

INDUSTRIAL INGREDIENTS



Fruit Purées in Smoothie Applications

REAL FRUIT. REAL FLAVOR. REAL PERFORMANCE.



SWICY MANGO SMOOTHIE BASE

Sweet mango and ripe pear purées blended with a bright chili-lime kick — the perfect balance of sweet and heat.

INGREDIENTS: Water, **Tree Top Pear Purée Concentrate** #302461, Alphonso Mango Purée, Cane Sugar, Chili Peppers, Lime Juice Concentrate, Sea Salt, Dehydrated Lime Juice, Natural Flavor, Natural Color, Citric Acid.

MIXED BERRY SMOOTHIE BASE

A vibrant blend of strawberry, raspberry and blackberry purées delivers a burst of sweet-tart flavor.

INGREDIENTS: Water, **Tree Top Strawberry Purée** #307610, **Tree Top Raspberry Purée Concentrate** #307539, **Tree Top Blackberry Purée** #307015, Blueberry Juice Concentrate, Cane Sugar, Natural Flavors.





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REAL FRUIT INGREDIENTS

- Real fruit purées deliver authentic flavor and vibrant color
- No artificial flavors or colors
- Fruit purées do not contribute to added sugars on ingredient label

STANDARDIZED SPECIFICATIONS

- Controlled Brix, pH, and color for batch-to-batch consistency
- Defined particle size distribution for smooth blend performance
- Reduced variability versus IQF or fresh fruit inputs

FUNCTIONAL STABILITY

- Supports freeze-thaw stability in frozen smoothie systems
- Maintains color integrity under cold-chain conditions
- Minimizes phase separation in blended beverages

TEXTURE & SUSPENSION

- Controlled, fruit-forward texture with clean label claims
- Natural soluble solids and fiber contribute body and suspension
- Enhances viscosity without reliance on added stabilizers

FORMULATION FLEXIBILITY

- Streamlines innovation across platforms without reformulation complexity
- Compatible with dairy and plant-based matrices
- Performs well with protein, vitamin and mineral fortification
- Suitable for RTD, concentrate, or smoothie base formats

SUPPLY & COST CONTROL

- Improved cost predictability and production efficiency at scale
- Year-round sourcing with defined quality parameters
- Reduced waste and yield loss compared to whole fruit