



PINK GUAVA PUREE

Aseptic - All Natural - No Sugar Added



Technical Specifications:

Ingredients: Pink Guava, Filtered Water

Allergens: None

Color: Pink to Orange

Flavor: sweet, floral, and tropical.
mix of strawberry, pear, and papaya
with subtle notes of passion fruit, melon,
and a musky, fragrant aroma.

Brix: 9-11

pH: 3.6-4.2

Pack: 40 lb. bag-in-box
400 lb. drum (upon request)

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 aseptic Pink Guava Purée brings rich tropical flavor, delicate sweetness, and a beautiful pink-orange color to craft beverages, smoothies, frozen desserts, and culinary creations.

Made with pink guava and filtered water, with no added sugar, it's a versatile clean-label ingredient that adds an exotic fruit character to finished products.

Pairings

Pink guava has a tropical personality all its own.

Mango, pineapple, passion fruit, lime, strawberry, coconut, ginger, orange, raspberry, and mint.

Its fragrant, fruity character opens the door to everything from bright, citrus-forward blends to smooth, creamy tropical creations. Pair it with mango or pineapple for familiar island flavors, lime or passion fruit for a refreshing tart contrast, or ginger and mint for something a little more adventurous.

That distinctive balance makes pink guava an exciting choice for craft beverages, RTD cocktails, smoothies, frozen desserts, and innovative fruit-forward products.

Suggested Dosing

For beer, cider, seltzer, and fermented beverage applications, consider starting with 0.5-1 lb of Pink Guava Purée per finished gallon. Use the lower end for a gentle tropical accent or increase the amount for a more pronounced guava flavor, fuller fruit character, and greater color contribution.

Pink guava has a distinctive tropical flavor that can become more prominent as the dosage increases. We recommend small-batch testing to balance fruit intensity, sweetness, acidity, aroma, and mouthfeel. For fermented beverages, evaluate how fermentation affects the natural sugars and finished flavor before scaling production.



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