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STRAWBERRY PUREÉ

Aseptic - All Natural - No Sugar Added



Seasonal
Sustainable
Scalable
Product of the USA

Technical Specifications:

Ingredients: Seedless Strawberries

Allergens: None

Color: Dark Red

Flavor: Fresh Strawberries

Brix: 8-14

pH: 3.0–3.8

Pack: 40 lb. bag-in-box
400 lb. drum (upon request)

Shelf Life: 1 Year
After opening, keep refrigerated and use within 10 days

Metal Detection: Hourly during production, our metal detector is calibrated for adequate sensitivity to and is set to reject the following test pieces: Ferrous 2.0 mm, Non-Ferrous 2.8 mm, Stainless Steel 3.5 mm

Our aseptic Strawberry Purée delivers the fresh, naturally sweet flavor and vibrant red color of ripe strawberries to craft beverages, smoothies, frozen desserts, and culinary creations.

Made with seedless strawberries and no added sugar or preservatives, it's a versatile clean-label ingredient that brings classic berry character to finished products.

Pairings

Strawberry may be a familiar favorite, but there's plenty of room to take it somewhere unexpected.

Rhubarb, lemon, lime, basil, mint, vanilla, chocolate, banana, peach, raspberry, and balsamic.
Its naturally sweet berry flavor works beautifully with bright citrus, fresh herbs, creamy ingredients, and even savory accents. Pair it with rhubarb for a classic sweet-tart combination, basil or mint for a refreshing botanical twist, or vanilla and chocolate for something rich and indulgent.

From refreshing craft beverages and smoothies to gourmet desserts, confections, and seasonal creations, strawberry brings a familiar flavor that product developers can reinvent in countless ways.

Suggested Dosing

For beer, cider, seltzer, and fermented beverage applications, consider starting with 0.5–1 lb of Strawberry Purée per finished gallon. Use the lower end for a light, refreshing strawberry note or increase the amount for a more pronounced ripe berry flavor, fuller fruit character, and richer red color.

Because strawberry has a delicate aroma that can change during fermentation, we recommend small-batch testing to fine-tune fruit intensity, sweetness, acidity, and color. Evaluate when the purée is added during production, as fermentation and processing conditions can affect the finished strawberry flavor and aroma.



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