

# 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 to maintain optimal color.
SHELF-LIFE	18 months ambient (<75F) from date of manufacture.
AVAILABLE PACKAGING	<ul style="list-style-type: none"><li>• 11 lb. Bag in Box</li><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

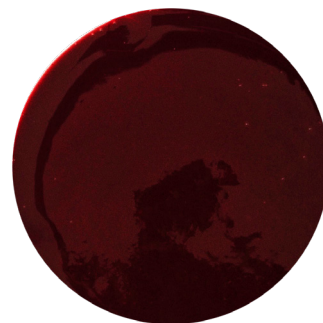
.50 - 1 lb(s) Puree per  
Finished Gallon of Beer

#### SUGGESTED STYLES

Wheats, Sours, Blondes

#### PAIRINGS

Raspberry, Lime, Vanilla



CONTACT THE OREGON FRUIT TEAM TO PLACE  
AN ORDER.

oregonfruit.com

