

OREGON FRUIT CO.



ASEPTIC SWEET CHERRY PUREE

Rich, dark, and bordering on mulberry in color, this puree is smooth, silky, and bursting with robust cherry flavor.

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

Technical Specs

*Also available as a depectinized puree.

INGREDIENTS Dark (Bings, Lamberts, Vans, etc) and Light (Royal Anne, Rainer, etc) Sweet Cherries

pH 2.50-4.00

BRIX 16.0°-28.0°

VISCOSITY 200-600cP with S03, 100RPM, 500mL Sample

SPECIFIC GRAVITY 1.080-1.110

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

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

DOSING GUIDELINES

For a heady aroma and delicious fruit finish.

SUGGESTED DOSING

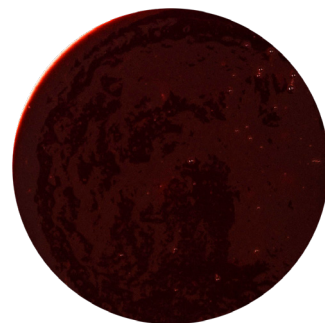
.50 - 1 lb(s) Puree per Finished Gallon of Beer

SUGGESTED STYLES

Porters, Stouts, Wheats

PAIRINGS

Tart Cherries, Raspberry, Almond



CONTACT THE OREGON FRUIT TEAM TO PLACE AN ORDER.

oregonfruit.com

