OVERVIEW
Domestic grapes, melons, and summer stonefruit season has started. Melons, Broccoli, Cauliflower, and peppers are expected to be tight going into next due to labor shortages from the summer heat and excessive rain. Garlic is still tight and we need to substitute Mexican product. Limes, Vidalia onions, and white asparagus are a good buy!

TRANSPORTATION
Trucks are in good supply in California, Arizona, Washington and Texas. Freight rates are firm. Availability has tightened in Florida and Eastern Oregon.

WEATHER UPDATE
Tropical Depression Cindy made landfall near the Louisiana-Texas border early Thursday morning. All tropical storm warnings have discontinued. Moisture from Cindy will eventually contribute to heavy rainfall in the lower Mississippi-Ohio Valleys and isolated tornadoes are expected throughout the Heartland. In the West, California’s Salinas Basin and desert growing regions are experiencing summer temperatures reaching to 120°. The eastern seaboard is also experiencing a lot of heat and plenty of rainfall, which will continue throughout the weekend.

AVOCADOS
Market is escalating. Long term market forecasts are still for the Winter Mexican crop to slow down faster than expected while Peru and California are slow to ramp up making a very active avocado market for the foreseeable future. Florida Green Skin has started on 24 ct. and bulk packs.

BANANAS
Demand and quality are good and inventories are lighter this week.

BERRIES
Blueberries: Production is increasing in Baja California and Oxnard; prices have come down. Prices are varied throughout the region, quality is good. North Carolina fruit is steady. All packs are available, including organic.
Blackberries: Blackberries are good in supply through this month. Quality is good. Organics are available.
Raspberries: Good quality and supply. Central California growers are now harvesting as well. Organics are available.
Strawberries: Availability is good but we are seeing the price rise marginally with the recent rain. Quality has improved. Organics are available.

CITRUS
Navel: Late season variety domestic navel, few remaining. Quality is good, expect creasing and puffy. Valencias are available, organics as well. Import navels will arrive around the 3rd week in June.
Grapefruit: California grapefruit market is increasing. Texas grapefruit is finishing up. California Star Ruby and White grapefruit is available.
Lemons: Lemons remain extremely tight on all sizes and grades. Orders at Wonderful will continue to be heavily prorated and quality is extremely poor. Import lemons and navels will be available in the next two to three weeks. Domestic navels and Minneolas are just about done.
Limes: Limes are available. Great quality and color.
Specialties: Varieties are winding down. Southern Hemisphere fruit will start in 2-3 weeks.

CALIFORNIA LETTUCE
Green and Red Leaf: Quality and supply is improving. Prices are down.
Iceberg Lettuce: Supplies are good. Quality is much better and prices have come down.
Romaine: Good supply. Quality has improved.
Romaine Hearts: Supplies are good, price are down. Quality is good.

EASTERN AND WESTERN VEGETABLES
Green and Red Bell Peppers: Pepper supplies are down in Florida and Georgia, a result of cooler weather slowing overall crop growth. Coachella production is ramping up and markets have been active. Nogales is winding down and FOB process are lower as shippers are trying to finish up the season. Occasional bruising is present in the Florida product. Demand is strong for late-season red bells in Nogales and Coachella; tight availability will continue through mid-May.
Cucumbers: Recent hot weather has resulted in occasional quality issues for late-season cucumbers in Florida. The new crop harvest has begun in Georgia. Nogales will continue through the third week in May. The harvest in Baja California will be in full swing by mid-May. Prices are generally steady, with cucumbers in the west selling at a premium compared to product in the east.
English Cucumber: Supplies from Eastern Canada are plentiful. Nogales shippers will have English Cucumbers through mid-May.
Green Beans: Supplies are ramping up out of Georgia and are beginning to pressure FOB quotes down slightly compared to last week. Unfortunately, no major relief is expected until the middle of the month when production is expected to begin out of Coachella and the Central Valley.
Zucchini & Yellow Squash: There has been some unexpected pressure on the squash market as Mexican Production has dipped dramatically due to heat related impacts. Domestic supplies are down slightly in the Southeast due to the cooler weather and have driven FOB prices up slightly. Quality remains good on product in the east while in the west we are seeing heat related issues. We expect to see cleanup picks out of Fresno this week.

