

OREGON FRUIT CO.



ASEPTIC STRAWBERRY PUREE

Our strawberries are harvested at peak ripeness so you can enjoy their sweet flavor, aroma, and essence of summer year-round.

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

Technical Specs

INGREDIENTS	100% Strawberries
pH	3.00–3.90
BRIX	5.0°–11.0°
VISCOSITY	60–166.7cP with S01, 60RPM, 500mL Sample
SPECIFIC GRAVITY	1.028–1.048

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">• 42 lb. Bag in Box• 425 lb. Drum• 2300 lb. Tote

DOSING GUIDELINES

For a heady aroma and
delicious fruit finish.

SUGGESTED DOSING

1 - 1.5 lb(s) Puree per
Finished Gallon of Beer

SUGGESTED STYLES

Blondes, Wheats, Lagers

PAIRINGS

Lemons, Berries, Rhubarb



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

oregonfruit.com

