

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**

- 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

