

Technical Data Sheet – Pitaya Pulp

Product Description

Frozen pitaya (*Hylocereus* spp.) pulp obtained from selected ripe fruits. 100% natural, no added sugar, preservatives, or colorants.

Physical-Chemical Parameters

Parameter	Typical Value
pH	4.5 – 5.6
Brix (°Bx)	10 – 14
Acidity (% citric acid)	0.1 – 0.3
Moisture	> 85%
Color	Magenta to pink
Flavor	Mild, sweet

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, smoothies, bowls, ice creams, dairy mixes, functional foods.

Technical Responsible:

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