

PRODUCT NO. 113

VITA-PAKT BULK ORANGE JUICE–NOT FROM CONCENTRATE – REGULAR PULP

Description

Product No. 113 Bulk Orange Juice-Not from Concentrate is a freshly extracted pasteurized all natural juice made from fresh mature oranges of the species *Citrus sinensis*, without or use of any additives or unnamed ingredients.

Ingredients

Orange Juice

Specifications:

Analytical		Microbiological	cfu/g
Brix (corrected)*	16.0° ± 5.0	TPC	≤3,000
B/A Ratio*	20.0 ± 6.0	Yeast	≤900
Pulp (fine)	8.0 ± 4.0%	Mold	≤100
pH	≤ 4.2	Total Coliform	<100
Weight*	8.7 lbs. /gal (avg.)	E. Coli	<10

\* The Brix and acid (B/A Ratio) may vary due to seasonal conditions.

Shipping and Storage: Keep at 0° F (-17.8° C) or below. Product should be used as soon as possible after thawing.

Shelf Life: For best quality, use within 2 years.

Packaging

4.5 gallons\*\* (17 liters) fill in a 5 gallon HDPE pail.

Weight:\* 39 pounds (17.7 kg) net average  
42 pounds (19.1 kg) gross average, 5 gallons (18.9 liters) in poly pail.

48 gallons (181.7 liters) in open-head steel drum with two polyethylene liners

Weight:\* 417.6 pounds (189.8 kg) (approx.) net  
457.6 pounds (208 kg) (approx.) gross

Bulk – Approx. 5,500 Gallon Tankers

\* Weight will vary based on actual Brix value.

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## NUTRITION FACTS

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VITA-PAKT BULK ORANGE JUICE–NOT FROM CONCENTRATE – REGULAR PULP

Average Values per 100 grams

Calories	45
Calories from Fat	2
Moisture	88.3
Ash	0.40
Total Fat	0.20 g
Saturated Fat	0.02 g
Trans Fatty Acids	0 g
Cholesterol	0 mg
Sodium	1 mg
Total Carbohydrate	10.40 g
Dietary Fiber	0.20 g
Sugars, Total	9.60 g
Added Sugars	0 g
Protein	0.70 g
Vitamin A	200 I.U.
Vitamin C	50 mg
Vitamin D	0 mcg
Calcium	11 mg
Iron	0.20 mg

These are calculated values based on published data and actual analysis. As these values are subject to geographic and environmental factors affecting the fruit being harvested, they can vary over a rather broad spectrum.

## ALLERGEN AND SENSITIVITY AGENTS INFORMATION

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Allergen	Present in Product	Present in Products Manufactured on Same Line	Present in Same Manufacturing Plant
<b>Egg/Egg Products</b> • Egg whites, albumen, lysozyme etc.	No	No	No
<b>Fish</b> • All species	No	No	No
<b>Milk/Milk Products</b> • Caseinates, NFDM, cheese, whey, lactose, butter, etc.	No	No	No
<b>Peanut Products</b> • All types (e. g. butter, oil, arachis, etc.)	No	No	No
<b>Shellfish Crustaceans</b> • Shrimp, crab, lobster, prawns, crayfish, etc.	No	No	No
<b>Soybean/Soy Products</b> • Tofu, miso, soy lecithin, soy flour, soy grits, soy isolate, hydrolyzed soy protein, etc.	No	No	No
<b>Tree Nuts</b> • All types (e.g., walnuts, almonds, cashews, pecans, hazelnuts, Brazil nuts, pistachios, pine nuts, macadamia, ginkgo nut, coconut, etc.)	No	No	No
<b>Wheat/Related Grains</b> • Wheat gluten, wheat flour, germ, farina, malt, etc.	No	No	No

International Allergens & Sensitizing Agents	Present in Product	Present in Products Manufactured on Same Line	Present in Same Manufacturing Plant
<b>Added Diacetyl</b>	No	No	No
<b>Alternative Sweeteners</b> • Aspartame, fructose, Sorbitol, Stevia, Sucralose, etc.	No	No	No

