



Badia Spices, LLC.  
1400 NW 93rd Avenue  
Doral, FL 33172

## PRODUCT SPECIFICATIONS

Product Code: 00739

**Product Name:**

**4/128 OZ SOUR ORANGE MARINADE**

**Scientific Name:** N/A  
**Country of Origin:** United States  
**Packed In:** United States  
**Description:** Blend made with real tropical fruit juices and is the preferred ingredient in the preparation of marinades for chicken and turkey.

**Color:** Yellow  
**Flavor:** Acid ,slightly bitter  
**Aroma:** pleasant and Aromatic  
**Texture:** liquid  
**Appearance:** Yellow liquid

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### ***Chemical & Physical Characteristics***

**Particle Size:**

**Volatile Oil:**

**Moisture:** <12%

**Total Ash:**

**Acid Insoluble:**

**Extraneous** Irreducible Minimum

**Other:**

---

### ***Microbiological***

**APC:** <100,000 cfu/g

**Yeast And Mold:** <100 cfu/g

**Coliforms:** <100 cfu/g

**E. Coli:** Negative

**Salmonella:** Negative

The Specifications listed here are a guideline only. For sterilized products individual specifications may vary. See COA for tested data.



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<b>Product Name:</b>	<b>4/128 OZ SOUR ORANGE MARINADE</b>		
<b>Ingredients:</b>	Orange and Grapefruit Juice (From Concentrate), Xanthan Gum, Preservatives (Sodium Benzoate, Potassium Sorbate and Sodium Metabisulfite), Citric Acid and Orange oil		
<b>Identity Designation(s):</b>	Kosher, Gluten Free		
<b>Storage and Distribution:</b>	Ambient		
<b>Intended Customers:</b>	Human Consumption	<b>Intended Use:</b>	Food Flavoring and Garnish
<b>Packaging:</b>			



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## Packaging Information

### Master Information

Master Code	Pack	Length	Width	Height	Cube	Weight (lbs)
	0	0	0	0	0	0

### Case Information

Case GTIN Code	Pack	Length	Width	Height	Cube	Weight (lbs)
00033844907396	4	12.88	11.88	11.13	0.9856	32

### Unit Information

UPC Code	Size	UM	Length	Width	Height
033844007393	128	OZ	6.27	5.79	10.63

### Pallet Information

Tie	High	# Masters	# Cases	# Units
12	4	48	48	192

## Allergen Information

Category	In Product	Proc. Same Line	In Facility
Milk	No	No	Yes
Eggs	No	No	No
Fish	No	No	No
Crustacean Shellfish	No	No	Yes
Treenuts	No	No	Yes
Wheat	No	No	Yes
Peanuts	No	No	No
Soybeans	No	No	Yes
Sesame Seed	No	No	Yes



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### Product Picture





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Product Name:

4/128 OZ SOUR ORANGE MARINADE

## Unit Label Front



## Unit Label Back



**FOR FISH IN YOUR ORANGE SAUCE**  
1. Add fish to sauce and simmer for 10-15 minutes.  
2. Add vegetables and simmer for 5 minutes.  
3. Add rice and simmer for 15 minutes.  
4. Add chicken and simmer for 10 minutes.  
5. Add shrimp and simmer for 5 minutes.  
6. Add scallops and simmer for 5 minutes.  
7. Add salmon and simmer for 5 minutes.  
8. Add any other fish and simmer for 5 minutes.  
9. Add any other vegetables and simmer for 5 minutes.  
10. Add any other rice and simmer for 15 minutes.  
11. Add any other chicken and simmer for 10 minutes.  
12. Add any other shrimp and simmer for 5 minutes.  
13. Add any other scallops and simmer for 5 minutes.  
14. Add any other salmon and simmer for 5 minutes.  
15. Add any other fish and simmer for 5 minutes.  
16. Add any other vegetables and simmer for 5 minutes.  
17. Add any other rice and simmer for 15 minutes.  
18. Add any other chicken and simmer for 10 minutes.  
19. Add any other shrimp and simmer for 5 minutes.  
20. Add any other scallops and simmer for 5 minutes.  
21. Add any other salmon and simmer for 5 minutes.  
22. Add any other fish and simmer for 5 minutes.  
23. Add any other vegetables and simmer for 5 minutes.  
24. Add any other rice and simmer for 15 minutes.  
25. Add any other chicken and simmer for 10 minutes.  
26. Add any other shrimp and simmer for 5 minutes.  
27. Add any other scallops and simmer for 5 minutes.  
28. Add any other salmon and simmer for 5 minutes.  
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30. Add any other vegetables and simmer for 5 minutes.  
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93. Add any other vegetables and simmer for 5 minutes.  
94. Add any other rice and simmer for 15 minutes.  
95. Add any other chicken and simmer for 10 minutes.  
96. Add any other shrimp and simmer for 5 minutes.  
97. Add any other scallops and simmer for 5 minutes.  
98. Add any other salmon and simmer for 5 minutes.  
99. Add any other fish and simmer for 5 minutes.  
100. Add any other vegetables and simmer for 5 minutes.

## Case Label

**SOUR ORANGE**  
4/3.78 L      00739





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Nutrient Analysis	
Nutrient	Per 100g
Calories (kcal)	19.45
Calories from Fat (kcal)	1.3
Calories from SatFat (kcal)	0
Fat (g)	0.14
Saturated Fat (g)	0
Trans Fatty Acid (g)	0
Poly Fat (g)	0
Mono Fat (g)	0
Cholesterol (mg)	0
Carbohydrates (g)	1.33
Dietary Fiber (g)	0.05
Soluble Fiber (g)	0.5
Insoluble Fiber (g)	0
Total Sugars (g)	3.47
Other Carbs (g)	0.05
Protein (g)	0.17
Vitamin A - IU (IU)	0
Vitamin C (mg)	13.03
Vitamin D - IU (IU)	0
Vitamin E - IU (IU)	0
Vitamin B1 (mg)	0
Vitamin B2 (mg)	0



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Nutrient	Per 100g
Vitamin B3 (mg)	0
Vitamin B6 (mg)	0
Folate (mcg)	0
Vitamin B12 (mcg)	0
Biotin (mcg)	--
Pantothenic Acid (mg)	0
Sodium (mg)	28.43
Potassium (mg)	80.27
Calcium (mg)	3.12
Iron (mg)	0
Phosphorus (mg)	0
Magnesium (mg)	0.82
Zinc (mg)	0.01
Iodine (mcg)	0
Copper (mg)	0.01
18:0 - Stearic (g)	0
Sugar Alcohol (g)	0