



Flavor Spotlight

Fuji Apple

Developed in Fujisaki, Japan, the Fuji apple is a cross between Red Delicious and Rawls Jennet—crafted to deliver a distinctive, elevated take on one of the world's most beloved flavors. Naturally low in acidity, Fuji apples offer a mild yet sweet-tart profile layered with notes of citrus and honey. This versatile flavor shines across applications—sparkling waters, RTD teas, ciders, functional drinks, yogurts, smoothies, ice creams, oat and almond beverages, as well as gummies, bars, fruit snacks, and baked goods.

From our experts

“Known for its mild acidity and high natural sugar perception, Fuji apple provides a **rounded, less tart apple taste that feels crisp, dense, and refreshing**—making it a highly appealing flavor to both adults and kids.

Its sweetness supports reduced-sugar beverage formulations, while its mild acidity performs well in dairy and plant-based systems.”

-Robin Prazak, Principal Flavorist

96%

increase in avg. monthly
FUJI APPLE Google
searches, U.S. '24-'25.

Google Search Data

Pairing ideas:

Fuji Apple + **Ginger, Cinnamon,
Cardamom,
Tropical Fruits, Hibiscus**



Flavorsolutions

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