

# THE JOURNEY OF AN ORANGE

## HARVESTING SUNSHINE

The journey of an orange begins on a tree in a sunny orchard in Chile or Peru. Once the orange reaches peak ripeness, it is harvested. Even in today's modern world, oranges are usually carefully picked by hand to prevent damage to the fruit.

*Did you know?  
Lineage has over 220 locations worldwide that are considered port-centric.*

## PREPARED FOR VOYAGE

After harvesting, the oranges go to a packing house where they are sorted and graded based on size and quality. Then they are washed, prepped and packed into boxes, to be loaded into a temperature-controlled container.

## CLEARED FOR DEPARTURE

Behind the scenes, the Lineage freight forwarding team prepares all necessary documentation needed to secure passage for the oranges as they get ready to sail.

## SMOOTH SAILING

The oranges make their way across the sea and are imported through the Port of Savannah (GA, USA) or the Port of Philadelphia (PA, USA). Once they arrive, our team ensures the product clears customs using Lineage's customs border patrol inspection services.

## JUST A STONE'S THROW AWAY

The oranges then make the short journey to Lineage's Savannah Fresh – Port Wentworth or Swedesboro facility, using our drayage services.

## COOL, CALM AND COLLECTED

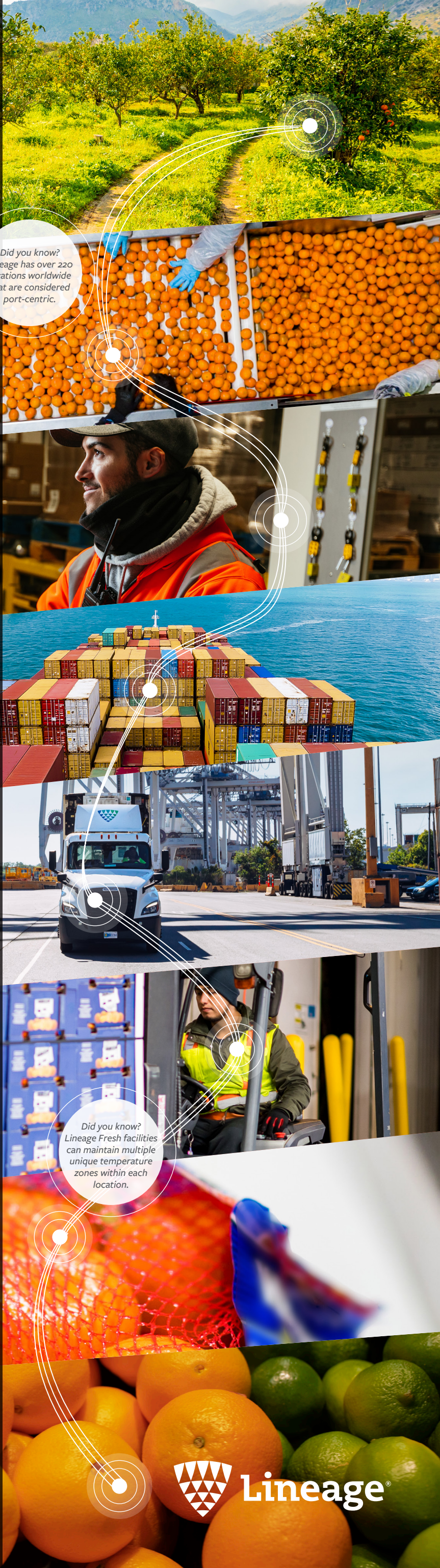
Once at the Lineage facility, the oranges are stored at 38 degrees Fahrenheit. The cold storage helps to slow down the ripening process and prevent spoilage, ensuring the oranges maintain their freshness.

## TAILORED FOR RETAIL

Orders are placed by importers for retail customers. Our team makes sure the oranges are bagged and packaged to the customer's exact specifications using Lineage's food manufacturing and re-pack services.

## FROM GROVE TO GROCER

Finally, the oranges are loaded onto temperature-controlled Lineage trucks to maintain their freshness. From there, they are shipped to a distribution center before making their way to grocery store produce sections, ready for consumers.



Lineage®