



CRANBERRY PUREE

Aseptic - All Natural - No Sugar Added

Our Cranberries come from Massachusetts, in the great northeast, where the cold winters and warm summers are the perfect climate to produce the berries we are looking for. The color and flavor that come out this cold climate is hard to match. Taste this exquisitely balanced puree and you will understand why we are so proud of it.

Technical Specifications:

Ingredients:

Cranberry Puree, Filtered Water

Allergens: None

Color: Dark red to maroon

Flavor: The taste of ripe, tart & sweet cranberries

Brix: 7-12

pH: 3.1 - 3.9

Pack: 40 lb. bag-in-box

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

Pairings

Cranberry plays well with more fruits than people sometimes realize.

Orange, apple, cherry, blueberry, lime, pear, ginger, cinnamon, clove. It can go classic, clean, tart, festive, botanical, or modern depending on what you build around it.

That flexibility is exactly why it keeps finding its way into new products.

Suggested Dosing

For beer, cider, seltzer, and fermented beverage applications, start with 0.5-1 lb of cranberry puree per finished gallon. Use less for a lighter cranberry accent or more for a bolder tart fruit profile, deeper color, and stronger cranberry finish.

Because cranberry is naturally tart, we recommend small-batch testing to dial in sweetness, acidity, pH, color, and overall flavor balance before scaling production.



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www.pureearete.com



Seasonal
Sustainable
Scalable
Product of the USA