## Cherry Pie Filling



Description: Tart cherry pie filling is a formulated product prepared from Grade A clean, mature fresh or frozen red tart cherries.

Ingredients: Cherries, sugar, water, high fructose corn syrup, corn syrup, food starchmodified, sugar, citric acid, sodium, benzoate and potassium sorbate (used as preservatives)Red 40.

Applications: Cherry pie filling is primarily used as an ingredient in baked goods, especially pies and tarts. Cherry pie filling is also used as a topping on baked goods, ice cream, pancakes and waffles.

Physical Characteristics:

| Fruit Content | $35-49 \%$ washed fruit* |
| :--- | :--- |
| Defects | Average 1 pit, not more than 2 count per sample |
| Visual | Possess good color, practically uniform, bright and typical of <br> ripened cherries |

Packaging:

| No 2 can | 21 oz | $12 /$ case |
| :--- | :--- | :--- |
| No 10 can | 7 lbs | 3.18 kg |

Nutritional Analysis g/(per 100 gram):

| Calories | 112 | Calories from Fat | 0 |
| :--- | :--- | :--- | :--- |
| Total Carbohydrates | $26.1 \%$ | Sugars | $18.1 \%$ |
| Dietary Fiber | .92 | Protein | $.48 \%$ |
| Total Fat | 0.1 | Saturated Fat | NA |
| Potassium | 120 | Vitamin A | 285 mg |
| Vitamin C | 3.45 mg | Calcium | 8 mg |
| Iron | 0.61 | Phosphorus | 8 mg |
| Sodium | 34 mg |  |  |

Shelf Life: 24 months after manufactured date.
*Amounts vary due to processors labeling.

