



MELROSE NATURALS

MELROSE PLACE TRADING INC

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FRUIT PULP –PUREES-CONCENTRATE



What is fruit pulp – Definition

Fruit pulp is a product produced by processing fresh fruits. The fruit pulp processing involves the crushing of the fruit, sterilizing and packing it as per the customer's requirements. The **difference between fruit pulp and fruit puree** is nothing but the pronunciation. Fruit pulp is also referred to as **fruit puree** in Western countries. In some countries, **fruit pulp** is also termed NFC (Not from Concentrate) and Single-strength puree. The fruit pulp retains all of the juice and pulp and only the excess fiber is removed.

Fruit Puree Shelf Life

With the help of technological advancement in the Food and beverage industry, **Fruit pulp** can now be stored for longer periods without changing its nutrition benefits, colour, flavour, texture and aroma. The fruit pulp's shelf life is also extended without adding any preservatives and can be used for 24 months with aseptic packaging.

What is fruit pulp used for?

Fruit pulp is an essential ingredient in the manufacturing of beverages and fruit-related products. It is used in various food processing industries that include beverages, Dairy industry, Ice creams, Yogurts, baby foods, Jams, Fruit squash, confectionaries, Bakery items and even cosmetic industries.

Type of fruit pulp based on the processing, application, packaging and storage.

Fruit pulp Applications by Industry:

- **Beverages:** Fruit puree is a versatile ingredient in the beverage industry. It is used for manufacturing beverages, nectars, smoothies, mocktails, and flavour-based drinks.
- **Dairy:** Fruit puree is used in the dairy industry for manufacturing flavoured yoghurts, ice cream, and milkshakes.
- **Bakery and confectionary:** It can be used in bakery fillings, toppings, jellies, cakes and fruit-infused tarts.
- **Processed foods:** It is widely used in manufacturing fruit jams, candies, fruit squash, and even fruit bars.

- **Nutraceutical and health supplements:** Fruit pulps are utilized in the production of nutraceuticals, dietary supplements, and health drinks due to their high nutritional content and natural antioxidants.
- **HORECA:** Canned fruit pulps are used to produce mocktails, desserts, smoothies and salads.

Handling and storage: The product is stored at ambient temperature and has a shelf life of 24 months.

Organoleptic features: The flavour, aroma, and taste of the pulp retains the nature of the original fruit as no preservatives are added.

Packaging & Loading: Aseptically in pre-sterilized aseptic bags placed with polyliner in food grade epoxy painted (inside) open-top MS drum. 80 Drums Per 20-foot Container and 112 drums in a 40 ft container.



Aseptic Fruit concentrate/ Fruit puree concentrate/ Juice concentrate

- The aseptic fruit concentrate process begins with washing the fruits with fresh and chlorinated water.
- The fruits are sent to the fruit crusher/ miller to produce fruit pulp.
- The fruit pulp is collected in the standardization tank and preheated.
- The product is passed through a strainer to remove grit and impurities.
- Eventually, to produce **fruit concentrate**, the fruit pulp is passed through the evaporator.

- The evaporator removes the water content from the pulp to produce fruit puree concentrate/ Juice concentrate.
- The product is filled in Aseptic bags in MS drums and stored in a temperature-controlled warehouse.

Handling and storage: Aseptic fruit concentrate can be stored at ambient temperature and has a shelf life of 24 months. For Juice concentrate, the shelf life is 6 months at ambient temperature and 12 months at chilled conditions. (<10 Deg C).

Organoleptic features: The flavour, aroma, and taste of the fruit concentrate retain the nature of the original fruit as no preservatives are added.

Packaging & Loading: Aseptically in pre-sterilized aseptic bags placed with polyliner in food grade epoxy painted (inside) open-top MS drum. 80 Drums Per 20-foot Container and 108 drums loaded in a 40-foot container.

