

# GUIDELINES



ASEPTIC ★★ ★  
**FRUIT  
PURÉES**

V1020

## AFP ASEPTIC FRUIT PUREES GUIDELINES



### WHEN YOU RECEIVE YOUR ORDER

Check immediately it is complete. Make sure that all boxes or drums are in good condition and none of the bags are swollen or leaking.

### ATTENTION!

#### DO NOT USE IF

- THE BAG IS SWOLLEN
- THE BAG IS LEAKING
- THE BAG IS PUNCTURED

### BOXES

During transit times boxes can suffer. Even though we protect the carton box with tape and plastic wrap, carriers don't take care of this and/or conditions during transit are extreme and these may cause some damages to your order. When this happens, the box is going to be broken, but usually aseptic bag is in good condition. Please check carefully that is not swollen, leaking or punctured. If this is the case, please DO NOT USE THE PUREE AND REPORT IMMEDIATELY FOR A REPLACEMENT.

### DRUMS

Please open the top of the drum and check that the aseptic bag is not swollen, leaking or punctuated. If this is the case, please DO NOT USE THE PUREE AND REPORT IMMEDIATELY FOR REPLACEMENT.

**Swollen or leaking product should not be used and it has to be dispositioned.**

### DISPOSITION

Dispose of contents/container in accordance with local, regional, national, and international regulations.

**You must notify immediately in case you find some issues with your order so that we can send a replacement or refund as soon as possible if it applies.**

## STORAGE

You can store the purees at room temperature Max 75°F. However, if you have refrigeration space available, we suggest to put them at a lower temperature but not frozen.

## BAG SPOUT

The bag spout is only for filing purposes. To open the bag just cut one of the corners.



**Snap on caps will be available soon.**

## THE FRUITS

All available purees tend to be tart due to the added Ascorbic Acid (Vitamin C). You can add any type of sweetener which will produces the flavors of the fruits that will come up. Some of the processes like brewing will produce the natural enhanced taste of each fruit flavor

No sugar or sweetener are added

No artificial preservatives added

No artificial colors are added

ACAI	
COLOR	DARK PURPLE
SMELL	Once you open the bag, the smell is like "meat". Don't panic. That is the result of the pasteurization process. Once you use it as an ingredient for brewing or any type of beverage, the smell will disappear.
PUREE TEXTURE	More liquid than thick. You'll find a thin yellow layer of oil. Again, don't panic. This is a palm fruit which contains certain levels of oil, just the same way as coconut palms.
TASTE	It has an earthy flavor. Notes of raspberry and pomegranate.
BRIX	3.5 - 4.0
PH	4.20 - 4.50

## THE FRUITS

<b>BLACKBERRY</b>	
COLOR	Dark red
SMELL	Ripe tart blackberry
PUREE TEXTURE	More liquid than thick
TASTE	Frugal tart blackberry
BRIX	6.5 - 8.0
PH	2.65 -3.50

<b>BLUEBERRY</b>	
COLOR	Purple- Light purple
SMELL	Ripe blueberry
PUREE TEXTURE	More liquid than thick
TASTE	Ripe tart blueberries
BRIX	8.0 - 13.0
PH	3.5

<b>BRAZILIAN GUAVA (Feijoa)</b>	
COLOR	Green
SMELL	Like tropical fruity mix with kiwi notes
PUREE TEXTURE	Thick
TASTE	Tropical fruit mixture with a pinch of kiwi
BRIX	9.0 – 13.0
PH	2.70 – 3.10

<b>CURUBA (Banana Passionfruit)</b>	
COLOR	Dark pink
SMELL	Veggie fruity smell
PUREE TEXTURE	More thick than liquid
TASTE	Taste like a mixture of veggies and tropical fruits. Earthy flavor
BRIX	8.00 - 10.50
PH	2.80 - 3.50

<b>GOLDENBERRY (Cape Gooseberry)</b>	
COLOR	Yellow
SMELL	Winy smell
PUREE TEXTURE	More liquid than thick
TASTE	Tastes like if it had a low natural fermentation. Goldenberry (Cape Gooseberry) is from the family of Tomatillo. The pasteurization process gives this fruity fermented flavor which fits just great for brewing some beverages.
BRIX	11.00 - 15.00
PH	3.00 - 3.80

