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KEJORA Satsuma Mandarins - 2.5 lb

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Model: Satsuma Mandarins - 2.5 lb

INTRODUCTION

This manual provides essential information for the proper handling, storage, and enjoyment of your KEJORA Satsuma Mandarins. Satsuma mandarins are a type of citrus fruit known for their easy-to-peel skin, sweet flavor, and juicy segments. They are typically seedless or contain very few seeds.



Image: Freshly harvested Satsuma Mandarins, showcasing their vibrant color and natural appearance.

RECEIVING AND INITIAL INSPECTION

Upon receiving your KEJORA Satsuma Mandarins, please follow these steps:

1. **Unpack Immediately:** Remove the mandarins from their shipping packaging to allow for air circulation.
2. **Visual Inspection:** Carefully examine each mandarin for any signs of damage, mold, or spoilage. Healthy mandarins should be firm, brightly colored, and free from soft spots or discolored patches.
3. **Discard Damaged Fruit:** If any mandarins show signs of mold or significant spoilage, discard them immediately to prevent contamination of other fruits.

STORAGE AND MAINTENANCE

Proper storage is crucial to maintain the freshness and quality of your Satsuma Mandarins.

- **Room Temperature Storage:** For short-term storage (up to a few days), mandarins can be kept at room temperature in a cool, dry place away from direct sunlight. Ensure good air circulation.
- **Refrigeration for Extended Freshness:** For longer storage (up to 2-3 weeks), place mandarins in a mesh bag or an open container in the crisper drawer of your refrigerator. Avoid storing them in sealed plastic bags, as this can trap moisture and accelerate spoilage.
- **Avoid Ethylene-Producing Fruits:** Do not store mandarins near fruits that produce ethylene gas, such as apples, bananas, or avocados, as this can hasten their ripening and spoilage.

CONSUMPTION GUIDELINES

Satsuma Mandarins are best enjoyed fresh. Here are some common uses:

- **Snacking:** Peel and eat fresh as a healthy snack. Their easy-to-peel skin makes them convenient.
- **Salads:** Add segments to fruit salads, green salads, or poultry salads for a burst of citrus flavor.
- **Desserts:** Use in desserts like tarts, cakes, or as a garnish.
- **Juicing:** While primarily eaten fresh, they can also be juiced for a sweet and tangy beverage.

TROUBLESHOOTING COMMON ISSUES

While KEJORA strives for quality, fresh produce can sometimes encounter issues. Here are solutions to common problems:

Issue	Possible Cause	Solution
Mold or Soft Spots	Over-ripening, improper storage, or damage during transit.	Discard affected fruit immediately to prevent spread. Review storage conditions.
Dry or Leathery Skin	Dehydration due to low humidity or prolonged storage.	Consume promptly. Ensure proper humidity in storage (e.g., crisper drawer).
Unusual Taste/Odor	Spoilage or contamination.	Do not consume. Discard the fruit.

Note: If a significant portion of your order arrives in poor condition, please contact KEJORA customer support with details and photographic evidence.

PRODUCT SPECIFICATIONS

Brand: KEJORA

Product Name: Satsuma Mandarins

Net Weight: 2.5 lb (approximately 40 ounces)

ASIN: B00481ZSXG

Units: 40 Ounce

Number of Pieces: Varies by size, typically 15-25 mandarins per 2.5 lb pack.

IMPORTANT INFORMATION

Statements regarding dietary supplements have not been evaluated by the FDA and are not intended to diagnose, treat, cure, or prevent any disease or health condition.

This product is from a small business brand. Your support helps small businesses thrive.

CUSTOMER SUPPORT

For any questions, concerns, or feedback regarding your KEJORA Satsuma Mandarins, please contact KEJORA directly through the retailer's platform or visit the KEJORA Store on Amazon.