

Organic Pineapple Powder



What is Organic Pineapple Powder?

Organic Pineapple Powder offers two specialized formats designed to meet the diverse needs of food, beverage, and nutraceutical manufacturers: Organic Pineapple Powder (whole fruit) and Organic Pineapple Juice Powder (concentrated juice). Both deliver the vibrant tropical sweetness and functional nutrition that makes pineapple one of the world's most beloved tropical fruits.

Whole Fruit: Organic Pineapple Powder

Our Organic Pineapple Powder is made from 100% organic whole pineapple—including the fruit flesh and some core—using gentle drying methods such as freeze-drying or air-drying, followed by fine milling. Freeze-drying at low temperatures preserves the maximum nutritional integrity including heat-sensitive vitamin C and enzyme activity, while air-drying offers a cost-effective alternative with good retention of core nutrients. The result is a versatile whole-food ingredient with characteristic sweet-tangy flavor, slight fibrous texture, and the complete nutritional profile of fresh pineapple.

Pure Juice: Organic Pineapple Juice Powder

Our Organic Pineapple Juice Powder is produced by first extracting pure pineapple juice, then concentrating and spray-drying or freeze-drying to create a highly soluble, intensely flavored powder. This process concentrates the bright tropical flavor, vibrant yellow color, and soluble vitamins and enzymes into a highly potent and instantly dissolving format. The exceptional solubility makes it ideal for clear beverages, RTD drink mixes, and applications requiring a smooth liquid solution without pulp or fiber.

The Functional Benefits of Bromelain

Both formats contain Bromelain, a proteolytic enzyme complex naturally found in pineapple that supports digestive function and exhibits anti-inflammatory properties. Pineapple Juice Powder typically delivers higher concentrated Bromelain activity due to the extraction and concentration process. Bromelain's enzyme activity is best preserved in freeze-dried formats, though activity levels may vary depending on the specific drying method and storage conditions.

Nutritional Profile Highlights

Organic Pineapple Powder provides a complete nutritional package: vitamin C for immune support and collagen synthesis, manganese for bone health and metabolic function, dietary fiber for digestive health, and natural antioxidants for cellular protection. The whole-fruit format preserves all these nutrients in their natural context.

Clean Label Positioning

Both formats consist exclusively of 100% organic pineapple or pineapple juice—no synthetic additives, no artificial colors, no artificial flavors. Their natural sweetness comes from the fruit's inherent sugars, supporting clean-label positioning across food, beverage, and supplement applications.

PHYSICAL & CHEMICAL PROPERTIES

Two Formats Overview

Parameter	Organic Pineapple Powder	Organic Pineapple Juice Powder
Latin Name	<i>Ananas comosus</i>	<i>Ananas comosus</i>
Source	100% Organic Whole Pineapple (fruit + some core)	100% Organic Pineapple Juice
Processing	Gently dried (freeze-dried or air-dried), finely milled	Concentrated, then spray-dried or freeze-dried
Appearance	Yellow to pale yellow powder	Bright yellow, uniform powder
Flavor	Characteristic sweet and tangy pineapple	Intense, concentrated sweet and tangy pineapple
Texture	Fine powder, slightly fibrous	Fine, highly soluble powder
Key Nutrients	Vitamin C, Manganese, Dietary Fiber, Bromelain, Antioxidants	Concentrated Vitamin C, Bromelain, Antioxidants
Moisture Content	≤8%	≤6%
Solubility	Low to moderate	High
Bromelain Activity	Present (variable)	Present (higher concentration)
Dietary Fiber	≥5g/100g	Minimal

MICROBIOLOGICAL & CONTAMINANT STANDARDS

Test Item	Specification	Testing Method
Total Plate Count	≤10,000 CFU/g	ISO 4833
Yeast & Mold	≤500 CFU/g	ISO 21527
Coliforms	≤100 CFU/g	ISO 4831
E. coli	Negative/g	ISO 16649
Salmonella	Negative/25g	ISO 6579
Lead (Pb)	<0.1 ppm	ICP-MS
Cadmium (Cd)	<0.05 ppm	ICP-MS
Pesticide Residues	Compliant with USDA NOP and EU organic MRL	LC-MS/MS, GC-MS
Bromelain Activity	Present (level available upon request)	Per specification

