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**The Perfect Purée of Napa Valley Features
2026 FABI Award-Winning Plum Gochu Syrup and New Shelf-Stable Syrups
at the National Restaurant Association Show, May 16-19 in Chicago**

*— Visit Booth #491 to meet the six chef-driven craft fruit syrups
that are reimagining menus from the back of the house to the bar —*

Napa, California (May 5, 2026) — [The Perfect Purée of Napa Valley](#) heads to the National Restaurant Association Show with its new line of culinary-inspired syrups, including Plum Gochu Syrup, one of 10 winners of the Association’s top 2026 Food and Beverage (FABI) Awards. Plum Gochu and five other flavors — Yuzu Juniper Thyme, Honeysuckle Orange Blossom, Chai Cardamom, Passion Fruit, and Blood Orange — are defining a new category in shelf-stable syrups with global flavors and a versatile format that supports kitchen efficiency and creativity.



Combined with 40-plus signature fruit purées and concentrates, Tastecraft Pure Freeze-Dried Fruit and — coming soon — Perfect Fruit Foam™, shelf-stable syrups are part of the foundation of real fruit flavor in modern menus. They offer the same unparalleled quality and consistency that foodservice professionals have come to expect from The Perfect Purée, now approaching its 40th year as the leading U.S. producer of premium fruit products. **Visit Booth #491 in the South Building’s Organic & Natural Pavilion** to sample bites and beverages that demonstrate how bar and restaurant professionals can use the full system to add fruit-forward flavor, color and texture across the menu.

Six New Syrups with Powerful Menu Potential

Inspired by the tradition of handcrafted syrups, the new syrup line delivers true-to-fruit flavor in a format designed for full-menu integration — from sauces, vinaigrettes and glazes to coffee, cocktails and non-alcoholic beverages. Shelf-stable until opened, the syrups are also non-GMO, Kosher, vegan and gluten-free. Select varieties incorporate botanicals and trend-forward pairings that demonstrate The Perfect Purée’s authority in translating emerging flavor trends for contemporary chefs and bartenders.

As a FABI Favorite, Plum Gochu Syrup is part of the FABI Favorites Tasting, 10:45-11:45 a.m. Monday, May 18, at The Culinary Experience in the Lakeside Center (Booth #12448). Chosen in

March by an independent panel of judges representing major industry brands, the FABI Awards recognize suppliers who are redefining flavor and developing products that genuinely move menus forward. The FABI Favorites are the Association's highest honor for products that have the most exceptional flavor, versatility and operational efficiency.

Plum Gochu's bold fusion of sweet-tart plum juice, subtle heat and umami inspired the French-Korean bakery café chain [Paris Baguette](#) to feature it in its fresh mint lemonade as part of its spring Korean BBQ menu. It performs equally well in savory dishes like Duck Breast with Plum Gochu Glaze from Chef Laura Lee of Chef L Custom Culinary Experiences, who says, "The balance of sweet, tart and heat are perfect and stand up to being combined with other strong flavors."

Experience the Future of Real Fruit Flavor

Saturday, May 16, 10:30 a.m.-5 p.m.

- Carmelized Pineapple Lemonade with Mango Perfect Fruit Foam™ (500 servings) featuring Carmelized Pineapple Concentrate and Mango Perfect Fruit Foam™

Sunday, May 17, 10:30 a.m.-5 p.m.

- Korean BBQ Meatballs with Plum Gochu Sauce featuring FABI Award-winning Plum Gochu Syrup

Monday, May 18, 10:30 a.m.-5 p.m.

- Plum Gochu Lemonade featuring FABI Award-winning Plum Gochu Syrup

Tuesday, May 19, 10:30 a.m.-3 p.m.

- Killer Brownie Bites with Coconut Perfect Fruit Foam™ featuring Coconut Perfect Fruit Foam™

Availability: The Perfect Purée's products, including its new line of syrups, are available via foodservice, produce and spirit distributors in the United States, Mexico and Canada. Request a distributor list [here](#). Home users can visit the [online shop](#). **Complimentary samples of the syrups and other products are available to qualified foodservice professionals via [direct sample orders](#).**

About The Perfect Purée of Napa Valley

The Perfect Purée is a premium fruit ingredient portfolio for culinary and beverage professionals that empowers creativity across the menu — from savory to sweet, dishes to desserts, and cocktails to coffee. For nearly 40 years, the brand has been a trusted industry partner known for the unmatched quality and consistency of its products, as well as its diversity of flavors — including signature staples like Strawberry, Red Raspberry and Tangerine, alongside specialty varieties like Lychee, Soursop, and Tamarind. The leading U.S. producer of premium fruit purées, The Perfect Purée's portfolio includes its signature frozen fruit purées and concentrates, Tastecraft® Freeze-Dried Fruit, culinary-inspired craft fruit syrups, and Perfect Fruit Foams™, a groundbreaking new product category. Together, these formats offer chefs and bartenders a flexible, fruit-forward system that supports experimentation, efficiency, and creative expression without compromise. With foodservice distribution throughout the United States, Canada, and Mexico, The Perfect Purée is relied upon by restaurants, hotels, bars, bakeries, brewers and manufacturers alike. For more information, visit www.perfectpuree.com or follow @theperfectpuree on Instagram and Facebook.

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