



IQF pitted morello cherry 5/2.2lb

Cerises griottes

PRODUCT OF SERBIA

61006

FROZEN SWEET

IQF WHOLE FRUITS

BERRY



Product Description

- White Toque has carefully selected, picked and packaged the finest fruits. To guarantee top quality and ultimate taste, we focus our efforts on the choice of variety chosen for its taste and origin. The fruit is harvested when fully mature and handled with state of the art technology to preserve taste and appearance. White Toque's morello cherries are small dark red, fairly firm sharp flesh.

Pack and Case Specifications

Pack Net Weight

2.2lb

Packs per Case

5

Case Size (LxWxH)

13.6" x 8.27" x 7.48"

Case Cube

0.49ft³

Case Gross Weight

12lb

Cases per Pallet

150 (15/10)

Ingredients

CHERRIES.

Physical

BRIX: 14-18°
pH: 3-4
Dry extract: 20%
Count: 396 to 438 pieces per 2.2lbs

Nutrition

Nutrition Facts

Serving Size 1 cup (140g)
Servings Per Container 7

Amount Per Serving
Calories 90 Calories from Fat 0

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0g

Cholesterol 0mg 0%

Sodium 5mg 0%

Total Carbohydrate 20g 7%

Dietary Fiber 2g 10%

Sugars 16g

Protein 1g

Vitamin A 0% • Vitamin C 35%

Calcium 2% • Iron 0%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs:

Calories: 2,000 2,500

Total Fat Less than 65g 80g

Saturated Fat Less than 20g 25g

Cholesterol Less than 300mg 300mg

Sodium Less than 2,400mg 2,400mg

Total Carbohydrate 300g 375g

Dietary Fiber 25g 30g

Calories per gram:
Fat 9 • Carbohydrate 4 • Protein 4

Organoleptic

Color: Typical of fresh fruit.

Allergens

Certificates and Claims

All natural.
Not ionised.
No GMO.

Cooking Directions

Thaw and serve

Defrost in the refrigerator or at room temperature. Best if used still frozen in order to make it easier the coating and the arrangement. Then, let fruit defrost slowly.

Storage and Shelf Life

Keep frozen until ready for use. Shelf-life: 36 months at 0°F (-18°C). Keep frozen until ready to use. Do not thaw and refreeze.

UPC code



Applications: Use for preserves, in syrup or brandy, crystallized (candied) fruit, in fruit salads, ice cream sundaes, tarts, flans, souffles, clafoutis or black forest cake.

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