

From: Lovelace, James B.

Sent: 11/12/2015 3:19:50 PM

To: TTAB EFiling

CC:

Subject: U.S. TRADEMARK APPLICATION NO. 86273794 - SENTENNIAL - 97046 - Request for  
Reconsideration Denied - Return to TTAB - Message 5 of 5

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Attachment Information:

Count: 5

Files: ExhibitO-1.jpg, ExhibitO-2.jpg, ExhibitO-3.jpg, ExhibitP-1.jpg, ExhibitP-2.jpg



# Oranges

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QUICK STATS

60 CALORIES	0mg CHOLESTEROL	100% VITAMIN C
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## Description

One medium orange provides more than a day's worth of vitamin C and is an excellent source of fiber.

[How To Store](#)

## RELATED ARTICLES

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#### BENEFITS

A Naturally Fat Free Food

A Naturally Cholesterol Free Food

A Naturally Sodium Free Food

Low fat diets rich in fiber-containing fruits and vegetables and grain products may reduce the risk of some types of cancer, a disease associated with many factors

Excellent Source of Dietary Fiber

Excellent Source of Vitamin C

Good Source of Potate

#### NUTRITION FACTS

### How To Store

Oranges can be stored at a cool room temperature for a day or two, but then should be stored in the refrigerator crisper or drawer, away from vegetables for up to two weeks.

### How To Select

Select oranges that are well-formed, firm and heavy for their size with a smooth skin surface. Tan or brown speckling on the skin, known as "russeting" does not affect the eating quality.

### Usage Tips

Wash oranges thoroughly before cutting or slicing. If the orange is being used for juice, it is best to bring the orange to room temperature before juicing. One medium orange will provide about 1/4 to 1/3 cup juice and 4 teaspoons grated peel (zest).

When juicing a Navel Orange, it is recommended to use the juice within 4 hours as the quality of the juice lessens after that time.

> [EAT FRUIT, LIVE LONGER](#)

#### RELATED PRODUCTS

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## Cherries

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### Description

Cherries help you eat for your joints and a good source of vitamin C and fiber.

#### BENEFITS

Naturally Low Fat Food

A Naturally Cholesterol Free Food

A Naturally Low Sodium Food

Low fat diets rich in fiber-containing fruits and vegetables and grain products may reduce the risk of some types of cancer, a disease associated with many factors

#### How To Store

Cherries should be washed and refrigerated in a covered container, so they will not absorb other food odors. Fresh cherries can be stored refrigerated for up to a week or frozen for up to one year.

#### How To Select

When selecting cherries, look for a firm berry that has a bright, shiny color to its skin. Avoid soft or shriveled fruit.

#### RELATED ARTICLES

- > [Kiwi Breath](#)
- > [BANANA SELFIE BOOMERANG](#)
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NUTRITION FACTS

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