

FLAVOR SPOTLIGHT:

MANGOSTEEN



Often referred to as the 'queen of tropical fruits', the mangosteen is a fragrant fruit with a taste described as a blend of lychee, peach, strawberry, and pineapple. Grown in Southeast Asia, the unique fruit has a juicy fibrous flesh surrounded by a thick purple rind. When mangosteen first emerged on the consumer scene, it was primarily featured in wellness products due to its perceived superfood status. In more recent years, mangosteen has crossed over as a flavor for food and drink launches, like beer, tea, and snacks. To add an exotic touch to your innovation, consider a mangosteen flavor for drinks, sweets and more!

FLAVOR SPOTTED



**SUN RYPE Apple Mango Mangosteen
Fruit Bar**, Canada, Aug. 2025



**TRADER JOE'S Freeze
Dried Mangosteen**,
U.S. Jan 2025

+193%

projected growth
of Mangosteen on
U.S. menus.
Datassential, '25-'29

FROM OUR EXPERTS

3 Pepper Rim Mangosteen Smash

A blend of mangosteen, lemon and lime juice with tequila create a unique smash. [Recipe](#) created for Club House for Chefs by Duskie Estes, Chef of Zazu Kitchen and Farm in Sebastopol, CA.

"Mangosteen benefits from the familiarity of 'mango' in its name—consumers often assume it will taste like the popular tropical fruit. But they're pleasantly surprised to discover a flavor that's entirely its own: fresh, floral, and unexpectedly delightful."

-Molly Zimmerman, Principal Scientist



Contact us or [click](#) to request a **FREE MANGOSTEEN** flavor sample.