**(CONTINUED ON NEXT PAGE)**

525 EAST LINDMORE STREET, LINDSAY, CA 93247 (559) 562-6008

## ALLERGEN AND SENSITIVITY AGENTS INFORMATION

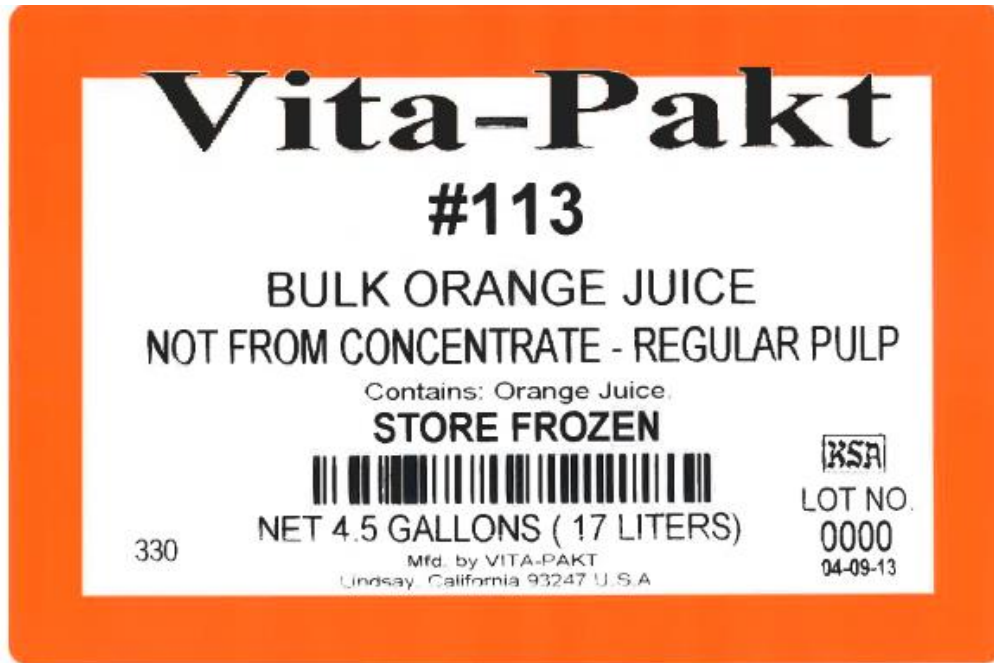
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International Allergens & Sensitizing Agents	Present in Product	Present in Products Manufactured on Same Line	Present in Same Manufacturing Plant
<b>Anti-Oxidants</b> <ul style="list-style-type: none"> <li>• BHA, BHT, TBHQ, etc.</li> </ul>	No	No	No
<b>Celery</b>	No	No	No
<b>Chocolate/Chocolate Derivatives</b>	No	No	No
<b>Colors</b> <ul style="list-style-type: none"> <li>• Annatto, apo-carotenal, beet powder, caramel, carmine, cochineal, FD&amp;C, paprika, tartrazine, turmeric, etc.</li> </ul>	No	No	No
<b>Gluten</b> <ul style="list-style-type: none"> <li>• Barley, malt, oats, rye, etc.</li> </ul>	No	No	No
<b>Grains</b> <ul style="list-style-type: none"> <li>• Barley, corn, oats, rice, etc.</li> </ul>	No	No	No
<b>Hydrolyzed Vegetable Protein</b>	No	No	No
<b>Lupin/Lupine</b>	No	No	No
<b>Monosodium Glutamate (MSG)</b> <ul style="list-style-type: none"> <li>• Autolyzed yeast/yeast extracts, Glutamic acid</li> </ul>	No	No	No
<b>Mustard</b>	No	No	No
<b>Seeds/Seed Derivatives</b> <ul style="list-style-type: none"> <li>• All types (e.g., caraway, celery seed, cottonseed, mustard, poppy, safflower, sesame, sunflower, etc.)</li> </ul>	No	No	No
<b>Sesame</b>	No	No	No
<b>Shellfish Molluscan</b> <ul style="list-style-type: none"> <li>• Clams, mussels, oyster, scallops, etc.</li> </ul>	No	No	No
<b>Sulfites/Sulfur Dioxide</b> <ul style="list-style-type: none"> <li>• Sodium bisulfite, sodium metabisulfite, sodium sulfite, potassium bisulfite, potassium metabisulfite, potassium sulfite, etc.</li> </ul>	No	No	No

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LABEL - Pail



LABEL – Drum



## PERCENT RANGE OF INGREDIENTS

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<u>Ingredient</u>	<u>%wt/wt</u>
Orange Juice	100

**GENERAL RECOMMENDATION TABLE FOR  
PRODUCT THAWING AND HANDLING**

**Thaw Procedure Table**

Thawing Temperature	Thaw Time	Packaging	Residence Time (after thaw)	Total Time
≤ 41 °F	5 – 7 Days	Pails	3 – 5 Days	8 – 12 Days
≤ 41 °F	7 – 10 Days	Drums	3 – 5 Days	10 – 15 Days
Circulating Bath < 70 °F	< 4 hours	Pails	Use Immediately	-
Microwave	-	Small Packages	Use Immediately	-

