



THE BEST OF CALIFORNIA



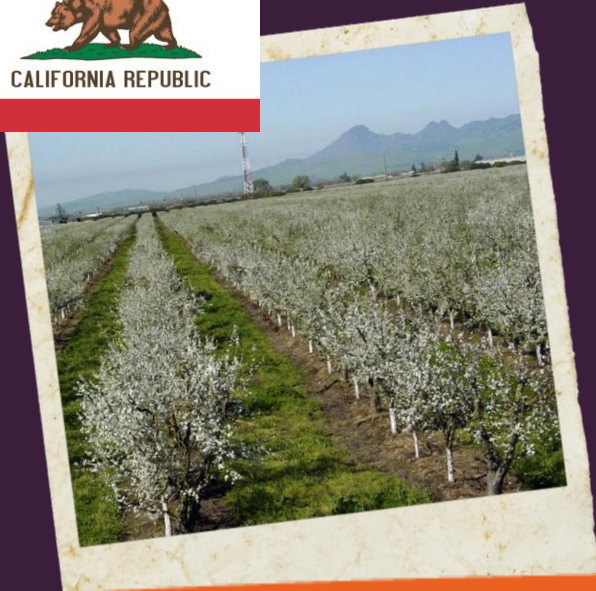
History



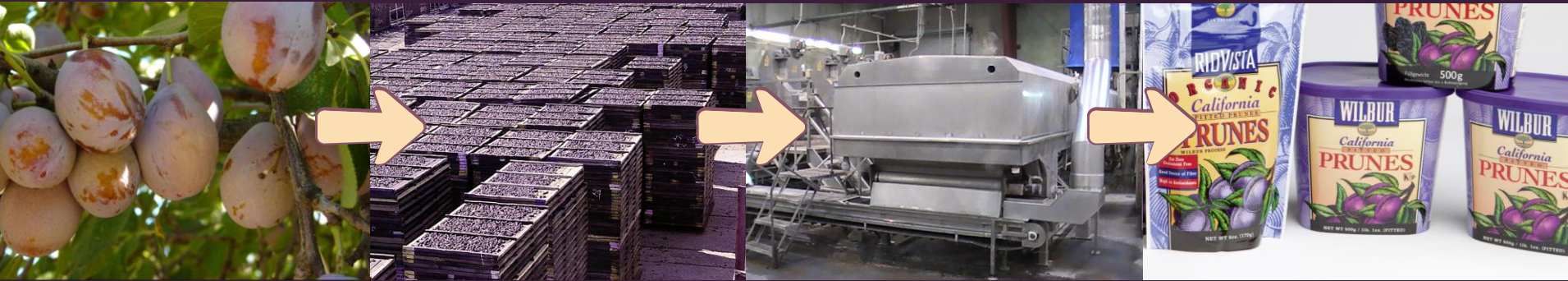
The Wilbur family's roots
date back to 1869



Wilbur Packing's growing operation farms over 3,000 acres of prunes and walnuts in California.



The stages of quality



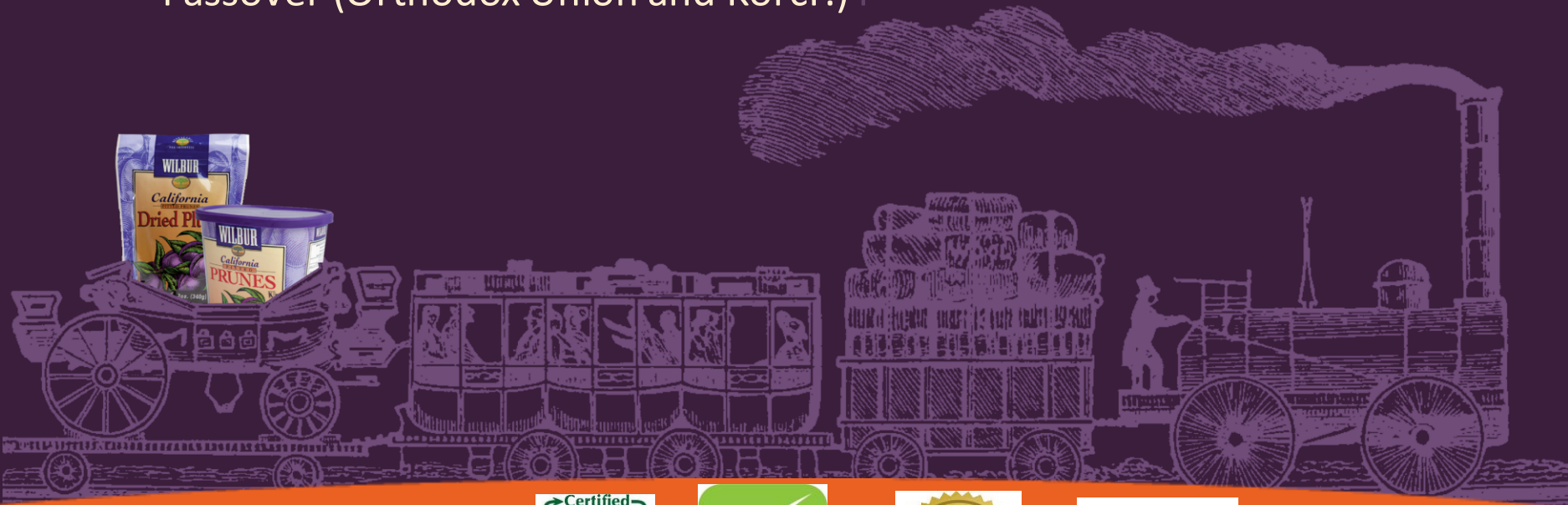
We control production from the orchard to the supermarket shelf.



Wilbur Packing Quality Certifications and Inspections



HACCP Certified by USDA + ACFSQ | BRC (British Retail Consortium) Food Standard | DFA-ACFSQ Excellence Award Received Annually Since 1993 | CCOF Organic Certified – IFOAM + JAS | Kosher and Kosher for Passover (Orthodox Union and KorcP.) |



Harvesting process



- California prunes never touch the ground during harvesting.
- They're picked, washed in spring water and immediately processed.



Drying process



- Wilbur prunes go through a controlled dehydration process, the same day they're harvested.
- Tunnel dried California prunes are superior to sundried prunes from other countries.



Diverse Packaging Options



As a custom packer, we offer a wide array of retail packaging

Options :

- canisters,
- stand-up reclosable bags,
- bag-in-box
- pillow packs.





Pillow Bags

8 oz – 2 lbs / 227 gr to 1 kg



All-Fiber Canister

16 oz to 18 oz / 500 gr



Stand-up Reclosable 16 oz to 2 lbs/ 227 gr to 1 kg





Bag 'n Box

7 oz to 1 lb / 250 gr to 500 gr



Thank you for your interest in Wilbur Packing



Contact us : Wilbur Packing Co, PO Box 3730 Yuba City, CA. 95992, USA
www.wilburpacking.com - sales@wilburpacking.com - 530-671-4911

