




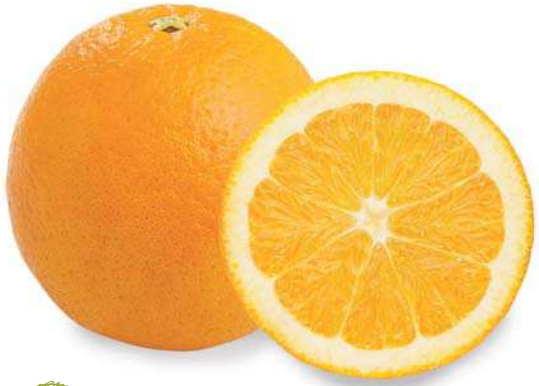




# Oranges

-  Few ingredients are as indispensable to the chef as citrus. From fine dining to quick service, citrus effortlessly moves from secret ingredient to signature flavor, bringing freshness and flavor to recipes
-  Sunkist is the most widely recognized name in the citrus category, a brand customers trust to consistently deliver fresh, delicious, premium quality citrus. Sunkist quality stems from generations of growing experience and hand-picking each piece of fruit with care
-  Each piece of Sunkist citrus is held to the highest standards throughout its journey from our farms to tables everywhere. All our citrus is inspected for quality and consistency, and to ensure it complies with the strictest regulations and Sunkist standards for food safety, packaging and labeling. Sunkist citrus is grown in ideal conditions, picked at its peak of flavor and ripeness, and then delivered fresh
-  Today's consumer wants more options on the menu. They're seeking new, bolder flavors, and Sunkist citrus is the poster fruit for the mega-trend toward fresh and nutritious dining. Sunkist helps you deliver your customer's demands by adding a fresh, enticing, flavorful taste to their menus
-  Sunkist oranges are available year-round, with different varieties in season at various times throughout the year





## NAVEL

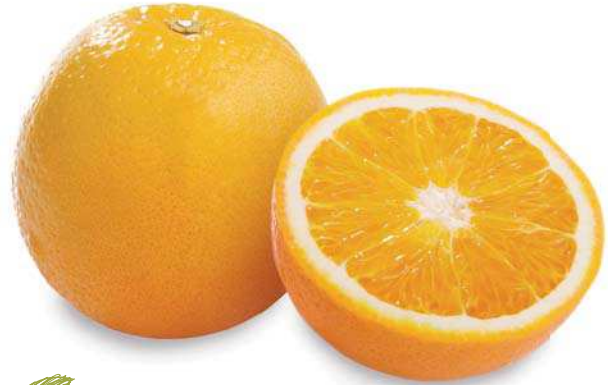
**Characteristics:** Navel oranges are one of the most popular citrus varieties. These winter oranges have a slightly thick skin, are seedless and easy to peel, and provide an excellent source of Vitamin C. They have a floral aroma and are refreshingly sweet and juicy.

**Usages:** Navel orange juice is a standout base ingredient in smoothies, cocktails and salad dressings, and once peeled and sectioned, adds sweetness and flavor to salads, salsas and desserts.

**Availability** ● Grown in California and Arizona  
● Globally sourced



November – June



## VALENCIA

**Characteristics:** Known for their perfect balance of sweet and tart, Valencia oranges are ideal for juicing and are an excellent source of Vitamin C. Their bold, refreshing, fruity zing is tempered with just the right amount of sweetness. Often called the summer orange, Valencias grown in California and Arizona hit the peak of the season in the warmer months.

**Usages:** Ideal for juicing, Valencia oranges add sweetness and color to smoothies, sorbet, ice cream, dressings, fresh juice mixes and cocktails. They are also excellent eating oranges and their color and flavor make a nice addition to salads and poultry dishes.

### Availability



February – Early November

## NAVEL cartons



Beach/Winter

### Sunkist® and sk® Choice Value Carton

Approx. 10lbs  
11 5/16" l x 9 1/4" w x 6 7/8" h  
TI: 17, HI: 10, 170 per pallet

## NAVEL & VALENCIA cartons



### Sunkist® and sk® Choice Full Carton

Approx. 40lbs  
17 1/16" l x 11 3/8" w x 10 3/4" h  
TI: 9, HI: 6, 54 per pallet



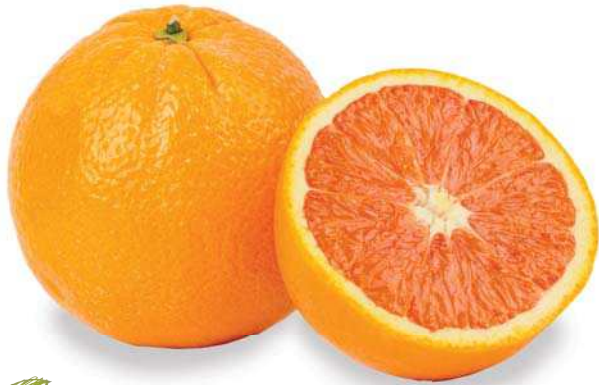
### Sunkist® Half Carton

Approx. 20lbs  
17 1/16" l x 11 3/8" w x 5 3/4" h  
TI: 9, HI: 12, 108 per pallet



### Sunkist® 1/3 Consumer Carton

Approx. 13lbs  
14 3/4" l x 9 1/4" w x 6 1/8" h  
TI: 13, HI: 10, 130 per pallet



## CARA CARA Navel

**Characteristics:** This unique variety looks like a Navel orange on the outside, but the seedless interior has a rich pink hue from the natural presence of Lycopene. This extremely sweet Sunkist Navel is branded The Power Orange® because it is an excellent source of Vitamins A and C, and a good source of Folate and Fiber.

**Usages:** Use them in place of traditional oranges in drinks and recipes for a unique color and flavor alternative.

### Availability



December – May



## MORO BLOOD

**Characteristics:** Moro oranges, also known as blood oranges, have a deep maroon interior and an orange or orange-red blushed exterior. They offer a distinct, rich orange taste with hints of berry, are easy to peel and make a unique and colorful snack or addition to your favorite citrus recipe.

**Usages:** The unique color of the Moro makes them a great addition to winter salads, salsas, desserts and jams. The orange-berry taste adds a unique flavor to blended juices and holiday cocktails as well as dressings, marinades and glazes.

### Availability



December – Mid-April

## CARA CARA cartons



### Sunkist® and sk® Choice Full Carton

Approx. 40lbs  
17 1/16" l x 11 3/8" w x 10 3/4" h  
TI: 9, HI: 6, 54 per pallet



### Sunkist® Half Carton

Approx. 20lbs  
17 1/16" l x 11 3/8" w x 5 3/4" h  
TI: 9, HI: 12, 108 per pallet

## MORO BLOOD carton



### Sunkist® Half Carton

Approx. 20lbs  
17 1/16" l x 11 3/8" w x 5 3/4" h  
TI: 9, HI: 12, 108 per pallet



Size	Average Diameter	Full Carton Count	Half Carton Count	1/3 Carton Count	10lb Value Carton
40	3.68"	40	20	15	
48	3.47"	48	24	18	
56	3.30"	56	28	22	15
72	3.04"	72	36	24	18
88	2.84"	88	44	30	22
113	2.60"	113	48	42	30
138	2.42"	138	68	54	42
163	2.29"	163	82	60	48
180	2.22"	180	90	66	

Size and counts are approximate.



Recommended Storage Temperature: 41°-42° F

For additional information, please visit [www.sunkist.com/foodservice](http://www.sunkist.com/foodservice) or contact your local Sunkist sales representative.