

Oroville PLANT TOUR



Fruit is picked at the peak of ripeness by a PCP family farmer, then taken to our Oroville Fruit Plant within a few hours.

As the fruit comes in, it is removed from the bins and taken up the elevator into the plant where it is washed and then sent through the fruit sizer.



After sizing, the peaches are sent through the pitting machine, then dropped onto the conveyor where the Optical Color Sorter detects pits and defects with high speed cameras. Following machine inspection, the peaches and pears are examined by plant employees.



Peaches and pears are then halved, sliced and diced or mixed with pineapple, cherries and grapes to make fruit cocktail. Then the fruit is placed into different can sizes ranging from eight ounces to #10 cans (gallons).



Some of the fruit is sent to our state of the art cold fill fruit bowl lines. The cups of fruit are cooked and sealed to lock in the nutrients.



Once the fruit is put into the can and the can is sealed, they are sent to giant cookers and are cooked at varying times and temperatures to ensure quality.



The cans are then sent to our 1.5 million square foot Distribution Center in Lodi, California to await labeling and shipping.