

# OROVILLE PLANT TOUR: FROM ORCHARD TO CAN

Oroville produces a variety of products including peaches, pears, fruit cocktail, and fruit mix items.

**1** Ripe fruit is hand-picked and taken to our Oroville Plant within hours

**2** Fruit is washed and sent through the sizer

**3** Peaches are pitted; pears are cored and then sorted before peeling

**SUSTAINABILITY**  
Water from the cannery is reused in nearby fields to grow forage crops

**INVESTMENT**  
Currently utilizing 5 optical color sorters at various stages to increase product quality

**4** Peeled Fruit is inspected again for imperfections

**5** Peaches and pears are then sliced or diced

**6** In some cases pineapple, cherries, or grapes are added to make other products

**SUSTAINABILITY**  
By-product (peels, pits, stems, etc.) are repurposed and recycled as cattle feed

**7** Fruit is placed in a variety of can sizes and cooked to seal in nutrients. Some fruit is sent to our cold fill line for fruit bowls

**8** Cans are then sent to our Distribution Center to await labeling and shipping

**INVESTMENT**  
We've installed 2 nested loose casers to increase our capacity for loose bowls in a case

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PACIFIC COAST PRODUCERS