purée arete

DRAGON FRUIT PUREÉ

Aseptic - All Natural - No Sugar Added



Seasonal
Sustainable
Scalable
Product of the USA

Technical Specifications:

Ingredients:
Dragon Fruit

Allergens: None

Color: Dark Red to Purple

Flavor: A mild, refreshing cross between kiwi and pear

Brix: 9-14

pH: 3.5–4.5

Pack: 40 lb. bag-in-box
400 lb. drum

Shelf Life: 1 Year
After opening, keep refrigerated and use within 10 days

Metal Detection: Hourly during production, our metal detector is calibrated for adequate sensitivity to and is set to reject the following test pieces: Ferrous 2.0 mm, Non-Ferrous 2.8 mm, Stainless Steel 3.5 mm

Our Dragon Fruit Purée brings vibrant red-purple color and a delicate tropical flavor reminiscent of kiwi and pear to beverages, smoothies, frozen desserts, and creative culinary applications. Made with 100% dragon fruit and no added sugar, it's a versatile clean-label ingredient that adds striking visual appeal and subtle fruit character to finished products.

Pairings

Dragon fruit knows how to make an impression before you even take the first sip.

Pineapple, mango, passion fruit, lime, lemon, coconut, strawberry, raspberry, kiwi, and lychee. Its delicate, kiwi-pear flavor provides a subtle tropical foundation, while its vibrant red-purple color brings a bold visual element to almost any creation.

Pair it with citrus for a bright, refreshing twist, tropical fruits for an exotic escape, or berries for a richer fruit-forward experience.

From eye-catching craft beverages and smoothies to colorful sorbets, gummies, and frozen desserts, dragon fruit gives product developers room to get creative without overpowering other ingredients.

Suggested Dosing

For beer, cider, seltzer, and fermented beverage applications, consider starting with 0.5–1 lb of dragon fruit purée per finished gallon. Use the lower end when you want a gentle tropical note and a touch of natural color, or increase the amount for more pronounced red-purple color and fruit character.

Because dragon fruit has a naturally mild flavor, its color may make a stronger impression than its taste. We recommend small-batch testing to balance fruit intensity, color, sweetness, acidity, and final pH. Color stability and flavor development should also be evaluated throughout fermentation and storage.



(518) 719-3050
www.pureearete.com

SCAN ME