

PASSION FRUIT

Passionfruit juice concentrate and puree are two of the many types of commercial-grade products supplied by iTi Tropicals.

Fruit Overview:

Grown on a vine in native tropical and subtropical regions, passionfruit is packed with a distinctively alluring, robust, and tart flavor. The fruit can range from dark purple to light yellow or orange. It is composed of juice and pulp-filled pockets, as well as hundreds of small black seeds. The pulp has an intense aromatic flavor and can be used as a flavoring for beverages and sauces as well as in gourmet cooking.

Food Application:

The worldwide appeal of passionfruit is growing. Europe has been using passion-fruit in products for over 30 years and it is an essential flavor in their beverages. Passionfruit can be used in a wide variety of food and beverage products. Colorful, flavorful, aromatic and refreshingly tropical, it is an ideal exotic fruit.

Passionfruit juice can be used in making jellies, pie fillings, cake frostings, smoothies, cocktails, sauces, salad dresses, and ice creams. It blends well with other juices including mango, banana, peach, orange, and pineapple. From sweet to savory applications, passionfruit is a high impact, extremely versatile exotic fruit.

Available Product:

iTi supplies frozen passionfruit concentrate, frozen passionfruit single strength juice (sometimes also called passion fruit puree), frozen passionfruit essence, and frozen clarified passionfruit concentrate. The products are 100% natural, GMO free, and produced from fresh, ripe, carefully selected fruit from Ecuador and Peru. They do not contain any artificial color, flavors, or preservatives, and are processed in FDA registered facilities, which are HACCP and Kosher-certified.

Product	Brix	Packaging
Frozen Products Passionfruit Concentrate Passionfruit Juice	50° 15°	551 lb. drum or 50 lb. pail 441 lb. drum or 40 lb. pail
Frozen Clarifieds Passionfruit Concentrate	65°	54.2 gallon drum or 5 gallon pail
Essences Passionfruit Essence		397 lb. drum or 40 lb. pail





