

Technical Data Sheet – Passion Fruit (Maracujá) Pulp

Product Description

Frozen passion fruit (*Passiflora edulis*) pulp obtained from selected ripe fruits. 100% natural, no added sugar, preservatives, or colorants.

Physical-Chemical Parameters

Parameter	Typical Value
pH	2.7 – 3.3
Brix (°Bx)	12 – 15
Acidity (% citric acid)	2.5 – 3.5
Moisture	> 85%
Color	Bright yellow
Flavor	Intense, aromatic, acidic

Microbiological Standards

Test	Limit
Total Coliforms	< 10 CFU/g
Salmonella sp.	Absence / 25g
Yeasts & Molds	< 100 CFU/g
Mesophilic Bacteria	< 10 ³ CFU/g

Packaging & Storage

- Packaging: Food-grade polyethylene bags inside 200 kg drums (other formats available upon request).
- Storage: Keep at -18 °C or below. Do not refreeze after thawing.
- Shelf Life: 24 months under recommended storage.

Applications

Beverages, nectars, smoothies, ice creams, confectionery, dairy mixes.

Technical Responsible:

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