GRAPEFRUITS
Autumn and Winter Mexican crop to slow down faster than expected while Peru and California are slow to ramp up making a very active avocado market for the foreseeable future. Florida Green Skin has started on 24 ct. and bulk packs.

ZUCCHINI & YELLOW SQUASH: There has been some unexpected pressure on the squash market as Mexican Production has dipped dramatically due to heat related impacts. Domestic supplies are down slightly in the Southeast due to the cooler weather and have driven FOB prices up slightly. Quality remains good on product in the east while in the west we are seeing heat related issues. We expect to see cleanup picks out of Fresno this week.

MELONS
Cantaloupe and Honeydew: Cantaloupe’s volume has started to decline and we have seen a shift in sizing leaning towards bigger fruit. Final arrivals are expected the week of 5/22. Quality remains at optimal levels with good color and netting. Brix levels are in the 11-14% range. Honeydew production still leans more to the 5s and larger but enough 6/8s are finding their way in to take care of regular business. Heavier volumes will also begin to taper off beginning next week. Final arrivals are expected the week of 5/22.
Watermelon: Supplies are light this week due to heavy rainfall in Florida.

Pineapple:
Supply will be improving over the next few weeks as vessels arrive and are being unloaded.

Mixed Vegetables:
Artichokes: We are seeing very high prices and average supply. Quality is good.
Arugula: Supplies of both baby and wild arugula are good. Product is on the smaller size due to the recent cold weather.
Asparagus: The market is improving. Quality is good.
Bok Choy: Quality is good and we are seeing some higher quotes on WGA cartons.
Broccoli: Availability is good. Demand is steady.
Brussel Sprouts: Higher prices and tighter supplies remain but are leveling out. Quality is improving.
Carrots: There is a good supply with solid quality.
Cauliflower: Market is fluctuating. Supplies are light. Quality is good.
Celery: Market has improved. Celery is promotable and supplies are good. Quality is very good.
Cilantro: Quality is variable as there is still yellowing with some decay. Prices are moderate.
Corn: Florida Sweet Corn is plentiful out of Florida and pricing is fair to good, making it good for promoting. Quality is outstanding and the outlook should hold steady all the way through Memorial Day.
Fennel: Supplies for the week will be light.
Garlic: EXTREME MARKET. The overall supply of US garlic is very, very tight. We now feel we will need to transition all lbs. to Mexican. The 2017 crop is still lagging behind. It is drying down, just not as quickly as we had hoped. This transition will need to begin with orders shipping next week, 6/5. All will be Mexican Garlic.
Ginger: Chinese ginger is in good supply. It is being offered at a substantial discount compared to ginger from Brazil.
Green Cabbage: Cabbage regions are transitioning up the east coast. Georgia’s rain has affected crops and we have moved into the Carolinas and Delaware. New crop Canada will start next month.
Green Onions (iced): Prices are good and there is plenty of product.
Green Onions (iceless): This market is steady with good volume.
Kale (Green): Demand is steady and quality is good.
Mache: Availability is good.
Napa: Supplies are improving. WGA is not available.
Parsley (Curly, Italian): We are seeing prices that are very high and in escalation. Quality is average.
Radish: Quality is good. Supplies are winding down.
Red Cabbage: Quality and sizing have been great, with good color. Overall, the market is strong.
Snow and Sugar Snap Peas: Snow and sugar snap peas currently have high demand with good quality.
Spinach (baby): Baby and clipped spinach supplies are good. Quality is fair to good, with good prices. There are some reports of mildew.
Spinach (bunched): Supply is good. Quality has improved.
Spring Mix: There is plenty of product, with good quality.

Onions:
Pricing has started to level off as supplies in Texas are winding down and Imperial Valley, CA is finished. Sizing out of Las Cruces, NM and San Joaquin are large and producing an abundance of both Colossal and Supers. Medium onions of all colors have firmed in pricing due to the peaking on the larger sizes.

