



La Cerisaie

162462 - Cherries Griottes In Brandy

Small, intensely dark cherry macerated in eau de vie (brandy). Black Forest cakes, bonbons, cocktails, layer cake or tart filling. The liqueur can be utilized for syrup or to flavor other elements.



Nutrition Facts

100 Servings Per Container

Serving size **100.0g (100g)**

Amount per serving
Calories 272

% Daily Value*

Total Fat 0 g	0%
Saturated Fat 0 g	0%
Trans Fat 0 g	
Cholesterol 0 mg	0%
Sodium 0 mg	0%
Total Carbohydrate 47 g	16%
Dietary Fiber 0 g	0%
Total Sugars 47 g	
Includes 19 g Added Sugar	%
Protein 1 g	
Vitamin D 0 mcg	0%
Calcium 0 mg	0%
Iron 0 mg	0%
Potassium 104 mg	2%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

* Benefits

Amifruit Griotte Cherries in Brandy are small jewels of intensely dark Griotte cherries macerated in brandy. These delicious Brandy cherries make the perfect filling for your German chocolate cake or paired with other chocolate confections. The liqueur can be utilized for syrup or to flavor other elements. Black Forest cakes, bonbons, cocktails, layer cake or tart filling.

Ingredients

Cherries, Sugar, Alcohol, Kirsch

⚠ Allergens

Free From:

- crustaceans
- eggs
- fish
- milk
- peanuts
- sesame
- soy
- tree nuts
- wheat

Handling Suggestions

Dry and cool (68F - 72F)---
UNIT UPC: 837775003703

Serving Suggestions

Ready to use, liqueur may be used for syrup.

Prep & Cooking Suggestions

Ready to use. Liqueur may be used for syrup.

📄 Product Specifications

Brand	Manufacturer
La Cerisaie	Paris Gourmet

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
837775003703	AMI701	162462	00837775003703		1/1 LT

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
2.73 lb	2.2 lb	France	No	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
10.5 in	7 in	5.5 in	0.23 ft3	11x10	619 days	60 °F / 77 °F



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Nutrition Analysis - By Measure

Calories	272	Total Fat	0 g	Sodium	0 mg
Protein	1	Trans Fats	0 g	Calcium	0 mg
Total Carbohydrates...	47 g	Saturated Fat	0 g	Iron	0 mg
Sugars	47 g	Added Sugars	19 g	Potassium	104 mg
Dietary Fiber	0 g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0 mg		
Vitamin A(U)		Vitamin D	0 mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2	
Monosodium		Sulphites		Nitrates	

Additional Images

