

PEACH PUREE

**Natural Peach Flavor. Smooth Texture.
Reliable Performance.**

High-quality peach puree made from carefully selected, properly ripened peaches, delivering a naturally sweet flavor, characteristic fruity aroma, smooth texture, and attractive yellow-to-orange color for food and beverage manufacturing.



Selected
Ripe Peaches



Controlled
Quality



Aseptic
Packaging



B2B
Export Supply



PREMIUM QUALITY.
RELIABLE SUPPLY. GLOBAL PARTNERSHIP.



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PRODUCT OVERVIEW & APPLICATIONS

Peach puree is a versatile fruit ingredient produced by crushing, pulping, and refining the edible portion of sound and properly ripened peaches. It retains a significant portion of the fruit's natural pulp and suspended solids, providing a fuller mouthfeel, smooth consistency, natural cloudiness, and a more authentic peach profile.

Suitable for food and beverage manufacturing, with key technical parameters defined according to the final formulation, processing conditions, and destination-market requirements.

PRODUCT SUMMARY



Made from sound and properly ripened peaches



Retains natural fruit pulp and suspended solids



No added sugar



No artificial colours



No preservatives

APPLICATIONS



Food & Beverage



Baby Food



Single-Strength



Concentrated



Aseptic



Frozen

ORGANOLEPTIC

Aroma	Characteristic natural peach aroma
Taste	Characteristic natural, fruity peach taste

PACKING & STORING



Aseptic bags in steel drums



Approx. 190–215 kg single-strength / 205–235 kg concentrated



Supports storage and transportation without a continuous frozen chain while unopened and undamaged



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TECHNICAL SPECIFICATIONS



1. PHYSICAL & CHEMICAL ANALYSIS

PARAMETER	SPECIFICATION
Brix at 20°C	9 – 12 °Bx
Titrateable Acidity (as Citric Acid)	0.40 – 0.80 % w/w
pH	3.3 – 4.2
Bostwick Consistency	8 – 20 cm / 30 sec
Screen / Sieve Size	Approx. 0.5 – 0.8 mm
Colour – Hunter L*	≥ 35 at approx. 10.5 °Bx*
D/L-Lactic Acid	≤ 0.5 g/L
Stone / Seed / Shell Fragments	Absent
Black / Abnormal Particles	Absent
Foreign Matter	Absent



2. MICROBIOLOGICAL ANALYSIS

PARAMETER	SPECIFICATION
Total Plate Count / APC	≤ 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



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
Added Sugar	Not Added
Artificial Colours	Not Added
Artificial Flavours	Not Added
Preservatives	Not Added



4. PACKAGING & STORAGE

Packaging Format: Aseptic Bags in Steel Drums

Commercial Formats: Approx. 190–215 kg single-strength / Approx. 205–235 kg concentrated

Final net weight must be confirmed in the product specification and commercial offer.



Product: Peach Puree



* The above values represent typical commercial specifications for Peach Puree. Final specifications may vary depending on peach 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	:	Peach Puree
Brix at 20°C (Typical)	:	9–12 °Bx



PACKAGING

-  Aseptic peach puree can be supplied in sterile multilayer bags in steel drums.
-  Commercial formats may include approx. 190–215 kg single-strength and approx. 205–235 kg concentrated.
-  Aseptic format supports storage and transportation without a continuous frozen chain while unopened and undamaged.

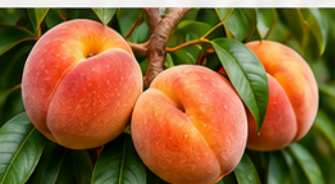
QUALITY CONTROL

-  Batch-Specific COA
-  Quality-Control Testing
-  Packaging Integrity
-  Export Compliance
-  Traceability

WHY CHOOSE JUICERFO

-  Selected ripe peaches
-  Controlled quality
-  Specification-based supply
-  Flexible packaging options
-  Reliable B2B export support

Juicerfo peach puree is evaluated according to essential technical and quality parameters, including Brix, pH, titratable acidity, consistency, particle size, sensory profile, microbiological quality, packaging integrity, and batch traceability.



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