The development of mixed pulp fruit enables a variety of fruit in the diet and the concentration of nutrients. This study aimed to develop a pulp made from mixed tropical fruits. Eight formulations were evaluated in a 1:1 ratio (pineapple:caja, pineapple:cashew apple, pineapple:guava, pineapple:passion fruit, guava:caja, caja:cashew apple, caja:passion fruit, guava:passion fruit), and a test to determine preferences was carried out with 40 non-tasters trained in the laboratory. The 100g of pulps were diluted with 200mL of water and soluble solids were adjusted to 11°Brix with sucrose. The selected formulations (caja and guava, pineapple and passion fruit, pineapple and cashew apple, pineapple and guava) were evaluated for overall impression, using a hedonic scale of nine points, ranging from "dislike extremely" to "extremely like" applied to 40 tasters untrained in the laboratory. The pineapple:guava formulation was selected, and then formulations were prepared with different ratios: 1:4, 2:3, 1:1, 3:2 and 4:1. The pulp diluted in the same proportions as above and sweetened to 11°Brix were evaluated by 100 judges untrained in supermarket, using the same scale. The pineapple: guava (2:3) formulation had the highest average, next to the term "liked moderately." This had mixed pulp pH 3.99, soluble solids 7.7°Brix, acidity of 0.42g of citric acid/100g and 135 mg of vitamin C/100g. It is feasible to produce pineapple guava 2:3 mixed pulp, and it can be noted that the mixed pulp has a higher nutritional value than the pulp made from one single fruit.