



juicerfo

juicerfood.com

PLUM PUREE

Natural Plum Goodness. Professionally Processed.

High-quality plum puree produced from carefully selected ripe plums, delivering natural fruit flavor, attractive color, smooth texture, and consistent performance for beverages, baby food, dairy products, bakery fillings, sauces, desserts, and other industrial food applications.



Natural
Fruit Ingredient



Specification-Controlled
Quality



Industrial Bulk
Packaging



Global B2B Supply



PREMIUM QUALITY.
RELIABLE SUPPLY. GLOBAL PARTNERSHIP.



Website: juicerfood.com



Email: info@juicerfood.com



WhatsApp: +9071 551699797



01

PRODUCT OVERVIEW & APPLICATIONS

Plum Puree is produced from the edible portion of carefully selected, properly ripened plums and processed under controlled conditions to preserve characteristic flavor, natural color, fruit solids, and smooth texture.

Unlike plum juice or plum juice concentrate, it retains natural pulp, fiber, and suspended solids, making it suitable for global B2B supply with specification-controlled quality and flexible industrial packaging.

PRODUCT SUMMARY



Produced from carefully selected ripe plums



Retains natural pulp, fiber & fruit solids



No added sugar



No artificial colours or flavours



No preservatives

APPLICATIONS



Smoothies & Nectars



Multi-Fruit Beverages



Dairy Products



Bakery Fillings



Sauces & Desserts



Baby Food

ORGANOLEPTIC

Aroma	Characteristic natural plum aroma
Taste	Characteristic sweet-tart plum taste

PACKAGING & STORAGE



Filled in aseptic bags inside steel drums
Net weight typically approx. 200–230 kg



Frozen plum puree available
Store and transport under reliable cold chain



Technical documentation available
COA, TDS & traceability support



TECHNICAL SPECIFICATIONS



1. PHYSICAL & CHEMICAL ANALYSIS

PARAMETER	SPECIFICATION
Brix at 20°C	≥ 12 °Bx
Titrateable Acidity (as Citric Acid)	0.5 – 2.0 % w/w*
pH	3.0 – 3.9
Bostwick / Consistency	6 – 24 cm at approx. 13.2 °Bx*
Colour Index (A520/A430)	≥ 1.0 at 13.2 °Bx*
HMF (Hydroxymethylfurfural)	≤ 20 mg/kg at 13.2 °Bx*
D/L-Lactic Acid	≤ 0.5 g/L*
Sieve / Screen Size	Approx. 0.6 mm
Stone, Seed & Skin Fragments	Absent
Foreign Matter	Absent
Black / Abnormal Particles	Absent



3. ADDITIONAL QUALITY & COMPLIANCE

PARAMETER	SPECIFICATION
Pesticide Residues	Complies with applicable destination-market MRLs
Heavy Metals / Contaminants	Complies with applicable destination-market regulations
Mycotoxins	Complies with applicable destination-market regulations
GMO Status	Non-GMO / Documentation available upon request
Added Sugar	Not Added
Artificial Colours	Not Added
Artificial Flavours	Not Added
Preservatives	Not Added

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



2. MICROBIOLOGICAL ANALYSIS

PARAMETER	SPECIFICATION
Total Plate Count (TPC)	≤ 1,000 CFU/g*
Yeast	≤ 100 CFU/g*
Mold	≤ 100 CFU/g*
Heat-Resistant Mold Spores	Not Detected / 25 mL
Coliforms	< 10 CFU/g / Not Detected
E. coli	Absent / 1 g
Thermophilic Acidophilic Bacteria (TAB)	Absent / 1 g
Salmonella	Absent / 10 g



4. STORAGE & SHELF LIFE

Packaging Format: Aseptic bags in steel drums
Net Weight: Typically approx. 200–230 kg

Frozen plum puree must be stored and transported under a reliable cold chain at the temperature specified by the producer.



Ingredient: Plum Puree



QUALITY, PACKAGING & CONTACT

LABELING INFORMATION

Batch No	:
Drum No	:
Production Date	:
Expiry Date	:
Crop Year	:
Net Weight	: Typically approx. 200–230 kg
Ingredients	: Plum Puree
Brix at 20°C (gr/100gr)	: ≥ 12 °Bx



PACKAGING

-  Filled in aseptic bags inside steel drums
Net weight typically approx. 200–230 kg
-  Frozen plum puree available
Store and transport under reliable cold chain

STANDARDS & CERTIFICATES

 COA Available	 TDS Available	 Traceability Support	 Pesticide Residue Compliance	 Non-GMO Documentation
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WHY CHOOSE JUICERFO

-  Natural plum flavor & smooth texture
-  Retains fruit pulp, fiber & suspended solids
-  Flexible industrial packaging
-  Technical documentation available
-  Reliable global B2B supply

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



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