Potatoes (Idaho): The demand on larger cartons 40’s through 70’s exceeds supplies with higher pricing. Demand on 80 count is very good with higher pricing, and demand on 90’s through 120’s is fair with no real change in the pricing. Even with the spread between 70’s and 80’s we have not seen any major shift to go to the 80 count. The consumer packs are still only just fair demand with rather poor pricing for the grower’s. We do not see this changing in the near future. In speaking with some growers on the eastern side of the state, that is where first new crop potatoes will start. We are close to catching up with the late start in plantings. We have seen some fields already closed and flowering. It is too early to give an adequate assessment of the crop on the western side. No major transportation issues to report.

Tomatoes:
Rounds: Supplies in the east will continue to improve and demand is mostly unchanged from last week. South Georgia and Quincy are still producing in addition to availability out of the Carolinas. Pricing will remain triggered this week. Expect to see some quality issues and shorter shelf life as all regions are receiving heavy precipitation over the next 7-10 days.
Romas: Supplies have dropped drastically. Quality is hit and miss.
Grapes: Supplies are mostly unchanged out of the Carolinas. Demand is flat and FOB prices are unchanged. Quality is becoming an issue as the region continues receiving precipitation.
Cherries: Demand is mostly unchanged as quality product is difficult to source. FOB prices are mostly unchanged.

Tree Fruit:
California stonefruit season is well underway. All packs are available, including organics. White fruit, pluots, plumcots, and specialty varieties are available as well.

Apples and Pears:
Domestic storage fruit continues to ship as we transition to southern hemisphere apples and pears. Offshore deals are steady and the quality is good.
**organic vegetable**

*Indicates New in the Market

<table>
<thead>
<tr>
<th>ITEM</th>
<th>PACK SIZE</th>
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</thead>
<tbody>
<tr>
<td>BEANS GREEN [US]</td>
<td>12/12 oz.</td>
</tr>
<tr>
<td>BOK CHOI [US]</td>
<td>45 lbs.</td>
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<tr>
<td>BOK CHOI BABY [US]</td>
<td>20 lbs.</td>
</tr>
<tr>
<td>CABBAGE RED [US]</td>
<td>45 lbs.</td>
</tr>
<tr>
<td>CARROT BUNCH w/TOPS [US]</td>
<td>24 bunches</td>
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<tr>
<td>CARROT CELLO [US]</td>
<td>2 lbs.</td>
</tr>
<tr>
<td>CARROT CELLO [US]</td>
<td>5 lbs.</td>
</tr>
<tr>
<td>CARROT MEDIUM [CAN]</td>
<td>50 lbs.</td>
</tr>
<tr>
<td>CARROT MINI PEELED [US]</td>
<td>24/1 lb.</td>
</tr>
<tr>
<td>CARROTS RAINBOW BUNCH [US]</td>
<td>24 bunches</td>
</tr>
<tr>
<td>CARROTS RAINBOW SHREDDED</td>
<td>12/10 oz.</td>
</tr>
<tr>
<td>CARROT WHOLE BABY PEELED [US]</td>
<td>15/2 lbs.</td>
</tr>
<tr>
<td>CELERY HEARTS EARTHBOUND™ [MEX]</td>
<td>18 ct.</td>
</tr>
<tr>
<td>DILL CRATE [US]</td>
<td>24 bunches</td>
</tr>
<tr>
<td>GARLIC WHITE [MEX]</td>
<td>24/3 pk.</td>
</tr>
<tr>
<td>GREENS COLLARD [US]</td>
<td>24 bunches</td>
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**organic fruit**

