

105746 - Candied Orange Slices



The candying process replaces the water naturally held within a fruit with sugar syrup. The process requires close observation, changes in density of the sugar syrup, and many hours. The result is a preserved fruit with great flavor, a lustrous shine, and a chewy texture. Approximately 50 slices/unit (+/- 7).



MARKETING

Use Candied Orange Slices for garnish, baking, charcuterie boards. The result is a preserved fruit with great flavor, a lustrous shine, and a chewy texture.

Nutrition Facts

10 Servings per container

Serving Size 100.0 GR

Amount Per Serving
Calories **2**

% Daily Value*

Total Fat 0.2 g **0.3%**

Saturated Fat 0.1 g **0.5%**

Trans Fat 0 g

Cholesterol 0 mg **0%**

Sodium 40 mg **1.7%**

Total Carbohydrates 80.6 g **29.3%**

Dietary Fiber 1.6 g **5.7%**

Total Sugars 71.8 g

Includes 71.8 g Added Sugars **144%**

Protein 1 g

Vitamin D 0 mcg 0%

Calcium 42 mg 3.2%

Iron 0 mg 0%

Potassium 0 mg 0%

* 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.

PRODUCT SPECIFICATIONS

Code	GTIN	Pack Description				
AMI626	00810146710745	2/2.2 LB				
Brand	Brand Owner	GPC Description				
Amifruit	Paris Gourmet	Fruit - Prepared/Processed (Shelf Stable)				
Gross Weight	Net Weight	Case/Catch Weight	Country Of Origin	Kosher	Child Nutrition	
5 LBR	4.4 LBR	No	France	Yes	No	
Shipping						
Length	Width	Height	Volume	TlxHI	Shelf Life	Storage Temp From/To
8.25 INH	8.25 INH	6.5 INH	0.26 FTQ	20x07	395 Days	60 FAH / 77 FAH
Traceability Regulation						
Regulation Type Code	Regulatory Act	Trade Item Regulation Compliant	Regulation Restrictions and Descriptors			
N/A	N/A	N/A	N/A			

HANDLING SUGGESTIONS

Ambient storage 59F - 64F Dry-----

ALLERGENS

C = 'Contains'; MC = 'May Contain'; N = 'Free From'; UN = 'Undeclared'; INI = 'Intentionally nor Inherently Included'; 50 = 'Derived from Ingredients'; 60 = 'Not Derived From Ingredients'; NI = 'No Info'

- Milk - N
- Eggs - N
- Soybean - N
- Wheat - N
- Sesame - N
- Molluscs - N
- Peanuts - N
- Tree - N
- Fish - N
- Shellfish - N
- Crustaceans - N

INGREDIENTS

orange slices, glucose-fructose syrup, sucrose

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PREPARATION & COOKING SUGGESTIONS

Ready to eat

SERVING SUGGESTIONS

Candied Orange Slices for garnish, baked goods, charcuterie boards.

MORE INFORMATION