

CRANBERRY PRODUCTS

FROZEN

The majority of cranberries are harvested in September and October. Frozen cranberries retain the quality of fresh berries and can be used year round.

Possible Applications: Baked goods, relishes, sauces, fruit compote, desserts

JELLIED AND WHOLE SAUCE

Cranberry sauce is more than just a Christmas condiment. The vibrant colour as well as rich texture make jellied or whole cranberry sauce a nice compliment to a variety of dishes. It can also be used to add a tart and tangy flavour to dressings or sauces. Cranberry sauce can often replace fresh or frozen cranberries in recipes.

Possible Applications: Desserts, side dishes, dressings

DRIED

Dried cranberries, offer a unique alternative to raisins/sultanas. They are available in varying sizes with different levels of moisture and infusion options.

Possible Applications: Baked goods, salads, main dishes, desserts

JUICE, BLENDS AND CONCENTRATES

Most of the cranberries harvested each year are processed into juice, juice blends or juice concentrate. Due to its tart flavour, manufacturers generally combine cranberry juice with other products to form a tangy, sweet beverage. Cranberry juice, juice blends and juice concentrates are available in a variety of container sizes. White cranberry juice is the newest addition to the juice family and it receives rave reviews from consumers.

Possible Applications: Refreshing blended beverages, cocktails, spritzers, smoothies

For further information please contact:

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