



Tapereba (*Spondias lutea*)

Rich source of **vitamins B and C**

High levels of **calcium, iron and phosphorous**

Exotic sweet and sour flavour

Naturally **organic**

Natural **antibacterial** used **medicinally** for centuries

Hand picked **Brazilian rainforest fruit** carefully frozen to conserve all of this goodness with absolutely nothing added.

This tropical fruit grows naturally in the forests of northern and northeastern Brazil, where it is also known as cajá. Taperebá is one of the most popular fruits in this region, and is used to make superb sweetened juices and ice-creams. Because of its richness in essential nutrients taperebá can make an important contribution to your wellbeing.

NU Taperebá

pronounced as: ta-per-reh-bah

Taperebá is a small orange or red coloured fruit, with a smooth fine skin and a succulent aromatic pulp. The sweet yet acidic flavour delivers a pleasant tang to juices and desserts. Being rich in calcium, phosphorous, iron and vitamins B and C, the juice has antibacterial properties and revitalizes the skin.

The taperebá tree (*Spondias lutea*) is not grown in plantations, rather the fruit is harvested from the many large naturally-occurring trees found scattered at low density over a wide area of forest in the north and northeast of Brazil. Consequently, the fruit is naturally organic.

Once harvested, NU Fruits of the Amazon's taperebá is quickly taken to be processed and the 100% pulp is frozen, without the addition of any preservatives, colourants, flavouring or sugar, so that now the people of Australasia too can enjoy the natural flavour of the Amazon forest!

