CARMELIZED PINEAPPLE CONCENTRATE

 Ingredient List: Pineapple juice concentrate, filtered water, natural flavor.

 Unit Size: 30 oz. wide mouthed HDPE jar

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

 Brix: 38.0 - 40.0 / pH: 3.4 - 4.1

 Conversion:
30 oz. = 0.85 kg Net Wt.
6/30 oz. case = 5.1 kg Net Wt.
Approx. fl. oz. per jar = 24 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: Coconut, passion fruit, pink guava, blood orange and pork.

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

 Dilution Information: To dilute to single strength, use the following ratios.
By Volume: 2.4 parts water to 1 part concentrate. By Weight: 2.1 parts water to 1 part concentrate.

 Flavor Inspiration: Carmelized pineapple Hawaiian BBQ sauce, shrimp in carmelized pineapple butter sauce, carmelized pineapple coconut tapioca pudding, crème caramel, cakes, tarts, sorbets, syrups, mousses, glaze for ham, marinades, punches, aguas frescas, daiquiris, mai tais, coladas and other tropical cocktails.

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 There is nothing better than a ripe pineapple. The smoky notes of this delightful concentrate will remind you of Pineapple Upside Down cake.