## Technical Sheet



### **Passionfruit**

or Maracuyá

(Passiflora edulis Sims - Var.: Flavicarpa)



Passion fruit is a vigorous rambling plant originally coming from South America. The trunk and branches can reach up to to 30 or 40 meters.

A year after being planted, you can obtain its round or oblong fruit whose diameter. is 4 to 8 centimetres aproximately. The fruit contains many black seeds.

The flesh and the juice is light orange with a characteristic and nice scent. Its flavour is sour - sweet. One of the varieties called Flavicarpa has yellow skin and it is mostly grown for industrial purposes.

This plant produces abundantly from 2 to 3 consecutives years.

Passion fruit is considered to have the highest content of Vitamin A (betacaroten) amongst theedible fruits.

Either the juice or the flesh is consumed diluted in nectars or maybe used for blending with other juices, producing alcoholic or non-alcoholic beverages, ice creams, pastry sweets and/or soft drinks.

Best harvest and processing time: All the year, depending of the area of production.

uc	Passion Fruit Pulp Nutricional Composition	Amount per 100 g	Unit
Information	Calories	Aprox. 85	g
2	Water	53	
_;	Proteins	0.67	g
Ö	Fat	0.05	g
JE .	Carbohydrates	13.7	g
	Fiber	0.17	g
<u>—</u>	Ashes	0.49	g
3	Calcium	3.8	mg
· <u></u>	Phosphorus	24.6	mg
	Iron	0.36	mg
S	Vitamin A	2.6	mg
Technica	Niacine (Vitamin B5)	2.24	mg
$\vdash$	Ascorbic Acid (Vitamin C)	25	mg

# **Specifications**

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#### PASSION FRUIT JUICE AND CONCENTRATE SPECIFICATIONS

#### **DESCRIPTION**

Our product is 100% pure and natural, resulting only from fresh, ripe and selected fruits of Passiflora edulis, by a mechanic process of extraction, refined and flash pasteurized, eventually concentrated, cooled and frozen, or aseptic filled.

No artificial colors, flavors or chemical preservatives have been added.

PHYSICAL / CHEMICAL CHARACTERISTICS	BRIX Frozen Pulp	Frozen Concentrate
	12° - 15°	50 +/- 1°
ACIDITY (% W/W citric acid)	4.2 +/- 0.6%	14.00 +/- 0.2%
рН	2.9 +/- 0.3	3 +/- 1°
MICROBIOLOGIC CHARACTERISTICS TOTAL GERMS MOULDS YEAST	< 1000 ufc/g < 50 ufc/g < 100 ufc/g	< 1000 ufc/g < 50 ufc/g < 100 ufc/g
COLIFORMS	Negative	Negative
LACTOBACILLUS	< 10 ufc/g	< 10 ufc/g
ORGANOLEPTIC CHARACTERISTICS COLOR FLAVOR ODOR	Yellow-orange, characteristic to the variety Good, aromatic characteristic to the variety Good, citric characteristic to the variety	Yellow-orange, characteristic to the variety Good, aromatic characteristic to the variety Good, citric characteristic to the variety
PACKAGING CHARACTERISTICS	Steel drums with 200 net Kg, inside double polyliners Plastic pails with 20 net Kg, inside polyliners	Steel drums with 250 net Kg, inside double polyliners Plastic pails with 25 net Kg, inside polyliners
STORAGE AND SHELF LIFE CHARACTERISTICS	- 18° C 18 months	- 18° C 18 months