*Indicates New in the Market

<table>
<thead>
<tr>
<th>ITEM</th>
<th>PACK SIZE</th>
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<tbody>
<tr>
<td>APPLE FUJI [US]</td>
<td>12/3 lbs.</td>
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<tr>
<td>APPLE GRANNY SMITH [US]</td>
<td>12/3 lbs.</td>
</tr>
<tr>
<td>APPLE PINK Cripps [US]</td>
<td>12/3 lbs.</td>
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<tr>
<td>APRICOTS [US]</td>
<td>10/1 lb.</td>
</tr>
<tr>
<td>AVOCADO HASS [MEX]</td>
<td>60 ct.</td>
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<tr>
<td>BANANAS [ECU]</td>
<td>40 lbs.</td>
</tr>
<tr>
<td>BLACKBERRIES [MEX]</td>
<td>12/6 oz.</td>
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<tr>
<td>*CHERRIES RED [US]</td>
<td>18 lbs.</td>
</tr>
<tr>
<td>DATES ALMOND ROLL [US]</td>
<td>12/12 oz.</td>
</tr>
<tr>
<td>DATES COCONUT ROLL [US]</td>
<td>12/12 oz.</td>
</tr>
<tr>
<td>DATES MEDJOOL [US]</td>
<td>24/1 lb.</td>
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<tr>
<td>*FIGS BROWN FRESH [MEX]</td>
<td>12/8 oz.</td>
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<tr>
<td>GRAPES BLACK SEEDLESS [US]</td>
<td>18 lbs.</td>
</tr>
<tr>
<td>GRAPES RED SEEDLESS [US]</td>
<td>18 lbs.</td>
</tr>
<tr>
<td>GRAPES WHITE SEEDLESS [US]</td>
<td>18 lbs.</td>
</tr>
<tr>
<td>RASPBERRIES [MEX]</td>
<td>12/6 oz.</td>
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<tr>
<td>STRAWBERRIES [US]</td>
<td>8/1 lb.</td>
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<tr>
<td>CANTALOUE [MEX]</td>
<td>9 ct.</td>
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<table>
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<tr>
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<th>PACK SIZE</th>
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<tr>
<td>HONEYDEW [MEX]</td>
<td>6 ct.</td>
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<tr>
<td>*KIWI [NZD]</td>
<td>20/1 lb.</td>
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<tr>
<td>*LIMES [MEX]</td>
<td>12/1 lb.</td>
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<tr>
<td>NECTARINE [US]</td>
<td>2-layers</td>
</tr>
<tr>
<td>PAPAYA LARGE [MEX]</td>
<td>22 lbs.</td>
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<tr>
<td>PEAR BOSC [ARG]</td>
<td>80 ct.</td>
</tr>
<tr>
<td>PEAR PACKHAM [ARG]</td>
<td>80 ct.</td>
</tr>
<tr>
<td>*PINEAPPLE [CRI]</td>
<td>8 ct.</td>
</tr>
<tr>
<td>*PLUMS BLACK [US]</td>
<td>V/F</td>
</tr>
<tr>
<td>*PLUMS RED [US]</td>
<td>V/F</td>
</tr>
<tr>
<td>TOMATO CAMPARI [MEX]</td>
<td>10/1 lb.</td>
</tr>
<tr>
<td>TOMATO MIXED CHERRY [MEX]</td>
<td>12/1 pt.</td>
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</tbody>
</table>
Green skin avocados are distinct in appearance and flavor compared to its relative Hass. Unlike Hass, green skin does not turn color when ripe. The skin is smooth, kelly green and mottled with an occasional brown streak. The flesh is cornflower gold, soft yet pliable, high in moisture content with a melting quality. The fruit has a large central pit, yet because of the fruit’s size (often weighing over a pound) edible yield is still high. Green skin’s flavor displays subtle notes of grass and almond.

