From Modena, Italy, the birthplace of balsamic vinegar and home of prized charcuterie, comes a product without a culinary parallel. The authentic and rare Italian Black Amarena is at the heart of Toschi’s Amarena Cherries. This plump and overtly juicy fruit is teeming with a combination of flavors both sweet and sour. The secret is the slightly bitter, natural taste that lingers after an initial burst of sweet cherry flavor, accompanied by a coveted, deep red sugary syrup. The unique candied process is of the highest quality standards, ideal in home kitchens, restaurants and bars.

**THE MORE YOU KNOW IT**
A perfect balance of sweet and sour. The Toschi Amarena Cherry.

**THE MORE YOU LOVE IT!**
Unique addition to any plate for every occasion - let your imagination meet your palate.
### Perfect With

- **Crepes**
- **Biscuits**
- **Gelato/Ice Cream**
- **Meat**
- **Cheesecakes**
- **Waffles**
- **Croissants**
- **Fruit Salads**
- **Cheese**
- **Bon-Bons**
- **Slushes**
- **Cakes**
- **Muffins**
- **Milkshakes**
- **Frozen Yogurt**
- **Cocktails**
- **Chocolates**
- **Slushes**
- **Cupcakes**
- **Pancakes**
- **Curd**
- **Custard**
- **Bbq Sauce**

### Amarena Toschi Black Cherries in Syrup

<table>
<thead>
<tr>
<th>Size</th>
<th>CS/PL</th>
<th>PC/CS</th>
<th>CALIBER</th>
<th>DR.</th>
<th>WT.</th>
<th>NET WT.</th>
<th>PACK</th>
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<tr>
<td>GLASS JAR</td>
<td>10.6 OZ</td>
<td>300 g</td>
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<td>37 pieces</td>
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<td>1 kg</td>
<td>18/20 mm</td>
<td>480 cs/plt</td>
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<td>18/20 mm</td>
<td>17.6 OZ</td>
<td>500 g</td>
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<tr>
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<tr>
<td>CAN</td>
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