



TECHNICAL BULLETIN

PRODUCT NO. 13

CALIFORNIA SHORT SHREDDED FROZEN ORANGE PEEL

Description

Vita-Pakt Product No. 13, California Short Shredded Frozen Orange Peel is manufactured from fresh California oranges. The orange peel is shaved and shredded to specification, pasteurized, and then chilled prior to freezing. The baking, confectionery, flavoring, ice cream and preserving industries use this quality product. The particulate size lends itself to portion-controlled products. The product does not contain any added artificial color, flavor or preservatives.

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

Specifications

Analytical Specifications:

Microbiological Specifications cfu/g:

pH	3.3 to 3.7	TPC	≤5000
Dimensions:*		Yeast	≤500
Width	1/8–5/16 in. (3.2 –7.9 mm)	Mold	≤500
Length	90% are ¼ inch (6.4 mm) or less on Average	Total Coliform	<100
Thickness	1/32– 1/16 in (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.

*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: Packed in a HDPE pail with tamper-proof lid. Net Weight 33 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.”

CORPORATE

Post Office Box 20066
Bakersfield, CA 93390
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LINDSAY

525 East Lindmore Street
Lindsay, CA 93247

EAST COAST

101 Village Square Plaza, Suite 2, 2nd Floor
Somers, NY 10589

FRESNO

5455 South Villa Avenue
Fresno, CA 93725



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NUTRITION FACTS

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CALIFORNIA SHORT SHREDED FROZEN ORANGE PEEL

Average Values per 100 grams

Calories	56	
Calories from Fat	1	
Moisture	85.62	g
Ash	0.72	g
Total Fat	0.2	g
Saturated Fat	0	g
Trans Fatty Acids	0	g
Cholesterol	0	mg
Sodium	3.0	mg
Potassium	105	mg
Total Carbohydrate	11.96	g
Dietary Fiber	10.89	g
Sugars	1.07	g
Added Sugars	0	g
Protein	1.09	g
Vitamin A	21	I.U.
Vitamin C	125	mg
Vitamin D	0	mcg
Calcium	63	mg
Iron	0.23	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.



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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
Egg/Egg Products • Egg whites, albumen, lysozyme etc.	No	No	No
Fish • All species	No	No	No
Milk/Milk Products • Caseinates, NFDM, cheese, whey, lactose, butter, etc.	No	No	No
Peanut Products • All types (e. g. butter, oil, arachis,etc.)	No	No	No
Shellfish Crustaceans • Shrimp, crab, lobster, prawns, crayfish, etc.	No	No	No
Soybean/Soy Products • Tofu, miso, soy lecithin, soy flour, soy grits, soy isolate, hydrolyzed soy protein, etc.	No	No	No
Tree Nuts • All types (e.g., walnuts, almonds, cashews, pecans, hazelnuts, Brazil nuts, pistachios, pine nuts, macadamia, ginkgo nut, coconut, etc.)	No	No	No
Wheat/Related Grains • 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
Added Diacetyl	No	No	No
Alternative Sweeteners • Aspartame, fructose, Sorbitol, Stevia, Sucralose, etc.	No	No	No

(CONTINUED ON NEXT PAGE)

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

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LABEL – Square Pails





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PERCENT RANGE OF INGREDIENTS

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<u>Ingredient</u>	<u>Country of Origin</u>	<u>%wt/wt</u>
Orange Peel	U.S.A.	95 ± 3
Water	U.S.A.	6 ± 1
Citric Acid	Thailand	<1

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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

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MATERIAL SAFETY DATA SHEET

I. PRODUCT IDENTIFICATION

Trade Name:	Orange Peel
Formula:	N/A
Chemical or Common Name:	Orange Peel
CAS Number:	N/A

II. TYPICAL PHYSICAL AND CHEMICAL CHARACTERISTICS

Appearance and Odor: Orange pieces with characteristic orange aroma.

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 ₂ O = 1):	N/A
Solubility in Water:	None

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:	None to the best available source
Effects of Overexposure:	None
Primary Route(s) of Exposure:	Skin

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MATERIAL SAFETY DATA SHEET

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

Emergency First Aid Procedures:	Wash with soap and water.
Medical Conditions General Recognized as Being Aggravated By Exposure:	Minor skin irritation with prolonged exposure or very sensitive skin.

V. SPILL OR LEAK PROCEDURES

Steps to Be Taken in Case Material Is Released or Spilled:	Rinse area after using a squeegee.
Waste Disposal Method:	Dispose in compliance with federal, state, and local regulations.

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 after handling.
Ventilation:	N/A
Restrictions:	None
Handling and Storage Precautions:	Proper lifting techniques. For maximum shelf-life, store frozen.

