

Maracuja or Brazilian Passionfruit

- Flavour-packed Brazilian passionfruit juice
- Valued for its natural sedative effects
- Free of saturated fats and cholesterol and full of essential nutrients
- De-stress with this great tropical health tonic
- 100% natural

Passionfruit has long been a staple food for the people of the Amazon rainforest, and is now fast catching on as a popular drink worldwide. Valued for its great refreshing tropical flavour, nutritional properties and calming effects as a natural sedative. Great for mothers wanting to calm down even the most hyperactive child!

Passionfruit, also known as maracujá, grows on a climbing vine indigenous to the South American tropics and rainforest, where the natives have cultivated it for centuries. Its yellow, gelatinous pulp is either eaten fresh, or made into juices, jams and jellies, and even salad dressings. Its tangy flavour makes it an ideal ingredient for tropical desserts, cocktails and dishes, as well as for making refreshing and nutritive juices.

Not only is passionfruit a rich source of potassium and vitamin A, it also contains other nutrients vital for a healthy diet, such as calcium, phosphorus, iron, niacin, vitamins B and C, food fibres and proteins. What is more, it is free of cholesterol and saturated fats and low in calories!

Passionfruit also contains pectins, important for cell growth, flavonoids, which are important for their antioxidant activities, and beta-carotene, which helps protect your skin against harmful sun rays.

Indigenous tribes throughout the Amazon have long used the fruit as a heart tonic, to calm coughs and as a sedative or calming tonic, and it is still used today in South American traditional medicine.



Originated from the tropical America, the passion fruit has its Portuguese name derived from a Tupi word "Murukuia", which means, "food prepared in a bowl". One of the main characteristics of the passionfruit plant is its types of unusual flowers, of a beauty not to be found in any other vegetable species. By the end of the 17th century, the Pope Paul V was amazed with the shapes and colours of the flowers, identifying elements of Christ's Passion in the fruit, and thus it is known in so many places as Passion Fruit. Nowadays, passion fruit is found in many different tropical countries, Brazil being the largest producer.

The leaves and juice of the passion fruit have passiflorin, a substance with sedative effects, similar to morphine.

Thank you for your business!
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