



BLACKBERRY PUREE

Aseptic - All Natural - No Sugar Added



Blackberry brings bold color and a beautifully balanced sweet-tart character to the formulation table. Our aseptic Blackberry Purée is made from seedless blackberries and delivers deep berry flavor, rich natural color, and versatility across beverages, desserts, sauces, confections, and other fruit-forward applications.

Technical Specifications:

Ingredients: Seedless Blackberries

Allergens: None

Color: Dark blue to black

Flavor: Ripe, tart and sweet blackberry

Brix: 8–14

pH: 3.1–3.7

Pack: 40 lb. bag-in-box or 400 lb. drums

Shelf Life: 1 Year

After opening, keep refrigerated and use within 10 days.

Metal Detection: Ferrous: 2.0 mm, Non-Ferrous: 2.8 mm, Stainless Steel: 3.5 mm

Pairings

Blackberry can go bright, juicy, rich, or sophisticated depending on what you build around it.

Lemon, lime, orange, raspberry, strawberry, blueberry, ginger, vanilla, tea, chocolate, and plum all work especially well.

Use citrus to brighten the profile, berries for a familiar fruit-forward direction, ginger or tea for more complexity, and vanilla or chocolate when you want blackberry to move toward dessert.

Suggested Dosing

For beer and fermented beverages, start at 0.5–1 lb. of blackberry purée per finished gallon and adjust for the desired fruit intensity.

For RTDs, juices, smoothies, sauces, desserts, and other applications, start with a pilot formulation and adjust based on the role blackberry is playing in the finished product.

Use less when blackberry is supporting other flavors or contributing color and acidity. Use more when you want blackberry to lead.

Pilot testing is recommended before scaling to evaluate flavor intensity, Brix, pH, color, haze, filtration, and finished-product stability.



(518) 719-3050



www.pureearete.com



SCAN ME

Seasonal
Sustainable
Scalable
Product of the USA