

# RTP Cherries IQF



## PRODUCT DESCRIPTION

Plump, sweet and juicy jewels harvested and quick-frozen to ensure quality.

Dilgard Item #  
40049

Vendor Item #  
13411

## INGREDIENTS

Cherries

*Serving  
Suggestions:*

## Storage/Shelf Life

365 days frozen

## Packaging Qty

2, 5 LB

## Piece Count

NA

## Product Benefits

For menu planners, that means ripe, peak-season dark sweet cherries are always available, expertly prepped and ready to use for signature menu items

## Preparation

Thawing in Microwave

- Set power level to Low or Defrost. Consult chart for recommended thawing time. Place measured product in 1-gallon resealable plastic bag. Do not seal completely; lock two thirds way. Place bag on paper plate; arrange product in a single, flat layer. Separate any large clumps. Defrost according to Dole product chart.\* At halfway point, carefully turn bag over (note the seal is open), and check that the product is again evenly distributed in a single layer.

Thawing in the Refrigerator

- Thawing: Place unopened bag on shelf rack in refrigerator (36-38°F) for 3 to 4 hours, turning over occasionally until desired firmness or partially thawed. Serve slightly frozen for best results. Refrigerate any unused fruit in airtight container.

Thawing at Room Temperature

- Reduced ambient temperature is 68-70°F. In warmer conditions, check product every 10 minutes. Place measured product in 1-gallon resealable plastic bag. Seal completely. Place bag on paper plate or tray; arrange product in a single, flat layer. Separate any large clumps.

Ready to use in beverages, fruit pies and cobblers, baked goods, parfaits, salads, savory sauces for game, compotes, stir-ins for pancakes and waffles, and toppings for cereal and yogurt.

- Hazel's Cherry Bomb
- Sweet Cherry Limeade
- Cherry Cobbler
- Black Forest Martini

