

Cherries



Cherry Fast Facts

- Cherries are a good source of **vitamin C**
- **Traverse City, MI** is the cherry capital of the world
- Cherries are a member of the **rose family**
- Cherries **don't ripen** after they have been picked.

Cherry Production

Cherry trees grow best in deep, well-drained, gravelly to sandy loam soils. Pollination is absolutely essential for production and honey bees are the main pollinator. After an orchard is planted, it takes approximately six years until it produces its first major crop.

When cherries are harvested, they are cooled directly using chilled water—a process called hydrocooling—then sorted based on color and size, and packed in shallow flats. The shelf life of fresh cherries is only a few days at room temperature and about two weeks when refrigerated.

Wisconsin Production



11.3 million pounds of tart cherries were produced in 2014.

Door County, Wisconsin's top producing county, has been growing cherries since 1896.

Types of Cherries: Sweet and Tart

Sweet: The Bing cherry is the most common type of sweet cherry. They are mostly used for eating and are harvested by hand.

Tart: The Montmorency cherry is the most popular tart cherry. It is popular for eating, making pies, preserves and juice.