

OREGON FRUIT CO.



ASEPTIC BLACKBERRY PUREE

The berry the Pacific Northwest is known for. A rich, powerful, jammy flavor with an underlying summer earthiness.

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

Technical Specs

| | |
|------------------|---|
| INGREDIENTS | 100% Blackberries |
| pH | 2.80–3.90 |
| BRIX | 9.0°–16.5° |
| VISCOSITY | 300–600cP 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">• 42 lb. Bag in Box• 425 lb. Drum• 2300 lb. Tote |

DOSING GUIDELINES

For a heady aroma and delicious fruit finish.

SUGGESTED DOSING

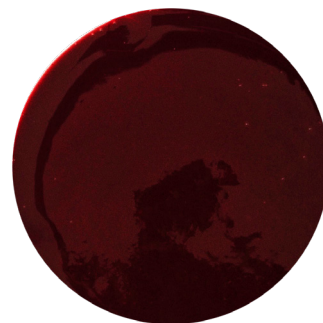
.50 - 1 lb(s) Puree per
Finished Gallon of Beer

SUGGESTED STYLES

Wheats, Sours, Blondes

PAIRINGS

Raspberry, Lime, Vanilla



CONTACT THE OREGON FRUIT TEAM TO PLACE
AN ORDER.

oregonfruit.com

