



## ASEPTIC RASPBERRY PUREE

This puree has intense notes from beginning to end with a brilliant crimson color, rich mouthfeel, and balanced tartness.

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

### Technical Specs

INGREDIENTS	100% Red Raspberries
pH	2.65–3.90
BRIX	8.0°–14.0°
VISCOSITY	200–600cP with S03, 100RPM, 500mL Sample
SPECIFIC GRAVITY	1.040–1.055

### 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>• 11 lb. Bag in Box</li><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

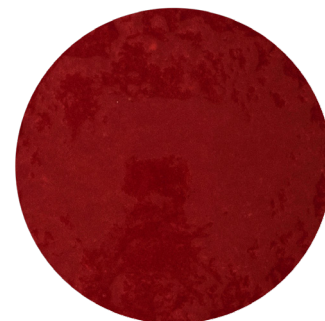
.50 - 1 lb(s) Puree per  
Finished Gallon of Beer

#### SUGGESTED STYLES

Wheats, Sours, Stouts

#### PAIRINGS

Blackberry, Cherry, Citrus



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