



## Dehydrated Pear Juice Powder For Beverages / Baking / Snacks / Flavoring

Our Product Introduction

for more products please visit us on [peptide-powder.com](http://peptide-powder.com)

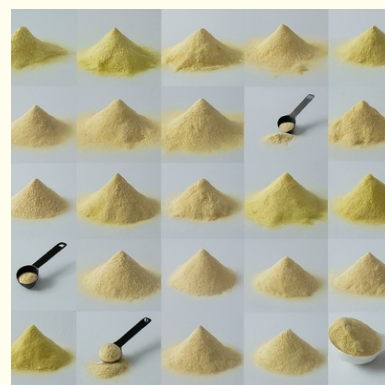
### Basic Information

- Place of Origin: China
- Brand Name: Hongbaiyi
- Certification: COA, HPLC
- Model Number: HBYPear Juice Powder
- Minimum Order Quantity: 1kg
- Price: Negotiable
- Packaging Details: 25kg/drum
- Delivery Time: 3~5 days, upon receipt of payment
- Payment Terms: T/T, Western Union, MoneyGram
- Supply Ability: 5000 Kilograms



### Product Specification

- Product: Pear Juice Powder
- Source: Dehydrated Pear Juice
- Color: Pale Yellow
- Texture: Powder
- Acidity: Varies Depending On Processing Method (usually Expressed As % Citric Acid)
- Applications: Beverages, Baking, Snacks, Flavoring
- Aroma: Characteristic Pear Scent
- Highlight: **Baking Dehydrated Pear Juice Powder, Snacks Dehydrated Pear Juice Powder, Flavoring Dehydrated Pear Juice Powder**



### More Images



### Product Description



**Basic Parameter**

| Feature          | Specification  |
|------------------|--|
| Appearance       | Pale yellow powder   |
| Aroma            | Characteristic pear scent  |
| Taste            | Sweet and tart pear flavor   |
| Solubility       | Highly soluble in water  |
| Moisture Content | Typically less than 5%   |
| Acidity          | Varies depending on the processing method (usually expressed as % citric acid) |
| Brix             | Measures the sugar content (usually expressed as degrees Brix)                 |
| Source           | Dehydrated pear juice  |
| Applications     | Beverages, baking, snacks, flavoring   |
| Storage          | Cool, dry place, airtight container  |

**Product photos:**



**Hongbaiyi Pear Juice Powder Uses and Benefits**

| Use       | Benefit   |
|-----------|---|
| Beverages | Easy to make refreshing pear juice drinks   |
| Baking    | Enhance the flavor and aroma of pear cakes, muffins, and breads                         |
| Snacks    | Dust fruit, yogurt, or granola with pear juice powder for a tart and sweet flavor boost |
| Flavoring | Add pear flavor to savory dishes like sauces, marinades, or glazes                      |

## FAQ

**Q: Who are you?**

A: We are Hongbaiyi Biotech, located in Xi'an, China. We specialize in supplying top-tier ingredients globally.

**Q: What products do you offer?**

A: Our offerings include a diverse range of natural ingredients such as plant extracts, vegetable and fruit juice powders, Active Pharmaceutical Ingredients (APIs).

**Q: Why should I choose Hongbaiyi Biotech?**

A: We prioritize quality assurance, conducting thorough inspections from pre-production to final stages. Additionally, our team is committed to delivering exceptional customer service tailored to your requirements.

**Q: How do you handle delivery and payment?**

Delivery: We operate on FOB terms, granting you control over shipping arrangements.

Payment: We accept USD and EUR payments through secure methods such as T/T and Alibaba, ensuring peace of mind for our clients.



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