

PRODUCT GUIDELINES



BIERFRUCHT GUIDELINES



AFTER RECEIVING YOUR ORDER

Verify right away that the order is complete. Verify that none of the bags are bulging or leaking, and that all the boxes or drums are in acceptable condition.

ATTENTION!
<u>DO NOT USE IF</u>
- THE BAG IS SWOLLEN
- THE BAG IS LEAKING
- THE BAG IS PUNCTURED

BOXES

Boxes may endure damage while in transit. Even though we tape, and plastic wrap the carton box to protect it during transit, carriers often don't do the same and/or the conditions are harsh, which can result in some damage to your purchase. The box will be damaged in this situation, but the aseptic bag is typically still in fine shape. Make sure it isn't bloated, oozing, or pierced by carefully inspecting it. If so, kindly refrain from using the purée and notify the manufacturer right away to request a replacement.

DRUMS

Please check to make sure the aseptic bag is not bloated, leaking, or punctured by opening the top of the drum. Please **DO NOT USE THE PUREE IF THIS IS THE CASE AND REPORT IMMEDIATELY FOR A REPLACEMENT.**

A product that is bloated or leaking needs to be disposed of instead of using it.

DISPOSITION

In compliance with local, regional, national, and international laws, dispose of the container's contents.

If there are any problems with your order, you must contact us right away so that we can send a replacement or provide a refund as soon as possible, as appropriate.



STORAGE

The purees can be kept at a maximum room temperature of 75 °F. However, if you have a refrigerator, we advise keeping them at a cooler but not freezing temperature.

BAG SPOUT

Put the bag spout opener over the plug and pull up to open the bag. Simply insert the plug and press down to close.



THE FRUITS

Due to the addition of ascorbic acid (vitamin C), all purées on the market have a tendency to be sour. Any sweetener can be used to produce the flavors of the fruits that will emerge. Some procedures, such as brewing, will result in the naturally improved flavor of each fruit.

- There is no sweetener or sugar added.
- There are no artificial preservatives added.
- There are no artificial colors added.

ACAI	
Color	DARK PURPLE
SMELL	The bag's opening releases a "meat"-like odor. Not to worry. The pasteurization procedure produced that odor. The smell will disappear once you use it as a beverage or brewing ingredient.
PUREE TEXTURE	Slightly thicker than liquid. There is a thin layer of oil that is yellow. Once again, don't panic. Similar to coconut palms, this fruit of the palm tree has varying amounts of oil.
TASTE	The flavor is earthy. Raspberry and pomegranate flavors as well.
BRIX	3.5-4.0
PH	4.20-4.50



THE FRUITS

BLACKBERRY	
COLOR	DARK RED
SMELL	Ripe Tart Blackberry
PUREE TEXTURE	Slightly thicker than liquid.
Taste	Ripe Tart Blackberry
BRIX	6.5-8.0
PH	2.65-3.50
BLUEBERRY	
COLOR	Purple-Light purple
SMELL	Ripe Blueberry
PUREE TEXTURE	Slightly thicker than liquid
TASTE	Ripe Tart Blueberries
BRIX	8.0-13.0
PH	3.5
CURUBA (Banana Passionfruit)	
COLOR	DARK PINK
SMELL	Ripe Fruity Smell
PUREE TEXTURE	Slightly thicker than liquid
TASTE	Earthy and tropical taste.
BRIX	8.00-10.50
PH	2.80-3.50
GOLDENBERRY (Cape Gooseberry)	
COLOR	YELLOW
SMELL	a winy odor
PUREE TEXTURE	Slightly thicker than liquid
TASTE	A little bit acidic, sour, and sweet. Its flavor is similar to a cherry tomato mixed with tropical undertones and citrus undertones.
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
MANGO	
COLOR	Bright Yellow
SMELL	Pure ripe and sweet mango. Variety from the Magdalena River.
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	Tropical ripe papayas. It eventually develops an unpleasant smell that comes from the fruit itself. Don't worry; once you mix the puree into beer or beverage, it will disappear.
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	Slightly more liquid than thick
TASTE	This fruit has a strong flavor because it is naturally sour and is combined with ascorbic acid (vitamin C). Its distinctively astringent flavor profile and fragrant, tropical aroma are only found in South American passion fruit. The fact that it is pure passion fruit and not blended with any juice or water is another factor in this. Not to worry. If you add it to your recipes for beer, wine, mead, kombucha, or any other beverage, it will disappear.
BRIX	12.0 - 140
PH	2.80 - 3.30
PEACH	
COLOR	Dark Orange Yellow
SMELL	Richly ripe peaches. It eventually develops an unpleasant smell, which the fruit naturally produces and is perfectly normal in peach puree.
PUREE TEXTURE	Thick
TASTE	Ripe Peaches
BRIX	16.00 - 18.00
PH	3.40 - 4.10