Difference between fruit concentrate/ fruit puree concentrate and Fruit juice concentrates

- Fruit concentrate is a general term that can refer to a product made by reducing the water content of fruit puree, or pulp.
- The process of making **fruit puree concentrate** involves removing a significant portion of the water from the original fruit juice or puree, resulting in a thicker and more concentrated product.
- **Fruit juice concentrate** specifically refers to a product that is made by extracting the water content from fruit juice, leaving behind a concentrated form of the juice. It is essentially the concentrated form of the liquid obtained directly from the fruit.
- In summary, while both **fruit concentrate** and fruit juice concentrate involve reducing the water content of fruit-based liquids, the term “fruit concentrate” is more general and can encompass concentrates made from puree, or pulp. On the other hand, “fruit juice concentrate” specifically refers to a concentrated form of the liquid extracted directly from the fruit.

GUAVA FRUIT PULP –PUREES-CONCENTRATE



Melrose Naturals :

Melrose Naturals stands as a top Exporter and supplier of Guava Pulp, Puree, and Concentrate in India, known globally for its exceptional quality. Serving both domestic and international markets, the premium guava products meet global standards and is widely utilized as a key ingredient in beverages and various food formulations.

Guava products offered by Melrose Naturals:

- White Guava Pulp/Puree
- Pink Guava Pulp/Puree
- White Guava Concentrate
- Pink Guava Concentrate
- Organic White Guava Pulp/Puree
- Organic Pink Guava Pulp/Puree
- IQF pink guava Dice/Slice

GUAVA FRUIT PULP –PUREES-CONCENTRATE

Guava (*Psidium guajava*) is a tropical fruit that is fourth most significant fruit after mango, banana, and citrus. Later, Guava is harvested across Asia and predominantly on the Indian subcontinent. There are around 30 **varieties of Guava in India**. However, white Guava and pink Guava are India's most commonly cultivated **Guava varieties**. The Guava is a tiny five-petal, white flower with numerous stamens before becoming a fruit. The appearance of Guava is greenish-

yellow on the outside with white or pink flesh inside, and the meat is loaded with seeds.

Difference between White Guava vs Pink Guava

White Guava puree and Pink Guava puree: How to Choose the Right One for Your Needs

The choice between white guava and pink guava typically depends on the desired flavor, texture, and intended use.

When to Use White Guava Puree:

White guava, known for its mild flavor and high pectin content, is ideal for jams and as a natural thickening agent in culinary applications. In contrast, pink guava, rich in antioxidants, vitamin C, and lycopene, is prized in the premium sector for producing nutritious, vibrant juices. These complementary qualities highlight the versatility of guava varieties in different food industries. White guavas have a milder, less tangy flavor compared to pink guavas, offering a sweeter and less aromatic profile.

Juices & Smoothies: Their sweetness and mild flavor make them great for juices, smoothies, or flavored water. It can be used for tropical fruits mix/ blends to give a tropical flavor for a lower price segment.

Desserts: Can be used in jams, jellies, and preserves, especially if a subtler guava taste is desired.

When to Use Pink Guava Puree:

Pink guavas are known for their stronger, tangier, and more aromatic flavor compared to white guavas, often described as more tropical and vibrant. This combination of strong flavor and texture makes pink guavas a favorite choice for creating exotic and visually striking culinary and beverage applications.

Smoothies & Beverages: The aromatic flavor of pink guavas adds a punch to smoothies and fruit punches, offering a tropical flair.

Jams, Jellies & Sauces: Their intense flavor makes them ideal for making guava jams, jellies, or sauces.

Pink Guava Pulp

Pink guava is a tropical fruit prized for its **vibrant color, aromatic flavor, and high nutritional content**. Compared to white guava, pink guava contains higher levels of **natural pigments** like **polyphenols, carotenoids, and vitamin A**, making it more appealing for both **health-conscious consumers and food manufacturers**.