**PLEASE NOTE: AVAILABILITY IS SUBJECT TO CHANGE**

**Green Skin Avocado**

<table>
<thead>
<tr>
<th>Item</th>
<th>Item #</th>
<th>City</th>
<th>Miles</th>
</tr>
</thead>
<tbody>
<tr>
<td>*Green Skin Avocado 50 lbs.</td>
<td>106503</td>
<td>Medley</td>
<td>39</td>
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<tr>
<td>*Green Skin Avocado 24 ct.</td>
<td>106104</td>
<td>Medley</td>
<td>39</td>
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<tr>
<td>*Dragonfruit 10 lbs.</td>
<td>170135</td>
<td>Homestead</td>
<td>69</td>
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<tr>
<td>Thai Guava 20 lbs.</td>
<td>196104</td>
<td>Homestead</td>
<td>69</td>
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<tr>
<td>Green Sugar Cane Bundle</td>
<td>196161</td>
<td>Homestead</td>
<td>123</td>
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<tr>
<td>Passion Fruit 5 lbs.</td>
<td>170120</td>
<td>Homestead</td>
<td>69</td>
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<tr>
<td>Watermelon Seedless 45 ct. bin</td>
<td>197203</td>
<td>Groveland</td>
<td>221</td>
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<tr>
<td>Watermelon Seedless 60 ct. bin</td>
<td>197202</td>
<td>Groveland</td>
<td>221</td>
</tr>
<tr>
<td>Watermelon Seeded 33 ct. bin</td>
<td>197205</td>
<td>Groveland</td>
<td>221</td>
</tr>
<tr>
<td>Watermelon Seeded 3 ct. carton</td>
<td>870001</td>
<td>Groveland</td>
<td>221</td>
</tr>
<tr>
<td>Mini Watermelon Seedless 8 ct. carton</td>
<td>197102</td>
<td>Groveland</td>
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<td>Tomatillo</td>
<td>195803</td>
<td>Bonita Springs</td>
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<tr>
<td>Tomato XLG 4x5</td>
<td>195101</td>
<td>Wimauma</td>
<td>21</td>
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<tr>
<td>Tomato XLG 2-layer V/R</td>
<td>195303</td>
<td>Wimauma</td>
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<tr>
<td>Tomato Grape</td>
<td>195602</td>
<td>Wimauma</td>
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<tr>
<td>Tomato Pink Graded</td>
<td>195302</td>
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<tr>
<td>Tomato Plum</td>
<td>195704</td>
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<td>Tomato Plum Premium</td>
<td>195707</td>
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<tr>
<td>Tomato Yellow</td>
<td>195818</td>
<td>Wimauma</td>
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<tr>
<td>Arugula B&amp;W 4 oz.</td>
<td>127505</td>
<td>Fellsmere</td>
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<tr>
<td>Arugula B&amp;W Baby 1.5 lbs.</td>
<td>127504</td>
<td>Fellsmere</td>
<td>125</td>
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<tr>
<td>*Microgreens Rainbow 8 oz.</td>
<td>127551</td>
<td>Miami</td>
<td>35</td>
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<table>
<thead>
<tr>
<th>Item</th>
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<th>City</th>
<th>Miles</th>
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<tbody>
<tr>
<td>Pepper Shisito Sweet Japanese</td>
<td>132159</td>
<td>Bonita Springs</td>
<td>124</td>
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<tr>
<td>Potato Fingerling</td>
<td>153316</td>
<td>Hastings</td>
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<td>Potato Purple</td>
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<td>Potato Red A</td>
<td>153319</td>
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<tr>
<td>Potato Red Chef 50 lbs.</td>
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<td>Potato Red Creamer</td>
<td>153326</td>
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<td>Potato White</td>
<td>153330</td>
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<td>Potato Long White</td>
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<tr>
<td>Potato Yukon Gold A</td>
<td>154836</td>
<td>Hastings</td>
<td>282</td>
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<tr>
<td>Potato Yukon Gold Creamer</td>
<td>153333</td>
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<tr>
<td>Sprouts Alfalfa</td>
<td>190112</td>
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<tr>
<td>Sprouts Bean 6 oz.</td>
<td>190102</td>
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<tr>
<td>Sprouts Bean 5 lbs.</td>
<td>190103</td>
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<tr>
<td>Sprouts Broccoli</td>
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<tr>
<td>Sprouts Cucumber</td>
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<td>35</td>
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<tr>
<td>Sprouts Crunchy</td>
<td>190107</td>
<td>Miami</td>
<td>35</td>
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<td>Sprouts Daikon</td>
<td>190108</td>
<td>Miami</td>
<td>35</td>
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<td>Sprouts Snow Pea</td>
<td>854701</td>
<td>Miami</td>
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<tr>
<td>Sprouts Soy</td>
<td>190100</td>
<td>Miami</td>
<td>35</td>
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<tr>
<td>Sprouts Spicy</td>
<td>190110</td>
<td>Miami</td>
<td>35</td>
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<tr>
<td>Squash Yellow Medium</td>
<td>191308</td>
<td>Delray Beach</td>
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<tr>
<td>Watercress B&amp;W 24 ct.</td>
<td>180167</td>
<td>Fellsmere</td>
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<tr>
<td>Watercress B&amp;W 4 oz.</td>
<td>180148</td>
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</tr>
<tr>
<td>Wheatgrass Tray</td>
<td>190114</td>
<td>Miami</td>
<td>35</td>
</tr>
</tbody>
</table>