**Temperature Effect Table on Finished Products Shelf Stability Once Thawed**

Storage Temperature	Shelf Stability	Thaw Time (pails)	Total Time Stable	Recommended Handling*
45 °F	4.0 Days	5.0 Days	9.0 Days	Not Recommended
41 °F	7.0 Days	7.0 Days	14.0 Days	
40 °F	8.0 Days	8.0 Days	16.0 Days	
35 °F	19.0 Days	20.0 Days	39.0 Days	
30 °F	124.0 Days	N/A	124.0 Days	
25 °F	6 months	N/A	6 months	
14 °F	1 Year	N/A	1 Year	
0 °F	2 Years	N/A	2 Years	

Additional Comments: Typical thaw for products is generally 1 day for every 5 lbs. of product by weight. For peel products, the time to thaw decreases if the product is packed in syrup or juice.

- Recommended refreezing after thaw within 3 – 5 days to preserve stability. Refreeze in airtight containers, allowing expansion for single strength products. Food must be kept out Danger Zone of 40 °F – 140 °F whenever possible. Food takes longer to thaw at lower temperatures. Some areas of cold storage may be warmer or cooler depending on location from heat exchanger and doors.

Shelf stability is generally reduced to 50% of remaining shelf when product is refrozen.

Approved by: Vita-Pakt Technical and Quality Assurance



**MATERIAL SAFETY DATA SHEET**

**I. PRODUCT IDENTIFICATION**

Trade Name:	NFC Orange Juice
Formula:	N/A
Chemical and Common Name:	NFC Orange Juice
CAS Number:	N/A

**II. TYPICAL PHYSICAL AND CHEMICAL CHARACTERISTICS**

Appearance and Odor: Single-strength orange liquid with odor characteristic of orange.

Boiling Point (@ 760 mm Hg):	N/A
Vapor Pressure (Torr @ 25° C):	N/A
Vapor Density (Air = 1):	N/A
Specific Gravity (@ 25/25° C, H <sub>2</sub> O = 1):	N/A
Solubility in Water:	Complete

**III. FIRE, EXPLOSION AND REACTIVITY HAZARD DATA**

Flash Point (Tag Closed Cup):	N/A
Ignition Temperature:	N/A
Flammable Limits	
(Percent by Volume):	Lower: N/A
	Upper: N/A
Fire Extinguishing Media:	N/A
Special Fire Fighting Procedures:	None
Unusual Fire and Explosion Hazards:	None
Hazardous Products of Combustion:	None
Stability Considerations:	Stable
Incompatibility With:	N/A
Hazardous Polymerization:	None
Hazardous Decomposition Products:	None
Conditions to Avoid:	None

**IV. HEALTH HAZARD DATA**

OSHA Permissible Exposure Limit:	Not Listed
ACGIH Threshold Limit Value:	Not Listed
Carcinogenicity:	N/A
Effects of Overexposure:	Acute: May cause slight skin irritation in sensitive individuals.
	Chronic: May cause slight skin irritation in sensitive individuals.

**MATERIAL SAFETY DATA SHEET**

IV. HEALTH HAZARD DATA (cont'd.....)

Primary Route(s) of Exposure:	Skin or eye contact
Emergency First Aid Procedures:	Wash thoroughly with soap and water; thoroughly flush eyes.
Medical Conditions General Recognized As Being Aggravated By Exposure:	None

V. SPILL OR LEAK PROCEDURES

Steps to Be Taken in Case Material Is Released or Spilled: rinse	Contain with absorbent material or into drain.
Waste Disposal Method:	If local ordinances permit, flush into sewer system.

