



SPECIFICATION SHEETS

2023

FROZEN FRUIT PULP

General Characteristics

This product is obtained by pulping fresh and healthy fruits, treated with vitamins to guarantee their durability in cold chains.

It can be used in various ways as a raw material for multiple products in the ice cream, soft drinks, confectionery and canning industries or as a base ingredient for natural juices and sorbets. To preserve the natural fresh fruit pulp, no type of additive should be added or subjected to any other process. The quality of the fruit pulp is achieved with fresh, clean fruits and at their correct ripening point.

Benefits: The aroma, color and flavor of the fruit are preserved, the freezing processes are so efficient that hardly any nutrients are lost.

The pulp is a very versatile fruit derivative, by this we mean that it allows us to prepare a wide variety of products that are based on fruit.

Once frozen, this fruit derivative can be stored and used for up to a year.

Observations: we offer a wide range of 100% natural frozen fruit pulps, such as Blackberry, Red Fruits, Passion Fruit, Soursop, Mango, Papaya, Strawberry, Pineapple, Guava, Kiwi... Among others.

100% natural frozen fruit pulp, without added sugar. No preservatives or added sugars.

