

Range & typical specifications

Typical Brix for single-strength purée and finished concentrate. A certificate of analysis (Brix, pH, acidity, micro) ships with every batch.

Mango

NFC purée
Concentrate

Tommy Atkins / Kent · Dec–Apr

14–18 °Bx
28 °Bx

Queen Pineapple

NFC purée
Concentrate

Queen variety · aromatic · year-round

12–14 °Bx
60 °Bx

Banana

NFC purée
Concentrate

Cavendish · non-browning · year-round

21–23 °Bx
purée only

Granadilla

NFC purée
Concentrate

Purple passion fruit · seedless · Feb–Jul

13–15 °Bx
50 °Bx

Guava

NFC purée
Concentrate

Pink guava · de-seeded · Mar–Aug

8–10 °Bx
25 °Bx

Blueberry

NFC purée
Concentrate

Southern highbush · Sep–Feb

10–12 °Bx
65 °Bx

Strawberry

NFC purée
Concentrate

Seedless or with seeds · Aug–Jan

7–9 °Bx
65 °Bx

Mixed Berry

NFC purée
Concentrate

Strawberry, blueberry, raspberry, blackberry

8–10 °Bx
purée only

Custom blends, sweetened variants and clarified juice concentrates to specification. Samples on request.

Formats

- **Frozen:** 200 kg drum with PE liner · 20 kg pail
- **Aseptic:** 200 kg drum with aseptic bag · 20 kg bag-in-box

Process

- Washed, pulped, refined (0.5–1.0 mm)
- Flash pasteurised, then frozen or aseptically filled
- Concentrates: low-temperature evaporation, aroma recovered

Shelf Life

- Frozen: 24 months at –18 °C
- Aseptic: 18 months ambient, unopened

Quality & Compliance

- FSSC 22000 food safety system
- Global GAP growers · full lot traceability
- Vegan · gluten-free · allergen-free

Trade

- HS 2008 purée / 0811 frozen — 0% EU duty (SADC–EU EPA)
- Mixed reefer loads with IQF fruit · MOQ 1 pallet per SKU



www.frozenbrands.co.za

Export ready. Why South Africa, why Frozen Brands.

One integrated southern-hemisphere partner for IQF fruit and veg, purées and concentrates — certified, duty-free and port-side.

0%

EU & UK import duty

South African frozen fruit enters the EU and UK duty-free under the SADC-EU and SACUM-UK EPAs, against 14.4% MFN on HS 0811. EUR.1 origin paperwork handled by us.

Oct–Apr

Southern-hemisphere harvest

Berries and mango picked while Europe is out of season; pineapple and banana year-round. Fresh-frozen supply through the northern winter and spring.

FSSC 22000

Certified food safety

FSSC 22000 food safety management system, Global GAP-certified growers and farm-to-pallet lot traceability on every carton and drum.

–18 °C

Own cold chain, port-side

Climate-controlled plant, cold store and reefer fleet under an hour from the Port of Durban. Temperature logged from line to container.

Weekly

Sailings to Europe

Reefer services from Durban to Rotterdam, Antwerp and Le Havre in about 26 days. Full or mixed 40' containers on one booking.

3 routes

to market, one supplier

Own brands (Früzo, Burrst), private label proven with Checkers, Pick n Pay and SPAR, and bulk industrial: IQF cartons, pails and 200 kg drums.

Meet us at SIAL Paris 2026

17–21 October 2026 · Paris Nord Villepinte
Hall 5A · Stand H-126



Scan to book a meeting on the stand

Ex Durban to Europe

Our plant sits under an hour from Africa's busiest container port. Frozen at Hammarsdale on Monday, on the water by the weekend.



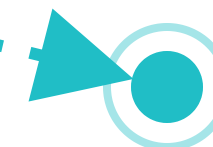
Durban

Port of Durban · South Africa



≈ 26 days

reefer transit, weekly sailings



Rotterdam · Antwerp · Le Havre

and onward to UK, Nordic and Mediterranean ports

40' HC

Reefer containers

- -18 °C set point, temperature logged door to door
- Up to 20 pallets, ≈ 20 t of IQF fruit per box
- Full or mixed loads: cartons, pouches, drums

1 pallet

Minimum per SKU

- Mix retail pouches, 10 kg IQF cartons and 200 kg purée drums on one booking
- Euro or ISO pallets, shrink-wrapped and corner-boarded

Docs

Handled by us

- EUR.1 / origin declaration for 0% duty
- PPECB cold-chain export certification
- Phytosanitary and health certificates
- Lot traceability to farm on every carton

FOB · CIF

Your terms

- FOB Durban or CFR / CIF to your EU port
- Pre-shipment inspection welcome
- Samples couriered ahead of first order

Transit times are typical direct-service figures; confirmed per sailing at booking.