



PRODUCT DESCRIPTION

Frizwell® Pineapple Puree is made from handpicked, ripe and healthy pineapples. The fruits are sorted, washed, peeled, cored, pulped and refined to achieve a smooth and uniform puree with natural taste, aroma, colour and flavour.

The product is ideal for ice cream, bakery, beverages, confectionery, dairy, fillings, sauces, baby food and various food applications.



PRODUCT FEATURES

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

APPLICATIONS

- Ice Cream & Gelato
- Milkshakes & Beverages
- Bakery Fillings
- Dessert Preparations
- Yoghurt & Dairy Products
- Sauces & Toppings
- Baby Food
- Confectionery & Chocolates

INGREDIENTS

Pineapple Pulp	99.6%
Citric Acid (Acidity Regulator)	0.3%
Ascorbic Acid (Antioxidant)	0.1%
Total	100.0%

NUTRITIONAL INFORMATION (Approx. per 100 g)

Energy	54 kcal
Protein	0.4 g
Total Fat	0.1 g
Carbohydrate	13.3 g
Total Sugars	11.0 g
Dietary Fibre	1.1 g
Sodium	6 mg
Potassium	120 mg
Vitamin C	47 mg

*Natural values, may vary slightly.

PHYSICAL & CHEMICAL SPECIFICATIONS

Parameter	Specification
Appearance	Smooth, homogenous puree
Colour	Yellow to golden yellow
Aroma	Characteristic of ripe pineapple
Taste	Sweet, characteristic
pH	3.3 – 3.7
Brix (°Bx)	12.0 – 16.0
Acidity (as Citric Acid)	0.3 – 0.6%
Viscosity (25°C)	1200 – 2500 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



PROCESS FLOW



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

CERTIFICATIONS

FSSC 22000 FSSC 22000	ISO 22000 Apr/2000
HACCP HACCP	GMP GMP
HALAL HALAL	KOSHER (On Request)

PACKAGING OPTIONS



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

RECOMMENDED USAGE LEVEL

Application	Usage Level
Ice Cream / Gelato	80 – 120 g/kg
Milkshakes / Smoothies	100 – 200 g/L
Bakery Fillings	10 – 30%
Sauces / Toppings	As Required
Yoghurt / Dairy	5 – 15%
Beverages	10 – 25%
Baby Food	As Required

OUR COMMITMENT



MANUFACTURED BY:

FRIZWELL AGRO FOODS

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