

381298 - Orange Sections 8#

Extended shelf life provides generous time to merchandise and serve products and ensure best possible flavor profile. Requires minimal storage space, eliminating waste and disposal costs. Reduces back of house prep time/labor costs including training, worker safety issues, and cleanup. Eliminates consumer wait time that occurs if in-house cut product is not prepped in advance. ...



MARKETING



PRODUCT SPECIFICATIONS



Code	Dist Prod Code	GTIN	Calculated Pack
1000072	381298	00060243800072	1/8 lbs

Brand	Brand Owner	GPC Description
Sun Rich	Sun Rich	Fruit - Prepared/Processed (Perishable)

Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition
10 LBR	8 LBR	No	United States	Yes	No

Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
20.9 CMT	20.9 CMT	18 CMT	7862 CMQ	24x5	21 Days	33 FAH / 39 FAH

Nutrition Facts

Servings per container

Serving Size

Amount Per Serving

Calories

% Daily Value*

Total Fat %

Saturated Fat %

Trans Fat

Cholesterol %

Sodium %

Total Carbohydrates %

Dietary Fiber %

Total Sugars

Includes Added Sugars %

Protein

Vitamin D %

Calcium %

Iron %

Potassium %

* The % Daily Values (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

ALLERGENS



C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; 30 = 'Free From Not Tested'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - NI
- Eggs - NI
- Soy - NI
- Wheat - NI
- Sesame - NI
- Peanuts - NI
- Tree Nuts - NI
- Fish - NI
- Shellfish - NI

SERVING SUGGESTIONS



INGREDIENTS



HANDLING SUGGESTIONS



Product must be kept refrigerated at temperatures between 33 - 39° F (1 - 4° C) at all times during distribution and storage.

PREPARATION & COOKING SUGGESTIONS



MORE INFORMATION



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NUTRITIONAL ANALYSIS



NUTRITIONAL CLAIMS



KOSHER	YES
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