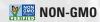


BLACKBERRY PUREE









With its dark purple-red color and deep, rich dusky flavor, this berry is considered the 'Cabernet' of blackberries. Our Blackberry puree captures all the renowned characteristics of this unique and distinctive berry. Whether used in a dessert sauce or savory dish, Blackberry makes a statement in flavor, color and aroma.

Ingredient List: Blackberries, cane sugar, fruit pectin, citric and ascorbic acids.

Per/ect Purce.

Unit Size: 30 oz. wide mouthed HDPE jar

Case Pack Size: 6/30 oz. wide mouthed HDPE jars per case

Brix: 20.0 - 22.0 / **pH:** 2.7 - 3.7

Conversion:

30 oz. = 0.85 kg Net Wt. 6/30 oz. case = 5.1 kg Net Wt.

Approx. fl. oz. per jar = 27 fl. oz.

Handling: Keep frozen. Product good for 7-10 days thawed and refrigerated at 40° F, and up to 24 months frozen from manufactured date. Stir before use.

Complementary Flavors: Red wine or balsamic vinegar, beef, black pepper, vanilla, cream cheese, cream and butter.

Applications: Use in cocktails, non-alcoholic offerings, desserts, confections, ice cream, savory sauces, vinaigrettes and much more.

Amount per serving Calories	5(
	% Daily Valu
Total Fat 0g	C
Saturated Fat 0g	C
Trans Fat 0g	
Cholesterol 0mg	C
Sodium 0mg	C
Total Carbohydrate 12g	4
Dietary Fiber less than 1	lg 3
Total Sugars 11g	
Includes 7g Added Su	ıgars 14
Protein 1g	
Vitamin D Omag 00/	Calaium Oma (
Vitamin D 0mcg 0% • 0	Calcium 0mg 0

Flavor Inspiration: Blackberry bourbon sauce, blackberry coriander glaze, cheesecake, sauces for poultry and game, sorbets, compound butters, lemonades, brambles, martinis and margaritas.

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