CERTIFICATIONS

Certification	Status	Issuing Body
USDA Organic	√ Available	USDA NOP
EU Organic	√ Available	EU 834/2007
Non-GMO	√ Verified	Non-GMO Project / Third-party lab
Vegan	√ Verified	Self-declaration
Gluten-Free	√ Verified	Third-party lab
Allergen-Free	√ Verified	Self-declaration
Kosher	√ Available on request	Certified agency
Halal	√ Available on request	Certified agency
ISO 22000	√ Compliant	Bureau Veritas / SGS
HACCP	√ Compliant	Third-party audit

APPLICATIONS & USAGE GUIDELINES

Primary Application Matrix

Application Category	Format Recommendation	Usage Rate
Smoothie & Functional Green Drink Mixes	Pineapple Powder or Juice Powder	5-15% of blend
Protein Powder Mixes	Pineapple Powder or Juice Powder	3-10% of blend
Fruit Tea & Infusions	Pineapple Juice Powder	2-5% of formulation

Application Category	Format Recommendation	Usage Rate
RTD Beverages & Flavor Water	Pineapple Juice Powder	1-5% of formulation
Sports & Energy Drinks	Pineapple Juice Powder	2-5% of formulation
Yogurt & Frozen Desserts	Either format	3-8% of formulation
Ice Cream & Sorbet Bases	Either format	5-10% of formulation
Bakery (cakes, muffins, cookies)	Pineapple Powder	5-10% of flour weight
Granola Bars & Energy Balls	Pineapple Powder	5-10% of total mass
Confectionery (gummies, hard candies)	Pineapple Juice Powder	5-15% of formulation
Frostings & Dessert Toppings	Pineapple Juice Powder	3-8% of formulation
Savory Sauces & Glazes	Either format	2-5% of formulation
Seasoning Rubs & Marinades	Pineapple Powder	1-5% of formulation
Digestive Enzyme Supplements	Either format	Per formulation
Immune Support Supplements	Either format	Per formulation
Antioxidant Formulas	Either format	Per formulation
Capsules & Tablets	Pineapple Powder	Per formulation

Formulation Guidelines

Format Selection Guide

- Choose **Organic Pineapple Powder** when: Whole-food nutrition, dietary fiber, natural texture, and authentic whole-fruit character are desired. Ideal for baking, granola bars, smoothies, seasoning blends, and digestive supplement formulations where the complete pineapple matrix is valued.
- Choose **Organic Pineapple Juice Powder** when: Maximum solubility, intense concentrated flavor, bright color, and smooth texture are priorities. Ideal for clear beverages, RTD drinks, confectionery, frostings, and applications requiring instant dissolution without pulp.

Flavor Profile

- Pineapple Powder delivers the authentic sweet-tangy character of fresh pineapple with subtle tropical complexity from the whole-fruit matrix.
- Pineapple Juice Powder provides an intensely concentrated sweet-tart pineapple flavor with bright tropical notes—the ideal flavor punch for beverages and confectionery.

Bromelain Enzyme Considerations

Bromelain activity is naturally present in both formats. Freeze-drying typically preserves higher enzyme activity than spray-drying or air-drying. For digestive enzyme supplement formulations requiring specific Bromelain activity levels, request batch-specific activity documentation and consider freeze-dried formats for optimal enzyme retention.

Vitamin C Stability

Vitamin C is heat and light-sensitive. For maximum retention, store in cool, dark, airtight conditions and incorporate into formulations in the cooling stage for warm applications. Cold applications (beverages, RTD drinks, supplements) preserve the highest vitamin C activity.

FAQ

Q: What is the main application difference between Organic Pineapple Powder and Organic Pineapple Juice Powder?

