



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.



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.

* 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:



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(U)		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-12	
Monosodium		Sulphites		Nitrates	

Additional Images

