



BLUEBERRY PUREE

Aseptic - All Natural - No Sugar Added



Blueberry brings deep color, balanced sweetness and tartness, and a familiar berry profile to a wide range of formulations. Our aseptic Blueberry Purée is made from blueberries grown in a northern climate, where cold winters and warm summers help develop the rich color and full flavor we're looking for. The result is an exquisitely balanced purée that works beautifully in beverages, smoothies, desserts, sauces, confections, and other berry-forward applications.

Technical Specifications:

Ingredients: Seedless Blueberries, Filtered Water

Allergens: None

Color: Dark blue to black

Flavor: Ripe, tart and sweet blueberry

Brix: 10–14

pH: 3.1–3.9

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

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

Blueberry has a mild, balanced berry character that makes it especially easy to build around.

Lemon, raspberry, blackberry, strawberry, cherry, peach, apricot, cinnamon, vanilla, chocolate, coffee, and lavender all work well.

Use citrus to brighten the profile, other berries for a fuller fruit-forward direction, stone fruit to soften and round the flavor, and vanilla, chocolate, coffee, or cinnamon when you want blueberry to move toward dessert.

Blueberry works across lighter beers as well as richer profiles, including pairings with chocolate, coffee, apricot, and cinnamon

Suggested Dosing

For beer and fermented beverages, start at approximately 0.75–1.25 lb. of blueberry purée per finished gallon and adjust for the desired fruit intensity. This aligns with commercial aseptic blueberry-purée guidance for brewing applications.

For RTDs, juices, smoothies, sauces, desserts, confections, and other applications, begin with a pilot formulation and adjust based on how much blueberry flavor, color, sweetness, acidity, and body you want in the finished product.

Use less when blueberry is supporting other fruits or contributing color and balance. Use more when you want blueberry to lead.

Pilot testing is recommended before scaling to evaluate Brix, pH, viscosity, haze, filtration, mouthfeel, and finished-product stability.



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