

Frozen Unsweetened Tart Cherries IQF Pack



Description: Frozen Tart Cherries are prepared from properly ripened Montmorency cherries. The fruit is carefully harvested, washed, cooled and rapidly handled prior to processing. Cherries are then sized, de-stemmed, sorted and pitted.

Ingredients and Composition: The fruit is immediately individually quick frozen. Frozen cherries are placed into a 40-pound container, sealed and placed in a freezer. No additives, preservatives or coloring agents are added – 100% red tart pitted cherries.

Applications: IQF cherries are used primarily as an ingredient in food products such as baked goods, dairy products, jams and jellies.

Packaging: Packed in 40-pound net weight poly-lined corrugated box, also custom packs in poly bags.

Product Specifications:

Arsenic (mg/kg)	None	pH	3.4
Moisture Content	82.7%	Preservatives	None
Total Solids	17.3%	Metal as PB	Less than 10
Color	Natural and Normal	Total Plate Count	Less than 100/gram
Coliform	Negative	Mold	Less than 100/gram
Foreign Materials	None	Ash %	Less than 1%
Chemicals Added	None		

Nutritional Analysis g/(per 100 gram):

Calories	45	Calories from Fat	1
Total Carbohydrates	10%	Sugars	8.2%
Dietary Fiber	1.1	Protein	1.11%
Total Fat	0.1	Saturated Fat	NA
Potassium	132	Vitamin A	538mg
Vitamin C	2.45mg	Calcium	13mg
Iron	0.50	Phosphorus	16mg
Sodium	18mg		

Handling and Shelf Life: Products must be shipped and stored at 0° F (-18°C) or below. The shelf life when stored as required is 24 months.