

a subsidiary of Ralcorp Holdings, Inc.





Product Specifications

Unit size: 10 Tin Case size: 6

Case weight: 52.5 lbs Net weight: 48.0 lbs Case cube: 1.06

Case dimensions: $18.75 \times 9.75 \times 7.25$ Pallet configuration: $7 \times 6 = 42$

Product Information

Product Category: PRESERVES AND JELLIES Container: Can

Container: Can Shelf Life: 18 Months

Unit Shelf Life Coding: 18 Month Open Code

DOT Item #: 330948 Case UPC: 004020001206 Item UPC: 040200012069 GTIN: 10040200012066 SUPC #: 0895078 Kosher: OU/US Grade A Brand Target: Smucker's

Features / Benefits

CARRIAGE HOUSE #10 TIN ORANGE MARMALADE

Nutrition Facts Serving Size 1 tbsp (20g) Servings Per Container about 181 Amount Per Serving Calories 50 Calories from Fat 0

Calories 50	Ca	lories from	Fat 0
		% Daily \	/alue*
Total Fat 0g			0%
Saturated Fat 0g		0%	
Trans Fat 0g			
Cholesterol 0mg			0%
Sodium 10mg			0%
Total Carboh	ydr	rate 13g	4%
Dietary Fiber 0g		0%	
Sugars 10g			
Protein 0g			
Vitamin A 0%	•	Vitamin (C 0%

 Percent Daily Values are based on a 2,000 calorie diet.

INGREDIENTS: CORN SYRUP, HIGH FRUCTOSE CORN

Calcium 0%

INGREDIENTS: CORN SYRUP, HIGH FRUCTOSE CORN SYRUP, ORANGE PEEL, ORANGE JUICE (WATER AND ORANGE JUICE CONCENTRATE), FRUIT PECTIN, CITRIC ACID, NATURAL ORANGE FLAVOR AND SODIUM CITRATE.

Iron 0%

- A sweet, flavorful marmalade made from orange peel.
- Carriage House vacuum pan cooking process allows product to boil at lower temperatures and prevents flavor loss, color deterioration, and degredation of fruit integrity; eliminates burnt or overcooked product.
- CHC has an active role with the International Jelly and Preserves
 Association ensuring our exposure to the industry's highest standards and newest innovations.

Product Cutting

- Note any air bubbles present. This is caused by poor deaeration and/or cool filling temperatures. This is a "cosmetic" defect.
- Upon opening the lid, note any excess juice in the can. This may be due to a weak set, age, or exposure to high temperatures.
- Crystallization indicates poor control of sweeteners.