The pulp extracted from ripe pink guavas has a **naturally appealing pink color, a sweet-tart taste**, and is widely used in **juices, smoothies, beverages, jams, and desserts**. Its distinctive flavor and color enhance the overall sensory appeal of processed food products.



Packaging Options

210 Kg Aseptic Bags in MS Drums with food-grade polyliners.

Our packaging ensures extended shelf life and product integrity during storage and transportation.

Applications

- **Fruit beverages and smoothies**
- **Juices and nectar blends**
- **Jams and jellies**
- **Desserts and frozen treats**
- **Yoghurts and dairy-based drinks**

Storage & Shelf Life

- **Storage:** Store in a cool, dry place. Avoid direct sunlight and temperatures below 4°C.
- **Shelf Life:** Best before 24 months from the date of manufacturing under recommended storage conditions.

Links

Pink Guava Concentrate



Melrose Naturals is a trusted leader in the supply and Export of **Pink Guava Concentrate** in India, delivering exceptional quality recognized across global markets. Catering to both domestic and international clients, our premium Pink Guava Concentrate adheres to stringent global standards. It is widely used in beverages, desserts, and other food formulations.



Pink guava concentrate is extracted from pink guavas; Pink guava is sweet, aromatic, and slightly juicy with a considerable amount of seeds. Pink guava contains more pigment content such as carotenoid and polyphenol which

differentiates it from white guavas. The colour of the flesh is pink due to the presence of more carotenoid content. **Pink guava concentrate** is gaining popularity. Since pink guava contains more nutrients, it is considered a super fruit these guavas are processed under strict hygienic conditions to retain their original taste, texture, and nutritional properties.

Pink guavas are primarily cultivated in Indian States of Karnataka, Uttar Pradesh, and Maharashtra.



Packaging & Logistics

- Packed in pre-sterilized aseptic bags placed inside food-grade, epoxy-coated open-top MS drums with a poly liner
- Net Weight: 228 kg per drum
- Container Capacity: 80 drums per 20-foot container (with or without pallet, as per customer requirement)

Storage

Store at ambient temperature (not below 4°C). Keep away from direct sunlight and heat for best quality retention.

Shelf Life

Best before 24 months from the date of manufacturing under proper storage conditions

Applications

Perfect for

- Fruit Juices & Smoothie Blends
- Ice Creams, Sorbets & Frozen Desserts
- Fruit Bars, Jams & Fillings
- Yoghurts & Dairy Products
- Confectionery, Puddings & Ready-to-Eat Products

Pink guava pulp



Pink guava pulp is manufactured from high-quality pink guava fruits. Pink guava is a tropical fruit which is known for its unique taste, aroma and pink-coloured pulp. Guavas are categorized based on the colour of their flesh. The **pink guava puree** is sweeter than White Guava Pulp/Puree and has a stronger aroma. The Pink coloured flesh is due to the presence of a pigment called carotenoid. This is the same pigment that gives distinct colour to carrots and tomatoes. Pink guava is predominantly cultivated in Indian States of Uttar Pradesh, Karnataka and Maharashtra.

Melrose Natural, being one of the reputed **Pink guava pulp Suppliers and Exporter in India**, Our **Pink guava pulp** from the high quality guava fruits, maintaining commercial sterility without losing the fresh flavour of the fruit. Our **Pink guava pulp** is well accepted by a variety of customers that makes us a reputed supplier and Exporter worldwide.

WHITE GUAVA PULP-PUREE-CONCENTRATE



White Guava Pulp

Melrose Naturals is one of the largest **white guava pulp Suppliers and Exporters in India**. The commercial sterility and the fresh flavor of the fruit are maintained in the white guava pulp since we only prefer high-quality guava fruits.

White Guava Pulp is extracted from fresh, sound mature, and selected white guava fruits. India contributed 41% of the world's total guava production followed by China and Thailand. White guavas are primarily produced in Tamil Nadu, Andhra Pradesh, Maharashtra, Karnataka, and Uttar Pradesh.

