



## 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 GRAPE:

- ✓ **Polyphenols:** Naturally present
- ✓ **Anthocyanins:** Natural grape pigments
- ✓ **Sweetness:** Fruity and balanced
- ✓ **Aroma:** Typical ripe grape flavour
- ✓ **Profile:** Juicy and vibrant



### Available Variants



#### DEEP-FROZEN

for maximum quality

Deep-frozen at  $\leq -18^{\circ}\text{C}$  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 **FSC 22000 certified**. Additional certifications shown below may vary by product variant, batch and customer-specific requirement.

### 1 | Product Identification

<b>PRODUCT NAME</b>	Grape Purée
<b>DESCRIPTION</b>	Pure grape purée with a smooth fruit texture, balanced natural sweetness and a rich, aromatic grape profile.
<b>INGREDIENTS</b>	100% Grape
<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>	Dark red to violet
<b>FLAVOUR</b>	Sweet, fruity, typical grape
<b>TEXTURE</b>	Smooth, homogeneous fruit purée
<b>BRIX (°Brix)</b>	$\geq 14.5$ , typical recent batches: 14.9 – 16.2
<b>pH</b>	$\geq 2.9$ , typical recent batches: 3.40 – 3.55

### 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^{\circ}\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:** Juices, smoothies and grape-based drinks
- **Desserts:** Sorbets, jellies, fillings and fruit bases
- **Foodservice:** Coulis, toppings and dessert sauces
- **Dairy & Plant-Based:** Yoghurts, creams and fruit layers

**6 | Technical Specifications**
**6.1 Microbiological <sup>1</sup>**

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

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

Parameter	Unit	Spec.	Comment
<b>pH</b>	-	≥ 2.9	Typical recent batch range: 3.40 – 3.55
<b>BRIX (soluble solids)</b>	°Bx	≥ 14.5	Typical recent batch range: 14.9 – 16.2
<b>ACIDITY (as citric acid)</b>	g/100 g	≥ 0.5	Typical recent batch range: 0.5 – 0.6

- 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)
<b>ENERGY</b>	287 kJ / 69 kcal
<b>FAT</b>	0 g
<b>OF WHICH SATURATES</b>	0 g
<b>CARBOHYDRATES</b>	18.6 g
<b>OF WHICH SUGARS</b>	15.7 g
<b>PROTEIN</b>	0.7 g
<b>SALT</b>	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.

**Eurobras GmbH**

Head Office: Seestrasse 89, 8700 Küsnacht, Switzerland | Netherlands Branch: Strevelsweg 700 - Unit D0610, AS 3083 Rotterdam, The Netherlands  
 Mail: [info@eurobrasfood.com](mailto:info@eurobrasfood.com) | Phone: +41 (0)79 539 87 84 | KVK 99835118 | VAT NL828198536B01 | EORI NL828198536