



juicerfo

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APPLE PUREE

Natural Sweetness. Smooth Texture. Reliable Processing.

High-quality apple puree with natural sweetness, a smooth texture, and reliable processing performance. Available for bulk supply and export in suitable aseptic packaging for baby food, beverages, dairy products, bakery fillings, desserts, sauces, and fruit-based formulations.



Consistent
Quality



Quality
Documentation



Aseptic Bulk
Packaging



Global
B2B Supply



PREMIUM QUALITY.
RELIABLE SUPPLY. GLOBAL PARTNERSHIP.



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PRODUCT OVERVIEW & APPLICATIONS

Apple puree is a versatile fruit ingredient produced from carefully selected, mature apples while retaining a significant amount of the fruit's natural pulp and soluble solids. It offers a naturally thicker consistency, smooth mouthfeel, mild apple flavor, and reliable performance for industrial food and beverage applications.

Single-strength apple puree typically has approximately 10–15°Bx and is suitable for baby food, smoothies, nectars, dairy products, bakery fillings, desserts, jams, and sauces.

PRODUCT SUMMARY



Smooth, naturally pulpy texture



Mild apple flavor



Typical Brix: 10–15°Bx



No added sugar



No artificial colours or flavours

ORGANOLEPTIC

Appearance	Smooth, homogeneous fruit puree
Colour	Natural cream-yellow to light-yellow
Aroma	Characteristic natural apple aroma
Taste	Fruity, sweet-tart apple taste

APPLICATIONS



Baby Food



Smoothies & Nectars



Dairy Products



Bakery Fillings



Desserts



Jams & Sauces

PACKAGING & DOCUMENTATION



Aseptic bags in steel drums



Typical net weight:
approx. 200–220 kg per drum



Batch-specific COA,
Technical Data Sheet & traceability



TECHNICAL SPECIFICATIONS



1. PHYSICAL & CHEMICAL ANALYSIS

PARAMETER	SPECIFICATION
Brix at 20°C	11 – 14 °Bx*
Titrateable Acidity (as Malic Acid)	0.20 – 0.80 % w/w
pH	3.4 – 4.1
Bostwick Consistency	5 – 18 cm / 30 sec*
Screen / Sieve Size	Approx. 0.7 – 0.85 mm*
Foreign Matter	Absent
Core / Seed / Stem Fragments	Absent
Black / Abnormal Particles	Absent / Practically Free
Appearance	Smooth, homogeneous fruit puree
Colour	Natural cream-yellow to light-yellow



2. MICROBIOLOGICAL & SAFETY ANALYSIS

PARAMETER	SPECIFICATION
Total Plate Count / APC	≤ 1,000 CFU/g*
Yeast	≤ 500 CFU/g*
Mold	≤ 50 CFU/g*
Coliforms	Not Detected / Customer Specification
E. coli	Not Detected
Patulin	≤ 50 µg/kg (ppb)*
Pesticide Residues	Complies with destination-market MRLs
Heavy Metals / Contaminants	Complies with applicable regulations



3. ADDITIONAL QUALITY & COMPLIANCE

PARAMETER	SPECIFICATION
GMO Status	Non-GMO / Documentation available upon request
Added Sugar	Not Added
Artificial Colours	Not Added
Artificial Flavours	Not Added
Preservatives	Not Added



4. PACKAGING & BULK SUPPLY

Bulk Packaging: Aseptic bags in steel drums
Typical Net Weight: approx. 200–220 kg per drum
Documentation: Batch-specific COA, Technical Data Sheet & traceability



Product: Apple Puree

* The above values represent typical commercial specifications for Apple Puree. Final specifications may vary depending on apple variety, origin, crop, processing method, production batch and customer requirements. Actual analytical values are confirmed by the corresponding Certificate of Analysis (COA).



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QUALITY, PACKAGING & CONTACT

LABELING INFORMATION

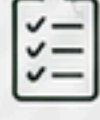
Batch No	:
Drum No	:
Production Date	:
Expiry Date	:
Crop Year	:
Net Weight	:
Ingredients	: Apple Puree
Brix at 20°C (°Bx)	: Typical 11–14



PACKAGING

-  Aseptic bags in steel drums
-  Typical net weight: approx. 200–220 kg per drum

QUALITY DOCUMENTATION

-  Batch-Specific COA
-  Technical Data Sheet
-  Traceability
-  Export Compliance Support
-  Customer-Specific Specs

WHY CHOOSE JUICERFO

-  Consistent industrial performance
-  Smooth, naturally pulpy texture
-  Mild apple flavor
-  Batch-specific COA & TDS
-  Reliable global B2B supply

Juicerfo supplies premium apple puree for food and beverage manufacturers worldwide.



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