White guava is a tropical fruit valued for its **mild flavor, creamy white flesh**, and rich **nutritional profile**. It is an excellent source of **Vitamin C, pectin, calcium**, and **phosphorus**, making it a popular choice in the **health and wellness** segment of the food industry.

White guava pulp and concentrate are widely used in **beverages, jams, sauces, dairy products**, and **nutritional formulations**. Its neutral taste and high pectin content make it ideal for blending with other fruits and for applications requiring natural thickness and texture.



Packaging Options

215 Kg Aseptic Bags in MS Drums with food-grade poly liners

Storage & Shelf Life

- **Storage:** Store at ambient temperature. Keep away from direct sunlight and high heat.
- **Shelf Life:** Best before 24 months from the date of manufacturing under proper storage conditions

Applications

- **Fruit juices and nectar blends**
- **Yoghurts and smoothies**
- **Jams and jellies**
- **Baby foods and health drinks**
- **Sauces and desserts**

White Guava Concentrate



Melrose Naturals, we supply and Export high-quality white guava concentrate made from fresh, handpicked white guavas grown in India. Known for their smooth texture, mild tropical flavor, and creamy white color, our guavas are processed at the right stage of ripeness to preserve their natural taste and nutrients. The fruits are carefully washed, crushed, deseeded, and refined before being concentrated and packed in aseptic bags. This ensures long shelf life without any preservatives or artificial ingredients.

Melrose Naturals, We are a trusted aseptic guava pulp supplier and Exporter from India, offering both white guavas concentrate and guava puree for juice to global markets. Our product is ideal for beverages, dairy, baby food, and other food applications.

Packaging Options

Aseptic Bag-In-Steel Drums – Net 228 kgs

Container Loading

80 Drums (Bag-in-Drum) per 20-foot Dry Container

Storage

Store in Ambient Temperatures

Shelf Life

At Ambient Temp. 12 Months from DOM



Health benefits of Guava

As per the recent survey, the National Institute of Nutrition, funded by ICMR, conducted a study on 14 fresh fruits and their antioxidant activities. As a result of this study, surprisingly, it was found that guavas have the highest concentration of antioxidant levels, followed by mango, pomegranate, and custard apple. Antioxidants are molecules that control the levels of disease-causing free radicals in your body. Antioxidants protect against cell damage, preventing skin ageing and reducing cancer risk.

This study is a surprise because we tend to believe that expensive fruits have a rich source of nutrition. Guavas are relatively cheaper than other fruits and have the richest food source.

- Vitamin C, along with vitamins A and E, are potent antioxidants. One guava fruit contains 125 mg of vitamin C which is more than you need to strengthen your immune system.
- Guava has five times more vitamins compared to an orange. Guava contains 212mg per 100gm of Guava, whereas orange contains only 40mg per 100gms.
- Some studies suggest that consuming guava juice or pulp has a beneficial effect on cardiovascular health. Guava pulp also helps platelets clump together, which is essential for blood health.
- Consuming Guava in the form of pulp or juice can help in weight loss because it is low in calories, low in fat, and rich in fibre.
- Guava is rich in antioxidants and vitamins that help keep your skin healthy and beautiful.



15 Incredible Health Benefits of Eating Guava

Overview of Guava Health Benefits

Guava is a tropical fruit packed with nutrients and health benefits. It is a **nutrient-rich super fruit** packed with **vitamin C, fiber, antioxidants, and essential minerals** that provide numerous health benefits. This content explores **15 incredible health benefits of guava**, including its ability to **boost immunity, aid digestion, support heart health, regulate blood sugar, and help Weight Management**. Making it a great addition to a balanced diet. Here are some of the key benefits of eating guava:

1. Rich in Nutrients

Guava is packed with essential nutrients that contribute to overall health. It is an excellent source of vitamin C, which strengthens the immune system, and fiber, which promotes digestion. Additionally, it contains potassium, which helps regulate blood pressure, and antioxidants that protect cells from damage caused by free radicals.

