

Product Specification



Product name	Passionfruit Pulp Coulis
Product brand	SunnySide
Product codes	SI0017
Product pack sizes	18x500 g
Product description	<p>Sunnyside Premium Passionfruit Pulp delivers smooth, tangy fruit flavour. Made from ripe passionfruit, it's perfect for sauces, drinks, desserts, where a clean, vibrant tropical finish is essential.</p> <p>This product is made in accordance with good manufacturing practices and FSA NZ standards.</p>

Ingredients	Passionfruit pulp (89%), Sugar, Thickeners (415, 412).
Allergens	None

Nutritional Information Panel	Nutrition Information		
	Servings per package:	25	
	Serving size:	20 g	
	Average Quantity	*Per serving	*Per 100 g
	Energy	83 kJ	416 kJ
	Protein	Less than 1 g	2.7 g
	Fat, total	Less than 1 g	Less than 1 g
	-saturated	Less than 1 g	Less than 1 g
	Carbohydrate	3.0 g	15.1 g
	- sugars	3.0 g	15.1 g
Sodium	Less than 5 mg	20 mg	
* All specified values are based on theoretical calculations.			

Country of origin	
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Directions for storage	Store at or below -18°C. Once thawed, do not refreeze.
Shelf life	Unopened packs have 18 months shelf life
GMO status	Does not contain genetically modified ingredients
Claims	N/A
Certification/ Suitability	

Issued by	Pavani Myakala	Issue Date	20/11/2025	Version number	1
Approved by	Liban Keynaan	Supersedes	N/A		
Reason for change	Edlyn specification format		Specification template version number: 5		

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<ul style="list-style-type: none"> - Halal - Kosher - Vegan# <p># based on recipe review</p>	<p>Certified Certified Suitable</p>														
Preparation instructions	N/A														
Quality specifications (TBC)	<table border="1"> <tr> <td>pH</td> <td>3.0 – 4.0 (TBC)</td> </tr> <tr> <td>Brix (°Bx)</td> <td>TBC</td> </tr> </table>	pH	3.0 – 4.0 (TBC)	Brix (°Bx)	TBC										
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Packaging	500 g bottles packed 18 per carton														
Distribution	Frozen transport														
Palletisation	<table border="1"> <tr> <td>Cartons per Layer</td> <td>12</td> </tr> <tr> <td>Layers per Pallet</td> <td>5</td> </tr> <tr> <td>Cartons per Pallet</td> <td>60</td> </tr> </table>	Cartons per Layer	12	Layers per Pallet	5	Cartons per Pallet	60								
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EAN	9325473000663														
TUN	19325473000660														
Notes	Variation in viscosity & colour is expected over the shelf life depending on the product storage condition & presence of natural ingredients, of which the quality (colour, texture and consistency) may vary based on seasonality.														

Please note: Product specifications will not be finalised until a minimum of 5 production runs have been completed by Edlyn Foods.

The above information to the best of our knowledge is correct at the time of printing. Product specifications may change without notice. Any recommendations if made are without warranty or guarantee since the conditions of use are beyond our control.