

BEST THAI FRUIT COMPANY LIMITED

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Thai Passion Fruit Pulp

Product of Thailand

FROZEN THAI PASSION FRUIT PULP

Brand: BEST THAI FRUITS

Country of origin: Thailand

Quality: Premium

Code: 0811

Storage conditions: not above t -20°C

Availability: All year round

Composition:



Each ripe fruit is washed, cut in half, the pulp is carefully collected by hand and frozen without added sugar and preservatives, frozen by the method of Individual Shock Freezing IQF (Individual Quick Freezing) in nylon bags weighing 500g each, before being put into a carton box, and sent to a refrigerator at a controlled temperature, i.e. t-20°C.

Brix: 13% and up.

Package: Nylon bag size: 180mm x 260mm Weight (N.W): 500g./1kg Carton Box (size L310xW225xH220 mm) 8kg, 16 or 8 bags.

Loading Capacity: 40'CHRF/4200 carton

Shelf life: 24 months at -20°C. Ready to use after defrosting. Do not refreeze. Store after defrosting at a temperature of +2°C to +5°C

for no more than 48 hours.

Nutritional and energy value per 100 g.: Caloricity 97kcal/405kJ. Protein 2.2g. Fat 0.7g. Carbohydrates 23g.



Aromatic sourness, reminiscent of sea buckthorn, gives a unique taste to desserts. Passion fruit, the "Fruit of Passion" is difficult to deliver in integrity and ripeness. Therefore, you cannot find it in every store. Passion fruit is eaten with a spoon, using it you can prepare fragrant juice, which will become even tastier if mixed with orange. It is used as a filling for baking, an addition for cocktails, ice cream, yogurts, and various desserts. Passion fruit is high in vitamin A and vitamin B3, which is considered a powerful tool for lowering cholesterol. Compared to for example an apple, there are 7 times more vitamin C, 13 times more iron, and 5 times more fiber. Plus, vitamin K and antioxidants.

> Bangkok, Thailand 2022

GMP HACCP