



# Juicy Blood Fresh Navel Orange

## 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 :

### Juicy Blood Fresh Navel Orange

#### 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 blood mandarin oranges fresh blood oranges

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. Fresh blood mandarin oranges fresh blood oranges

Nutritional value

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

|   |                  |
|---|------------------|
| Oranges, raw,<br>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 blood mandarin oranges fresh blood oranges

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