



The
Perfect
Purée®
OF NAPA VALLEY

ESTABLISHED

— 1988 —

FLAVORS



Apricot



Banana



Blackberry



Black Currant



Blood Orange



Blueberry



Carmelized Pineapple



Cherry



Chipotle Sour



Coconut



Cranberry



El Corazon



Green Apple



Key Lime



Kiwi



Lemon Zest



Lime Zest



Lychee



Mandarin/Tangerine



Mango



Mango Passion Fruit



Meyer Lemon



Orange Zest



Papaya



Passion Colada



Passion Fruit



Peach Ginger



Pear



Pink Guava



Pomegranate



Prickly Pear



Red Sangria



Red Jalapeño



Red Raspberry



Strawberry



Sweet Ginger



Sweet Hibiscus



Tamarind



Thai Basil & Black Pepper



White Peach



Yuzu Luxe Sour

Don't see what you're looking for? Contact us for our custom flavor abilities or offerings



For over 35 years, The Perfect Purée’s uncompromising quality has been acclaimed by the most discerning chefs, bartenders, bakers, brewers and manufacturers in the U.S. & Canada.



QUALITY SOURCING

Our commitment is to use only the finest raw ingredients in our products. Long standing relationships with our growers and support of their sustainable practices enable us to source only premium fruits harvested at the peak of ripeness. We follow the fruit globally to its native roots – from the tropics, to the orchards, to the fields.



UNRIVALED CONSISTENCY

As fruit is picked year-round from various fields, sugar and acidity levels vary. We adjust our formulation to achieve a consistent level that is optimum to the palate. Users can expect the same flavor, from jar to jar and harvest to harvest.

**COMPLIMENTARY
SAMPLES DELIVERED
DIRECTLY TO YOUR
BUSINESS**



Foodservice professionals & manufacturers may request complimentary samples at:

perfectpuree.com/samples



PRODUCT ATTRIBUTES

CLEAN LABEL

Made with real fruits and vegetables. Ingredients derived from natural sources, such as vegan cane sugar, pectin, colors and flavors are used as much as possible. Our products are not certified organic.

OPTIMAL BRIX LEVELS

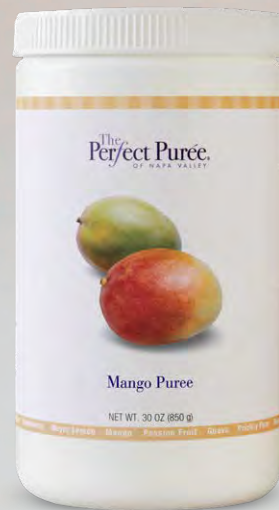
Optimum Brix levels are maintained harvest to harvest and jar to jar.

FLASH PASTEURIZED

Our purees, concentrates and blends undergo a high temperature-short time (HTST) pasteurization process. This pasteurization process destroys food-borne illness causing organisms and preserves the quality of our products over the 24-month shelf life.

VEGAN

Our products do not contain animal products or by-products. All products are 100% vegan.



MADE IN THE USA

Our products are made in the USA with premium fruit sourced worldwide.

NON-GMO

All products are Non-GMO Project Verified.

CONSISTENT FLAVOR

Our flavor profiles are consistent in taste, texture and color year-round.

SMOOTH FLAVOR

Purées, concentrates, and blends are completely smooth in texture and absent of any particles or graininess. Our processing methods optimize uniformity, balanced moisture release, viscosity and consistency, thus preventing separation and providing maximum flexibility.

FROZEN FOR FLAVOR

Quickly processed and frozen to retain absolute freshness.

KOSHER

All Perfect Purée products are Kosher certified.

GLUTEN-FREE

Appropriate measures have been taken to prevent cross contact with any gluten sources within the production facilities and warehouses.

PRODUCT PACKAGING

JARS

Store 'n Pour HDPE re-useable jars with twist top lids that can accommodate bar pour spouts and fit nicely in speed racks. Packed 6 jars per case.



30 LB. PAILS

Select flavors available in 30 lb. pails for manufacturing and brewing needs: Mango, Blood Orange, Lemon Zest, Orange Zest, Passion Fruit, Red Raspberry, Strawberry.



Contact us for alternate packaging options.

COST & LABOR SAVINGS

The Perfect Purée is more economical than making purée from scratch.

Considering the cost of fresh produce, cost of labor and time to create purée from scratch, using The Perfect Purée is more economical. Purée from scratch requires time and meticulous detail for consistent flavor and texture. Scratch or made by hand purées do not compare to the quality of The Perfect Purée.

MULTI-APPLICATION

Flavor for all parts of the menu

Our flavors are multi-application and can be incorporated as a fresh flavor ingredient for drinks, entrées, desserts and more. Adding one single Perfect Purée flavor to your menu can bring a new signature cocktail to your bar, a base for a vinaigrette, a decadent sauce for desserts and more.



CULINARY

Signature dishes abound for culinary professionals. Achieve perfect results every time with our consistent and premium flavors ideal for soups, sauces, marinades, glazes, salad dressings, vinaigrettes and dips.



PASTRY & CONFECTIONERY

Our flavors are the staple ingredient for classic and contemporary pastry and confection including ice cream, sorbet, gelato, mousse, custard, fruit soup, candies, ganache, soufflés, tarts, cake and icings, sauces, chocolate and plate decoration.



BEVERAGE

The Perfect Purée is the essential beverage ingredient. Our robust line-up of flavors allows for endless creativity with classic, craft and spirit-free offerings including margaritas, bellinis, sangrias, mojitos, aguas frescas, house-made sodas, lemonades, punches, smoothies and much more.



