

Native Forest® Organic Mandarin Oranges are grown in pristine island orchards. They are protected from pollution by their remote location, miles from the nearest industry or roads. Our orchards are certified to USDA organic standards, which promote biodiversity, renew soil fertility and yield deliciously healthful fruit. We hand pick tree-ripened organic mandarins, then peel and pack the whole plump segments in their unsweetened organic juice. Your family will love their naturally sweet and juicy taste! The quality that you taste is a hint of the care behind this and every **Native Forest** product. Enjoy!

Directions: Chill before serving.
Refrigerate unused portion and enjoy within 4 days.

Serving Suggestions:

- Enjoy straight from can as a healthy treat.
- Makes a wonderful lunchbox snack.
- Delicious in ambrosia salads!

See edwardandsonsrecipes.org for delicious recipe ideas!



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Edward & Sons A Family Owned Vegetarian Company Since 1978.
Convenience Without Compromise®



Nutrition Facts

About 12 servings per container
Serving Size 1/2 cup (140g)

Amount per serving
Calories 50

	% Daily Value*
Total Fat 0g	0%
Saturated Fat 0g	0%
Trans Fat 0g	
Cholesterol 0mg	0%
Sodium 5mg	0%
Total Carbohydrate 13g	5%
Dietary Fiber less than 1g	0%
Total Sugars 12g	
Includes 0g Added Sugars	0%
Protein less than 1g	
Vitamin D 0mcg	0%
Calcium 15mg	2%
Iron 0.3mg	2%
Potas. 190mg	4%

*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 nutritional advice.

Ingredients:
Organic Mandarin Oranges,
Organic Mandarin Orange Juice.

Distributed by:
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Certified organic by QAI
Product of China

Email: custserv@edwardandsons.com

*Weight of organic mandarin orange segments is 3.7 lbs/ 1.7 Kg before addition of organic orange juice needed for packing.

NON-BPA CAN (BPANI)

FOR SNACKING & FRUIT SALAD

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