

# OREGON FRUIT CO.



## ASEPTIC PLUM PUREE

Delicate floral aromas with a subtly sweet palate make this puree deeply comforting.

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

### Technical Specs

INGREDIENTS	Purple Plums (Italian and other varieties)
pH	2.90–4.00
BRIX	14.0°–23.5°
VISCOSITY	350–750cP with S03, 100RPM, 500mL Sample
SPECIFIC GRAVITY	1.057–1.101

### 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

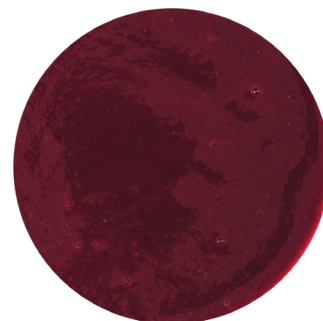
.50 - 1 lb(s) Puree per Finished Gallon of Beer

#### SUGGESTED STYLES

Porters, Saisons, Sours

#### PAIRINGS

Dark Berries, Stonefruit, Nutmeg



CONTACT THE OREGON FRUIT TEAM TO PLACE AN ORDER.

oregonfruit.com

