



Quince & Apple
53005 - Apple Cranberry Preserves

Quince & Apple hand crafts cheese-pairing preserves in small batches. Apples & Cranberry adds herbs and spices for a fresh, piney, sweet and tart compote. Pair with bandaged cheddar or Rush Creek Reserve; mix with cider and rum. Clean label, all-natural, vegan, gluten free, non-GMO.



* Benefits

Quince & Apple hand crafts artisan foods in small batches. We are a truly small, values-driven company located in the heart of Madison, WI. Our fairly-paid food artisans make each pot of preserves in open, five-gallon pots from real produce, sourced from the Midwest when in season. Each preserve is carefully crafted to balance sweet and savory notes so that it pairs perfectly with cheese, as well as more traditional pastries.

Apples & Cranberry combines stewed apples and tart cranberries with herbs and spices to create a fresh, piney, sweet and tart compote.

Cheese board pairings: bandaged cheddar, gruyere and Rush Creek Reserve.

Other great uses: mix with hot cider and rum and strain into a glass to make a warm cocktail.

All of our preserves have a clean label with simple ingredients, and are all-natural, vegan, gluten free, and non-GMO. This preserve contains only cranberries, apples, honey, cane sugar, ginger, orange zest, salt and bay leaves.

Ingredients

Cranberries, Apples, Honey, Cane Sugar, Ginger, Orange Zest, Salt and Bay Leaves

⚠ Allergens

Free From:

crustaceans eggs fish milk
 peanuts soy tree nuts wheat

Nutrition Facts

Servings per Container	12
Serving size	1tbsp (1G24)
Amount per serving	
Calories	20
% Daily Value*	
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat	
Cholesterol 0mg	0%
Sodium 5mg	0%
Total Carbohydrate 6g	2%
Dietary Fiber 0g	0%
Total Sugars 5g	
Includes 4g Added Sugar	8%
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

Serving Suggestions

Cheese board pairings: bandaged cheddar, gruyere and Rush Creek Reserve.

Other great uses: mix with hot cider and rum and strain into a glass to make a warm cocktail.

Prep & Cooking Suggestions

Lay out on a cheese or charcuterie board; top a pastry

✏ Product Specifications

Brand		Manufacturer		Product Category		
Quince & Apple		Gourmet Indulgences LLC		Jam, Jelly, Marmalade, & Fruit Spread		
UPC		MFG #	SPC #	GTIN	Pack	Pack Desc.
868177000137		6APPCRA	53005	10868177000141		12/6 OZ
Gross Weight		Net Weight	Country of Origin		Kosher	Child Nutrition
10.2lb		10.08lb	United States		No	
Shipping Information						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
11in	8.75in	4in	0.22ft3	16x10	486days	60°F / 77°F



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Nutrition Analysis - By Measure

Calories	20	Total Fat	0g	Sodium	5mg
Protein	0	Trans Fats		Calcium	0mg
Total Carbohydrates...	6g	Saturated Fat	0g	Iron	0mg
Sugars	5g	Added Sugars	4g	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	

Additional Images

