

CRAFTED FOR JUICE INNOVATORS, SMOOTHIE MAKERS & BEVERAGE CREATORS

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Tropical Twists

Key Fruits:

Mango, Passionfruit, Pineapple, Guava, Banana, Dragon Fruit

Why It's Trending:

Vibrant colors, global inspiration, and vacation-in-a-bottle vibes.

- Mango + Passionfruit (tropical punch for juices or RTDs)
- Guava + Pineapple (refreshing and zesty for energy drinks or teas)
- Dragon Fruit + Banana (eye-catching smoothie base)



Modern Berry Mashups

Key Fruits:

Strawberry, Raspberry, Blueberry, Blackberry, Cherry, Black Currant

Why It's Trending:

Antioxidants meet nostalgia—with a grown-up edge.

- Strawberry + Raspberry (bright, summery, and sweet-tart)
- Blueberry + Blackberry (deep, rich, and mixology-friendly)
- Cherry + Black Currant (bold, complex, and perfect for functional drinks)



Citrus with Character

Key Fruits:

Pink Grapefruit, Tangerine, Lemon

Why It's Trending:

Clean, refreshing, and a great flavor bridge for blends.

- Tangerine + Passionfruit (high-acid, bright flavor for spritzers or kombucha)
- Lemon + Strawberry (classic with a zing—great for juice bars or kidfriendly SKUs)
- Pink Grapefruit + Cherry (bittersweet sophistication)



Fall & Functional Favorites

Key Fruits:

Pumpkin, Banana, Apple, Pear, Peach, Apricot

Why It's Trending:

Comfort flavors meet wellness positioning (think fiber, energy, digestion).

- Pumpkin + Banana (seasonal smoothies or fall RTDs)
- Peach + Apricot (stone fruit luxury for sparkling or still drinks)
- Apple + Blackberry (perfect for mocktails and ciders)



Bonus: Versatile All-Stars for Signature Blends

These can pair across many flavor profiles and formats:

- Raspberry Balances citrus, tropical, and berry bases
- Peach Adds smoothness and subtle sweetness

- Mango Enhances color, aroma, and body in both smoothies and cocktails
- **Strawberry** Still king—but now better when paired creatively
- Black Currant Niche, sophisticated, and great for functional drinks and gourmet palates



Flavor Strategy Tips for 2025

Launch Limited Editions:

Create seasonal or rotating blends to spark urgency and test new combos.

Tell the Ingredient Story:

Consumers love origin, purity, and sourcing. Leverage your partnership with Puree Arête to highlight that.

Balance Familiar with New:

Pair a crowd-pleaser (like mango or strawberry) with a curveball (like passionfruit or black currant).

Go Bold with Color:

Vibrant purées like dragon fruit, cherry, and pink grapefruit are Instagram gold.

