

# ***THE CARRIAGE HOUSE*** **COMPANIES, INC.**

a subsidiary of Ralcorp Holdings, Inc.

## Carriage House Red Raspberry Preserves (Seeded)



### Product Specifications

Unit size: 4 lb  
Case size: 6  
Case weight: 32.25 lbs  
Net weight: 24.0 lbs  
Case cube: 0.57  
Case dimensions: 14.0 x 9.75 x 7.25  
Pallet configuration: 12 x 5 = 60

### Product Information

Product Category: PRESERVES AND JELLIES  
Container: Glass  
Shelf Life: 18 Months  
Unit Shelf Life Coding: 18 Month Open Code  
DOT Item #: 391485  
Case UPC: 004020001109  
Item UPC: 040200011093  
GTIN: 10040200011090  
Kosher: OU/US Grade A  
Brand Target: Smucker's

### CARRIAGE HOUSE 4 LB RED RASPBERRY PRESERVES

#### Nutrition Facts

Serving Size 1 tbsp (20g)  
Servings Per Container about 90

Amount Per Serving

**Calories** 50    Calories from Fat 0

% Daily Value\*

**Total Fat** 0g    0%

Saturated Fat 0g    0%

Trans Fat 0g

**Cholesterol** 0mg    0%

**Sodium** 5mg    0%

**Total Carbohydrate** 13g    4%

Dietary Fiber 0g    0%

Sugars 10g

**Protein** 0g

Vitamin A 0%    •    Vitamin C 0%

Calcium 0%    •    Iron 0%

\* Percent Daily Values are based on a  
2,000 calorie diet.

**INGREDIENTS:** RED RASPBERRIES, HIGH FRUCTOSE  
CORN SYRUP, CORN SYRUP, FRUIT PECTIN AND  
CITRIC ACID.

### Features / Benefits

- Sweet, flavorful preserves made from red raspberries.
- Carriage House vacuum pan cooking process allows product to boil at lower temperatures and prevents flavor loss, color deterioration, and degradation of fruit integrity; eliminates burnt or overcooked product.
- Tamper evident pop up "Button" provides product safety to consumer, and creates an extended shelf life.
- CHC has an active role with the International Jelly and Preserves Association ensuring our exposure to the industry's highest standards and newest innovations.

### Product Cutting

- Note any air bubbles present. This is caused by poor deaeration and/or cool filling temperatures. This is a "cosmetic" defect.
- Upon opening the cap, note any excess juice in the jar. This may be due to a weak set, age, or exposure to high temperatures.
- Crystallization - indicates poor control of sweeteners.