



CooperativaGroup

FROZEN FRUIT CATALOGUE





CooperativaGroup

FROZEN FRUIT PULP



We offer 100% natural, pasteurized fruit pulp. No preservatives, dyes, hardeners or sugar!

The pulp can be consumed in its “as is” form as an addition to various meals (often served in restaurants/hotels) or used as an ingredient in, for instance; bakery products, in the production of juices or other fruit-based products.

If you are in need for a Pulp from fruit other than listed on the following pages, please contact us. We can supply bespoke products.



PASSION FRUIT



BLACKBERRY



STRAWBERRY



GUAVA



LULO/naranjilla



MANGO



SOURSOP



TAMARILLO



BANANA PASSION FRUIT



PINEAPPLE



GOLDEN BERRY





CooperativaGroup



FROZEN FRUIT IN PIECE





FROZEN FRUIT IN PIECES

Fresh, healthy, ripe and pure fruit, cut and frozen.

Ready to eat, ideal as an addition to breakfasts, cakes or fancy drinks with fruit.



ADVANTAGES & BENEFITS OF FROZEN FRUIT

- Preserved nutrients and vitamins.
- Preserved taste and scent.
- Long shelf life without preservatives.
- Peeled, clean & cut – ready to eat.
- Competitive price.
- They allow enjoying the taste of fruit in the off-season.

BLACKBERRY



LULO



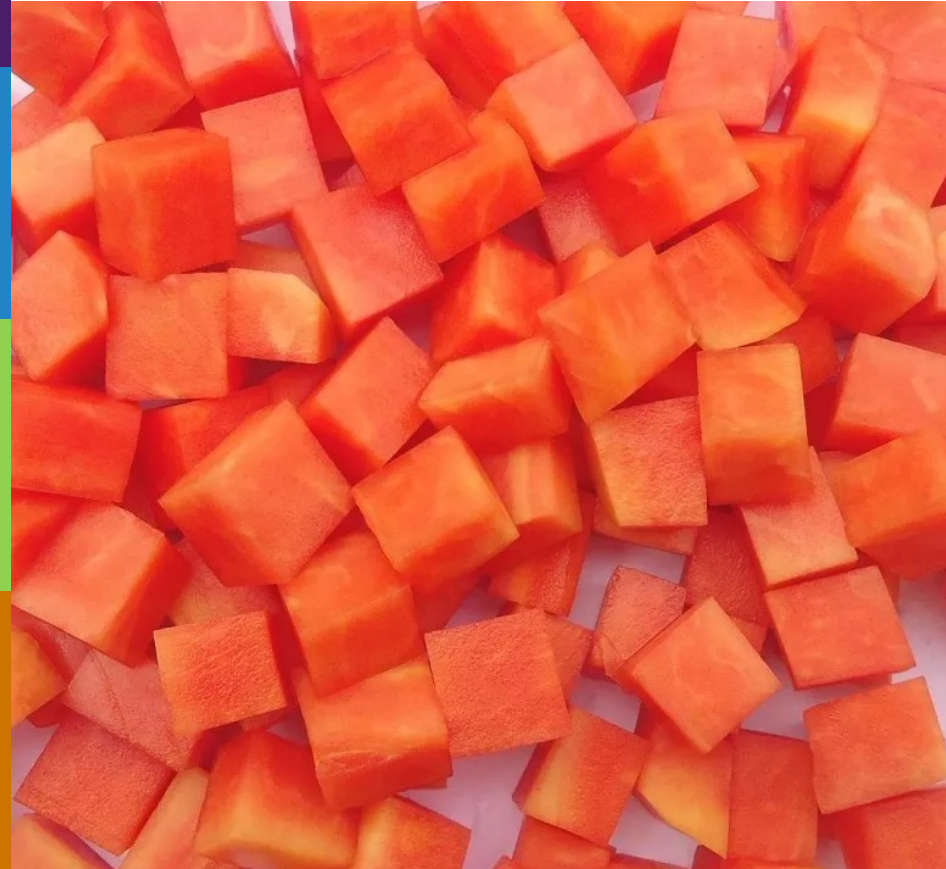
MANGO



PINEAPPLE



PAPAYA











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ASEPTIC / STERILIZED FRUIT PULP



ASEPTIC / STERILIZED PULP

Fruit:	Packaging:	Storage temp./ Shelf Life:	Seasonal availability:
 <p>Guava</p>	Drum 210 kg	<p>15-25°C (12 months) 4-15°C (18 months)</p>	<p>March – April September – November</p>
 <p>Soursop</p>		<p>< 25°C (12 months)</p>	<p>May – June October – November</p>
 <p>Lulo</p>		<p>< 25°C (12 months)</p>	<p>Year-round</p>
 <p>Mango</p>		<p>8-25°C (12 months) 2-8°C (18 months)</p>	<p>March – May October – November</p>
 <p>Blackberry</p>		<p>15-25°C (12 months)</p>	<p>January – February June – July</p>
 <p>Golden Berry</p>		<p>< 25°C (12 months)</p>	<p>April – May October – January</p>

ASEPTIC CONCENTRATE

Fruit:	Packaging:	Storage temp./ Shelf Life:	Seasonal availability:
 <p>Lulo</p>	Drum 210 kg Bag 20 kg	<p>< 25°C (12 months)</p>	<p>Year-round</p>
 <p>Mango</p>		<p>< 25°C (20 months)</p>	<p>March – May October – November</p>
 <p>Blackberry</p>		<p>< 25°C (12 months)</p>	<p>January – February June – July</p>



CONTACT

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