



PASSION FRUIT PUREE

Aseptic - All Natural - No Sugar Added



Passion fruit brings bright acidity, bold tropical aroma, and unmistakable flavor to the formulation table. Our aseptic Passion Fruit Purée delivers a strong, tart profile with enough intensity to lead a product or add complexity to other fruits, beverages, desserts, and confections.

Technical Specifications:

Ingredients: Passion Fruit Purée, Filtered Water

Allergens: None

Color: Bright yellow to orange

Flavor: Tart, strong passion fruit flavor

Brix: 12–15

pH: ≤ 3.0

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

Shelf Life: 1 Year (After opening: Keep refrigerated and use within 10 days.)

Metal Detection: Ferrous: 2.0 mm, Non-Ferrous: 2.8 mm, Stainless Steel: 3.5 mm

Pairings

Passion fruit has plenty of personality, so the trick is deciding whether you want it to lead, support, or add a little contrast.

Mango, pineapple, orange, lemon, lime, strawberry, raspberry, blueberry, coconut, and vanilla all pair especially well.

Use mango or coconut to soften its bright tartness, citrus to push freshness even further, berries to add familiarity, and vanilla when you want a rounder, more dessert-forward profile.

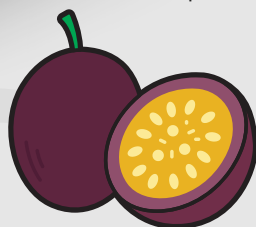
Suggested Dosing

For beer and fermented beverages, start with approximately 0.25–0.75 lb. of passion fruit purée per finished gallon and adjust based on the desired intensity. Passion fruit is naturally assertive, so lower usage rates can still have a noticeable impact.

For RTDs, juices, smoothies, cocktail mixers, gummies, sorbets, frozen desserts, fillings, and other applications, begin with a pilot formulation and adjust based on how prominently you want passion fruit to contribute tartness, aroma, and tropical character.

Use less when passion fruit is supporting another flavor. Use more when you want it to define the finished profile.

Pilot testing is recommended before scaling to evaluate Brix, pH, acidity, aroma, haze, filtration, mouthfeel, and finished-product stability.



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