Vita-Pakt®
CITRUS PRODUCTS CO.

TECHNICAL BULLETIN

PRODUCT NO. 6-0810
VITA-PAKT STANDARD DRIED ORANGE PEEL - 3/8" DICED

Description

Orange peel is obtained from clean, sound, mature oranges of the species *Citrus sinensis.* The fruit is washed and the juice extracted. Diced orange peel is prepared from the shaved flavedo portion of the expelled peel which has been passed through 3/8" cutters. The cut peel is dried and sifted to segregate the desired size.

Ingredients: Orange Peel

Specifications

Product		Microbiological cfu/g	
Moisture	10% maximum	Total Plate Count	≤10,000
Size*	3/8 inch x 3/8 inch (some variation)	Yeast & Mold	≤4,000
Aroma/Flavor	Typical of orange peel	Coliform	≤400
Defects	Reasonably free of scorched particles or other defects.	E. coli	≤10

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

Shipping and Storage: Carrier shall be clean, dry and suitable for food transport. Store in a cool, dry warehouse, preferably below 70º F and less than 65% RH in tightly sealed containers. Do not chill below 40º F.

Shelf Life: If stored and handled under recommended storage conditions in original containers, use within 2 years for best quality.

Packaging: Packed in a fiberboard box lined with a polyethylene bag.
Weight: 50 pounds (22.7 Kg) net. 53 pounds (24 Kg) gross

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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