

PASSION FRUIT SPREAD

Artisanal Premium Fruit Preserve

Shurugwi,
Midlands Province
Zimbabwe



GENERAL CHARACTERISTICS

100% NATURAL NO ARTIFICIAL THICKENERS, COLORS, PECTIN, FLAVOURS
GELATINE OR GMOS

Ingredients: Passion fruit (pulp), Lemon (zest and juice)
and Sugar (cane sugar)

Fruit Content: 68.5%

Total Soluble Solids (Brix): 58% – 62%

**Ideal for shelf stability and "spreadable" set*

PH Level: 3.0 – 3.3

Color: Vibrant, golden-amber, bright yellow pulp, high gloss

Texture: Velvety syrup with a slight crunch from seeds; luscious
and reflective

Requirements: Free from crystallization, surface mold, or
syneresis

Consistency: Semi-gelled, pours with a "heavy ribbon," contains
characteristic black seeds

Primary Packaging: High quality glass jars with gold/matte black
twist-off lids (BPA free liner)

Secondary Packaging: Cardboard (12 or 24 units per case)

Organoleptic characteristics: Explosive, tropical, tangy, silky,
liquid velvet. Tropical citrus, floral undertones, and a lingering
tartness

Formats:
30g | 300g

Usage:



Food

WHY CHOOSE MELIPONA?



Access to Origin

Direct sourcing through vetted producer partners in Africa and the Indian
Ocean, organised within professionally structured supply chains.



Risk-Managed Sourcing

We maintain safety stock levels to buffer against seasonal harvest
fluctuations, ensuring year round supply for wholesale partners



Full Traceability & Compliance Oversight

Full batch tracking from the farm plot to the final jar. Compliant with food
safety standards



Fair Pricing

We use a "Quality Premium" pricing model, paying above market rates to
incentivize sustainable farming practices.



Climate Resilience

Support for regenerative agriculture and water efficient irrigation among our
partner producers.

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