**PLEASE NOTE: AVAILABILITY IS SUBJECT TO CHANGE**
EXOTIC CHOICES JUNE 25 - JULY 1, 2017

*allow 1 week lead time

NEW CROP GRAPES

OG BLACK SEEDLESS GRAPES 18 lbs. [US]

WHITE SEEDLESS GRAPES 18 lbs. [US]

OG RED SEEDLESS GRAPES 18 lbs. [US]

OG WHITE SEEDLESS GRAPES 18 lbs. [US]

COTTON CANDY® GRAPES 18 lbs. [MEX]

Cotton Candy® grapes are a one-of-a-kind variety that tastes just like spun sugar! They are plump, juicy and a sustainable grown, non-GMO food. The fruit has an initial burst of Cotton Candy flavor that recedes into a mild, juicy sweetness. These berries are low in acid and pleasantly sweet without being overtly sugary.

RED GLOBE GRAPES 18 lbs. [MEX]

Red Globes are distinctively large and round. Globes are generally seeded with a crisp skin and pulpy flesh that is mildly sweet and flavourful. They are the largest of all red berries grown and also known for their excellent shelf life.

BI-COLOR GRAPES 18 lbs. [MEX]

Crisp, sweet and juicy table grapes! Seedless with both Thompson and Crimson varieties packed in a convenient and easy-to-rinse clamshell.

PLEASE NOTE: AVAILABILITY IS SUBJECT TO CHANGE
CALIFORNIA STONEFRUIT

BLACK VELVET™ APRICOTS
2-layers [US]
Black Velvet™ apricots have a physical appearance inherited from its plum parentage. Its skin is covered with a near invisible fuzz, like an apricot, which gives it a smooth velvet finish. The fruit’s flesh is golden hued with tones of ruby red where the fruit meets the skin. When ripe, the flesh is sweet forward with a bright and tangy finishing mouthful. The flesh has a soft melting quality with layers of juice that make the fruit’s consistency delicious.

RED VELVET™ APRICOTS
2-layers [US]
Red Velvet™ apricots have the initial appearance of a small plum, with a dark cherry colored, smooth velvet textured thin and taught skin. The flesh’s color is laced with tones of tangerine and bleeds of deep strawberry red throughout, signifying the fruits parentage. The flesh is juicy with a melting quality. Its flavors bright, complex and confectionary sweet with baking spice nuances.

WHITE NECTARINE
2-layer [US]
White nectarines distinguish themselves from Yellow nectarines varieties in their balance of sugar and acid. White nectarines lack the acidity that yellow nectarines contain; thus they are referred to as sub-acid. The flesh is perfumed with aromatics, overly juicy when ripe, and creamy in color. When ripe, their texture is tender firm with a melting quality. Their flavors are rich and decadently sweet, with baking spice nuances.

RED CHERRIES
10.5 row [US]
12 row [US]
OG RED CHERRIES
18 lbs. [US]
First of the season red cherries from California! Their surface is firmer like an apricot and exceptionally sweet like a plum. Their confectionary sweetness balanced by a touch of tang. Bing cherries are best suited for fresh eating, canning or freezing. Their confectionary sweetness makes them a quintessential salad or dessert ingredient.

RAINIER CHERRIES
15 lbs. [US]
The Rainier is an attractive yellow with a characteristic red blush on its tender edible skin. Rainier cherries are larger and monstrously sweet tasting cherry. Its firm pulp contains a white heart and offers a sweet, fairly delicate flavor.

WHITE PEACHES
2-layer [US]
White peaches taste sweet, whether firm or soft. They also have a much more delicate flavor and texture compared to the yellow variety. Use white peaches where little cooking is needed. Peeling White peaches also enhances their flavor.

WHITE DONUT™ PEACHES
2-layer [US]
Also known as Angel Peaches and have a very sweet white flesh which is softer juicier and less acidic than standard peaches.

PLUOTS AND PLUMCOTS

AMIGO PLUMCOT
2-layer [US]
Plumcots are the hybrid of plum and apricot, with the dominant plum gene. Amigo plumcots are an early summer variety. Their skin is a deep red, bluish color with a yellow blush on its tender edible skin. Rainer cherries are larger than most pluots, but still holds a sweet taste with a 16 Brix. The dark, pink flesh is very juicy and almost dripping! Silver Phoenix’s flavor is deliciously tangy, bright, and vibrant; reminiscent of yellow nectarines.

