



Yunnan Nutritional Value Fresh Mandarin Oranges Vitamins B3 , E To Enhance Digestion, The average thickness of 1.1mm

Specifications :

Price	US \$500 - \$900 / Metric Ton
Brand Name	Mandarin Orange
Model Number	O104
Place of Origin	Jiangxi China (Mainland)
Min.Order Quantity	1 Carton
Payment Terms	T/T with 30% before production, 70% balance before delivery; L/C
Supply Ability	Supply four seasons, all the year round. 280 Metric Ton/ Metric Tons per Month
Delivery Detail	around 7 days after receipt of 30% deposit
Packaging Details	8kg/10kg /12kg /ctn
Style	Fresh
Product Type	Citrus Fruit
Type	Orange
Color	Golden
Condition	Natural Fresh
Taste	Sweet
Grade	A

Detail Introduction :

Yunnan Nutritional Value Fresh Mandarin Oranges Vitamins B3 , E To Enhance Digestion, The average thickness of 1.1mm

Quick Detail:

Style: Fresh

Product Type: Citrus Fruit

Type: Orange

Cultivation Type: Common

Color: orange

Certification: ISO 9001, SGS, HACCP, GLOBAL GAP

Grade: A



Maturity: 90%
Size (cm): 3-5.5
Weight (kg): 15
Place of Origin: Jiangxi China (Mainland)
Brand Name: Mandarin Orange
Model Number: O104
Advantage: intergrating process, store and export in a body

Description:

Chinese fresh tangerine/mandarine tangerine orange/citrus fruit

Name	Yunnan Nutritional Value Fresh Mandarin Oranges Vitamins B3 , E To Enhance Digestion, The average thickness of 1.1mm
Color	Orange yellow
Size	30-45mm 45-55mm 55mm up
Weight	1kg/mesh bag; 8kg~10kg/carton; 8~15kg/PVC basket; as clients request
Taste	Sweet, juicy
Supply time Available	Nov. to next Feb., all the year round
Skin	Yellow and easy to peel
Packing	Mesh bag + carton/plastic box (8kg,10kg,12kg,15kg) or (0.6kg bag+24 bags per 14kg plastic box) or as customers' requirements
Loading Capacity	1860 boxes for 14 kg plastic box, 2530 boxes for 10kg plastic box in 40RH Container

Nutritional value

Tangerines, raw	
A honey tangerine	
Nutritional value per 100 g (3.5 oz)	
Energy	223 kJ (53 kcal)
Carbohydrates	13.34 g
- Sugars	10.58 g
- Dietary fiber	1.8 g
Fat	0.31 g
Protein	0.81 g



Vitamin A equiv.	34 µg (4%)
- beta-carotene	155 µg (1%)
Thiamine (vit. B1)	0.058 mg (5%)
Riboflavin (vit. B2)	0.036 mg (3%)
Niacin (vit. B3)	0.376 mg (3%)
Pantothenic acid (B5)	0.216 mg (4%)
Vitamin B6	0.078 mg (6%)
Folate (vit. B9)	16 µg (4%)
Choline	10.2 mg (2%)
Vitamin C	26.7 mg (32%)
Vitamin E	0.2 mg (1%)
Calcium	37 mg (4%)
Iron	0.15 mg (1%)
Magnesium	12 mg (3%)
Manganese	0.039 mg (2%)
Phosphorus	20 mg (3%)
Potassium	166 mg (4%)
Sodium	2 mg (0%)
Zinc	0.07 mg (1%)

Tangerines are a good source of vitamin C, folate and beta-carotene. They also contain some potassium, magnesium and vitamins B1, B2 and B3. Also contains Lutein and Zeaxanthin. Tangerine oil, like all citrus oils, has limonene as its major constituent, but also alpha-pinene, myrcene, gamma-terpinene, citronellal, linalool, neral, neryl acetate, geranyl acetate, geraniol, thymol, and carvone.

New research from The University of Western Ontario has discovered a substance in tangerine skins that not only prevents obesity in mice, but also offers protection against type 2 diabetes, and even atherosclerosis, the underlying disease responsible for most heart attacks and strokes. Murray Huff, a vascular biology scientist at the Schulich School of Medicine & Dentistry, along with Erin Mulvihill, a PhD student, studied the effects of a flavonoid in tangerines called Nobiletin. Their research is published in the journal Diabetes.

Storage

Commercially, oranges can be stored by refrigeration in controlled-atmosphere chambers for up to 12 weeks after harvest. Storage life ultimately depends on cultivar, maturity, pre-harvest conditions, and handling. In stores and markets, however, oranges should be displayed on non-refrigerated shelves.



At home, oranges have a shelf life of about one month. In either case, optimally, they are stored loosely in an open or perforated plastic bag.

Applications:

Medicinal uses

In traditional Chinese medicine, the dried peel of the fruit is used in the regulation of ch'i, and also used to treat abdominal distension, to enhance digestion, and to reduce phlegm. Mandarins have also been used in ayurveda (traditional medicine of India).

Specifications:

Chinese fresh tangerine/mandarine tangerine orange/citrus fruit

1. Own orange production base
2. Over 5 years experience
3. New crop fresh orange
4. ISO 9001, SGS, HACCP, GLOBAL GAP

Competitive Advantage:

1. We have our own factory & guarantee the quality
2. We have enough supply ability
3. We can supply more competitive price and service