



## ROYAL HARVEST BORDEAUX MARASCHINO CHERRY

# Features and Benefits

The Royal Harvest Bordeaux Maraschino Cherry is a premium, natural Maraschino cherry and a clean alternative to the conventional red-dye maraschino. Grown on small, family-owned orchards in the Pacific Northwest, the Bordeaux Cherry delivers the signature taste and crunch of a handpicked Bing Cherry. Free of sodium, sulfites, HFCS, gluten, artificial colors and flavors, the Bordeaux Cherry serves the same applications as the conventional red maraschino, yet it is far more versatile.



### FREQUENTLY ASKED QUESTIONS:

#### **What is the Bordeaux Cherry?**

The Bordeaux Cherry is the natural, clean alternative to the classic maraschino cherry that is colored with FD&C Red#40 and has an almond-base flavor profile. Bordeaux Cherries contain:

- 40% fewer ingredients than conventional maraschinos
- Natural color and flavor
- No preservatives
- Non-GMO cane sugar

#### **How Are Bordeaux Cherries Produced?**

Bordeaux Cherries start with premium, handpicked Dark Sweet Cherries grown along the Columbia River Gorge in Oregon and Southwest Washington. Bordeaux Cherry production is similar to that of conventional maraschinos, except that it restricts ingredients to natural food sources.

- Cherries are infused with natural ingredients: sugar, fruit and vegetable concentrates to enhance the color & natural flavor.
- Once processing is finished, cherries are bottled and pasteurized.
- Bordeaux Cherries are subject to Good Manufacturing Practices using a Food Safety Plan and stringent quality standards.

### AWARD WINNING:



Top-5 Food Trend  
(Specialty Food Association - NASFT)



Top-12 Natural Foods  
(Natural Products West Expo)



FABI Award  
(National Restaurant Assoc.)



Culinology Expo  
Best of Show  
(Research Chefs Assoc.)



**Sales Contact:**  
sales@pcoastp.com



www.pacificcoastproducers.com

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