U.S. TART CHERRIES™

tart cherry foodservice cheat sheet



one ingredient. endless possibilities.

flavor **color** **texture** **versatility**

U.S.-grown Montmorency tart cherries bring bold flavor, vibrant color and versatility to the kitchen. Available in multiple forms, they can add acidity, sweetness and texture to dishes and drinks across dayparts — from breakfast and snacks to savory entrées and desserts.

why tart cherries work

- Offer year-round availability in multiple forms.
- Inspire food and beverage applications across dayparts.
- Help simplify inventory by using one ingredient in multiple dishes and drinks.
- Deliver crave-worthy color, flavor and texture.



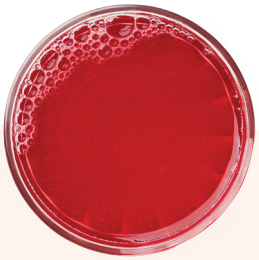
frozen

entrées, sauces, baking, desserts, breakfast compotes



dried

grain bowls, salads, charcuterie, snack mixes, scones, stuffing, wraps, cookies



juice & concentrate

dressings, beverages, marinades, cocktails, smoothies, sauces



canned

desserts, fillings

what can tart cherries bring to your menu?



before finalizing a new dish, ask:

- Do I need a lift of **acid** or **brightness**?
- Can I add **natural color**?
- Can I choose an ingredient that works across **multiple dishes and drinks** on my menu?
- Will this dish benefit from increased **textural contrast**?

If the answer is yes — start with tart cherries.



"Montmorency tart cherries are one of the kitchen's most versatile ingredients. From fine dining to grab-and-go, they deliver vibrant color, acidity and sweetness as well as bold fruit flavor all year long. Whether you're developing a limited-time offer, the next viral condiment or a signature beverage, tart cherries can help operators across all segments and dayparts of the food and beverage industry do more with a single ingredient."

- Chef Rebecca Peizer

foodservice need		how tart cherries deliver
more brightness	>	natural acidity
more color	>	naturally vibrant red color
flavor balance	>	tartness to balance sweetness
recognizable ingredients	>	flavor and color from real fruit
U.S. sourcing	>	U.S.-grown Montmorency tart cherries
menu innovation	>	bold tart flavor for globally inspired dishes
texture	>	chewy texture from dried tart cherries
availability	>	year-round availability and daypart versatility
complex flavor	>	bright acidity and bold fruit flavor

Ready to put tart cherries to work on your menu?

Explore culinary inspiration and resources from U.S. Tart Cherries at ustartcherries.com.