VI. PERSONAL PROTECTION, HANDLING AND STORAGE INFORMATION

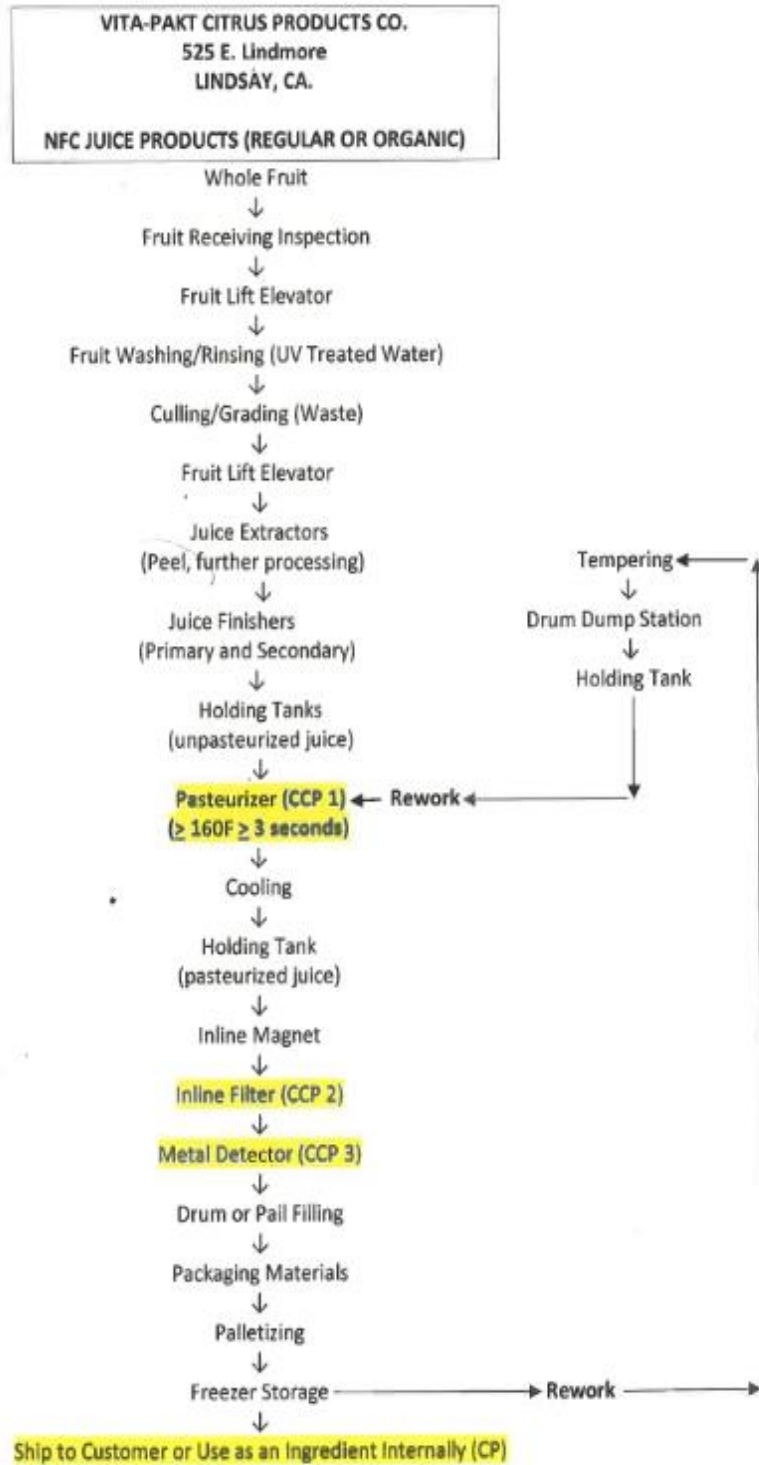
Personal Protective Equipment:	Adequate work clothes. For sensitive individuals, gloves may be required.
Appropriate Hygienic Practice:	Wash with soap and water.
Ventilation:	N/A
Restrictions:	N/A
Handling and Storage Precautions:	For maximum shelf-life, store frozen.

For further questions, contact Paul Gottschall at (559) 562-6008.

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**Vita-Pakt**<sup>®</sup>  
 CITRUS PRODUCTS CO.  
**TECHNICAL BULLETIN**



## PALLET REQUIREMENTS AND CONFIGURATIONS

### PALLET REQUIREMENTS:

#### **GMA #1 required for all shipments**

Most 48" x 40" pallets are manufactured as "Grocery Manufacturer's Association" or GMA pallets.

- Stringers are 1 3/8" x 3 1/2" x 48".
- Stringers have two notches in the side to allow for forklift entry. This makes it a 4way pallet.
- Pallet boards are 5/8" thick.
- Top of pallet has a 5/8" x 5 1/2" x 40" board on each end, and five 5/8" x 3 1/2" x 40" boards in the center.
- Bottom of pallet has a 5/8" x 5 1/2" x 40" board on each end, and three 5/8" x 3 1/2" x 40" boards positioned between the notches.
- Alternate acceptable construction for GMA pallet is six 5/8" x 5 1/2" x 40" board on top, and four 5/8" x 5 1/2" x 40" boards on the bottom.

#### **ISPM Requirement:**

All pallets shall be - **Heat Treated (HT)**: Wood packaging material should be heated in a schedule that achieves a minimum core temperature of 56°C for a minimum of 30 minutes. The American Lumber Standards Committee administers the U.S. certification program for heat treatment. Each pallet must be marked (branded) with certificate on file.

### PALLET CONFIGURATIONS:

