

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

- 11 lb. Bag in Box
- 42 lb. Bag in Box
- 425 lb. Drum
- 2300 lb. Tote

DOSING GUIDELINES

For a heady aroma and delicious fruit finish.

SUGGESTED DOSING

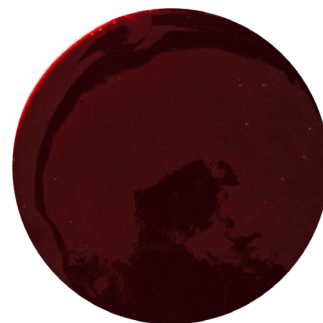
.50 - 1 lb(s) Puree per
Finished Gallon of Beer

SUGGESTED STYLES

Wheats, Sours, Blondes

PAIRINGS

Raspberry, Lime, Vanilla



CONTACT THE OREGON FRUIT TEAM TO PLACE
AN ORDER.

oregonfruit.com