For further questions, contact Vita-Pakt at (559) 562-6008

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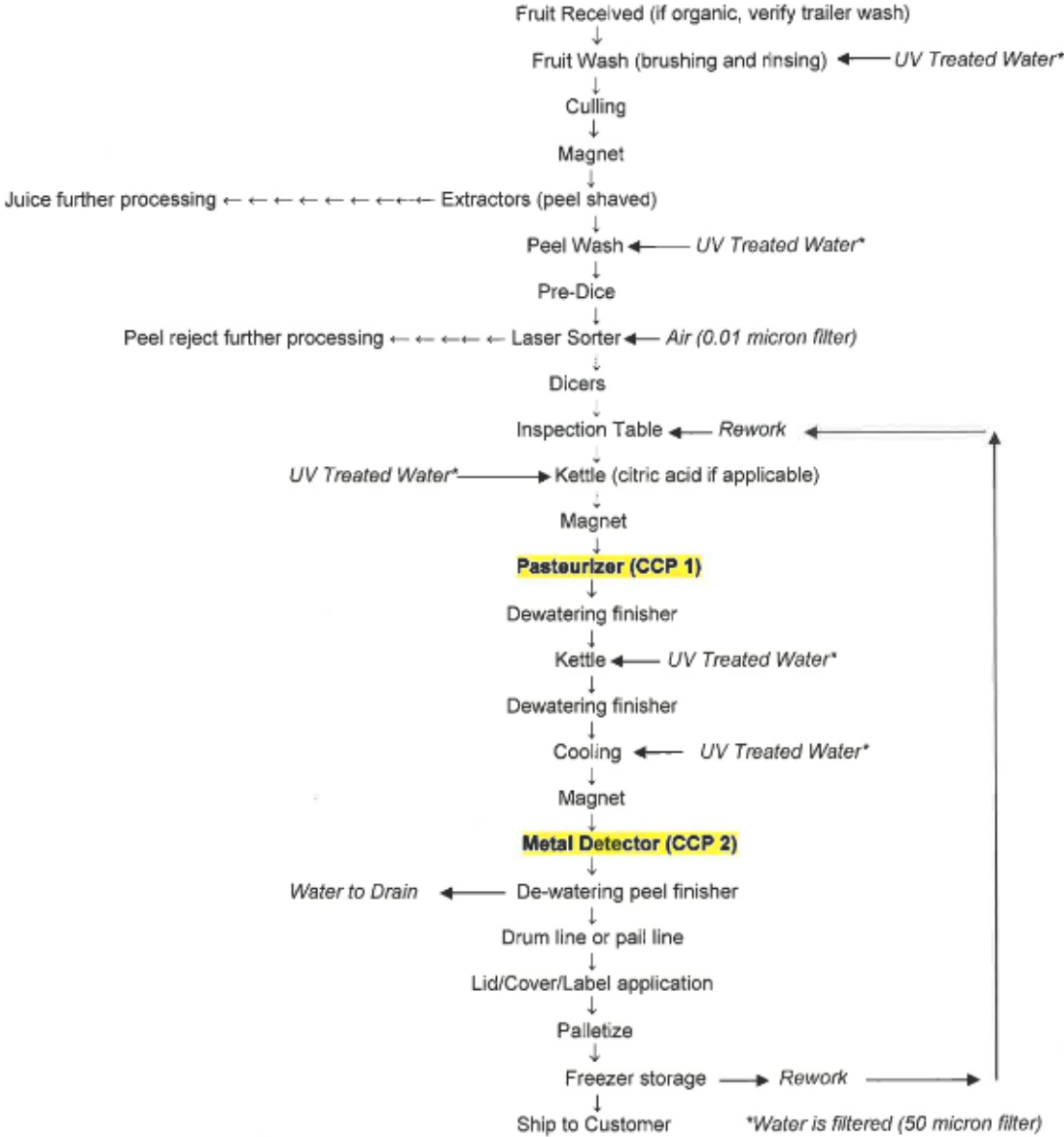
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 355 So. Harvard Ave.
 LINDSAY, CA

HACCP/HARPC FLOW CHART FOR
 CHILLED FROZEN PEEL PACK
 Conventional or Organic



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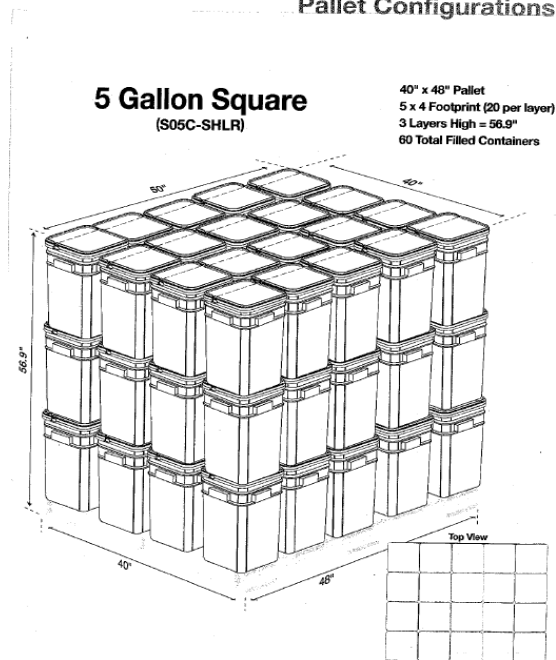
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GMA #1 required for all shipments

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.

Pallet Configurations



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.