

Frozen fruit pulp

Fruit pulp is the result of our production which apart from a depulped process also includes pasteurization, packaging and freezing of tropical fresh fruits cultivated in the Colombian region, famous for its diversity and the amazing taste of its products.

Colombian growers also are finding ways to reach a suitable balance between the quality of their crops and the correct and sustainable use of the ecosystem.

When using our pulps, you will be having all the benefits of tropical fruits without having to worry about decomposition due to our remarkable manufacture procedures, expertise in pasteurization process and skilled packaging methods. Allowing us to offer you a fresh product capable to last almost a year under frozen conditions without the use of additives.

Once your customer is in the mood for a refreshing and a 100% natural beverage it's just a matter of turn on the blender machine and let the imagination roll. Our pulp does not contain any added sugar, so it is a wide-open choice for using natural sweeteners, milk, yogurt or whatever fits the needs of a modern lifestyle.

SOLOPULPAS SAS have been offering its frozen pulp fruit to its demanding market in the United States since almost 10 years. Time in which quality and sanitary standards have been overreached, reinforcing our compromise to offer a practical and healthy way of enjoying the best of our harvested products.

Fruit pulp is not only a practical way of making smoothies, it is also helping our customers in the making of natural juices, cocktails, ice cream, and other products whose process may improve with adding fresh fruits in to it (beer and wines included).

We offer Pulps from fruits like:

Lemon, strawberry, tangerine, pineapple, blackberry, passion fruit, wintree, mango, soursop, feijoa, lulo, guava, papaya, peach and pear.

Pulp for Smoothies already mixed:

Soursop + Papaya / Strawberry + Soursop / PassionFruit + Lulo / Soursop + PassionFruit /
PassionFruit + Blackberry / Blackberry + Lulo / Mango + Uchuva (Goldenberry)

Process description

In Solopulpas SAS we start the elaboration of pulp selecting just the best raw material brought by our top suppliers. Then the fruit is classified by size and maturity.

After been washed with drinking water fruits are put in to pasteurization. A subtle and progressive rise in the fruit temperature followed by a not forced cooling stage allowed the product to endure its life without compromising its nutritional value.

Then it is carefully depulped, packaged and freeze for the next distribution steps.

Solopulpas SAS is proud to say that a 100% of its product is sold overseas. Exportation has been a priority since the company was founded ten years ago.

Compliance with standards

FDA approval by the US Government

INVIMA regulations by the Colombian authorities

GMP (Good manufacture procedures) certified



strategic partner with



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