Vita-Pakt®
CITRUS PRODUCTS CO.

TECHNICAL BULLETIN

PRODUCT NO. 51

CALIFORNIA EXTRA THIN SHAVED FROZEN ORANGE PEEL

Description

Product No. 51, California Extra Thin Shaved Frozen Orange Peel is manufactured from fresh California oranges. The orange peel is thinly shaved and shredded to specification, pasteurized and then chilled prior to freezing. The product is used by the baking, confectionery and ice cream industries. This product does not contain any added artificial color, flavor or preservatives.

Ingredients: Orange Peel, Water, Citric Acid (if necessary to adjust pH).

Specifications:

Analytical Specifications:		Microbiological Specifications cfu/g:	
pH	3.4 – 3.8	TPC	≤5000
Dimensions:		Yeast	≤500
Width	Approximately 1/32 - 3/32 inches (0.79 – 2.38mm)	Mold	≤500
Length	Approximately ½ - 2 ½ inches (13.0 mm – 64.0 mm)	Total Coliform	<100
Thickness	Approximately 1/32 – 1/16 inch (0.79 – 1.6 mm)	E. coli	<10

Organoleptic Specifications:	
Appearance	Orange color characteristic of fresh mature oranges and reasonably free of defects.
Texture	Tender, not mushy.

Shipping and Storage: 0° F (-17.8° C) or below. The product should be used as soon as possible after thawing. The refreezing of thawed product is not recommended.

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

Packaging: Packed in HDPE pails. Net weight is 35 lbs.

This statement serves as a DISCLAIMER regarding fresh fruit marketing labels:
"Vita-Pakt Citrus Products Co. is a manufacturer of premium citrus ingredients for the food industry. As the leader in our field we strictly adhere to FDA rules and regulations, while proudly maintaining BRC Food Certified status. Food safety, quality and Good Manufacturing Practices will always remain our top priority. That said, it must be understood by the buyer and seller, the fruit we purchase from U.S. West Coast packinghouses, may contain retail fruit market labels; such labels are required by their retail customers and industry regulations. These labels are targeted within our best efforts for removal, utilizing the latest in fruit washing and laser optical technology as well as a manual inspection prior to final packaging. Despite our best efforts, occasionally these labels will elude the process and pass into the finished product. The marketing labels are not considered a food safety issue but rather a quality attribute. As a result, we cannot guarantee the finished ingredient product to be 100% free of marketing labels."

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