Fresh Mandarin Orange / Sweet Big Navel Orange Fruits Contains Vitamin C

Specifications :

Price	US $500 - $1000 / Metric Ton
Brand Name	Orange
Model Number	O102
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	10kg/15kg /20kg /ctn
Style	Fresh
Product Type	Citrus Fruit
Type	Orange
Color	Orange

Detail Introduction :

Fresh Mandarin Orange / Sweet Big Navel Orange Fruits Contains Vitamin C

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: 85
Size (cm): 8.5
Weight (kg): 15
Place of Origin: Jiangxi China (Mainland)
Brand Name: Orange
Model Number: O102
Advantage: intergrating process, store and export in a body

Description:

fresh mandarin orange citrus fruit sweet and big navel orange fruits
1.

Type	Grade	Shape	Color	Average Unit Weight	Specification	Skin Thickness	flavour
Newhall	1st grade	Oval	Dark orange	255g	70-95mm	0.4-0.5mm	Aromatic
Bonanza	1st grade	Round	Red orange	275g	70-95mm	0.35-0.5mm	Aromatic

Type	Acid content (%)	Solid content (%)	Sugar content (%)	Juice content (%)	Vitamin C content	Seed content	Maturity ti
Newhall	<0.65	>12	10-11.5	48-49	46.5- 64.0 mg/100ml	0	Novembe
Bonanza	<0.8	>11	10.5-12	50	57.2- 65.0 mg/100ml		

2.Supply time: from October to December, all the year round
3.Taste: honey-sweet and juicy
4.

Fresh fruit: Navel Orange					
Size	Counts in carton	Gross Weight	40'RF	Outer Packing	Inner Packing
90MM	32PCS/CTN	15KGS	1750CTNS	colored carton	protection paper, edible wax coating
85MM	40PCS/CTN	15KGS	1750CTNS	colored carton	protection paper, edible wax coating
80MM	48PCS/CTN	15KGS	1750CTNS	colored carton	protection paper, edible wax coating
75MM	56PCS/CTN	15KGS	1750CTNS	colored carton	protection paper, edible wax coating
70MM	72PCS/CTN	15KGS	1750CTNS	colored carton	protection paper, edible wax coating

5.
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Nutritional value

Oranges, like most citrus fruits, are a good source of vitamin C.

Oranges, raw, all commercial varieties	
Nutritional value per 100 g (3.5 oz)	
Energy	197 kJ (47 kcal)
Carbohydrates	11.75 g

- Sugars	9.35 g
- Dietary fibre	2.4 g
Fat	0.12 g
Protein	0.94 g
Water	86.75 g
Vitamin A equiv.	11 ?g (1%)
Thiamine (vit. B1)	0.087 mg (8%)
Riboflavin (vit. B2)	0.04 mg (3%)
Niacin (vit. B3)	0.282 mg (2%)
Pantothenic acid (B5)	0.25 mg (5%)
Vitamin B6	0.06 mg (5%)
Folate (vit. B9)	30 ?g (8%)
Choline	8.4 mg (2%)
Vitamin C	53.2 mg (64%)
Vitamin E	0.18 mg (1%)
Calcium	40 mg (4%)
Iron	0.1 mg (1%)
Magnesium	10 mg (3%)
Manganese	0.025 mg (1%)
Phosphorus	14 mg (2%)
Potassium	181 mg (4%)
Zinc	0.07 mg (1%)

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:

Juice and other products

Oranges, whose flavour may vary from sweet to sour, are commonly peeled and eaten fresh or squeezed for juice. The thick bitter rind is usually discarded, but can be processed into animal feed by desiccation, using pressure and heat. It also is used in certain recipes as a food flavouring or garnish. The outermost layer of the rind can be thinly grated with a zester to produce orange zest. Zest is popular in cooking because it contains the oil glands and has a strong flavour similar to that of the orange pulp. The white part of the rind, including the pith, is a source of pectin and has nearly the same amount of vitamin C as the flesh and other nutrients.
Although not so juicy or tasty as the flesh, orange peel is edible and has higher contents of vitamin C and more fibre. It also contains citral, an aldehyde that antagonizes the action of vitamin A, Particularly in environments where resources are scarce and therefore maximum nutritional value must be obtained with the minimum generation of waste, for example, on a submarine, orange peels have been consumed routinely. Since large concentrations of pesticides have been found in orange peels, some organizations recommend consumption of the peel of only organically grown and processed oranges, where chemical pesticides or herbicides would not have been used.

Specifications:

fresh mandarin orange citrus fruit sweet and big navel orange fruits
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