for processing
7. Handpicked, deseeded and hand packed into their jars so a handmade product in the purest sense
8. Only 3 ingredients Wild Hibiscus Flowers, cane sugar and water
9. HACCP Certified
10. 3 year shelf life (laser etched on side of jar lid) and 3 months in the refrigerator after opening
11. Flower is edible with a yummy raspberry/rhubarb flavor
12. Firm but pliant texture so flowers are not delicate for handling as a garnish
13. Many cocktail, mocktail and martini applications
14. Great for making kids feel special with fancy mocktails
15. Turn the flower inside out for a different presentation!
16. True versatility-flowers and syrup are heat stable (will not change color and keeps shape and texture in cooking applications) so Wild Hibiscus is perfect for culinary recipes both sweet and savory
17. Perfect for entertaining at home, hostess gift, gift baskets, parties, weddings, anniversaries, sweet 16, restaurants, caterers, event planners and more.
18. Syrup is just as versatile in beverage and culinary applications (vinaigrettes, sauces, marinades and desserts)
19. Two jar sizes, an 11 flower retail jar and a larger 50 flower party pack (great for weddings and large events)
20. Retail displays available free of charge-hanging (6ct for tight spaces), counter/shelf (15ct) and floor (40ct)
21. Recipe cards and brochures available free of charge
22. For the larger jar after all of the flowers have been used there is lot of syrup left for fun applications so the initial cost is actually spread over two ingredients
23. Name one of the best new foods by Time Magazine, voted best thank you gift by REAL SIMPLE Magazine and "makes the most striking Champagne Cocktail" Wine Spectator.

