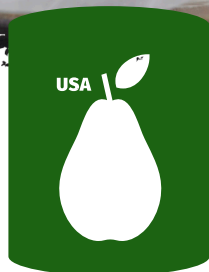


Pacific Northwest Canned Pears

PRODUCT GUIDE



**Pacific Northwest
Canned Pears**

Always ripe. Always ready.



Pacific Northwest *Born & Raised*

Pacific Northwest Canned Pears are grown by American farmers in Oregon and Washington and packed by local canneries. These U.S. grown Bartlett pears are versatile and ready to use in recipes or enjoyed straight from the can.

From the Orchard to the Plate

Bartlett pear trees—an heirloom pear variety that has the perfect sweetness and texture for canning—thrive in ideal growing conditions in the Pacific Northwest. Bartlett orchards in Oregon and Washington are tended by farmers who have been cultivating pears for generations. After being harvested by hand in late summer and early fall, pears are delivered to nearby canneries where they are carefully ripened, peeled, cored—and halved, sliced or diced—before being poached in juice or sweetened syrup, right in the can. Nothing else is added except pears and the poaching liquid. This time-honored canning process is wrapped up by November and keeps pears ripe, juicy, and ready to use in recipes or eat straight from the can for up to three years.



Buy American and Support Your Local Farmer

Hands down, the best tasting canned pears are grown, harvested, and packed in the United States. Buying canned pears from the Pacific Northwest supports American agriculture and food grown on family farms. Check the can for “Product of the USA” to be sure you’re getting the safest, highest quality product.

The Sustainability Story

Bartlett pear orchards are incredibly sustainable. Whether the pears are going to the fresh market or the cannery, the farmer sells all the fruit on the tree. Once canned pears reach home or professional kitchens, there’s very little waste, including the recyclable, BPA-free can. Even the juice or syrup can be used in a variety of recipes such as dressings, sauces, marinades, and baked goods.

Canned Pear Nutrition

Naturally sweet and delicious, a half-cup of canned pears provides a full serving of fruit at less than 100 calories. Fat-free, low-sodium with zero cholesterol, canned pears are a wholesome addition to any meal or snack. Did you know that pears packed in extra light syrup have the same sugar content as pears packed in juice?

Pack Sizes and Yields

Canned pears for foodservice are packed 6/#10 cans per case.

No. 10 can juice or light syrup	Weight	Measure of fruit, drained	Weight of fruit, drained	Measure of drained liquid	Weight per each
Halves	105 oz	25 halves or 7-3/4 cups	63 oz	5 cups	1 half = 2.64 oz
Diced	106 oz	9-1/2 cups	67 oz	5 cups	1 cup = 7.45 oz
Sliced	105 oz	7-3/8 cups	59.6 oz	5 cups	1 cup = 7.13 oz

Source: USDA Food Buying Guide Yield Table

Canned pears are available in a variety of packing mediums such as Light Syrup, Extra Light Syrup, and Pear Juice. Contact your supplier for additional pack sizes and packing mediums.





Sourcing & Handling

Pacific Northwest Canned Pears are available year-round at local retailers (be sure to check the can and make sure it says “Product of USA” for highest quality), or from your foodservice distributor (be sure to specify U.S. grown product). K-12 schools can also source canned pears through the USDA’s Direct Delivery Commodity Program, meeting the “Buy American” provisions.

For a list of Pacific Northwest Canned Pear Processors, visit eatcannedpears.com/about.

Storage Tips for Professional Kitchens

- Store unopened cans off the floor in dry storage.
- Maintain optimal temperature of 55 to 65 degrees F for maximum shelf life of 36 months.
- Rotate cans so the oldest is used first.
- Do not freeze.
- After opening, refrigerate any unused pears in a non-metallic container for up to four days.
- Before draining, consider if you can use the juice.



Delicious, Convenient, Versatile

Ripe'n Ready Never Tasted This Good

Ripe and ready to use in your favorite dish or as a snack right out of the can, U.S. grown, juicy canned pears are naturally sweet, delicious, and versatile. Canned pears add a hint of sweetness to savory main dishes, sandwiches, salads, and pizza. Their natural pear flavor adds sweetness with zero fat or sodium to baked goods and desserts. And, blending canned pears into smoothies and soups adds texture and flavor. You can even use the juice!

There are so many uses for canned pears. Here's some ins-pear-ation for your menu!



Snacks & Sides



Pear Croustades

Green Salads



Arugula Salad with Pickled Pear Vinaigrette

Grain Salads



Pear Quinoa Salad

Main Dishes



Grilled Pear & Prosciutto Flatbread



Pear & Sweet Potato Red Thai Curry



Pear Beef Banh Mi Wrap

Breakfast



Pear and Peanut Butter French Toast

Beverages



Pear-Rita Mocktail

Baked Goods



Pear Breakfast Gingerbread with Lemon Glaze

Desserts



Quick Pear Ice Cream

Use the Juice



Pear Berry Frappé

Keep it Simple



Pear and Greek Yogurt Parfaits



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CONTACT US

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For more information
and inspiration, visit:



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