BREWING & MANUFACTURING

Our pasteurization technique preserves natural fruit flavor and aroma, making our products optimal for brewing, fermentation and manufacturing. Brew beer, cider, mead, kombucha and more with instantly recognizable fruit-forward flavor. Select flavors are available in 30 lb. pails for brewers and manufacturers. For brewing tips, visit perfectpuree.com/brewing

FLAVORS

Don't see the flavor you're looking for?
Contact us for custom flavor capabilities.

PUREE	PACK SIZE	APPROX. NET FILL	KOSHER	BRIX	PH
Apricot	6/30 oz	27 fl oz	OU	20-22	3.3-3.7
Banana	6/30 oz	27 fl oz	OU	28-30	4.0-4.5
Black Currant	6/30 oz	26 fl oz	OU	32-34	2.7-3.1
Blackberry	6/30 oz	27 fl oz	OU	20-22	2.7-3.7
Blueberry	6/30 oz	27 fl oz	OU	20-22	2.8-3.5
Cherry	6/30 oz	26 fl oz	OU	23-26	3.4-4.0
Coconut	6/30 oz	28 fl oz	OU	27-29	5.3-6.2
Cranberry	6/30 oz	26 fl oz	OU	27-29	2.7-3.5
Green Apple	6/30 oz	27 fl oz	OU	19-21	3.0-3.5
Kiwi	6/30 oz	27 fl oz	OU	19-21	3.1-3.5
Lychee	6/30 oz	26 fl oz	OU	22-24	3.6-4.0
Mango*	6/30 oz	27 fl oz	OU	20-22	3.2-4.0
Papaya	6/30 oz	27 fl oz	OU	20-22	3.4-3.8
Pear	6/30 oz	27 fl oz	OU	20-22	3.2-3.6
Pink Guava	6/30 oz	27 fl oz	OU	20-22	3.0-3.7
Prickly Pear	6/30 oz	26 fl oz	OU	22-24	3.6-4.0
Red Jalapeño	6/30 oz	26 fl oz	OU	20-23	2.7-3.7
Red Raspberry*	6/30 oz	27 fl oz	OU	20-22	2.7-3.3
Strawberry*	6/30 oz	27 fl oz	OU	20-22	3.0-3.7
Tamarind	6/30 oz	27 fl oz	OU	20-23	2.2-3.3
White Peach	6/30 oz	27 fl oz	OU	20-22	3.3-3.7

SPECIALTIES	PACK SIZE	APPROX. NET FILL	KOSHER	BRIX	PH
Lemon Zest*	6/35 oz	28 fl oz	OU	50-60	3.3-4.8
Lime Zest	6/35 oz	28 fl oz	OU	50-60	3.3-4.8
Orange Zest*	6/35 oz	28 fl oz	OU	50-60	3.5-5.5
Sweet Ginger	6/35 oz	25 fl oz	OU	63-70	3.4-3.9
Sweet Hibiscus	6/30 oz	25 fl oz	OU	30-32	2.2-3.0

CONCENTRATE	PACK SIZE	APPROX. NET FILL	KOSHER	BRIX	PH
Blood Orange*	6/30 oz	24 fl oz	OU	38-40	3.0-4.0
Caramelized Pineapple	6/30 oz	24 fl oz	OU	38-40	3.4-4.1
Key Lime	6/30 oz	27 fl oz	OU	13.5-15	2.0-2.7
Mandarin/Tangerine	6/30 oz	24 fl oz	OU	38-40	3.3-4.0
Meyer Lemon	6/30 oz	27 fl oz	OU	18-20	2.2-3.0
Passion Fruit*	6/30 oz	26 fl oz	OU	26-28	2.5-3.3
Pomegranate	6/30 oz	24 fl oz	OU	38-40	2.9-3.4

BLEND	PACK SIZE	APPROX. NET FILL	KOSHER	BRIX	PH
Chipotle Sour	6/28 fl oz	28 fl oz	OU	35-37	2.4-3.0
El Corazon	6/28 fl oz	28 fl oz	OU	38-40	2.8-3.4
Mango Passion Fruit	6/30 oz	26 fl oz	OU	21-24	2.9-3.5
Passion Colada	6/28 fl oz	28 fl oz	OU	35-37	3.3-4.3
Peach Ginger	6/30 oz	26 fl oz	OU	28-30	2.3-3.3
Red Sangria	6/28 fl oz	28 fl oz	OU	38-40	3.0-4.0
Thai Basil & Black Pepper	6/28 fl oz	28 fl oz	OU	32-34	2.3-2.9
Yuzu Luxe Sour	6/28 fl oz	28 fl oz	OU	30-33	2.0-3.0

Flavor profile sheets and Kosher certificates available on perfectpuree.com

*Also stocked in 30 lb. pail

STORAGE & HANDLING

Store frozen at or below 0° F. Shelf life is 2 years frozen from manufactured date. Once thawed, store in refrigeration below 40°F.

Depending on flavor, refrigerated shelf life is 14–21 days or 7–10 days. Stir before use.

CONTACT US

For a list of local distributors, visit:

perfectpuree.com/requestlist

General & Sales Inquiries:

info@perfectpuree.com or (800) 556-3707

COMPLIMENTARY SAMPLES

Foodservice professionals & manufacturers may request complimentary samples at:

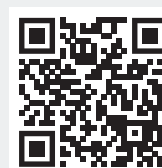
perfectpuree.com/samples



RECIPES & INSPIRATION

The Perfect Purée is the essential ingredient for cocktails, spirit-free offerings, craft beer, classic and contemporary pastry, baked goods, fillings, confectionery, ice cream, savory sauces, marinades, vinaigrettes and much more.

Explore recipes at: perfectpuree.com/recipes



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