

CUSTARD APPLE PULP

WITH 60% SEGMENTS

(ANNONA SQUAMOSA)

100% NATURAL • NO PRESERVATIVES • CLEAN LABEL

Authentic Taste, Creamy Texture & Natural Goodness



PRODUCT DESCRIPTION

Frizwell® Custard Apple Pulp with 60% Segments is made from handpicked, fully ripe custard apples (Sitaphal). The fruits are sorted, washed, peeled, de-seeded and the aril (segments) are separated. A portion (60%) of the natural segments is retained in the pulp to deliver an authentic texture, aroma, flavour and a truly premium experience.

Ideal for ice cream, desserts, bakery, beverages, baby food and various culinary applications.



PRODUCT FEATURES

- ✓ 100% Natural
- ✓ No Preservatives
- ✓ No Artificial Colours
- ✓ No Artificial Flavours
- ✓ Gluten Free
- ✓ Vegan
- ✓ Contains 60% Natural Segments
- ✓ Rich Custard Apple Aroma & Flavour
- ✓ Smooth Pulp with Natural Texture
- ✓ 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

Custard Apple Pulp with 60% Segments	99.6%
Citric Acid (Acidity Regulator)	0.3%
Ascorbic Acid (Antioxidant)	0.1%
Total	100.0%

NUTRITIONAL INFORMATION

(Approx. per 100 g)

Energy	79 kcal
Protein	1.1 g
Total Fat	0.2 g
Carbohydrate	19.8 g
Total Sugars	17.2 g
Dietary Fibre	2.0 g
Sodium	8 mg
Potassium	190 mg
Vitamin C	18 mg

*Natural values, may vary slightly.

PHYSICAL & CHEMICAL SPECIFICATIONS

Parameter	Specification
Appearance	Pulp with 60% natural segments
Colour	Creamy white to off white
Aroma	Characteristic of ripe custard apple
Taste	Sweet, characteristic
pH	3.6 – 4.2
Brix (*Bx)	16.0 – 20.0
Acidity (as Citric Acid)	0.3 – 0.6%
Viscosity (25°C)	1500 – 3000 cP
Particle Size	≤ 500 microns (pulp)
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



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



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

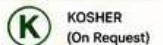
- Free from major allergens.
- Processed in a facility that handles nuts, milk and soy.

GMO STATUS

- Non-GMO

VEGAN STATUS

- Suitable for Vegan Applications



OUR COMMITMENT



MANUFACTURED BY: FRIZWELL AGRO FOODS

Plot No. SPL-14, Ground Floor, 5th Main Road, Jigani Industrial Area, Phase II, Anekal Taluk, Bengaluru – 560105, Karnataka, India.

FSSAI Lic. No.: 11222999000001
GSTIN: 29AAHFF5377J1ZV

+91 88849 06511

info@frizwell.com

www.frizwell.com



SCAN TO KNOW MORE ABOUT OUR PRODUCTS



PURE BY NATURE. MADE FOR GOOD.