



Native Forest® Organic Pineapples are sustainably grown and packed according to principles of organic agriculture. Organic farms nourish soil, promote biodiversity, provide a

premium to farmers and produce some of the tastiest fruit in the world. We select the finest, field-ripened organic pineapples, then we crush and pack the fresh fruit in its own organic juice. Nothing is added or removed. Crushed organic pineapple is a wonderful ingredient for home bakers! You will love the great taste of **Native Forest Organic Pineapple**: consistently sweet, naturally tart and always delicious. The quality that you taste is a hint of the care behind this and every **Native Forest** product. Enjoy!

Directions: Chill before serving.

Refrigerate unused portion and enjoy within 4 days.

Serving Suggestions:

- Great in your favorite baked goods.
- Try in a delicious pineapple cobbler.
- Garnish your ice cream sundaes.

See edwardandsonsrecipes.org for delicious recipe ideas!



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Edward & Sons A Family Owned Vegetarian Company Since 1978.
Convenience Without Compromise®



Nutrition Facts

About 24 servings per container
Serving Size 1/2 cup (125g)

Amount per serving
Calories 80

	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 0mg	0%
Total Carbohydrate 20g	7%
Dietary Fiber less than 1g	0%
Total Sugars 18g	
Includes 0g Added Sugars	0%
Protein less than 1g	

Vit. D 0mcg 0% • Calcium 0mg 0%
Iron 0mg 0% • Potas. 150mg 3%

* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutritional advice.

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Ingredients:
Organic Pineapple,
Organic Pineapple Juice.
Pineapple is a gluten free food.

Distributed by:
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Carpinteria, CA 93014 USA
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Questions? custserv@edwardandsons.com

NON-BPA CAN (BPANI)

FOR BAKING & TOPPING

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