



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
- ✓ **Shelf Life:** Up to 24 months

KEY HIGHLIGHTS FOR PAPAYA:

- ✓ **Vitamin C:** Naturally nutrient-rich
- ✓ **Provitamin A:** Characteristic orange profile
- ✓ **Papain:** Papaya's signature enzyme
- ✓ **Mild Taste:** Smooth, tropical and sweet
- ✓ **Texture:** Soft, velvety and refreshing



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 **FSC 22000 certified**. Additional certifications shown below may vary by product variant, batch and customer-specific requirement.

1 | Product Identification

PRODUCT NAME	Papaya Purée
DESCRIPTION	Pure papaya purée with a smooth, velvety texture, mild tropical flavour and natural fruit sweetness.
INGREDIENTS	Papaya, citric acid (for color stability)
PROCESSING	Available as pasteurized or natural purée. Ambient variants are pasteurized only.
HS CODE	2008.99.9990
COUNTRY OF ORIGIN	Brazil
ALLERGENS	None (gluten-free, dairy-free, nut-free)
ADDITIVES	None (citric acid used for stabilization)
GMO STATUS	This product is not derived from or produced using GMO's

AVAILABLE PRODUCT QUALITIES

- CONVENTIONAL QUALITY:** Standard product quality for regular supply programs.
- 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

COLOR	Orange to light orange
FLAVOUR	Mildly sweet, typical papaya
TEXTURE	Smooth, homogeneous fruit purée
BRIX (°Brix)	≥ 9.5 , typical recent batches: 10.5 – 11.5
pH	≥ 4.2 , typical recent batches: 4.4 - 4.9

3 | Packaging & Available Formats *

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

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

4 | Storage & Shelf Life

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

5 | Application Inspiration



- **Beverages:** Smoothies, tropical juices and wellness drinks
- **Breakfast & Bowls:** Bowls, toppings and breakfast concepts
- **Frozen Desserts:** Sorbets, ice creams, popsicles and light dessert bases
- **Dairy & Plant-Based:** Yoghurts and plant-based desserts and layers

6 | Technical Specifications
6.1 Microbiological ¹

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 ³	≤ 10 ³ CFU/g

6.2 Physicochemical Quality Parameters ²

Parameter	Unit	Spec.	Comment
pH	-	≥ 4.2	Typical recent batch range: 4.4 - 4.9
BRIX (soluble solids)	°Bx	≥ 9.5	Typical recent batch range: 10.5 – 11.5
ACIDITY (as citric acid)	g/100 g	≥ 0.1	Typical recent batch range: 0.15 – 0.20

- 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	147 kJ / 35 kcal
FAT	0 g
OF WHICH SATURATES	0 g
CARBOHYDRATES	8.7 g
OF WHICH SUGARS	7 g
PROTEIN	0.6 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.

Eurobras GmbH

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