

PRODUCT NO. 147
VITA-PAKT ORANGE FLAVEDO ZEST

Description

Flavado is the technical name of the outer surface (orange colored part) of the fruit. Vita-Pakt Product No. 147, Orange Flavado, is made from only tree-ripened selected California oranges. The orange cup is shaved; the flavado is finely ground and then combined with sugar and oil. This part of the orange contains natural oils, flavor esters and the aromatic components of the fruit. Orange Flavado provides natural orange flavor in bakery products, icings, candies and cooked fillings.

Ingredients: Orange Peel Zest, Cane Sugar and Orange Oil Essence.

Specifications

Product		Microbiological Specifications cfu/g	
Appearance:*	Orange color characteristic of fresh mature oranges and reasonably free of defects.	TPC	≤5000
		Yeast	≤900
		Mold	≤100
Flavor and Aroma:	Strong orange aroma. No off-flavors or odors.	Total Coliform	<10
pH	3.30 – 5.60	E. coli	<10

* Color will vary due to seasonal conditions.

Shipping and Storage: 0 °F (-17.8 °C) or below. Product should be used as soon as possible after thawing. No preservatives are added to prevent spoilage.

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

Packaging: HDPE pail

Weight: 50 pounds (22.7 kg) net. 52.2 pounds (23.7 kg) gross

Packaging: 52 U.S. gallons (197 liters) in open-head steel drum with polyethylene liner.

Weight: 545 pounds (247 kg) net average
595 pounds (270 kg) gross average

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.”