



Sucursal

THE LATIN LINK TO ASIA

Sucursal is your shortcut to the tropics:
authentic fruit pulps to level up smoothies,
cocktails, and desserts.

This is not diluted, it is obtained from the extraction of the edible portion of the fresh fruit, healthy, ripen fruit, through clean and disinfected process, mixed with a suitable preservative for foods, packed under GMP, in a cold chain for conservation in refrigeration between 2° C and 6° C (35.6° F to 42.8° F).

natural



BLACKBERRY

Perfect for cocktails, smoothies, bubble tea, desserts, and sauces: easy to mix, consistent results, and a “wow” presentation with zero hassle.

INGREDIENTS

Andean Blackberry fresh fruit,
preservative potassium sorbate,
antioxidant ascorbic acid.

Refrigerated
shelf life: 180 days.

ABOUT ME

Sweet with a tangy
edge, rich berry depth.

COMERCIAL PACKAGES

NET WT: 1 Kg (1000g)



PASSION FRUIT

Intense pulp that elevates recipes with a citrusy punch and tropical aroma. Perfect for signatures, sodas, margaritas and fresh desserts.

INGREDIENTS

Passion fresh fruit, Preservative Potassium Sorbate.

ABOUT ME

Zesty acidity, floral aroma, sweet finish.

Refrigerated shelf life: 180 days.

COMERCIAL PACKAGES

NET WT: 1 Kg (1000g)



PINK GUAVA

Guava is Colombia's tropical perfume: think sweet pear + soft strawberry with a floral aroma that lingers. In Asia it works beautifully—exotic yet easy to love—creating pink iced teas, sodas, and cocktails that look good and sell themselves.

INGREDIENTS

Guava fresh fruit, Preservative Potassium Sorbate.

Refrigerated
shelf life: 180 days.

ABOUT ME

Sweet, aromatic,
floral notes.

COMERCIAL PACKAGES

NET WT: 1 Kg (1000g)



LULO - NARANJILLA

Lulo is Colombia's "tropical citrus": think lime + passion fruit with a fresh green twist. In Asia it stands out because it's unlike the usual—turning sodas, mocktails, and spritz into a signature sip instantly.

INGREDIENTS

Naranjilla fresh fruit, Preservative Potassium Sorbate, Antioxidant ascorbic acid.

ABOUT ME

Tangy, citrusy, herbal notes, fresh.

Refrigerated
shelf life: 180 days.

COMERCIAL PACKAGES

NET WT: 1 Kg (1000g)



STRAWBERRY

Perfect for milkshakes, smoothies, frappés, desserts, and daiquiri-style cocktails: mix fast, serve faster, and keep the same great taste every time.

INGREDIENTS

Strawberry fresh fruit, Preservative Potassium Sorbate.

ABOUT ME

Sweet, smooth, fruity, lightly tangy.

Refrigerated

shelf life: 180 days.

COMERCIAL
PACKAGES

NET WT: 1 Kg (1000g)



SOURSOP

Soursop is creamy tropical comfort: think soft pineapple + coconut with a silky, dessert-like texture. From Colombia, it becomes the perfect base for premium smoothies, gelato, and milkshakes that feel indulgent... while still being fruit.

INGREDIENTS

Soursop fresh fruit, Preservative Potassium Sorbate, antioxidant ascorbic acid.

Refrigerated
shelf life: 180 days.

ABOUT ME

Mildly sweet, creamy, tropical notes.

COMERCIAL PACKAGES

NET WT: 1 Kg (1000g)



TREE TOMATO

Tree tomato (tamarillo) tastes like an “elegant red fruit”: imagine soft guava + plum with a sweet-tart edge. Born in Colombia’s Andes, it shines in juices, gourmet sauces, and mocktails that want to be different—without going too wild.

Refrigerated
shelf life: 180 days.

INGREDIENTS

Tree tomato fresh fruit,
Preservative
Potassium Sorbate.

ABOUT ME

Sweet-tart, fruity,
soft green notes.

COMERCIAL PACKAGES

NET WT: 1 Kg (1000g)