2. Boosts Immunity

One of the standout benefits of guava is its high vitamin C content. In fact, guava provides **four times more vitamin C than oranges**. This vitamin plays a crucial role in enhancing immune function, helping the body fight off infections, colds, and illnesses more effectively.

3. Aids Digestion

Guava is rich in dietary fiber, which supports healthy digestion by promoting regular bowel movements and preventing constipation. Its natural antimicrobial properties also help maintain a balanced gut microbiome, reducing the risk of digestive disorders.

4. Supports Heart Health

Eating guava can contribute to better heart health. The fruit contains potassium and fiber, both of which help regulate blood pressure and cholesterol levels. Additionally, guava's antioxidants combat oxidative stress, reducing the risk of heart disease and improving overall cardiovascular health.

5. Helps Control Blood Sugar Levels

Guava has a low glycemic index and is high in fiber, making it a great fruit choice for diabetics. It helps regulate insulin levels and prevents sudden spikes in blood sugar, promoting better glucose control.

6. Promotes Weight Management

For those looking to manage their weight, guava is an ideal snack. It is low in calories yet rich in fiber, which helps keep you full for longer and reduces overall calorie intake. The natural sugars in guava provide energy without causing sharp blood sugar fluctuations.

7. Improves Skin Health

Guava is beneficial for skin due to its high vitamin C and antioxidant content. These nutrients help combat free radicals, preventing premature aging, wrinkles, and fine lines. Moreover, guava supports collagen production, which keeps the skin firm and youthful.

8. Good for Vision

The presence of vitamin A in guava makes it excellent for eye health. It helps improve vision and reduces the risk of eye-related disorders such as cataracts and macular degeneration. Including guava in your diet can contribute to long-term eye protection.

9. Beneficial During Pregnancy

Guava is a great fruit choice for pregnant women as it contains folic acid (vitamin B9), which is essential for fetal brain and nervous system development. Adequate folic acid intake during pregnancy helps prevent neural tube defects in newborns.

10. Reduces Stress and Improves Mood

The magnesium found in guava helps relax muscles and the nervous system, making it a natural stress reliever. Consuming guava can help reduce anxiety and promote a sense of calm, making it beneficial for mental well-being.

11. Supports Kidney Health

Guava is a hydrating fruit with a good balance of potassium, which helps regulate fluid balance and prevent kidney stone formation. Its antioxidant properties also support kidney function by reducing oxidative stress and inflammation.

12. Improves Brain Function

The B vitamins found in guava, particularly B6 and B3, play a crucial role in brain function. These nutrients help improve cognitive performance, memory, and concentration, making guava a brain-boosting fruit.

13. Natural Remedy for Cough and Cold

Guava leaves and fruit have antimicrobial properties that can help relieve symptoms of colds, coughs, and throat infections. Drinking guava leaf tea or consuming fresh guava can soothe the throat and support respiratory health.

14. Supports Healthy Bones

Guava is a good source of calcium, magnesium, and phosphorus, all of which are essential for maintaining strong bones and teeth. Regular consumption of guava can contribute to better bone health and reduce the risk of osteoporosis.

15. Enhances Detoxification

Guava helps the body naturally eliminate toxins and supports liver function. It acts as a natural detoxifier, aiding in digestion and overall body cleansing. Including guava in your diet can help maintain a healthy internal balance.

Guavas are a versatile fruit, with white and pink varieties offering distinct flavors, textures, and applications. While white guavas are ideal for jams, jellies, and desserts due to their mild taste and high pectin content, pink guavas stand out for their tropical sweetness and vibrant color, perfect for juices and smoothies. **Melrose Naturals** deliver premium-quality guava products, including pulps, purees, and concentrates, meets global standards. Whether for beverages, desserts, or culinary innovations, our guava offerings are designed to meet diverse industrial needs. Partner with Melrose Naturals to bring the finest guava-based solutions to your Needs.