

OREGON FRUIT CO.



ASEPTIC TANGERINE PUREE

Light in body and softly sunny with a tropical mandarin flavor, this puree adds soft acidity to any beverage.

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

Technical Specs

INGREDIENTS	Tangerine Puree (Water, Tangerine Juice Concentrate, Tangerine Pulp, Citric Acid, Tangerine Oil)
pH	3.00-3.90
BRIX	10.0°-14.0°
VISCOSITY	10-50cP with S01, 100RPM, 500mL Sample
SPECIFIC GRAVITY	1.044-1.053

Format

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

.75 - 1.5 lb(s) Puree per Finished Gallon of Beer

SUGGESTED STYLES

IPAs, Wheats, Cream Ales

PAIRINGS

Citrus, Cranberry, Vanilla



CONTACT THE OREGON FRUIT TEAM TO PLACE AN ORDER.

oregonfruit.com

