

# Fruit Beers

Fruit has been used in beer for centuries, especially in Belgian Lambic styles. Lambic beers are produced by spontaneous fermentation, this typically results in a more sour beer. Making the use of fruit syrups popular to help minimize the undesired characteristics. Cherry, Raspberry, and Peach are common additions to this type of beer.

Some breweries only use flavors or extracts added to the finished beer, while others are doing more traditional methods of fermenting the fruit to get a more natural flavor in their beer.

No matter what your method or process is, Northwest Naturals has developed blends to help deliver the fruit flavor your beer needs. Everything from a Grapefruit Radler to a Prickly Passion Saison. Our blends combine fruit, flavors and natural color to help maximize your product's potential.

## **NORTHWEST NATURALS®**

### Blends Available

Strawberry JC WONF – Cream Ale

Dark Sweet Cherry JC WONF –  
Chocolate Cherry Porter

Apple JC WONF – Apple Wheat Beer

Grapefruit Blend – Grapefruit Radler

Raspberry JC WONF – Raspberry IPA,  
Sour, Wheat

Apricot Peach JC Blend –  
Belgium Wheat

Citrus Blend – IPA, Wheat, Radler

*\*many other possibilities\**

**For more information contact your  
sales representative or customer service**

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## Featured Blend

### **Grapefruit Concentrate Blend**

Ingredient Listing: Sugar, Pineapple Syrup, Grapefruit and Pear Juice Concentrates, Natural Flavors, Water, Citric Acid, Clarified Lime Juice Concentrate and Fruit and Vegetable Juices for Color.