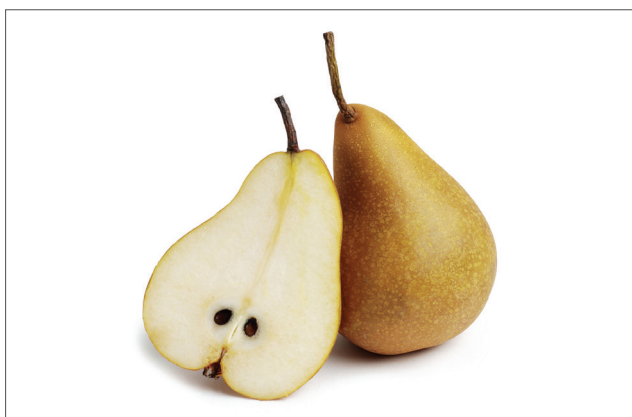


Bosc Pear

Type: Fruit **Main growing areas:** CA, OR, WA

Appearance: Yellowish-brown, rough skin



Bosc pears ready to eat



How Bosc pears grow

- 1** No one knows whether Bosc pears came from **France or Belgium**, but they first appeared in the 1800s. In France they were known as **beurré (or "buttery") Boscs** because of their smooth flavor.
- 2** Throughout history, **Bosc pears have been painted and photographed by artists** because of their rich, russet color and perfect pear shape.
- 3** To test if a Bosc pear is ripe, **gently press the top near the stem**. If it's a bit tender or slightly wrinkled, it's ready to be eaten!
- 4** **Bosc pears taste creamy, smooth, and honey-sweet**. They have no tartness at all, though they may be a bit on the crunchy side.

Nutrition Facts

Serving Size 100 grams

Amount Per Serving

Calories 58 Calories from Fat 1

% Daily Value*

Total Fat 0g 0%

Saturated Fat 0g 0%

Trans Fat 0%

Cholesterol 0mg 0%

Sodium 1mg 0%

Total Carbohydrate 15g 5%

Dietary Fiber 3g 12%

Sugars 10g 20%

Protein 0g 0%

Vitamin A 0% • Vitamin C 7%

Calcium 1% • Iron 1%

*Percent Daily Values are based on a 2,000 calorie diet. Your daily values may be higher or lower depending on your calorie needs.

NutritionData.com

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100g (approx. 3.5 oz) ranges in volume depending on commodity but is generally at least 1/2-1 cup.