

Blackberry

Puree Typical Analysis



Vintner's
HARVEST

PREMIUM WINE MAKING PRODUCTS

Evergreen Blackberries, the most common variety grown in the Pacific Northwest.

Typical Analysis

Measurement

Data

pH:	2.8 - 3.8
Brix:	9.0° - 16.0°
Specific Gravity:	1.036 - 1.065
Viscosity:	11.0 - 24.0 cm/min (Bostwick at 70°F)
Color:	Dark purple, typical of cooked blackberries

Storage:

Product is shelf stable, no refrigeration is necessary for food safety of unopened bags. Refrigerated or frozen storage is highly recommended for optimal color and flavor quality. Thawed product should not be refrozen. Shelf life is 18 months from production date.

Physical properties vary due to seasonal variation of agricultural commodities

Additional Details

Suggested Use	Fruit wine, fruit beer, cider and mead
Available Packaging	49 ounce can & 42LB Bag In a Box (B.I.B.)
49oz Can Part Number	1730-D-1
B.I.B. Part Number	1728-D-1

Additional Information

Aseptic puree is pasteurized at 190°F or higher for a minimum 20 seconds. Puree is cooled and aseptically packaged. Water and pectinase enzyme used as process aids. Aseptic puree is guaranteed to comply with FDA, Juice HACCP: 21 CFR Part 120, applicable state and local laws and regulations.
Kosher - Orthodox Union (42 Lb Only), Vegetarian, Product of USA.

