



Purveyors of Fresh Fruits, Vegetables & Frozen Foods

# Valencia Oranges!



## ***The Summer Orange!***

*Valencia oranges are available February through October. They are known as the "summer orange" because May through August is the peak of their season.*

## ***Perfect for Juicing!***

Valencia Oranges possess the perfect balance of sweet and tart flavors, they're thin-skinned, have few seeds, and they're juicy. This makes them "the king of the juicing oranges." Valencia oranges may be juiced and refrigerated overnight. The juice will not lose its exceptional natural flavor or vitamin C.

## ***Easy Peeling!***

*Valencia oranges have a thin skin which makes peeling much easier compared to other varieties of oranges. Slice off the top and bottom. Set it on one of the cut ends. Using a sharp paring knife, cut along the natural curve of the fruit from top to bottom, removing the peel and pith as you go. Rotate and repeat until completely peeled.*

## ***Enhance Fresh Summer Cuisine!***

*Valencia segments and juice make a wonderful addition to salads, dressings, marinades, salsas, desserts, cocktails, and more.*

## ***Hey, why does my orange look green?***

*The greenish tint on the peel of Valencia oranges is normal. The fruit is still ripe and delicious. High summer temperatures can cause the skin to reabsorb chlorophyll while on the tree, causing the ripe fruit to appear green.*



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