



## 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:** Puree or Cubes
- ✓ **Variants:** Deep Frozen or Ambient
- ✓ **Processing:** Pasteurized or Natural
- ✓ **Shelf Life:** Up to 24 months

### KEY HIGHLIGHTS FOR TAMARIND:

- ✓ **Natural Acidity:** Tangy and refreshing
- ✓ **Sweet-Sour Profile:** Rich and exotic
- ✓ **Tartaric Acid:** Naturally present
- ✓ **Deep Flavour:** Fruity, caramel-like notes
- ✓ **Versatility:** Ideal for drinks and sauces

### Available Variants



#### DEEP-FROZEN

for maximum quality

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

### 1 | Product Identification

<b>PRODUCT NAME</b>	Tamarind Purée
<b>DESCRIPTION</b>	Pure tamarind purée with a rich sweet-sour taste, pronounced fruity acidity and a distinctive tropical character.
<b>INGREDIENTS</b>	100% Tamarind
<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 brown
<b>FLAVOUR</b>	Tangy with a slight sweetness, characteristic tamarind
<b>TEXTURE</b>	Smooth, homogeneous fruit purée
<b>BRIX (°Brix)</b>	$\geq 8$ , typical recent batches: 9.75 – 10.40
<b>pH</b>	$\geq 2.3$ , typical recent batches: 2.55 – 3.20

### 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{ }^{\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, lemonades, cocktails and exotic drinks
- **Sauces & Marinades:** Sweet-sour sauces, glazes, dressings and marinades
- **Foodservice:** Chutneys, dips, condiments and savoury preparations
- **Desserts & Sweets:** Sorbets, fillings, candies and dessert bases

**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>	-	≥ 2.3	Typical recent batch range: 2.55 – 3.20
<b>BRIX (soluble solids)</b>	°Bx	≥ 8	Typical recent batch range: 9.75 – 10.40
<b>ACIDITY (as citric acid)</b>	g/100 g	≥ 1.9	Typical recent batch range: 1.9 – 2.3
<b>TOTAL SOLIDS</b>	g/100 g	≥ 6.5	-

1. In compliance with EU food safety regulations. Regularly monitored to ensure hygiene and product safety.
2. 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>	1117 kJ / 267 kcal
<b>FAT</b>	0 g
<b>OF WHICH SATURATES</b>	0 g
<b>CARBOHYDRATES</b>	63 g
<b>OF WHICH SUGARS</b>	4.1 g
<b>PROTEIN</b>	1.6 g
<b>SALT</b>	0.2 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