

# OREGON FRUIT CO.



## ASEPTIC PEACH PUREE

With a rich texture and tropical aromas, this puree brings sweet flavor and a late summer nostalgia to any beverage.

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

### Technical Specs

|                  |  |
|------------------|--|
| INGREDIENTS      | Peaches, Ascorbic Acid, Citric Acid      |
| pH               | 3.20-3.90                                |
| BRIX             | 5.0°-14.0°                               |
| VISCOSITY        | 200-800cP with S03, 100RPM, 500mL Sample |
| SPECIFIC GRAVITY | 1.036-1.053                              |

### Format

|                     |  |
|---------------------|--|
| STORAGE             | Unopened purees shelf-stable. Ambient storage optional. Refrigeration recommended.                                 |
| SHELF-LIFE          | 18 months refrigerated. 5 months ambient.  |
| 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

.75 - 1.25 lb(s) Puree per Finished Gallon of Beer

#### SUGGESTED STYLES

Blondes, Wheats, Saisons

#### PAIRINGS

Apricot, Mango, Ginger



CONTACT THE OREGON FRUIT TEAM TO PLACE AN ORDER.

oregonfruit.com

