

How Maraschino Cherries are Made From Orchard to Jar

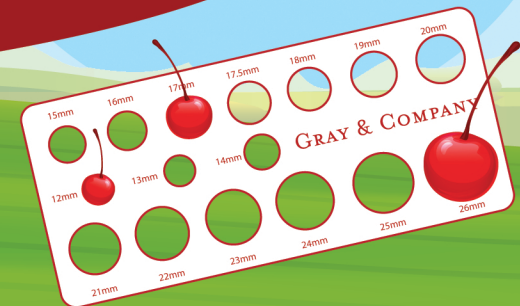


In June and July,
Oregon and Michigan sweet
cherries are harvested.

Immediately, cherries
are placed into a brine
to preserve the fruit.

Pits are removed
and cherries are sorted
by size and quality.

Cherries are processed in
batches and infused with
sweetener and color.



On a high speed line, cherries
are pasturized and packed in
retail and foodservice jars.

Maraschinos are enjoyed in
beverages, desserts, baked goods,
and more!

