

# Clementine



## NUTRITION

Per 1 piece(74 g) / par 1 morceau (74 g)

Amount Per Serving	% Daily Value
Calories 35	Calories from Fat 0
Fat / Lipides 0g	0%
Saturated / saturés 0g	0%
+ Trans / trans 0g	0%
Cholesterol / Cholestérol 0mg	0%
Sodium / Sodium 1mg	0%
Carbohydrate / Glucides 9g	3%
Fibre / Fibres 1g	5%
Sugars / Sucres 7g	
Protein / Protéines 1g	
Vitamin A / Vitamine A 0%	Iron / Fer 0%
Vitamin C / Vitamine C 60%	Calcium / Calcium 2%



## AVAILABILITY

	JAN	FEB	MAR	APR	MAY	JUN	JUL	AUG	SEP	OCT	NOV	DEC
CALIFORNIA	✓	✓	✓	✓						✓	✓	✓
CHILE					1/2	✓	✓	✓	✓			
SPAIN	✓	✓									✓	✓
MOROCCO	✓	✓	✓									✓
S. AFRICA					✓	✓	✓	✓	✓	1/2		
ISRAEL		1/2	✓	✓								✓

## PACK INFORMATION

	Cartons/Pallet	Pallets/Load	Cartons/Load	UPC
<b>5 lb. BOXES</b>				
- 4x5 lb.	75 - 4x5	24	1800 - 4x5	033383-146065
- 5 lb. Singles	300	24	7200 - 5lb.	033383-146065
<b>25 lb. PLU Bulk</b>	75	21	1075	PLU 4450
<b>33 lb. PLU Bulk</b>	72	15	1080	
<b>2 lb. Bags, 15/2 lb. "Vert" Bags per Carton</b>	60	21-22	1260-1320	033383-146003
<b>3 lb. Bags, 10/3 lb. "Vert" Bags per Carton</b>	60	21-22	1260-1320	033383-146164

## STORING AND HANDLING

Recommendation for short-term storage of 7 days or less:

Temperature: 45 - 50 degrees F / 7-10 degrees C

Humidity: 85-95% relative humidity

Retail display tips:

Water sprinkle: No

Top Ice: No

Ethylene production/sensitivities:

Produces ethylene: Yes - very low

Sensitive to ethylene exposure: Yes

## STORING TIPS

Keep clementines away from ethylene-producing fruits and ripening rooms.

## HANDLING TIPS

Handle citrines with care to prevent bruising. Do not drop containers on floor or dump fruit.