



AFP FRUIT **VS** PURÉE **VS** EXTRACT





Fruit beers are a staple in our **industry**. Whether it's a heavily fruited smoothie style sour beer or a nice drinkable witbier with a hint of **orange**. When building a recipe for a fruited beer, one thing to think about is the form in which the **fruit** comes in. The three most common forms of **fruit** to add in the brewing **industry** are whole fresh fruits, **Aseptic Fruit Purée**, and **fruit** extract. Let us look at the similarities, differences, pros and cons of each of these.

WHOLE FRESH FRUITS

There is a certain romance to adding whole fresh **fruits** to your beer. Letting your customers know that you worked with a local farmer and added the whole **fruit** to your special brew can be a huge plus. Working locally can also be less expensive as there won't be as great of a shipping charge. Also, buying **fruit** that does not have a "grocery store appearance" may lessen the price. Using the whole **fruit** will give you the most authentic flavors and aromas as processing has not been done.

The largest reason to not go this route would be that you would have to process all the **fruit** you buy. Depending on how the **fruit** is used, it may need to be cleaned, peeled, chopped, de-pitted, **pureed**, or juiced. This all takes time and labor to accomplish. And it may need to be accomplished quickly as fresh **fruit** has a limited shelf life compared to the other options. Consistency may also be a concern with using fresh **fruit**. Time of year and ripeness will contribute to this. Depending on where in the brewing process the **fruit** is added, microbial contamination may be a problem as fresh **fruits** are not aseptic. In fact, the original wild brewing yeasts are said to have come from **fruit**! And lastly, the availability of fresh **fruits** will be a factor. There are also regional and seasonal differences in when certain **fruits** will be available. Although working locally has its advantages, certain regions within your own country will not have the accessibility to the same **fruits**.



ASEPTIC FRUIT PURÉE

Aseptic Fruit Purées are one of the most widely used forms of **fruit** used in the brewing process. It is extremely easy to use. All of the processing has already been done. No seeds, pits, or peels to worry about! And, its still all natural **fruit**. You will still get all the natural flavors and benefits that come from whole **fruits**, just in a much more convenient form. By far the largest reason to use an **Aseptic Fruit Purée** is in the name... Its ASEPTIC. This form of **fruit** can be added at any stage of brewing or fermentation without the worry of microbial contamination. Also, do to its nature and packaging, **Aseptic Fruit Purées** can be stored for up to 18 months unopened. Which also brings up availability. Although there may be some seasonal shortages, most Aseptic Fruit Purées can be bought year round. Your **Mango NEIPA** doesn't need to be a seasonal beer!

The largest disadvantage to using **Aseptic Fruit Purées** is often cost. Shipping costs could be quite expensive if you are not close to a warehouse or distribution center. But, without paying for the labor of processing fresh **fruit**, it could be worth your time. Also, not knowing the source of your **purées** could be considered a downside. Contact your local **Aseptic Fruit Purée** representative to find out where your **fruit** is coming from. And because you are still dealing with all natural **fruits**, there may be some variation in color and sweetness year to year due to sun, rain, and the rest of mother nature. But all of this adds to its naturalness as an ingredient!

FRUIT EXTRACT

Fruit extract is often found in two forms, natural and artificial flavorings. Natural extract is made of natural sources, including natural flavors from other sources. Meaning, your **cherry** natural extract may not actually come from **cherries**. And artificial extracts are manufactured flavor and aroma compounds. The biggest reasons for using extracts would be the ease of use as well as the consistency. **Fruit** extracts will be the most consistent and each time a beer is made with an extract, it will taste the exact same. Extracts are also the lowest cost of all the options. Depending on your priorities, this may be a huge advantage. Also, because they are manufactured and have a long shelf life, there are rarely any shortages in the availability of **fruit** extracts.



The largest disadvantage to **fruit** extracts has to do with the authenticity of flavor. Without the many of the other compounds found in **fruit**, **fruit** extracts tend to taste “fake”. There is often a lack of balance without the pH changes, and tannins associated with fresh **fruit** and **Aseptic Fruit Purées**. Another thing to think about when using **fruit** extracts could be the labeling of your packaged product. Often, added artificial flavoring needs to be addressed on the label. You may need to contact the TTB to find out the exact laws for labeling requirements.





CONCLUSION

When building the recipe for your next fruited brew, take all of the pros and cons into consideration. Depending on the brewer, certain advantages and disadvantages may hold more weight than that of another brewer. The stage at which the **fruit** is added to the beer would be another consideration to think about. Equipment availability or types of equipment in each brewery can also make a difference. For some, the answer may even be to add two or even all three of these forms of **fruit** to their next beer. At the end of the day, the best method is what makes the most sense to the brewer. Making great tasting beer that we want to drink is what has brought us together in this **industry!**



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We hope these steps help and allow you to
take the fear out of making new drinks.

**Who knows what great
ideas can come out?**