



RASPBERRY PUREE

Aseptic - All Natural - No Sugar Added



Raspberry brings bright berry flavor, lively acidity, and rich red color to a wide range of formulations. Our aseptic Raspberry Purée is made from seedless raspberries, sourced domestically whenever possible, to deliver an intense, clean raspberry character without unwanted after-notes. It works beautifully in beverages, desserts, sauces, confections, and other fruit-forward applications.

Technical Specifications:

Ingredients: Seedless Raspberries

Allergens: None

Color: Strong dark red

Flavor: Ripe, sweet raspberry with no after-notes

Brix: 6–12

pH: 3.0–3.8

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

Raspberry is bright enough to wake up a formulation and familiar enough to work almost anywhere.

Blackberry, strawberry, blueberry, cherry, lemon, lime, orange, peach, mango, vanilla, chocolate, and pomegranate are especially strong partners.

Use citrus to sharpen raspberry's brightness, darker berries or cherry for a deeper fruit profile, peach or mango to soften the acidity, and vanilla or chocolate when you want to move toward dessert.

Raspberry is a versatile fruit that balances well with citrus, tropical, and berry bases.

Suggested Dosing

For beer and fermented beverages, start at approximately 0.5–1 lb. of raspberry purée per finished gallon and adjust for the desired fruit intensity. This matches commercial guidance for aseptic seedless red raspberry purée used in beer.

For RTDs, juices, smoothies, sauces, desserts, confections, and other applications, begin with a pilot formulation and adjust based on how prominently raspberry should contribute flavor, acidity, color, and body.

Use less when raspberry is supporting other fruits or adding brightness and color. Use more when you want raspberry to lead.

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



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