

Virginia Chutney Co.

402066 - Cranberry Chutney

Cranberry Chutney 10oz, rich with raisins, oranges and ginger this chutney is a welcome addition to cheese and charcuterie. Pairs particularly well with blue cheeses, pate, and, of course, turkey!





* Benefits

Garlic, Salt.

Ingredients

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3	
Cranberries, Pure Cane Sugar, Apple Cider Vinegar, Raisins,	Free I
Water, Onions, Ginger, Oranges,	3 c. a.

Allergens

From:

crustaceans eggs fish	milk
peanuts os sesame soy (tree nuts
(wheat	

Nutrition Facts

Servings per Container **17** 1.0TB (1G24) Serving size

Amount per serving Calories

35

% Dail	ly Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 40mg	2%
Total Carbohydrate 8g	3%
Dietary Fiber 0g	0%
Total Sugars 7g	
Includes 6g Added Sugar	%
Protein 0g	_
Vitamin D 0mcg	0%
Calcium 0mg	0%
Iron 0mg	0%
Potassium 0mg	0%

* 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.

Handling Suggestions

Refrigerate after opening. UNIT UPC: 890014002066

Serving Suggestions

Pairs particularly well with blue cheeses, pate and, of course, turkey! Add to cheese and charcuterie boards.

Prep & Cooking Suggestions

Open Jar and Serve!

Product Specifications

Brand	Manufacturer
Virginia Chutney Co.	Turner Foods

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
890014002066	vcCRN10	402066	10890014002063		12/10 OZ

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
13.7lb	7.5lb	United States	No	

Shipping Information						
Length	Width	Height	Volume	TIxHI	Shelf Life	Storage Temp From/To
12in	9.25in	4in	0.26ft3	10x15	475days	60°F / 77°F





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Nutrition Analysis - By Measure

Calories	35	Total Fat	0g	Sodium	40mg
Protein	0	Trans Fats	0g	Calcium	0mg
Total Carbohydrates···	8g	Saturated Fat	0g	Iron	0mg
Sugars	7g	Added Sugars	6g	Potassium	0mg
Dietary Fiber	0g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(IU)•		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2•	
Monosodium		Sulphites		Nitrates	

0	Additional Images	

