



Strawberry

Product Description

Strawberry purées and concentrates deliver more than flavour – they add vibrant natural colour and aroma to beverages, yoghurts, and jams. Available with or without seeds, they provide manufacturers a versatile base for premium recipes and clean-label formulations.

Features & Sensory Profile

- **Colour** : Bright red, characteristic of ripe strawberries
- **Flavour & Aroma** : Fresh, fruity strawberry aroma with a naturally sweet, slightly tangy note
- **Taste** : Sweet, juicy, and refreshing with a pleasant tartness
- **Appearance** : Smooth, homogeneous purée (without seed) or textured purée (with seed)

Technical Specifications

Available Formats

- Aseptic / Frozen Puree - With Seed
- Aseptic / Frozen Puree - Without Seed

Seasonality & Availability

- **Contracting** : Dec, Jan, Feb
- **Harvest** : Dec, Jan, Feb
- **Production** : Dec, Jan, Feb, Mar



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Packaging Options

Aseptic:

- 215 kg / 474 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 / 180 kg : Aseptic / polyethylene bag in open-top steel drums with food-grade lacquer coating inside
- 180 kg : Aseptic / polyethylene bag in open-top steel drums with food-grade lacquer coating inside
- 20 kg : Aseptic / non-sterile bag with spout in bag-in-carton
- 500 g : Food-grade plastic bucket

Container Loading

Aseptic:

- Bag-in-Drums : 80 drums (two layers)
- Bag-in-Cartons : 18 pallets × 48 boxes + 2 pallets × 47 boxes = 20 pallets (958 boxes)

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

Storage Conditions

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

Culinary Applications

Perfect for jams, sauces, smoothies, ice creams, yoghurts, desserts, bakery fillings, and beverages