

AVOCADO PUREE

FROZEN | UNSWEETENED | NO PRESERVATIVES

100% NATURAL • CLEAN LABEL • CONSISTENT QUALITY

Smooth, Creamy & Naturally Good



PRODUCT DESCRIPTION

Frizwell® Avocado Puree is made from carefully selected ripe Hass avocados. The fruits are sorted, washed, peeled, destoned and refined to achieve a smooth, creamy and uniform puree with the natural taste, aroma, colour and nutrition of avocados.

The product is ideal for ice cream, gelato, bakery, beverages, sauces, baby food, dips, spreads and various culinary applications.



PRODUCT FEATURES

- ✓ 100% Natural
- ✓ No Preservatives
- ✓ No Artificial Colours
- ✓ No Artificial Flavours
- ✓ Gluten Free
- ✓ Vegan
- ✓ Smooth & Creamy Texture
- ✓ Rich Avocado Aroma & Flavour
- ✓ Consistent Quality
- ✓ Ready to Use
- ✓ Wide Range of Applications

APPLICATIONS



Ice Cream & Gelato



Milkshakes & Beverages



Bakery Fillings



Dessert Preparations



Yoghurt & Dairy Products



Sauces, Dips & Spreads



Baby Food



Confectionery & Chocolates

INGREDIENTS

Avocado Pulp	99.7%
Citric Acid (Acidity Regulator)	0.2%
Ascorbic Acid (Antioxidant)	0.1%
Total	100.0%

NUTRITIONAL INFORMATION

(Approx. per 100 g)

Energy	160 kcal
Protein	1.6 g
Total Fat	14.7 g
Saturated Fat	2.2 g
Carbohydrate	6.0 g
Total Sugars	0.7 g
Dietary Fibre	3.4 g
Sodium	5 mg
Potassium	485 mg
Vitamin C	10 mg
Vitamin E	2.1 mg

*Natural values, may vary slightly.

PHYSICAL & CHEMICAL SPECIFICATIONS

Parameter	Specification
Appearance	Smooth, homogeneous puree
Colour	Light green to green
Aroma	Characteristic of ripe avocado
Taste	Mild, characteristic
pH	5.0 – 5.6
Brix (*Bx)	4.0 – 6.0
Acidity (as Citric Acid)	0.2 – 0.4%
Viscosity (25°C)	1500 – 3000 cP
Particle Size	≤ 500 microns
Foreign Matter	Absent

MICROBIOLOGICAL SPECIFICATIONS

Parameter	Limits
Total Plate Count	≤ 10,000 CFU/g
Yeast & Mould	≤ 100 CFU/g
Coliform	< 10 CFU/g
E. coli	Absent / g
Salmonella	Absent / 25 g
Staphylococcus aureus	Absent / g
Listeria monocytogenes	Absent / 25 g



NATURALLY CREAMY & NUTRITIOUS

PROCESS FLOW



PACKAGING OPTIONS



Packaging Material: Food Grade LDPE / Multilayer Pouches / HDPE Pails / Aseptic Bags

RECOMMENDED USAGE LEVEL

Application	Usage Level
Ice Cream / Gelato	80 – 130 g/kg
Milkshakes / Smoothies	100 – 200 g/L
Bakery Fillings	10 – 30%
Sauces / Dips / Spreads	As Required
Yoghurt / Dairy	5 – 15%
Beverages	10 – 25%
Baby Food	As Required



STORAGE



Store at –18°C or below.
Do not refreeze after thawing.

SHELF LIFE



24 Months from Date of Manufacture when stored at –18°C or below. Once thawed, use within 5 – 7 days at 0 – 4°C.

ALLERGEN INFORMATION



Free from major allergens.
Processed in a facility that handles nuts, milk and soy.

GMO STATUS

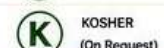


Non-GMO

VEGAN STATUS



Suitable for Vegan Applications



OUR COMMITMENT



PREMIUM QUALITY



FOOD SAFETY



CONSISTENT SUPPLY



SUSTAINABLE PRACTICES

MANUFACTURED BY:

FRIZWELL AGRO FOODS

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SCAN TO KNOW
MORE ABOUT OUR
PRODUCTS

FRIZWELL®
— FROZEN DELIGHT —

PURE BY NATURE. MADE FOR GOOD.