## Rema Foods Import Specifications

## **Canned Mandarin Oranges**

Page 1 of 2

Brand: Bountiful Harvest

Effective Date: 7/24/03

IMA Number: 11936

Revision Date: 05/06/15

Pack Size: 6/10

Item Number: 38072BH

**Product Type:** 

Broken Segment Mandarin Oranges in Light Syrup

**Product Description**: Canned broken segment mandarin oranges is the product prepared from sound, properly ripened fruit of Satsuma variety (*Citrus Reticulata*) that are peeled, cored, segmented into approximately equal sizes, sorted, washed, inspected and drained prior to filling into containers.

Country of Origin: China

## Raw Materials Standards:

Raw fruit should be processed within 24 hours of harvest. Brix of the fresh fruit should be a minimum of 7°.

## Finished Product Quality Standards:

**Color**: Good color. The oranges shall have a uniform, bright typical color of Satsuma variety mandarin oranges.

**Uniformity of Size**: Each individual container must contain a minimum of 2.5%, by weight of the drained weight, whole segments. Whole segments shall be medium to medium large in size. Maximum of 10%, by weight of the drained weight shall consist of segments less than 8mm in size.

**Defects**: Refers to the degree of freedom from seeds, peel, membrane, rind, albedo, core material, damaged units, free cells and foreign material.

- 1. Seeds Maximum 8 seeds per 6/10 container.
- 2. Free cells Maximum 100 per 6/10 container.
- 3. Peel, membrane, rind and albedo combination of all. Maximum 10 centimeter squared (10cm²).
- Core material Maximum 6.0 centimeters squared (6.0cm²).
   The USDA measurement aid (Inspection Aid No. 101) shall be utilized to determine defect levels of peel, membrane, rind, albedo and core material.
- 5. HEM 0 tolerance
- 6. Foreign Material: 0 Tolerance
- 7. Damaged Units: Maximum 5% by count. Any unit which is injured by peeling, discoloration or other similar injuries.

**Character:** Good Character. The oranges are firm, and fleshy, not dry, tough or fibrous.

**Flavor/Odor**: Good typical flavor and odor. Typical of properly prepared and processed mandarin oranges, free from off-flavors and off-odors of any kind.

**Brix**: Finished product brix after incubation test requirements and equilibration.

Minimum 14° but less than 18° - Target 16°

Vacuum: Minimum of 13 centimeters of mercury (Hg).

Headspace: 12 mm maximum per can.

**Drained Weight**: Empty the contents of the container upon a U.S. Standard No. 8 circular sieve of the proper diameter so as to distribute the product evenly, inclining the sieve slightly to facilitate draining and allow to drain for 2 minutes. The drained weight is the weight of the sieve and product less the weight of the dry sieve. A sieve 8 inches in diameter is used for the No. 2 ½ size can and smaller sizes, and a sieve 12 inches in diameter is used for containers larger than No. 2 ½ size.

No container shall be below 1701 grams or 60.0 ounces.

Ingredients: Mandarin orange segments, water, sugar.

**Microbiological Requirements:** All product shall be commercially sterile after thermal processing and meet incubation test requirements.

**Shelf life:** 2 years.

**Storage:** Store in a cool dry location.

Additional Requirements:

Packaging: Must be approved. The item number must be on the

corrugated case.

Coding: Supplier day code must be legible and appear on each unit

and the master case.

The product shall be processed and packaged in accordance with good manufacturing practices and comply with all applicable regulatory requirements.

All products must comply with the Rema Foods General Requirements for Imported Canned Goods.

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Product:

Canned Mandarin Oranges in Light Syrup

Brand: ANY

Pack:

106 ounce

Item #: ANY

30oz.

11oz.

Issued:

12/17/2015

Ingredients: Mandarin Oranges, Water, and Sugar.

Shelf Life: 3 Years

**Recommended Storage:** Store in a Cool Dry Location.

Nutrition Facts									
Serving Size									
Serving per container 106oz. About 21									
	30oz.	About 6							
	11oz.	About 2							
Amount per Serving									
Calories 90 Calories from Fat 0									
% Daily Value									
Total Fat	0,	<del></del>							
Saturated Fat	0	g <b>0</b> %							
Trans Fat	0	g							
Cholesterol	0m								
Sodium	10m								
Total Carbohydrate	23	g <b>8</b> %							
Dietary Fiber	1:								
Sugars	22	g							
Protein	1	g							
Vitamin A 25%	• Vita	min C 45%							
Calcium 2%	• Iron	2%							
Percent Daily Value									
	calorie diet. Your daily values may be								
higher or lower depe	ending on yo	our calorie							
needs. Calories	2 000	2 500							
	2,000	2,500 < 80g							
Total Fat	< 65g	_							
Sat. Fat	< 20g < 300mg	< 25g < 300mg							
Cholesterol	_	< 2400mg							
Sodium	< 2400mg	_							
Carbohydrates	Total 300g 375g								
Dietary Fiber	25g	30g							
Calories per gram:									
Fat 9 Carbohydrates 4 Protein 4									