

PRODUCT PORTFOLIO



PORTAFOLIO DE PRODUCTOS



Sustainably Crafted,
Quality You Can Trust

Sustainable Pineapple Processing
Procesamiento Sostenible de Piña



• PRODUCT PROFILE | PERFIL DE PRODUCTOS •



- Aseptic NFC Pineapple Juice
 - Baby Food
 - Organic
 - Rainforest Alliance Certified
- Aseptic NFC Pineapple Puree
 - Baby Food
 - Organic
 - Rainforest Alliance Certified
- Aseptic Pineapple Puree 18-22 brix
- Aseptic Pineapple Concentrate 60 Brix
 - Pesticides Free
 - Organic
 - Rainforest Alliance Certified
- Pineapple Essence
 - Baby Food / Pesticides Free
 - Organic
 - Rainforest Alliance Certified



SUSTAINABLE
BY NATURE



RESPONSIBLE
BY CHOICE



QUALITY
YOU CAN TRUST

Technical specifications available upon request.



ASEPTIC PINEAPPLE JUICE NFC



Homogeneous, naturally cloudy juice, yellow to golden yellow in color. Made from MD2 pineapple at optimal ripeness, through mechanical extraction, filtration, heat treatment, and aseptic filling. Designed for beverages, nectars, fruit blends, dairy products, fermented products, culinary bases, and industrial formulations.

The product is manufactured under Good Manufacturing Practices and a food safety management system based on HACCP principles.

The product is 100% pineapple juice and contains no added sugars, preservatives, artificial colors or artificial flavors. The product complies with the applicable requirements of the AIJN Code of Practice for Fruit Juices and Nectars, including authenticity, composition, quality and analytical criteria applicable to pineapple juice.

LASSO-AC-FT-01	LASSO-AC-FT-03	LASSO-AC-FT-05
Aseptic Pineapple Juice NFC Baby Food Quality	Aseptic NFC pineapple Juice organic Certified	Aseptic Pineapple Juice NFC Rainforest Alliance Certified
Brix: 12.0-16.0	Brix: 12.0-16.0	Brix: 12.0-16.0
pH: 3.2-4.0	pH: 3.2-4.0	pH: 3.2-4.0
Acidity: 0.30-0.80%	Acidity: 0.30-0.80%	Acidity: 0.30-0.80%
Ratio: 18-35	Ratio: 18-35	Ratio: 18-35
Pulp: 8-20% v/v	Pulp: 8-20% v/v	Pulp: 8-20% v/v
Packaging: 220 kg / 485 lb	Packaging: 220 kg / 485 lb	Packaging: 220 kg / 485 lb

ASEPTIC PINEAPPLE PUREE



Homogeneous, naturally cloudy puree with a thick, smooth, and uniform texture. Its higher pulp content positions it as a fruit ingredient for formulations requiring body, texture, and the characteristic sensory profile of ripe pineapple. The product is manufactured under Good Manufacturing Practices and a food safety management system based on HACCP principles.

The product is 100% pineapple juice and contains no added sugars, preservatives, artificial colors or artificial flavors. It has not been treated with ionizing radiation and does not contain genetically modified ingredients or allergens. The product complies with the applicable requirements of the AIJN Code of Practice for Fruit Juices and Nectars, including authenticity, composition, quality and analytical criteria applicable to pineapple juice.

LASO-AC-FT-02

Aseptic Pineapple Puree NFC Baby Food Quality

Brix: 12.0-16.0 | pH: 3.2-4.0
Acidity: 0.30-1.00% | Ratio: 18-35
Pulp content: Min. 50% v/v
Consistency: ≤ 14 cm/15 sec
Packaging: 220 kg / 485 lb

LASO-AC-FT-06

Aseptic Pineapple Puree NFC Rainforest Alliance

Brix: 12.0-16.0 | pH: 3.2-4.0
Acidity: 0.30-1.00% | Ratio: 18-35
Pulp: Min. 50% v/v
Consistency: ≤ 14 cm/15 sec
Packaging: 220 kg / 485 lb

LASO-AC-FT-04

Aseptic Pineapple Puree NFC Organic Certified

Brix: 12.0-16.0 | pH: 3.2-4.0
Acidity 0.30-1.00% | Ratio: 18-35
Pulp: Min. 50% v/v
Consistency: ≤ 14 cm/15 sec
Packaging: 220 kg / 485 lb

LASO-AC-FT-07

Aseptic Pineapple Puree 18-22 Brix

Brix: 18.0-22.0 | pH: 3.2-4.0
Acidity: 0.50-1.20% | Ratio: 18-35
Pulp: Min. 50% v/v
Consistency: ≤ 14 cm/15 sec
Packaging: 220 kg / 485 lb

PINEAPPLE CONCENTRATE



A versatile
ingredient
of *exceptional
quality*

Aseptic pineapple concentrates for high-performance industrial applications. Sweet, fruity, and balanced sensory profile, with a thick texture and golden amber color. Recommended for beverages, nectars, bases, blends, and formulations where logistical efficiency and solids concentration are required.

