



PURA SORBET

Cactus Fruit Sorbet

A distinctive sorbet built on Egyptian prickly pear (cactus fruit) pulp — a genuine point of difference on any dessert menu. Dairy free, no preservatives, no artificial colours or flavours.

BRIX

25–27 °Bx

Total soluble solids

pH

3.8 ± 0.1

± 0.1 tolerance

FRUIT CONTENT

42.7 %

Fruit pulp by weight

TECHNICAL SPECIFICATION

Product type	Fruit sorbet — dairy free
Product code	PURA-SOR-CAC
Fruit pulp content	42.7 %
Total fruit-derived	53.4 %
Total soluble solids	25–27 °Bx
pH	3.8 ± 0.1
Overrun	To be confirmed
Country of origin	Product of Egypt

SENSORY PROFILE

Appearance	Uniform, warm amber-orange
Aroma	Delicate, melon-like prickly pear
Flavour	Mild, sweet and refreshing, low acidity
Texture	Smooth, dense, scoopable at serving temperature

NUTRITION — PER 100 G

Energy	439 kJ / 105 kcal
Fat	0.2 g
of which saturates	0.1 g
Carbohydrate	25.4 g
of which sugars	23.5 g
Fibre	1.4 g
Protein	0.4 g
Salt	< 0.05 g

INGREDIENTS

Cactus fruit (prickly pear) pulp, water, grape juice concentrate, sugar, dextrose, maltodextrin, stabilisers (carrageenan, apple pectin, locust bean gum, guar gum, carboxymethyl cellulose, sodium alginate), emulsifier (mono- and diglycerides of fatty acids), acidity regulator (citric acid).

ALLERGENS & SUITABILITY

Allergens: None. No allergens present in the formulation or added at any stage. Suitable for vegetarian and vegan diets. Halal-compliant ingredients.

PACKAGING

Pack format	To be confirmed
Net weight	To be confirmed
Units per case	To be confirmed
Cases per pallet	To be confirmed
Barcode / EAN	To be confirmed

STORAGE & HANDLING

Shelf life	12 months from production date
Storage	≤ −18 °C, continuous frozen chain
Transport	Frozen, ≤ −18 °C
Serving temperature	−12 °C to −14 °C

COMMERCIAL TERMS

Price per unit	To be confirmed
Price per case	To be confirmed
MOQ	To be confirmed
Lead time	To be confirmed
Incoterms	To be confirmed

FREE FROM Dairy Gluten Egg Nuts Soy Preservatives Artificial colours Artificial flavours

Quality & compliance — Manufactured by Tropical Berry Food Industries under a HACCP-based food safety management system. Microbiological, heavy-metal and pesticide-residue limits comply with the applicable Egyptian Standard for frozen fruit desserts. Certificates of analysis available on request.