

ASEPTIC MANGO PUREE



With rich texture and an enduring bright yellow-orange color, this puree pops with sweet and tangy flavors from subtly ripe mangos.

Non-GMO 🗨 Kosher 🗨 Vegan 🗨 Packed in Salem, OR			
Technical Specs			DOSING GUIDELINES
INGREDIENTS	100% Mango		For a heady aroma and delicious fruit finish.
рН	3.00-3.90	SUGGESTED DOSING	.50 – 1.25 lbs Puree per Finished Gallon of Beer
BRIX	10.0°-17.0°		
VISCOSITY	90-100cP with S01 or 101-		
	300cP with S02, 100RPM, 500mL Sample	SUGGESTED STYLES	IPAs, Wheats, Blondes
SPECIFIC GRAVITY	1.040-1.070		
~ .		PAIRINGS	Peach, Tropicals, Coconut
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STORAGE	Unopened purees shelf–stable. Ambient storage optional. Refrigeration recommended.		
SHELF-LIFE	18 months refrigerated. 5 months ambient.		
AVAILABLE Packaging	 42 lb. Bag in Box 425 lb. Drum 2300 lb. Tote 		



CONTACT THE OREGON FRUIT TEAM TO PLACE AN ORDER.



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