

BLACKBERRY PUREE



VEGAN



GLUTEN-FREE



NON-GMO



KOSHER

With its dark purple-red color and deep, rich dusky flavor, this berry is considered the 'Cabernet' of blackberries. Our Blackberry puree captures all the renowned characteristics of this unique and distinctive berry. Whether used in a dessert sauce or savory dish, Blackberry makes a statement in flavor, color and aroma.

Ingredient List: Blackberries, cane sugar, fruit pectin, citric and ascorbic acids.

Unit Size: 30 oz. wide mouthed HDPE jar

Case Pack Size: 6/30 oz. wide mouthed HDPE jars per case

Brix: 20.0 - 22.0 / **pH:** 2.7 - 3.7

Conversion:

30 oz. = 0.85 kg Net Wt.

6/30 oz. case = 5.1 kg Net Wt.

Approx. fl. oz. per jar = 27 fl. oz.

Handling: Keep frozen. Product good for 7-10 days thawed and refrigerated at 40° F, and up to 24 months frozen from manufactured date.

Complementary Flavors: Red wine or balsamic vinegar, beef, black pepper, vanilla, cream cheese, cream and butter.

Applications: Use in cocktails, non-alcoholic offerings, desserts, confections, ice cream, savory sauces, vinaigrettes and much more.

Flavor Inspiration: Blackberry bourbon sauce, blackberry coriander glaze, cheesecake, sauces for poultry and game, sorbets, compound butters, lemonades, brambles, martinis and margaritas.

Nutrition Facts

About 13 servings per container

Serving size 1/4 cup (64g)

Amount per serving

Calories 50

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 0mg 0%

Total Carbohydrate 12g 4%

Dietary Fiber less than 1g 3%

Total Sugars 11g

Includes 5g Added Sugars 10%

Protein 1g

Vitamin D 0mcg 0% • Calcium 0mg 0%

Iron 0.6mg 4% • Potas. 120mg 2%

*The % Daily Value tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

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