THE FRUITS

RASPBERRY	
COLOR	Bright Red
SMELL	Ripe Raspberries
PUREE TEXTURE	Slightly more liquid than thick
TASTE	Ripe Tart Raspberry
BRIX	13.00 – 17.00
PH	3.00 – 4.00
PLUM	
COLOR	Red Wine Color
SMELL	Ripe Plum
PUREE TEXTURE	Slightly more liquid than thick.
TASTE	Natural plum
BRIX	12.00 – 14.00
PH	1.70 – 2.40
PINEAPPLE	
COLOR	Yellow
SMELL	Ripe Pineapple
PUREE TEXTURE	Not thick but not Liquid either
TASTE	Ripe and Pure Natural sweet Pineapple
BRIX	10.00 - 12.50
PH	3.30 - 3.90
PUMPKIN	
COLOR	Intense and homogeneous, characteristic of fruit, can present a slight change of color due to the natural process of oxidation.
SMELL	Intense and characteristic of the ripe and healthy fruit
PUREE TEXTURE	Fluid and homogenous. Free of strange particles.
TASTE	Intense and characteristic of the ripe and healthy fruit, Free of any strange flavor.
BRIX	3.00 – 6.00
PH	4.00 - 4.40



THE FRUITS

SOURSOP	
COLOR	WHITE
SMELL	Possesses a very distinctive aroma that is very strong and challenging to describe.
PUREE TEXTURE	Slightly thicker than liquid
TASTE	When added to beer, it has a flavor resembling berries and pineapple, or, as some have put it, Juicy Fruit Gum.
BRIX	13.00 – 17.00
PH	3.00 - 4.00
STRAWBERRY	
COLOR	Dark Pink
SMELL	Ripe Strawberries
PUREE TEXTURE	Slightly more liquid than thick
TASTE	Tends to be sour rather than sweet. This exquisite fruit is influenced by the climate and altitude.
BRIX	7.00 - 9.00
PH	3.20 - 3.50
TANGERINE	
COLOR	Bright Orange
SMELL	Sweet Ripe Tangerine
PUREE TEXTURE	Slightly 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



THE FRUITS

APPLE	
COLOR	Intense and homogeneous, characteristic of fruit, can present a slight change of color due to the natural process of oxidation.
SMELL	Intense and characteristic of the ripe and healthy fruit
PUREE TEXTURE	Fluid and homogenous. Free of strange particles.
TASTE	Intense and characteristic of the ripe and healthy fruit, Free of any strange flavor.
BRIX	16.00 – 18.00
PH	3.20 - 3.50
BLACK CURRANT	
COLOR	Intense and homogeneous, characteristic of fruit, can present a slight change of color due to the natural process of oxidation.
SMELL	Intense and characteristic of the ripe and healthy fruit
PUREE TEXTURE	Fluid and homogenous. Free of strange particles.
TASTE	Intense and characteristic of the ripe and healthy fruit, Free of any strange flavor.
BRIX	10.00 – 13.00
PH	2.60 - 2.90
BLOOD ORANGE	
COLOR	Intense and homogeneous, characteristic of fruit, can present a slight change of color due to the natural process of oxidation.
SMELL	Intense and characteristic of the ripe and healthy fruit
PUREE TEXTURE	Fluid and homogenous. Free of strange particles.
TASTE	Intense and characteristic of the ripe and healthy fruit, Free of any strange flavor.
BRIX	8.00 – 12.00
PH	3.30 - 3.80



THE FRUITS

GRAPEFRUIT	
COLOR	Intense and homogeneous, characteristic of fruit, can present a slight change of color due to the natural process of oxidation.
SMELL	Intense and characteristic of the ripe and healthy fruit
PUREE TEXTURE	Fluid and homogenous. Free of strange particles.
TASTE	Intense and characteristic of the ripe and healthy fruit, Free of any strange flavor.
BRIX	10.00 – 13.00
PH	3.00 - 3.40
LEMON	
COLOR	Intense and homogeneous, characteristic of fruit, can present a slight change of color due to the natural process of oxidation.
SMELL	Intense and characteristic of the ripe and healthy fruit
PUREE TEXTURE	Fluid and homogenous. Free of strange particles.
TASTE	Intense and characteristic of the ripe and healthy fruit, Free of any strange flavor.
BRIX	6.00 – 9.00
PH	2.20 - 2.60
PEAR	
COLOR	Intense and homogeneous, characteristic of fruit, can present a slight change of color due to the natural process of oxidation.
SMELL	Intense and characteristic of the ripe and healthy fruit
PUREE TEXTURE	Fluid and homogenous. Free of strange particles.
TASTE	Intense and characteristic of the ripe and healthy fruit, Free of any strange flavor.
BRIX	16.00 – 18.00
PH	4.00 - 4.50



THE FRUITS

RED PRICKLY PEAR	
COLOR	Red, characteristic of processed Ruby Red Prickly Pear
SMELL	Typical of processed Ruby Red Prickly Pear, free from off odors or flavors
PUREE TEXTURE	Fluid and homogenous. Free of strange particles.
TASTE	Typical of processed Ruby Red Prickly Pear, free from off odors or flavors
BRIX	12.00 – 14.00
PH	3.80 - 4.50
SWEET CHERRY	
COLOR	Intense and homogeneous, characteristic of fruit, can present a slight change of color due to the natural process of oxidation.
SMELL	Intense and characteristic of the ripe and healthy fruit
PUREE TEXTURE	Fluid and homogenous. Free of strange particles.
TASTE	Intense and characteristic of the ripe and healthy fruit, Free of any strange flavor.
BRIX	19.00 – 26.00
PH	3.50 - 4.00



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