

CANNED MARASCHINO CHERRIES



Varieties

Napoleon and Dark sweet cherries

Products

Whole Maraschino Cherries pitted and stemmed
Whole Maraschino Cherries pitted with stem
Broken Maraschino Cherries
Glazed Cherries

Red and Green colors available.

Calibers

16-18 mm
18-20 mm
20-22 mm
22-24 mm
24-26 mm

Packaging

Maraschino

Cases with 6 A-10 tins x 3,600 Kg net – 1008 cases
/ 20' FCL – Truckload

Cases with 6 A-8 tins x 3,100 Kg net – 1092 cases
/ 20' FCL – Truckload

Cases with 4 Glass Jars x 4,600 Kg net – 1008 cases
/ 20' FCL – Truckload

Cases with 24 jars x 250 grs nett - 1400 cases /20" fcl truckload

Glazed

Bags with 2 x 5 Kg net - 560 cases / 20'Fcl - Truckload

Bag with 1 x 10 Kg net - 560 cases / 20'Fcl - Truckload

Storage / Shelf life

Canned Maraschino and glazed Cherries are best stored in a cool, dry and dark place with temperatures not over 21°C (70°F) and relative humidity ≤ 60%.

Canned Maraschino: For optimal quality, use product within the following 48 months after production date.

Maraschino in Jars: For optimal quality, use product within the following 36 months after production date.

Glazed Cherries: For optimal quality, use product within the following 18 months after production date.

Applications

Pastries, cakes, drinks, ready to eat desserts, jelly with fruits, ice creams, toppings, catering.
