



# RAZZ IT UP

Elevate Your Menu with  
Pure Red Raspberry Flavor



# Naturally Delicious. Always in Season.

Washington red raspberries are grown in nutrient-rich soil and a cool climate that produces an intensely bright, sweet-tart berry. These special berries are produced specifically for freezing, harvested at peak ripeness and air-chilled within hours to lock in vibrant color and bold flavor. No additives, no shortcuts. Just Pacific Northwest-grown fruit at its best, available year-round in puree, juice and individually quick frozen (IQF).

For operators, that means consistency you can count on. Washington red raspberries offer steady flavor, dependable color and year-round availability, ideal for beverages, sauces, desserts and high-volume prep.

## One ingredient. Endless possibilities.

Raspberry puree is a flavor amplifier that plays anywhere on the menu. It brightens beverages, elevates entrées and delights desserts. It's real fruit with no additives or preservatives.

### BAR MENU APPLICATIONS:

#### **MENU FAVORITES:**

Real raspberry margarita, mojito and spritz variations

#### **ZERO-PROOF:**

Lemonades, mocktails, iced teas and smoothies

#### **BAR BUILDS:**

Raspberry shrub, cordial, simple syrup or foam base

### DINING MENU APPLICATIONS:

#### **BREAKFAST:**

Yogurt parfaits, pancake syrup or topping, smoothie bowls, homemade jams

#### **SAVORY:**

Poultry glazes, salmon finishes, vinaigrettes, cheese board accents

#### **DESSERT:**

Coulis, mousse layers, cheesecake swirl, gelato ripple, plated-garnish work



## Convenience Meets Culinary Creativity

### LABOR-SAVING:

Ready-to-use with no prep, washing or waste

### CLEAN INGREDIENTS:

No additives, preservatives or sugar added

### MENU VERSATILITY:

Cross-utilization reduces SKUs and maximizes efficiency

### CONSUMER APPEAL:

Bright color, bold flavor and real fruit align with today's dining trends

### CONSISTENCY:

Color, viscosity and flavor stay true from batch to batch

## Quick Wins to Elevate Your Menu



### STIR IT IN:

Add to house lemonade, iced tea or cocktails for instant vibrancy and flavor.



### DRIZZLE OR DRESS:

Create vinaigrettes, protein glazes, dessert drizzles or a vibrant coulis in minutes.



### BATCH FOR SERVICE:

Build a raspberry syrup base once, then stretch it across cocktails, parfaits, sauces and desserts. Small prep, big menu impact.



### LEVEL UP WITH SHRUBS:

Add vinegar and a touch of sweetener to your raspberry puree to create a bright, trendy shrub that works in mocktails and doubles as a vinaigrette starter.





## PARTNER WITH US.

Connect with the Washington Red Raspberry Commission to explore product formats, request ingredient samples or get matched with suppliers who can support your menu development.

Products are perishable and available to ship anywhere in the United States and Canada. Product lasts 14 days after opening. Available in 16 ounce cups and 28 pound pails direct from suppliers.



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