

Plum Gochu



Plum Gochu Syrup is a bold fusion of fresh plum and savory gochu flavors, crafted with real plum juice and natural ingredients. Use as a base for sauces, vinaigrettes, and glazes as well as cocktails and non-alcoholic beverages.

Nutrition Facts

16 servings per container
Serving size 1 fl oz (30mL)

Amount per serving

Calories 80

% Daily Value

Total Fat 0g 0%

Sodium 10mg 0%

Total Carbohydrate 19g 7%

Total Sugars 18g

Includes 16g Added Sugars 32%

Protein 0g

Not a significant source of saturated fat, trans fat, cholesterol, dietary fiber, vitamin D, calcium, iron and potassium.

♥ VEGAN 🌿 GLUTEN-FREE (GMO) NON-GMO (U) KOSHER

Ingredient List: Agave Syrup, Water, Plum Juice Concentrate, Natural Flavors, Citric Acid

Unit Size: 16 fl. oz.

Case Pack Size: 6/16 fl. oz. bottles per case

Brix: 50.0 - 54.0 / **pH:** 2.7 - 3.5

Usage: Shake well before use. Separation is natural. Attach a standard pour spout if preferred.

Storage & Handling: Good for 18 months from manufacture date. Store unopened at room temperature, away from direct sunlight. Refrigerate after opening and use within 3 months.

Applications: A versatile ingredient for sauces, condiments, vinaigrettes, glazes, marinades, fillings, and icings. Also perfect for cocktails, lemonades, teas, sodas, slushes, and other beverages.

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Ocean Front Property

Erick Castro, Bartender at Large

Ingredients for Ocean Front Property:

- 1 ½ oz. mezcal
- ¾ oz. mango liqueur
- ½ oz. lime
- 1 ½ oz. pineapple
- ¾ oz. The Perfect Purée Plum Gochu Syrup
- 2 dashes Orange Bitters
- 2 dashes Absinthe

Method for Ocean Front Property:

Combine all ingredients in a shaker with ice. Shake well. Strain over pebble ice into a hurricane glass.

Garnish with a cherry and pineapple.



Plum Gochujang BBQ Sauce

Chef Brad Kent, Co-founder of
Original Sunshine

Ingredients for Plum Gochujang BBQ Sauce:

- 1 part The Perfect Purée Plum Gochu Syrup
- 1 part gochujang paste
- 5 parts BBQ sauce

Method for Plum Gochujang BBQ Sauce:

Combine all ingredients and mix well. Reserve until ready to use.

Plum
Gochu

