

## One Fruit Base, Two Flexible Formats

Available as smooth fruit purée (1) or portion-controlled cubes (2)

### OUR PUREES AT A GLANCE:

- ✓ **Origin:** Brazil
- ✓ **Formats:** Purée or Cubes
- ✓ **Variants:** Deep Frozen or Ambient
- ✓ **Processing:** Pasteurized or Natural
- ✓ **Shelf Life:** Up to 24 months

### KEY HIGHLIGHTS FOR CUPUAÇU:

- ✓ **Exotic Aroma:** Distinctive and tropical
- ✓ **Creamy Texture:** Smooth and rich
- ✓ **Taste Balance:** Sweet-sour and aromatic
- ✓ **Theobromine:** Naturally present
- ✓ **Amazonian Origin:** Unique fruit profile



### Available Variants



#### DEEP-FROZEN

for maximum quality

Deep-frozen at  $\leq -18\text{ °C}$  for maximum quality, color, flavor and nutritional values.



#### AMBIENT

for shelf stability

Minimally processed and packed for stability at ambient conditions.

### Certifications



All our production facilities are **FSSC 22000** certified. Additional certifications shown below may vary by product variant, batch and customer-specific requirement.

### 1 | Product Identification

<b>PRODUCT NAME</b>	Cupuaçu Purée
<b>DESCRIPTION</b>	Pure cupuaçu purée with a creamy texture, aromatic tropical character and a distinctive sweet-sour taste.
<b>INGREDIENTS</b>	100% Cupuaçu
<b>PROCESSING</b>	Available as pasteurized or natural purée. Ambient variants are pasteurized only.
<b>HS CODE</b>	2008.99.9990
<b>COUNTRY OF ORIGIN</b>	Brazil
<b>ALLERGENS</b>	None (gluten-free, dairy-free, nut-free)
<b>ADDITIVES</b>	None
<b>GMO STATUS</b>	This product is not derived from or produced using GMO's

#### AVAILABLE PRODUCT QUALITIES

1. **CONVENTIONAL QUALITY:** Standard product quality for regular supply programs.
2. **ORGANIC QUALITY:** Available on request and subject to raw material availability. Organic certification is arranged for the relevant product variant and production batch.

### 2 | Physical & Sensory Characteristics

<b>COLOR</b>	White to ivory, typical of ripe cupuaçu
<b>FLAVOUR</b>	Sweet and slightly tangy with a characteristic tropical flavour
<b>TEXTURE</b>	Smooth, homogeneous fruit purée
<b>BRIX (°Brix)</b>	$\geq 9.5$ , typical recent batches: 10.3 – 12.5
<b>pH</b>	$\geq 3$ , typical recent batches: 3.3 – 3.5

### 3 | Packaging & Available Formats \*

Format	Weight	Packaging	Palletization
<b>CONSUMER</b>	100 g	PE-Pouch	<b>1080 kg</b> (180 boxes á 60 kg)
<b>FOODSERVICE</b>	500 g	PE-Pouch	<b>1080 kg</b> (180 boxes á 60 kg)
<b>INDUSTRIAL</b>	1 kg	PE-Pouch	<b>1080 kg</b> (90 boxes á 12 kg)
<b>BULK</b>	185 kg	Drum	<b>1295 kg</b> (7 drums á 185 kg)

\* Upon request, we also offer customised white-label solutions.

### 4 | Storage & Shelf Life

<b>SHELF LIFE</b>	Up to 24 months
<b>STORAGE</b>	<ul style="list-style-type: none"> <li>• <b>Frozen Variant:</b> Store and transport at <math>\leq -18\text{ °C}</math></li> <li>• <b>Ambient Variant:</b> Shelf-stable at ambient temperature, no chilled storage required</li> </ul>
<b>HANDLING</b>	<ul style="list-style-type: none"> <li>• Use promptly after opening</li> <li>• Protect from heat, sunlight and temperature changes</li> </ul>

### 5 | Application Inspiration



- **Beverages:** Smoothies, tropical drinks and creamy fruit blends
- **Frozen Desserts:** Ice creams, sorbets and bases
- **Foodservice:** Bowls, toppings, sauces and exotic dessert preparations
- **Dairy & Plant-Based:** Yoghurts, creams and fruit layers

## 6 | Technical Specifications

### 6.1 Microbiological <sup>1</sup>

Parameter	Unit	Result	Reference
E. COLI	MPN/g	< 10	≤ 10 CFU/g
SALMONELLA	/25 g	Absent	Absent in 25 g
LISTERIA	/25 g	Absent	Absent in 25 g
YEASTS & MOULDS	CFU/g	< 10 <sup>3</sup>	≤ 10 <sup>3</sup> CFU/g

### 6.2 Physicochemical Quality Parameters <sup>2</sup>

Parameter	Unit	Spec.	Comment
pH	-	≥ 3	Typical recent batch range: 3.3 – 3.5
BRIX (soluble solids)	°Bx	≥ 9.5	Typical recent batch range: 10.3 – 12.5
ACIDITY (as citric acid)	g/100 g	≥ 1.5	Typical recent batch range: 1.65 – 1.80

- In compliance with EU food safety regulations. Regularly monitored to ensure hygiene and product safety.
- Typical values based on regular laboratory analyses. Natural variation may occur depending on harvest and variety.

## 7 | Nutritional Values (per 100g) \*

Nutrient	Value (per 100g)
ENERGY	238 kJ / 57 kcal
FAT	1 g
<i>OF WHICH SATURATES</i>	0 g
CARBOHYDRATES	11 g
<i>OF WHICH SUGARS</i>	0 g
PROTEIN	1 g
SALT	0 g

\* Slight variations may occur due to natural fruit-composition.

**NOTE: No added sugar.** Contains only naturally occurring sugars from fruits.

### Disclaimer

This information is provided in good faith for B2B and foodservice use only and does not constitute a guarantee or warranty for specific applications.

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