

# SMARTFRUIT PURÉE 2:1 RECONSTITUTION INSTRUCTIONS

## Small (60oz) Store & Pour Container 2:1 Ratio using Smartfruit Purée

1. Start with a sanitized 60oz Store & Pour and a blender jar.
2. Using the measurements on the side of your blender jar to measure, pour 32oz of purée into your blender jar. Then, pour the purée from the blender jar into your Store & Pour.
3. Next, fill the blender with 16oz of water. Then, pour this into the Store & Pour. Ta da! You now have 48oz of reconstituted purée! **But, you aren't done!**
4. Add 8oz of water to your blender jar, and pour it into the Smartfruit bottle with the remaining purée. **Now, you have 24oz of reconstituted purée in this bottle.** Screw on the cap and date the bottle with permanent marker. Then, put the bottle in the back of your fridge.
5. Use the reconstituted purée from your Store & Pour first until the Store & Pour is empty. Once your Store & Pour is empty, simply add the extra 24oz of reconstituted purée from the Smartfruit bottle back into the Store & Pour, and recycle the bottle.

## Large (72oz) Store & Pour Container 2:1 Ratio using Smartfruit Purée

1. Start with a sanitized 72oz Store & Pour.
2. Simply pour all 48oz of purée into a Store & pour, and recycle the Smartfruit bottle.
3. Next, add water to the Store & pour to the base of the neck (*this should be 48oz of water*). Ta da! You now have 48oz of reconstituted purée!
4. Screw on the cap on the Store & Pour and put it in your fridge.
5. Once you receive an order for that particular flavor, screw the long neck on and dispense as usual.