

# OREGON FRUIT CO.



## ASEPTIC BLACK CURRANT PUREE

A one-of-a-kind berry gives this puree its bouyant feeling on the palate with balanced sugars and plummy sweetness.

*Non-GMO* ● *Kosher* ● *Vegan* ● *Packed in Salem, OR*

### *Technical Specs*

INGREDIENTS	Black Currants, Water
pH	2.20–3.90
BRIX	9.0°–17.0°
VISCOSITY	250–500cP with S03, 100RPM, 500mL Sample
SPECIFIC GRAVITY	1.036–1.065

### *Format*

STORAGE	Unopened purees shelf-stable. Ambient storage optional. Refrigeration recommended.
SHELF-LIFE	18 months ambient.
AVAILABLE PACKAGING	<ul style="list-style-type: none"><li>• 42 lb. Bag in Box</li><li>• 425 lb. Drum</li><li>• 2300 lb. Tote</li></ul>

### DOSING GUIDELINES

For a heady aroma and delicious fruit finish.

#### SUGGESTED DOSING

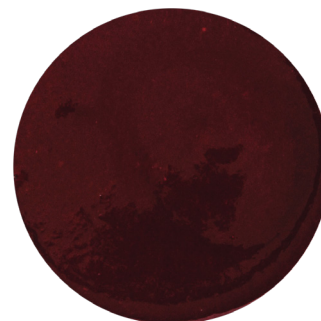
.30 - 0.60 lb(s) Puree per  
Finished Gallon of Beer

#### SUGGESTED STYLES

Wild Ales, Sours, Belgian  
Beers

#### PAIRINGS

Blackberry, Plum, Mint



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oregonfruit.com

