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**NEW Camu Camu and Soursop Purees Bring Inspiration  
to Restaurants Canada Show, April 7-9 in Toronto**

***Visit Booth #2305 for samples of Camu Camu Puree, Soursop Puree and  
Tastecraft Pure Freeze-Dried Fruit, plus globally-inspired desserts!***

***Napa Valley, California (March 20, 2025)*** — [The Perfect Purée of Napa Valley](#) brings two new exciting tropical flavors to the Canadian market and debuts its new line of pure freeze-dried fruit at the Restaurants Canada Show, April 7-9 in Toronto. Visit Booth #2305 to sample the line of products including the 2025 releases Camu Camu Puree, Soursop Puree and Tastecraft Pure Freeze-Dried Fruit which includes Dragon Fruit Crumble, Strawberry Slices, Pineapple Pieces, Whole Raspberries, Lime Slices, Orange Slices, and Lemon Slices.

The Perfect Purée of Napa Valley distributes its products in Canada through foodservice distribution. It offers attendees of Canada's largest foodservice trade event premium flavor and significant labor savings in hard-to-find fruits that are Kosher, vegan and non-GMO certified.

"Bringing our products to the restaurant and foodservice industry of Canada is more than just selling product — it's about expanding the culinary and beverage landscape, inspiring creativity, and elevating flavors that enrich every dish and drink," says Chief Executive Officer Michele Lex. "Our new flavors will inspire chefs and bartenders to transform their menus and, with Tastecraft, support our commitment to offering premium ingredients that make their jobs easier."

### **Three New Products, Endless Possibilities**

Released on March 3, Camu Camu Puree and Soursop Puree reflect diverse palates and demand for global flavors. Camu Camu is a super fruit crafted from the nutrient-rich reddish-purple berries of the Amazon rainforest. Revered by indigenous populations throughout South America for its medicinal properties, Camu Camu is harvested by boat from tall shrubs that grow in water part of the year. Bright tartness and subtle citrus undertones make Camu Camu a versatile rising star for both culinary and beverage innovation. Its tart, tangy flavor goes well with sweeter fruits like pineapple, mango, cherries and coconut. Camu Camu is Kosher, vegan and non-GMO. Try it in [Camu Camu Caipirinha](#), [Citrusy Camu Camu Mignonette](#) or [Camu Camu Salad Dressing](#).

**Recipe photos available upon request.**

Soursop Puree captures the lush, tropical essence of this sensational fruit, also known as guanabana or graviola. Native to the tropics, soursop is a large, aromatic fruit that grows on broadleaf evergreen trees and weighs 3-4 pounds when mature. Its spiky green skin reveals sweet, creamy white flesh whose flavor is compared to a mix of apple, pineapple, banana and strawberry. With its distinctive harmony of sweet and tangy notes, Soursop Puree brings captivating aroma to every creation from beverages to desserts. Soursop is Kosher, vegan and non-GMO. Try it in [Playa Paraiso](#) with or without rum, [Soursop Curry Sauce](#) or [Soursop Flan](#). **Recipe photos available upon request.**

Tastecraft, released in January in partnership with German company Döhler, is an innovative line of freeze-dried fruit that offers the flavor, shape and nutritional value of just-picked fruit in shelf stable, resealable pouches. Much more than a garnish, Tastecraft is designed to enhance offerings by adding texture, flavor and visual interest. Because of its low moisture content and crisp texture, Tastecraft can be ground into a powder and added to recipes for flavor.

Order all three products now via The Perfect Purée's [network of foodservice distributors](#) in the United States, Canada and Mexico.

**Visit Booth #2305 for inspired recipes and black beach totes (while supplies last):**

- **Monday, April 7:** Black Currant Craquelin Choux Pastry featuring The Perfect Purée Black Currant
- **Tuesday, April 8:** Lemon Zest Cake with Raspberry Buttercream featuring The Perfect Purée Lemon Zest and The Perfect Purée Red Raspberry
- **Wednesday, April 9:** Yuzu Spritz featuring The Perfect Purée Yuzu Luxe Sour Blend garnished with Tastecraft Lime Slices and Dragon Fruit Crumble

### **About The Perfect Purée of Napa Valley**

*For over 35 years, The Perfect Purée of Napa Valley has indulged the culinary passion of chefs, mixologists and food enthusiasts with products that provide ultimate fresh fruit flavor minus the peeling, dicing and simmering required for making purées from scratch.*

*The company's collection of fruit purées, specialties and blends features 43 on-trend premium flavors ranging from pantry staples Red Raspberry, Strawberry and Banana to the tropical Lychee, Passion Fruit and Pink Guava. The fruits are harvested at peak ripeness, puréed and packed frozen to maintain optimal freshness, flavor and color no matter what the season. As the leading U.S. producer of premium fruit purées with foodservice distribution throughout the U.S., Canada and Mexico, The Perfect Purée of Napa Valley is revered in restaurants, hotels, bars, bakeries and catering kitchens for the just-picked taste and unmatched consistency of its products.*

*All flavors can be frozen for up to 24 months from date of manufacture. When thawed, the purées, concentrates and specialties last 7-10 days in the refrigerator, and blends for 21 days.*

*For more information, visit [www.perfectpuree.com](http://www.perfectpuree.com) or follow on [Instagram](#) or [Facebook](#) @thepuree.*

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