



Alimentos
BellaTerra





Bella Terra Alimentos is a company that provides excellency in preparing and commercializing tropical fruit pulp since 1992 when it was launched by the name Fruteza.

The company today, in Brazil and the world is known for their prominent position in providing raw materials to fruit juice industries.

Located in Dracena, west part of São Paulo state, high temperatures are predominant and the soil is fertile of the region next the Rio Paraná, Bella Terra is partner of small and medium sized farmers that grow tropical fruits. On top of that, due to the implementation of new agricultural technology, products like pineapple, guava and acerola can grow and be processed in the course of close to the whole year.



Certifications

Known internationally for our excellency, Bella Terra is approved by the FDA along with the certification of quality HACCP by SGS and is also Kosher certified.



Our company uses the newest high tech combined with a rigid hygiene control along with microbiological and physical chemical analysis, all in our own lab. Always looking to offer our clients superior quality products and facilitating annual deliveries and “just in time” services.

How Bella Terra products make their way to your table



1

Reception

The fruit gets in our industry and go through a vigorous selection, in which we discard the ones that are improper to consume.

2

Processing

In this stage we extract the pulp from the fruit followed by its refinement. After that the pulp is pasteurized.

Pasteurizing: this stage is essential for the reduction and elimination of microorganisms.

3

Packaging

We package our products in food grade double bags, packed in sheet steel drums.

4

Storage

Our product is stored in cold rooms with temperatures at -18°C, preserving their flavor and shelf value to up to 24 months.

5

Laboratory

Our internal lab runs physical chemical and microbiological analysis in all our fabricated products, to guarantee our quality control and that national and international standards are met.

Our raw materials are available all year round.

| | January | February | March | April | May | June | July | August | September | October | November | December |
|---------------|---|---|--|---|---|---|---|---|---|---|---|---|
| Pineapple |  |  |  |  | | | |  |  |  |  |  |
| Acerola |  |  |  | | | | | | | |  |  |
| Guava |  |  |  |  | | | |  |  |  |  |  |
| Mango |  |  | | | | | | | | |  |  |
| Passion fruit |  |  |  |  |  |  |  | | | | |  |
| Strawberry | | | | | | |  |  |  |  | | |

Harvest periods may vary according to weather conditions.



Services Provision

Bella Terra Alimentos works with the extraction of tropical fruits' pulp to make natural pulps and concentrated juices.

Besides making their own product, Bella Terra also provides services. Industries that have their own orchards can contact us to help with their processing according to their needs.



| Natural Pulp | Products | Pineapple | Acerola | Guava | Mango | Passion Fruit | Strawberry |
|--------------|---------------------------|---|--|------------------------------------|---|---------------|------------|
| | Physicochemical analysis | | | | | | |
| | Brix20°C | min 11,0 | min 6,0 | min 7,0 | min 13,0 | min 11,0 | min 6,5 |
| | pH | min 2,9 | min 2,8 | min 3,5 | min 3,5 | min 2,7 | min 3,3 |
| | Acidity (%/100g) | min 0,30 | min 0,80 | min 0,40 | min 0,30 | min 2,5 | min 0,30 |
| | Suspended solids (pulp %) | min 10 | min 34 | min 96 | min 96 | min 16 | min 30 |
| | Density (g/100g) | min 1,030 | min 0,900 | min 0,960 | min 1,019 | min 0,960 | min 0,800 |
| | Total solids (g/100g) | min 12 | min 6,0 | min 7,5 | min 12 | min 12 | min 7 |
| | Vitamin C (mg/100g) | .- | min 800 | min 24 | .- | .- | min 56 |
| | Color | White/Yellowish Light yellow Yellow | Red Light red Orange red Orange | Reddish Dark pink Light pink | Orange yellow Yellow Light yellow | Yellow | Yellow |
| | Other Specifications | | | | | | |
| | Net weight kg | 190 | 170 | 175 | 180 | 190 | 175 |
| | Gross weight kg | 205 | 185 | 190 | 195 | 205 | 190 |
| | Packaging | Bag with non-toxic food grade LDPE spout packed in metal drum | | | | | |
| | Drum weight Kg | 15 (+/-4) | | | | | |
| | Drum size cm | 86 x 62 | | | | | |
| | Observation | Physical and chemical analyzes may change according to the harvest | | | | | |
| | General Characteristics | Pulpy product, unfermented but fermentable Prepared with the edible part of fresh, ripe fruit Flavor – characteristic, subject to change according to the vintage Odor – characteristic Pasteurized and Frozen. | | | | | |

| Products | Pineapple | | | | | Acerola | Guava | Mango | Passion fruit |
|---------------------------|---|----------|----------|----------|----------|--|------------------------------------|---|------------------|
| Physicochemical analysis | | | | | | | | | |
| Brix20°C | 20 +/-0,5 | 30+/-0,5 | 45+/-0,5 | 50+/-0,5 | 60+/-0,5 | 20 +/- 0,5 | 15 +/- 0,5 | 28 +/- 0,5 | 30+/-0,5 |
| pH | min 2,8 | | | | | min 3,1 | min 3,6 | min 3,8 | min 2,5 |
| Acidity (%/100g) | min 0,50 | | | | | min 1,70 | min 0,75 | min 0,50 | min 7,0 |
| Suspended solids (pulp %) | min 50 | | | | | min 92 | min 98 | min 98 | min 98 |
| Density (g/100g) | min 1,000 | | | | | min 0,994 | .-. | min 1,008 | min 1,042 |
| Conc. reconstituted | Brix 12,0 a 20°C | | | | | Brix 7,0 a 20°C | Brix 8,0 a 20°C | Brix 15,0 a 20°C | Brix 11,0 a 20°C |
| Total solids (g/100g) | min 10 | | | | | min 30 | min 96 | min 96 | min 18 |
| Vitamin C (mg/100g) | .-. | | | | | min 1700 | min 24 | .-. | .-. |
| Color | White/yellowish Light yellow Yellow | | | | | Red Light red Orange red Orange | Reddish Dark pink Light pink | Orange yellow Yellow Light yellow | Yellow |
| Other Specifications | | | | | | | | | |
| Net weight kg | 200 | | | | | 200 | 200 | 200 | 200 |
| Gross weight kg | 215 | | | | | 215 | 215 | 215 | 215 |
| Packaging | Bag with non-toxic food grade LDPE spout packed in metal drum | | | | | | | | |
| Drum weight Kg | 15 (+/-4) | | | | | | | | |
| Drum size cm | 86 x 62 | | | | | | | | |
| Observation | Physical and chemical analyzes may change according to the harvest | | | | | | | | |
| General Characteristics | Pulpy product, unfermented but fermentable Prepared with the edible part of fresh, ripe fruit Flavor – characteristic, subject to change according to the vintage Odor – characteristic Pasteurized, Concentrated and Frozen. | | | | | | | | |




Strategic Location

With our privileged location, Bella Terra is an industry with easy access to main commercial routes for their national territory as well as for exportation via Porto de Santos.






CLICK HERE!

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