BLACK PLUOT
54 ct. [US]
Pluots are the hybrid of apricot and plum, with the dominant apricot gene. Black pluots are named for their remarkably dark skin color. The flesh is firm like an apricot and exceptionally sweet like a plum, with an average 20 Brix. Pluots are so full of juice that make it impossible to eat just one!

EAGLE EYE PLUMCOT
2-layer [US]
Eagle Eye is an early summer variety plumcot. Like the pomegranate, pluots are very high in antioxidants. Their skin is bright red with speckles and its flesh is the same vibrant, red color. Eagle Eye’s flavor is very pleasant; offering a rich, sweet and jam-like flavor and a tart finish.

RASPBERRY SPLENDOR PLUOT
2-layer [US]
A natural hybrid variety with a deep red, speckled skin and an attractive, vibrant red flesh. The skin offers a spicy finish, while the fruit itself is extremely sweet and juicy.

SILVER PHOENIX PLUOT
54 ct. [US]
Silver Phoenix Pluots have a mottled skin with burgundy undertones, similar to Dapple varieties. The dark, pink flesh is very juicy and almost dripping! Silver Phoenix’s flavor is deliciously tangy, bright, and vibrant; reminiscent of yellow nectarines.

PLEASE NOTE: AVAILABILITY IS SUBJECT TO CHANGE

*allow 1 week lead time

EXOTIC CHOICES JUNE 25 - JULY 1, 2017

premierproduce
SPECIALTY MELONS

**EXOTIC CHOICES JUNE 25 - JULY 1, 2017**

*allow 1 week lead time

**PLEASE NOTE: AVAILABILITY IS SUBJECT TO CHANGE**

**GALIA MELON**
6 ct. [US]
Galias have a pale green flesh with a succulent texture that has a signature spicy sweet flavor with tropical and perfumed aromatics. The more orange in color the exterior skin usually indicates a higher sugar content.

**LEMONDROP HONEYDEW MELON**
6 ct. [US]
With the initial appearance of a Gala but unlike any other melon! The Lemon Drop has no floral aromatics or sub-acid sweetness. Rather its flavor is filled with overt signature sweet tartness of lemon, subtle hints of honeydew and watermelon.

**PEPINO MELON**
14 ct. [US]
The Pepino has a light-yellow to light-green skin, streaked with purple vertical striping. The flesh, when ripe is golden yellow with a narrow seed cavity. The Pepino is entirely edible skin, flesh, pulp and seeds. The yellow interior is fine-grained and sweetly aromatic, intensifying as it ripens. Its flavor can be described as a mix of banana and pear, with a slightly bitter bite. Its size is inconsistent and can be as small as a plum or as large as a papaya. Care must be taken when handling Pepino fruits as once ripe they are delicate and easily prone to bruising.

**GOLDEN HONEYDEW MELON**
6 ct. [US]
The Golden honeydew melon has a similar shape and firm texture to the common honeydew. Its most obvious difference is its bright golden-hued skin. The golden variety has a sweet and refreshing flavor profile. When ripe its skin is firm, thin and smooth. Its flesh is succulent, velvety and sweet.

**CRENSHAW MELON**
6 ct. [US]
The Crenshaw melon, also spelled Cranshaw, has a yellow and green, corrugated, rough, firm rind void of netting. Its dense, tender peach-colored flesh is sweet and slightly spicy. The melon’s skin turns golden-yellow at the peak of ripeness and will have slightly waxy feel. Crenshaw melons are full-flavored and sturdy enough to be cooked.

**SUGAR KISS MELON**
9 ct. [US]
Sugar Kiss is the newest, and sweetest, member to the “Kiss” family of melons. This melon packs a punch of flavor. The soft meat melts in your mouth, dissolving like sugar on the tongue. An incredible enjoyable eating experience. With a texture reminiscent of a Crenshaw, the Sugar Kiss has unsurpassed flavor.

