



FRUIT PULPS

Quality, passion and creativity: the real ingredients of the Fruit Pulp and Premix line, where the flavour and aroma of the fresh fruit are combined with the right fluidity to ensure a Top Mixability result.



PINEAPPLE



BANANA



CRANBERRY



STRAWBERRY



MIXED FRUIT



COCONUT



POMEGRANATE



KIWI



RASPBERRY



MANGO



GREEN APPLE



MELON

MisterMix fruit pulps are available in 19 flavours.

Packaging:

Bottle: 750ml

12pcs/Carton Box



FRUIT PULPS

- **Quality:** We use excellent juices, concentrated fruit pulps and raw materials.
- **Full bodied:** The perfect consistency of the pulp allows the ingredients to link together.
- **Fluidity:** The correct percentage of juice and fruit pulp makes the product easy to work with.

Uses:

Granita:

- a) Add to the granita machine 5 lt water and 750 ml fruit pulp MisterMix
- b) For the preparation of granite in the blender you add 60ml water 40-60 ml fruit pulp MisterMix and a glass of ice cubes

Smoothies:

Place in the blender 40-60 ml fruit pulp MisterMix, 60 ml milk, 60 ml yoghurt and 10 ice cubes

Juice:

Dilute 1 part fruit pulp MisterMix in 7 parts water

Cocktails:

Place a small quantity of fruit pulp MisterMix without diluting in the blender, shaker or glass.

- ❖ Frozen cocktails Max 30-60 ml fruit pulp MisterMix per cocktail
- ❖ Long drinks & crushed drinks 1 part fruit pulp MisterMix for 6 parts drink
- ❖ Non-alcoholic dry drinks 1 part fruit pulp MisterMix for 6 parts juice
- ❖ Non-alcoholic sweet drinks 1 part fruit pulp MisterMix for 5 parts juice
- ❖ Sparkling 1 part fruit pulp MisterMix for 7 parts Prosecco
- ❖ Straight Up Max 30 ml fruit pulp MisterMix per cocktail



PAPAYA

PASSION FRUIT

PEACH

LIME

SWEET&SOUR
LEMON

LEMON JUICE

LIQUID SUGAR