



PUMPKIN PUREE

Aseptic - All Natural - No Sugar Added

Pumpkin purée adds warm seasonal flavor, natural orange color, smooth body, and subtle earthy sweetness to beverages, baked goods, sauces, soups, dairy desserts, and frozen desserts. Made with 100% pumpkin and no added sugar, it's a clean-label ingredient for fall-inspired and year-round product development.

Technical Specifications:

Ingredients: Pumpkin

Allergens: None

Color: Uniform orange to dark orange

Flavor: Taste of ripe pumpkin

Consistency: Mostly smooth purée with some fine grains of pumpkin

Brix: 10–12

pH: 4.1–4.5

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

Pumpkin plays well with more flavors than people sometimes realize.

Cinnamon, nutmeg, ginger, clove, vanilla, maple, apple, caramel, brown sugar, and pecan.

It can go classic, cozy, spiced, creamy, nostalgic, dessert-forward, or even savory depending on what you build around it.

That flexibility is exactly why pumpkin keeps showing up in seasonal beverages, baked goods, desserts, sauces, soups, and limited-time product launches.

Suggested Dosing

Start with 0.25–1 lb of pumpkin purée per finished gallon depending on the desired flavor, color, body, and finished style.

Use the lower end for subtle seasonal character or when spices are carrying the pumpkin profile. Use the higher end when a fuller pumpkin flavor, richer color, and added body are desired. Pilot testing is recommended before scaling, as pumpkin can affect mouthfeel, haze, filtration, and final product stability.



(518) 719-3050



www.pureearete.com



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