The product is manufactured under Good Manufacturing Practices and a food safety management system based on HACCP principles.

The product is 100% pineapple juice and contains no added sugars, preservatives, artificial colors or artificial flavors. It has not been treated with ionizing radiation and does not contain genetically modified ingredients or allergens. The product complies with the applicable requirements of the AIJN Code of Practice for Fruit Juices and Nectars, including authenticity, composition, quality and analytical criteria applicable to pineapple juice.

LASSO-AC-FT-08

**Aseptic Pineapple Concentrate
Pesticides Free**

Brix: 60 +/- 1
pH: <= 4.0
Acidity: 1.70-3.10%
Ratio: 18-35
Pulp content: 5-15% v/v*
Packaging: 265 kg / 584 lb

LASSO-AC-FT-09

**Aseptic Pineapple Concentrate
Organic Certified**

Brix: 60 +/- 1
pH: <= 4.0
Acidity: 1.70-3.10%
Ratio: 18-35
Pulp content: 5-15% v/v*
Packaging: 265 kg / 584 lb

LASSO-AC-FT-10

**Aseptic Pineapple Concentrate
Rainforest Alliance**

Brix: 60 +/- 1
pH: <= 4.0
Acidity: 1.70-3.10%
Ratio: 18-35
Pulp content: 5-15% v/v*
Packaging: 265 kg / 584 lb

*5-15 % v/v reconstituted at 12.8 °Brix

PINEAPPLE ESSENCE



Product obtained through the extraction of volatile aroma compounds from fresh MD2 pineapple. Designed to enhance or provide the characteristic aromatic profile of pineapple in beverages, nectars, juices, fruit blends, dairy products, fermented products, confectionery, bakery applications, ice cream, culinary bases, and industrial preparations.

LASSO-AC-FT-11 **Pineapple Essence** **Baby Food Quality**

Refractive Index: 1.333-1.400
Relative Density: 0.998-1.003 g/ml
Packaging:
208 kg / 458 lb
14.8 kg / 33 lb

LASSO-AC-FT-12 **Pineapple Essence** **Organic Certified**

Refractive Index: 1.333-1.400
Relative Density: 0.998-1.003 g/ml
Packaging:
208 kg / 458 lb
14.8 kg / 33 lb

LASSO-AC-FT-13 **Pineapple Essence** **Rainforest Alliance**

Refractive Index: 1.333-1.400
Relative Density: 0.998-1.003 g/ml
Packaging:
208 kg / 458 lb
14.8 kg / 33 lb

PRESENTATION, STORAGE AND COMMERCIAL NOTES

Family	Primary Packaging	Secondary Packaging / Presentation	Commercial Use
NFC Juices	Food-grade multilayer aseptic bag	220 kg / 485 lb steel drum	Beverage base and NFC formulations
NFC Purées and Lightly Concentrated Purée	Food-grade multilayer aseptic bag	220 kg / 485 lb steel drum	Fruit ingredient with texture and pulp
Concentrates	Food-grade multilayer aseptic bag	265 kg / 584 lb steel drum	Logistical efficiency and high solids content
Essences	Food-grade plastic drum or gallon container	208 kg / 458 lb plastic drum or 14.8 kg / 33 lb case presentation, 4 gallons per case	Aromatic enhancement and characteristic flavor

Storage: Optimal storage at 5–15 °C and acceptable storage up to 30 °C, avoiding sudden temperature fluctuations. Keep under clean, dry conditions and protected from light, in accordance with the applicable technical data sheet.

Clean formulation: The products are declared as having no added sugar, preservatives, colorants, or artificial flavorings, according to the corresponding technical data sheets.

Technical compliance: The technical data sheets indicate compliance with the applicable guidelines of the AIJN Code of Practice for fruit juices and purées within the juice, purée, and concentrate families.

Prior confirmation: The availability of certifications, scope, supporting documentation, and regulatory requirements must be confirmed by batch, contract, and destination market.



Technical specifications available upon request.

Información técnica detallada disponible bajo solicitud.