



PINEAPPLE PUREE

Aseptic - All Natural - No Sugar Added



Pineapple brings bright tropical flavor, natural sweetness, and refreshing acidity to a wide range of formulations. Our aseptic Pineapple Purée is made from 100% pineapple with no added sugar, delivering a clean, familiar tropical profile that works across beverages, desserts, sauces, confections, and other fruit-forward applications. Puree Arête sources pineapple from tropical growing regions selected for the color and flavor we want in the finished purée.

Technical Specifications:

Ingredients: Pineapple

Allergens: None

Color: Bright yellow

Flavor: Tropical pineapple

Brix: 12–15

pH: 3.5–4.0

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

Pineapple is familiar enough to feel approachable, but tropical enough to take a formulation somewhere interesting.

Passion fruit, mango, pink guava, dragon fruit, prickly pear, grapefruit, lime, coconut, ginger, cherry, and botanicals all work especially well.

Use citrus or grapefruit to sharpen its natural acidity, mango or coconut for a rounder tropical profile, and botanicals such as sage or ginger when you want more complexity. Pineapple also works particularly well as a base flavor for less familiar tropical fruits.

Suggested Dosing

For beer and fermented beverages, start at approximately 0.5–1.25 lb. of pineapple purée per finished gallon and adjust for the desired fruit intensity. That range is supported by commercial pineapple-purée guidance for brewing applications with similar Brix and pH characteristics.

For RTDs, juices, smoothies, sauces, gummies, desserts, and other applications, begin with a pilot formulation and adjust based on how much pineapple flavor, sweetness, acidity, color, and body you want in the finished product.

Use less when pineapple is supporting other tropical or citrus flavors. Use more when you want pineapple to lead.

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



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