

# BIGARREAU CHERRIES

*in light syrup, with and without stones*



Serving suggestion



# P. Guintrand®

**CANNED  
GOODS**

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# BIGARREAU CHERRIES

*in light syrup, without stones*

**Definition:** These canned cherries are prepared from fresh, healthy, ripe fruit, washed and trimmed. All flawed fruit is eliminated. Following stemming and stoning, the fruit is put in hermetic cans with a sugar syrup.

**Variety:** Napoleon

**Origin:** Provence

**Manufacturing period:** early June to early July

**Syrup:** a mixture of potable water and top quality sugars. The fruit must be completely covered with the syrup.

- Concentration: light - which means between 14° and 17° refractometric upon opening, at least 1 month after production. A difference of 1° is tolerated on the upper range.
- Colour: pale pink, normal sediment.

SIZE	PACKING										PALETTISATION			
	VOLUME (ml)	TOTAL NET WEIGHT (g)	DRAINED NET WEIGHT (g)	CASE SIZE L X I X h (mm)	Nbr of sales units per case		CASE WEIGHT (kg)	Nbr of SALES UNITS per case	Nbr of CASES per PALLETTE	Number of LAYERS per PALLETTE	EUROPEAN PALETTES 80 X 120 (height cm)	WEIGHT of one PALLETTE (kg)	EXPIRATION DATE (years)	BAR CODE
5/1	4250	4250	2380	470x315x249	6	28,8	180	30	6	5	165	864	4	3443545111003
2/1	1700	1700	935	389x262x305	12	24	432	36	4	9	136	864	4	3443542111006
4/4	825	850	465	315x211x241	12	12	864	72	6	12	158	864	4	3443544411005

## Fruits :

Texture: firm

Quantity: 35 fruits (+/- 5) per 100 g

Large size: 20 fruits (+/- 5) per 100 g

Colour: pink red

Food colouring: erythrosin (E127)

Stone tolerance:

- 2 per 100 fruits for the large size
- 4 per 100 fruits for the average size

This is an average tolerance, and not a maximum tolerance.

**Ingredients:** de-stoned bigarreau cherries, E 127 food colouring, acidifier (E 330).

**Internal pressure:** between -50 and -200 mb.

**pH:** between 3.5 and 3.8.

# BIGARREAU CHERRIES

*in light syrup, with stones*

**Definition:** These canned cherries are prepared from fresh, healthy, ripe fruit, washed and trimmed. All flawed fruit is eliminated. Following stemming, the whole fruit with its stone is put in hermetic cans with a sugar syrup.

**Variety:** Napoleon

**Origin:** Provence

**Manufacturing period:** early June to early July

**Syrup:** a mixture of potable water and top quality sugars. The fruit must be completely covered with the syrup.

- Concentration: normal - which means between 14° and 17° refractometric upon opening, at least 1 month after production. A difference of 1° is tolerated on the upper range.

SIZE	PACKING										PALETTISATION			
	VOLUME (ml)	TOTAL NET WEIGHT (g)	DRAINED NET WEIGHT (g)	CASE SIZE L X I X h (mm)	Nbr of sales units per case		CASE WEIGHT (kg)	Nbr of SALES UNITS per case	Nbr of CASES per PALLETTE	Number of LAYERS per PALLETTE	EUROPEAN PALETTES 80 X 120 (height cm)	WEIGHT of one PALLETTE (kg)	EXPIRATION DATE (years)	BAR CODE
5/1	4250	4250	2380	470x315x249	6	28,8	180	30	6	5	165	864	4	344354511000G
4/4	825	850	475	315x211x241	12	12	864	72	6	12	158	864	4	3443544410008

- Colour: pale pink, very little sediment.

## Fruits:

Texture: good, firm fruit

Quantity: 18 fruits (+/- 5) per 100 g

Colour: pink red

Food colouring: erythrosin (E127)

**Ingredients:** bigarreau cherries with their stones, E 127 food colouring, acidifier (E 330).

**Internal pressure:** between -50 and -200 mb.

**pH:** between 3.5 and 3.8.

## COMMON CHARACTERISTICS FOR THE ABOVE PRODUCTS:

**Stabilité :** Packaging sealing is correct after baking • Stable after incubation at 37° for 7 days, with no observation of pH above 0.5 units as compared to control • No modification in product texture, appearance and smell. No variation in microbial flora after baking.