



Pacific Northwest Raspberries and Blackberries

Puree Information

Product Specifications

- **Color**

Red Raspberry - reasonably bright, red to reddish purple color.
 Blackberry - reasonably bright, reddish purple to dark purple color.

- **Flavor and Aroma**

The berry puree flavor and aroma shall be characteristic of the berry types - tart, free from fermentation and any off flavors or odors.

- **Consistency**

The consistency of the single strength, seedless puree shall be fairly thick and reasonably smooth with a slight amount of free liquid at the edge of the mass.

- **pH Range**

Red Raspberries 2.9 to 3.4 Marion Blackberries 2.9 to 3.6 Evergreen Blackberries 3.2 to 4

- **Packaging**

Clean, FDA-approved, food grade plastic frozen food containers. Frozen immediately and kept frozen at 0° F to -10° F.

Storage & Handling

Store and transport the product at 0° F to -5° F. Proper thawing is the key to product quality. For best results, thaw the product at 40° F to minimize oxidation.

To thaw a six-pound tub of puree, place it in the refrigerator 24 hours prior to use. A case of puree requires 48 hours thaw time in the refrigerator. If there is a short lead time before the product is to be used, the berries can be thawed at room temperature.

Promptly return any unused product to the refrigerator and use within 5 days

Puree Nutrition Information (Source: Oregon Raspberry & Blackberry Processors*)

Serving Size: 100 grams	Red Raspberry	Marion Blackberry	Evergreen Blackberry
Calories	40.43	41.43	58.66
Calories From Fat	0.54	0.59	0.54
Fat	0.06 g	0.07 g	0.06 g
Total Carbohydrates	8.89 g	8.65 g	12.22 g
Dietary Fiber	3.05 g	0.94 g	1.17 g
Sugar	4.89 g	3.60 g	8.89 g
Protein	1.09 g	1.56 g	2.31 g
Vitamin A	68.00 IU	40.50 IU	105.00 IU
Vitamin C	4.26 mg	1.87 mg	1.44 mg
Calcium	15.00 mg	26.00 mg	16.43 mg
Iron	1.06 mg	0.46 mg	0.70 mg
Sodium	1.91 mg	1.88 mg	1.22 mg

*This table is provided as a guide only for product information.

