



Amifruit

# 105746 - Candied Orange Slices

Use Candied Orange Slices for garnish, baking, charcuterie boards. The result is a preserved fruit with great flavor, a lustrous shine, and a chewy texture.



### \* Benefits

The candying process replaces the water naturally held within a fruit with sugar syrup. The process requires close observation, changes in density of the sugar syrup, and many hours. The result is a preserved fruit with great flavor, a lustrous shine, and a chewy texture. Approximately 50 slices/unit (+/- 7).

## Nutrition Facts

Servings per Container 10  
Serving size 100.0g (100g)

Amount per serving  
**Calories 2**

	% Daily Value*
<b>Total Fat</b> 0.2g	<b>0%</b>
Saturated Fat 0.1g	<b>0%</b>
Trans Fat 0g	
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 40mg	<b>1%</b>
<b>Total Carbohydrate</b> 80.6g	<b>29%</b>
Dietary Fiber 1.6g	<b>5%</b>
Total Sugars 71.8g	
Includes 71.8g Added Sugar	<b>144%</b>
<b>Protein</b> 1g	
Vitamin D 0mcg	<b>0%</b>
Calcium 42mg	<b>3%</b>
Iron 0mg	<b>0%</b>
Potassium 0mg	<b>0%</b>

\* The % Daily Value (DV) tells you how much a nutrient in a serving of food contributes to a daily diet. 2,000 calories a day is used for general nutrition advice.

### Ingredients

orange slices, glucose-fructose syrup, sucrose

### Allergens

#### Free From:

- crustaceans
- eggs
- fish
- milk
- peanuts
- sesame
- soy
- tree nuts
- wheat

### Handling Suggestions

Ambient storage 59F - 64F Dry

### Serving Suggestions

Candied Orange Slices for garnish, baked goods, charcuterie boards.

### Prep & Cooking Suggestions

Ready to eat

### Product Specifications

Brand	Manufacturer
Amifruit	Paris Gourmet

UPC	MFG #	SPC #	GTIN	Pack	Pack Desc.
	AMI626	105746	00810146710745		2/2.2 LB

Gross Weight	Net Weight	Country of Origin	Kosher	Child Nutrition
5lb	4.4lb	France	Yes	

Shipping Information						
Length	Width	Height	Volume	TlxHl	Shelf Life	Storage Temp From/To
8.25in	8.25in	6.5in	0.26ft3	20x7	237days	60°F / 77°F



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## Nutrition Analysis - By Measure

Calories	2	Total Fat	0.2g	Sodium	40mg
Protein	1	Trans Fats	0g	Calcium	42mg
Total Carbohydrates...	80.6g	Saturated Fat	0.1g	Iron	0mg
Sugars	71.8g	Added Sugars	71.8g	Potassium	0mg
Dietary Fiber	1.6g	Polyunsaturated Fat		Zinc	
Lactose		Monounsaturated Fat		Phosphorus	
Sucrose		Cholesterol	0mg		
Vitamin A(U)		Vitamin D	0mcg	Thiamin	
Vitamin A(RE)		Vitamin E		Niacin	
Vitamin C		Folate		Riboflavin	
Magnesium		Vitamin B-6		Vitamin B-1 2	
Monosodium		Sulphites		Nitrates	

## Additional Images