## THE FRUITS

<b>PINK GUAVA</b>	
COLOR	Bright Pink
SMELL	Pink guava
PUREE TEXTURE	Thick
TASTE	Tart tropical pink guava
BRIX	8.00 - 9.50
PH	3.50 - 4.20

<b>LIME</b>	
COLOR	Light green - green
SMELL	Lime - key lime smell
PUREE TEXTURE	Liquid
TASTE	Key lime
BRIX	6.00 - 9.4
PH	2.20 - 2.50

<b>LULO (Naranjilla)</b>	
COLOR	DARK GREEN
SMELL	Sweet tropical fruit
PUREE TEXTURE	Not liquid, not thick
TASTE	Exotic flavor like a mixture of pineapple and lemon.
BRIX	6.00 - 9.00
PH	2.60 - 3.20

<b>MANGO</b>	
COLOR	Bright Yellow
SMELL	Pure ripe and sweet mango. Magdalena River variety
PUREE TEXTURE	Thick
TASTE	Natural and sweet taste.
BRIX	15.00 - 24.00
PH	3.60 - 4.30

<b>ORANGE</b>	
COLOR	Darker yellow
SMELL	Ripe orange
PUREE TEXTURE	Liquid
TASTE	Sweet ripe orange
BRIX	31.00 - 34.00
PH	2.20 - 2.70



## THE FRUITS

<b>PAPAYA</b>	
COLOR	Bright Orange
SMELL	Ripe tropical papayas. At some point it has an off aroma which is naturally produced by the fruit. Don't panic, the puree is fine and it'll disappear once you pour it as an ingredient.
PUREE TEXTURE	Thick
TASTE	Ripe sweet papaya
BRIX	6.5 - 8.0
PH	2.65 - 3.50

<b>PASSION FRUIT</b>	
COLOR	Dark yellow
SMELL	Deep passion fruit.
PUREE TEXTURE	More liquid than thick
TASTE	This is a tart fruit by nature and it is complemented with ascorbic acid (vitamin C) so you'll find a strong flavor. It has an astringent flavor proper from the type of south American passion fruits. Another cause of this is because it's not mixed with any juice or water - it is pure passion fruit-. Don't panic. It'll vanish once you mix it in your recipes whether be beer, wine, mead, kombucha, or any other beverage.
BRIX	12.0 - 14.0
PH	2.80 - 3.30

<b>PEACH</b>	
COLOR	Dark orange yellow
SMELL	Intense ripe peaches. At some point it has an off aroma which is naturally produced by the fruit and it's completely normal in peach puree.
PUREE TEXTURE	Thick
TASTE	Ripe peaches
BRIX	16.00 - 18.00
PH	3.40 - 4.10

<b>PINEAPPLE</b>	
COLOR	Yellow
SMELL	Ripe pineapple
PUREE TEXTURE	Not liquid not thick
TASTE	Ripe and pure natural sweet pineapple
BRIX	10.00 - 12.50
PH	3.30 - 3.90

## THE FRUITS

PLUM	
COLOR	Red wine color
SMELL	Ripe plum
PUREE TEXTURE	More Liquid than thick
TASTE	Natural plum
BRIX	12.00 - 14.00
PH	1.70 - 2.40

RASPBERRY	
COLOR	Bright red
SMELL	Ripe Raspberries
PUREE TEXTURE	More liquid than thick
TASTE	Ripe tart Raspberry
BRIX	13.00 – 17.00
PH	3.00 – 4.00

SOURSOP	
COLOR	White
SMELL	When it's pureed, at some point it has an off aroma which is naturally produced by the fruit. Don't panic, it is fine and you'll have great results once you pour it as an ingredient.
PUREE TEXTURE	Tends to be thick.
TASTE	It tastes like a mixture of pineapple and some berries.
BRIX	13.00 - 17.00
PH	3.00 - 4.00

STRAWBERRY	
COLOR	Dark pink
SMELL	Ripe strawberries
PUREE TEXTURE	More liquid than thick
TASTE	Tends to be tarter than sweet. The reason of this is the type of strawberries and the special weather and altitude conditions where it is grown. This seems to be a perfect feature for brewing beer, Kombucha and mead.
BRIX	7.00 - 9.00
PH	3.20 - 3.50

## THE FRUITS

TANGERINE	
COLOR	Bright orange
SMELL	Sweet ripe tangerine
PUREE TEXTURE	More liquid than thick
TASTE	Sweet and ripe tangerines.
BRIX	24.00 - 30.00
PH	2.20 - 3.80



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