

Hilltop Dark Cherry Fruit Pie Filling - Information

A delicious fruit filling made with plump Black Cherries. Perfect for creating a classic cherry pie or as a topping for ice cream, pancakes, waffles and more.

TFS Product Code: 031538
Suppliers Product Code:
Information Last Updated: 06/06/2025
Date Produced: 04/06/2026



Allergy Information

Key: **Contains** **May Contain**



Nutritional Information

Serving Unit:	100g or 100ml
Energy (kcal)	119.00
Energy (kJ)	505.00
Protein (g)	0.60
Carb (g)	28.70
Of Which Sugars (g)	24.40
Fat (g)	<0.50
Of Which Saturates (g)	0.10
Fibre (g)	0.80
Salt (g)	0.01

Dietary Information

Key: **Suitable for**



Please Note: This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.

Hilltop Dark Cherry Fruit Pie Filling - Information

TFS Product Code: 031538
Suppliers Product Code:
Information Last Updated: 06/06/2025
Date Produced: 04/06/2026



Ingredients

Black Cherries (39%), Water, Sugar, Modified Waxy Maize Starch, Acidity Regulators (Citric acid, Trisodium Citrate), Preservative (Potassium Sorbate), Natural Flavouring.

Handling Information

Directions for Use

n/a

Storage Instructions

Ambient. Once opened keep refrigerated <5°C and use within 4 weeks

Please Note: This information has been supplied by manufacturers and other third parties to Thompsons Food Service Ltd. Whilst we take steps to ensure the information is correct and regularly updated, we give no warranty and no guarantee to the accuracy of this information. Product information and ingredients may change; please always read product labels carefully in addition to this document for accuracy. Please also consider changes to ingredients when products have been substituted.