

Fruit Pulp, Juices and Concentrates, Passion Fruit, Mango and Pineapple, Bulk Aseptic or Frozen, Sri Lanka

Product	Fruit Pulp, Juices and Concentrates, Passion Fruit, Mango and Pineapple, Bulk Aseptic or Frozen, Sri Lanka
SKU	SLE-FOOD-PULP
Minimum order	Confirmed with quote
Price basis	kg
Supplied by	SriLankaExport.com, Harker International (Pvt) Limited
Country of origin	Sri Lanka
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Overview

Sri Lankan fruit processors turn tropical fruit into pulps, purees and concentrates for food and beverage makers abroad. Fruit juices and pulps exported about US\$3 million in 2025, which shows a small but established trade.

Products

- Passion fruit pulp and juice
- Mango pulp and puree
- Pineapple juice and concentrate
- Guava, soursop and other fruit purees

Specification

Pulps and concentrates are specified by Brix, acidity, pH, colour and microbiology. Tell us your specification and the packing your plant takes, and we confirm on the sample. Sugar or acid can be added to order, or left out for a pure pulp.

Who buys it

Juice and beverage makers, dairy and ice cream producers, bakeries and confectioners.

Aseptic or frozen

Aseptic pulp is sterilised and filled into sealed bags inside drums, so it ships and stores without refrigeration until opened. Frozen pulp keeps more of the fresh flavour but needs a reefer container and cold storage. Tell us how your plant receives and stores fruit, and we confirm the right format and shelf life.

What to tell us for a quote

- The product, grade or specification you need, and a reference sample if you have one
- Quantity per order and how often you buy
- Pack size, packaging and labelling
- Destination port and the Incoterm you prefer
- Documents your market requires, such as a certificate of origin, phytosanitary certificate or lab test reports

Packing and shipping

Orders are packed to your instruction and shipped by sea in a full or shared container, or by air for samples and small lots, quoted FOB Colombo, CFR or CIF to your port. Products from several Sri Lankan suppliers can share one container through our consolidation service.

How to get a price: tell us the quantity, your specification and your destination port. We quote FOB Colombo, CFR or CIF, with lead time and minimum order, and arrange samples before an order.

Typical specification

Shelf life	Aseptic: 18 months unopened at ambient below 25 °C; frozen: 24 months at -18 °C or colder
Brix / pH	Passion fruit pulp 12 to 15 °Brix, pH 2.8 to 3.3; mango pulp 14 to 18 °Brix, pH 3.5 to 4.5; pineapple concentrate 60 ± 1 °Brix; as specified per lot (CXS 247)
Microbiological limits	Aseptic: commercially sterile; frozen: total plate count ≤ 10,000 cfu/g, yeasts and moulds ≤ 1,000 cfu/g, E. coli absent in 1 g
Appearance & organoleptic	Colour, flavour and aroma typical of the fresh fruit; free of black specks, seeds and peel fragments beyond specification; no added sugar unless declared; patulin and contaminants within EU limits
Ingredients	100% fruit pulp, juice or concentrate of the named fruit; acidity regulator citric acid (E330) only where declared
Allergens	Contains none of the EU or US major food allergens
Storage & handling	Aseptic drums: cool, dry store below 25 °C, refrigerate after opening; frozen: at -18 °C or colder

Typical specification for this grade, not a test result for the lot you will receive. We agree the final specification with your order and supply a certificate of analysis for your lot on request.

Issued by our Trade Desk in Colombo on the date shown. Figures are indicative, not a firm offer. For a firm price against your quantity, destination and Incoterm, request a quote and we reply with a costed position.