

# From Here to There: The Journey of a Canned Pear

The story of how perfectly ripe, sweet, and juicy USA-grown Pacific Northwest canned Bartlett pears get from our orchards to your table.



Every Bartlett pear tree has both small and large fruit. Lucky tree! The size of the pear determines where it goes next.



The larger pears go to grocery store produce departments and restaurants.



At the cannery, the pears are ripened, cored, peeled, poached, and halved, sliced or diced.



Smaller pears—which are just as tasty and have the same high quality as their larger relatives—go to the cannery. Canning pears reduces food waste and allows farmers to sell all of the fruit they grow, no matter the size.



Next, the ripe, juicy pears are preserved in BPA-free cans in juice or sweetened syrup. Nothing else is added, just like the home canning process. This is what keeps canned pears ripe and juicy for up to two years.



Some canned pears find their way to grocery stores or food banks.



Other canned pears will go to schools, restaurants, or hotels, where they'll be served right out of the can or will star in recipes for smoothies, desserts, salads, and so much more!



Pacific Northwest  
Canned Pears  
Always ripe. Always ready.

Buy only USA-grown canned pears and  
support American farmers!

[eatcannedpears.com](http://eatcannedpears.com)