# **Dried Cherries**



#### **Product Information**



LFS code: LFS03

Farm: Rowley & Hawkins Fruit

**Farms** 

Units/case: Bulk Case Weight: 25 lbs. Servings/case: 295

LFS code: LFS032

Farm: Rowley & Hawkins Fruit

**Farms** 

Units/case: (100) 1.36 oz. packages

Case Weight: 8.5 lbs. Servings/case: 100

### **Product Description**

Cherries, dried, Montmorency tart, whole, without pits

# Ingredients

Pitted tart cherries, sugar, sunflower oil.

# **Crediting & Yield**

One 25-pound case of dried cherries provides 295 1/4-cup servings of dried cherries.

Serving Size: 1/4 cup dried cherries

Meat or M/A: ---Grain: ---Vegetables: ---

Fruit: 1/2 cup fruit

Note: Child Nutrition Program sponsors are responsible for correctly determining how a food credits to the meal pattern.

#### **Culinary Tips & Resources**

- Dried cherries can be served plain or added to hot or cold cereals, baked items, granola, premade salads or trail mix.
- Dried cherries are also a sweet, colorful addition to salads and can be included as an offering on the salad bar.
- For culinary techniques and recipe ideas, visit the <u>Institute of Child Nutrition</u> or <u>USDA's</u> Team Nutrition.

## **Food Safety**

For information on safe storage, cooking temperatures, and handling practices:

Washington State Retail Food Code and

Developing a School Food Safety Program Based on the Process Approach to HACCP Principles.

#### **Nutrition Facts**

Serving Size: 1/4 cup dried cherries

Amount Per Serving

**Calories 133** 

**Total Fat** 0g

Sat. Fat 0g

Trans Fat 0g

**Cholesterol** 0mg

**Sodium** 5mg

Carbohydrates 32g

Dietary Fiber 1g

Sugars 27g

**Protein** 1q

Source <u>USDA Data Food Central</u>