



**Vita-Pakt®**  
CITRUS PRODUCTS CO.  
**TECHNICAL BULLETIN**

**PRODUCT NO. 2**  
**CALIFORNIA FINE SELECT SHREDDED FROZEN ORANGE PEEL**

**Description**

Product No. 2 (#4-2809-205), California Fine Select Shredded Frozen Orange Peel, is processed from fresh California selected oranges. The orange peel is shaved and shredded to specification, pasteurized and then chilled prior to freezing. This product has more albedo attached than the extra fine peel. Due to its high-quality flavor and appearance, it is the largest volume sweet orange peel used in the preserving, baking and confectionery industries. The product has worldwide acceptance and does not contain any added artificial color, flavor or preservatives.

**Ingredients:** Orange Peel, Water and Citric Acid

**Specifications:**

Analytical Specifications:		Microbiological Specifications cfu/g:	
pH	3.3 to 3.7	TPC	≤5000
Moisture	85 – 92% w/w	Yeast	≤500
Dimensions:*		Mold	≤500
Width	1/8–5/16 in. (3.2 – 7.9 mm)	Total Coliform	<100
Length	1/2 - 2 ½ in. (12.7 – 63.5 mm)	E. coli	<10
Thickness	1/32– 1/16 in. (0.79 – 1.6 mm)		

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

\*Due to the various sizes of the oranges, it is impossible to determine the exact lengths of the peel; however, the majority of the peel shreds will run as described above.

**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:** HDPE pails (#4-2809-205). Net weight: 35 lbs. (avg.) Gross weight: 37.78 lbs. (avg.)

*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.”*