

OREGON FRUIT CO.



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

INGREDIENTS	100% Mango
pH	3.00–3.90
BRIX	10.0°–17.0°
VISCOSITY	90–100cP with S01 or 101– 300cP with S02, 100RPM, 500mL Sample
SPECIFIC GRAVITY	1.040–1.070

DOSING GUIDELINES

For a heady aroma and delicious fruit finish.

SUGGESTED DOSING	.50 – 1.25 lbs Puree per Finished Gallon of Beer
SUGGESTED STYLES	IPAs, Wheats, Blondes
PAIRINGS	Peach, Tropicals, Coconut

Format

STORAGE Unopened purees shelf-stable.
Ambient storage optional.
Refrigeration recommended.

SHELF-LIFE 18 months refrigerated. 5
months ambient.

AVAILABLE PACKAGING

- 11 lb. Bag in Box
- 42 lb. Bag in Box
- 425 lb. Drum
- 2300 lb. Tote



**CONTACT THE OREGON FRUIT TEAM TO PLACE
AN ORDER.**

oregonfruit.com

