



Red Papaya

Product Description

Crafted from ripe red papayas, our purées and concentrates deliver vibrant colour, mellow sweetness, and smooth tropical flavour with low acidity. Available in aseptic and frozen formats, they are ideal for beverages, yoghurts, desserts, baby food, sauces, and bakery applications.

Features & Sensory Profile

- **Colour** : Bright orange-red, typical of ripe red papaya flesh
- **Flavour & Aroma** : Sweet, tropical aroma with a smooth, mellow papaya flavour
- **Taste** : Naturally sweet with low acidity and a creamy, tropical finish
- **Appearance** : Smooth, homogeneous purée with consistent colour and texture

Technical Specifications

Available Formats

- Aseptic / Frozen Puree
- Aseptic Puree Concentrate
- Frozen Clarified Juice Concentrate

Seasonality & Availability

- **Contracting** : Oct, Nov, Dec
- **Harvest** : Oct, Nov, Dec
- **Production** : Oct, Nov, Dec, Jan



Red Papaya

Packaging Options

Aseptic:

- 216 kg / 476 lbs : Aseptic bag in open-top steel drums with food-grade lacquer coating inside
- 20 kg / 44 lbs : Aseptic bag-in-cartons

Frozen:

- 200 kg : Aseptic / polyethylene bag in open-top steel drums with food-grade lacquer coating inside
- 20 kg / 44 lbs : Aseptic bag-in-cartons

Clarified:

- 260 kg / 573 lbs : Aseptic / non-sterile bag with spout in open-top steel drums, food-grade lacquer coating inside
- 24 kg / 53 lbs : Aseptic / non-sterile bag with spout in bag-in-carton

Container Loading

Aseptic:

- Bag-in-Drums : 80 drums per 20 ft container (two layers)
- Bag-in-Cartons : 20 pallets (958 boxes) per 20 ft container

Frozen:

- Bag-in-Drums : 70 drums per 20 ft container (two layers); 120 drums per 40 ft container
- Bag-in-Cartons : 8 pallets × 48 boxes + 2 pallets × 24 boxes + 8 pallets × 32 boxes + 2 pallets × 16 boxes = 20 pallets (720 boxes) per 20 ft container

Clarified:

- Bag-in-Drums : 70 drums per 20 ft container; 99 drums per 40 ft container

Storage Conditions

- | | |
|---------------------------|---|
| • Aseptic : 5 – 15°C | • Shelf life : 18 months from the date of manufacturing |
| • Frozen : Below -18°C | • Shelf life : 24 months from the date of manufacturing |
| • Clarified : Below -18°C | • Shelf life : 24 months from the date of manufacturing |

Culinary Applications

Perfect for juices, smoothies, tropical blends, ice creams, yoghurts, baby food, desserts, jams, and bakery fillings.