



Black cherry berry



Black Cherry Berry is a line of glazed cherries, the only one characterized by its brilliant natural color, produced without dyes and without preservatives. Free of allergens, it is regularly used in the ice cream industry, but that's not all. It can be dispensed mechanically and maintains excellent softness even at negative temperatures. These characteristics, as well as the excellent quality of the raw material, make Black Cherry Berry the most lauded line of cherries used in the decoration of ice cream in cartons and also as the perfect topping for frozen desserts and pastry decoration.

Advantages

Softness at negative temperature
Mechanically dispensable
Clean label
No dyes, SO2 free

Inspirations

Ice cream, mousse, frozen desserts, parfait, yogurt, pastry decoration

Storage

68°Bx: 6 months at 0.5°
75° Bx: 12 months in a cool, dry place < 18°

Packaging

5 kg cartons
10 kg cartons



BLACK  **BERRY**

Black Cherry Berry 75° Bx - 14/16 - 16/18 - 20/22

BlackCherryBerry 75° Bx whole and pieces

BlackCherryBerry 68° Bx - 16/18 - 18/20

BlackCherryBerry 68° Bx whole and pieces
