

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

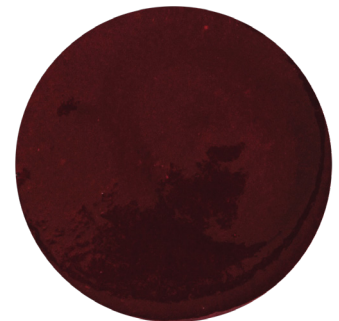
Format

STORAGE	Unopened purees shelf-stable. Ambient storage optional. Refrigeration recommended to maintain optimal color.
SHELF-LIFE	18 months ambient (<75F) from date of manufacture.
AVAILABLE PACKAGING	<ul style="list-style-type: none"> • 42 lb. Bag in Box • 425 lb. Drum • 2300 lb. Tote

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



CONTACT THE OREGON FRUIT TEAM TO PLACE AN ORDER.

oregonfruit.com

