

# OREGON FRUIT CO.



## ASEPTIC CRANBERRY PUREE

Tart and cleanly fruity, this puree will add balanced acidity and sweetness to any beverage.

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

### Technical Specs

INGREDIENTS	Cranberries, Water
pH	2.00–3.90
BRIX	5.5°–8.5°
VISCOSITY	150–350cP with S02, 100RPM, 500mL Sample
SPECIFIC GRAVITY	1.022–1.034

### 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>• 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 lbs Puree per  
Finished Gallon of Beer

#### SUGGESTED STYLES

Kolsch, Gose, Sours

#### PAIRINGS

Citrus, Raspberry, Cinnamon



CONTACT THE OREGON FRUIT TEAM TO PLACE  
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oregonfruit.com