A: **Organic Pineapple Powder** is best suited for applications requiring whole-fruit composition—including fiber and broader nutrient matrix—where texture or nutritional volume is desired, such as baked goods, smoothie mixes, and savory rubs. **Organic Pineapple Juice Powder** is highly soluble and delivers a concentrated flavor burst with vitamin C and Bromelain, making it ideal for clear beverages, instant drink mixes, or applications requiring a smooth liquid solution without pulp or fiber.

Q: Are both products suitable for vegan and gluten-free formulations?

A: Yes. Both products are made from 100% organic pineapple and are **naturally vegan and gluten-free**. They contain no animal-derived ingredients, no gluten-containing grains, and no common allergens. They are free from synthetic additives, supporting clean-label vegan and gluten-free product claims.

Q: What is the typical shelf life and recommended storage for bulk quantities?

A: The shelf life is typically **18 to 24 months from the production date** when stored under optimal conditions. Store in a cool, dry place away from direct sunlight and humidity, keeping the original sealed packaging intact. Ensure containers are tightly sealed after each use to prevent moisture absorption and flavor degradation.

Q: Do these powders retain active Bromelain enzyme?

A: Gentle drying processes are designed to preserve natural enzymes as much as possible, but Bromelain activity varies depending on the specific drying method and storage conditions. **Freeze-dried powders**

typically retain higher enzyme activity compared to air-dried or spray-dried formats. Specific activity levels are available upon request. Bromelain supports digestive function and exhibits anti-inflammatory properties in both formats.

Q: What are the main health-supporting properties of pineapple powder?

A: Both formats support multiple health areas: (1) Vitamin C for immune support, collagen synthesis, and antioxidant defense; (2) Manganese for bone health and metabolic enzyme function; (3) Dietary fiber for digestive health and satiety (Pineapple Powder); (4) Bromelain enzyme for digestive support and anti-inflammatory response; (5) Natural antioxidants for cellular protection against oxidative stress.

Q: Can I use pineapple powder in hot beverages or cooked applications?

A: Yes, pineapple powder can be incorporated into warm beverages and cooked applications, though high temperatures may reduce vitamin C content and potentially affect enzyme activity. For maximum nutritional retention, add to warm applications during the cooling stage. Cold applications—smoothies, RTD drinks, and room-temperature formulations—preserve the highest vitamin C and enzyme activity.

Q: How does the solubility differ between the two formats?

A: **Organic Pineapple Juice Powder** offers high solubility and dissolves rapidly in cold water, making it ideal for clear beverages, instant drink mixes, and smooth liquid formulations. **Organic Pineapple Powder** has low to moderate solubility due to its whole-fruit fiber content—it disperses well but does not fully dissolve, making it better suited for applications where texture is acceptable or desired.

Q: What is the minimum order quantity and typical lead time?

A: Our standard bulk order minimum is 25 kg. Standard production lead time is 10 to 20 days from order confirmation. We offer multiple payment terms including D/A, D/P, L/C, T/T, MoneyGram, Western Union, and Credit Card. Free samples are available via FedEx, UPS, or EMS.

PACKAGING & STORAGE



Standard Packaging Options

Package Size	Material	Units/Pallet
25 kg	Food-grade kraft paper drum with PE liner	40 drums/pallet
10 kg	Food-grade carton with PE liner	80 cartons/pallet
5 kg	Foil zipper bag (for samples)	200 bags/pallet
1 kg	Foil zipper bag	Custom arrangement

Storage Conditions

Parameter	Specification
Temperature	Cool, dry place (recommended $\leq 25^{\circ}\text{C}$)
Humidity	$\leq 60\%$ relative humidity
Packaging	Airtight, moisture-resistant container
Shelf Life	18-24 months from production date
Light	Protect from direct sunlight
After Opening	Seal tightly;

For more information, please visit our website:

<https://www.organic-way.com/products/organic-pineapple-powder/>