

# OREGON FRUIT CO.



## ASEPTIC LOGANBERRY PUREE

This puree delivers a deep red-purple color, smooth texture, and complex flavor, and offers layered berry notes that add depth and vibrancy to both the aroma and taste of your final product.

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

### Technical Specs

INGREDIENTS	100% Loganberries
pH	2.50–3.90
BRIX	6.0°–16.0°
VISCOSITY	200–600cP with S03, 100RPM, 500mL Sample
SPECIFIC GRAVITY	1.024–1.065

### Format

STORAGE	Unopened purees shelf-stable. Ambient storage optional. Refrigeration recommended.
SHELF-LIFE	18 months ambient.
AVAILABLE PACKAGING	<ul style="list-style-type: none"><li>• 42 lb. Bag in Box</li><li>• 425 lb. Drum</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

Hard Ciders, Kettle Sours,  
Pales, Porters, Stouts, Hazy  
IPAs, Wheat Beers

#### PAIRINGS

Blueberry



CONTACT THE OREGON FRUIT TEAM TO PLACE  
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