

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 OPENER

To open the bag, fit the bag spout opener over the plug and pull up. To close, just pug the plug and press down



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

| BLACKBERRY | |
|-------------------|------------------------|
| COLOR | Dark red |
| SMELL | Ripe tart blackberry |
| PUREE TEXTURE | More liquid than thick |
| TASTE | Ripe tart blackberry |
| BRIX | 6.5 - 8.0 |
| PH | 2.65 -3.50 |

| BLUEBERRY | |
|------------------|------------------------|
| 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 |

| BRAZILIAN GUAVA (Feijoa) | |
|---------------------------------|---|
| 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 |

| CURUBA (Banana Passionfruit) | |
|-------------------------------------|---|
| COLOR | Dark pink |
| SMELL | Ripe fruity smell |
| PUREE TEXTURE | More thick than liquid |
| TASTE | Tastes like a combination of earthy and tropical fruit. |
| BRIX | 8.00 - 10.50 |
| PH | 2.80 - 3.50 |

| GOLDENBERRY (Cape Gooseberry) | |
|--------------------------------------|--|
| COLOR | Yellow |
| SMELL | Winy smell |
| PUREE TEXTURE | More liquid than thick |
| TASTE | Slightly sweet, tart and tangy. It's flavor is like a cherry tomato crossed with tropical notes and hints of citrus. |
| BRIX | 11.00 - 15.00 |
| PH | 3.00 - 3.80 |

THE FRUITS

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

| LIME | |
|---------------|-----------------------|
| 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 |

| LULO (Naranjilla) | |
|--------------------------|--|
| 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 |

| MANGO | |
|---------------|--|
| 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 |

| ORANGE | |
|---------------|-------------------|
| 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

| PAPAYA | |
|---------------|--|
| 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 |

| PASSION FRUIT | |
|----------------------|---|
| 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 profile naturally a tart flavor, pungent tropical aroma unique to South American passion fruit. 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 |

| PEACH | |
|---------------|---|
| 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 |

| PINEAPPLE | |
|------------------|---------------------------------------|
| 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 | Has a very unique aroma that is very pungent and difficult to explain. |
| PUREE TEXTURE | Tends to be thick. |
| TASTE | When added to beer it has a flavor akin to pineapple and berries, some say Juicy Fruit gum. |
| 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 more tart than sweet. Weather and altitude are contributing factors to this luscious fruit. |
| 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 |

| BANANA | |
|---------------|--------------------------------|
| COLOR | Slightly pink in color. |
| SMELL | Classic aroma of ripe bananas. |
| PUREE TEXTURE | Thick. |
| TASTE | Flavor of smooth ripe bananas. |
| BRIX | 13.00 - 17.00 |
| PH | 3.00 - 4.00 |

| SWEET CHERRY | |
|---------------------|----------------------------------|
| COLOR | Dark in color. |
| SMELL | Rich aroma. |
| PUREE TEXTURE | Not thick not liquid. |
| TASTE | Slightly sweet, not tart at all. |
| BRIX | 13.00 - 17.00 |
| PH | 3.00 - 4.00 |



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