**SUMMER KISS MELON**
9 ct. [US]
Summer Kiss is sweet but subtle. The flavor is mellow and offers a creamy texture. The flavor lingers on the taste buds as you reach for another bite. The netted exterior is dark gold and contrasts with the bright green interior. This melon is just gorgeous. As native of Israel, Summer Kiss is a special variety that offers consistent flavor and texture.

**YELLOW WATERMELON**
5 ct. [US]
Unlike other citruses, Kumquats are completely edible. However, the seeds are still recommended for eating. Kumquats offer a slight bite to the fruit that has a fantastic flavor. They are versatile in both sweet and savory preparations.
EXOTIC CHOICES  JUNE 25 - JULY 1, 2017

*allow 1 week lead time

**CULINARY Specialties**

**FRESH BLACK FIGS 12/8 oz. [US]**
A botanical inverted flower from the Ficus tree which is a member of the Mulberry tree. These deciduous fruits have a tough peel that reveals a soft creamy white interior filled with a seed mass bound with jelly-like flesh. The edible seeds are numerous and generally hollow. Figs can produce a “meaty” flavor that has a smoky, almost steak-like aroma and taste.

**OG FRESH BROWN FIGS 12/8 oz. [MEX]**
A botanical inverted flower from the Ficus tree which is a member of the Mulberry tree. These deciduous fruits have a tough peel that reveals a soft creamy white interior filled with a seed mass bound with jelly-like flesh. The edible seeds are numerous and generally hollow. Figs can produce a “meaty” flavor that has a smoky, almost steak-like aroma and taste.

**KIWANO MELON 11/12 ct. [US]**
Kiwano melons are about the size of a pear. Its spiky cast has a bright yellow and orange, mottled skin; which is actually edible. When opened, Kiwano reveals a rich, jelly-like, lime green flesh studded with white edible seeds reminiscent of cucumbers. The melon has a sweet and tart, banana-lime taste. A flavor that is enhanced when chilled. The brighter the orange skin, the sweeter the flesh of the fruit. Kiwano consists of over 90% water and is rich in vitamin C. It is also an excellent source of iron and potassium.

**GOLD KIWI 25 ct. [NZD]**
New crop imported from New Zealand! Distinguished from the green variety in color and flavor. Gold kiwi’s flavor is sweet and juicy with a velvety and creamy texture. Golden kiwi’s color is white versus magenta -- and can easily fit into the hand of an average adult. Each Pureheart™ Melon weighs between three and six pounds -- enough to serve two adults or about four children – and can easily fit into the hand of an average adult.

**OG PACKHAM PEAR 60 ct. [ARG]**
Very similar to the Bartlett pear. The Packham pear will turn from bright green to golden yellow as it ripens. Its creamy, sweet and aromatic flesh is perfect for eating fresh, as well as for canning or adding to salads or desserts. The Bartlett has the quintessential pear flavor and is considered the sweeest and juiciest of all the pears. The Packham is perfect to eat out of hand, in salads, or for canning and cooking.

**TAYLOR’S GOLD PEAR 15 lbs. [NZD]**
A cousin to Comice, Taylor’s Gold is delicately sweet and juicy with a beautiful, cinnamon colored skin. The flesh is flavorful and juicy with a velvety and creamy texture. Considered an all-purpose pear; ideal for fresh eating, baking, canning, and freezing.

**DRAGONFRUIT 10 lbs. [US]**
Dr. David Low, Driscoll’s founder, is credited with the development of Driscoll’s™ Sunshine Raspberries. Driscoll’s™ Sunshine Raspberries are the outcome of naturally breeding a red raspberry with a golden raspberry. Only available from June to mid-September, these gorgeous berries are sweet and juicy. Imagine a magnificent flavor that combines honeydew melon, apricot, pineapple and other tropical flavors.

**RAMBUTAN 6/12 oz. [HON] 5 lbs. [GUA]**
Closely related to the lychee and longan, the fragrant perfume characterizes this unique fruit. Rambutan is very unusual looking with its hairy appearance. Its name derives from the Malaysian word for hair, rambut” The spiky fruit will burst with an enjoyable flavor that is similar to a lychee, but less acidic. Peel off the hairy skin to extract to fruit, and remove the seed.

**GOLDEN RASPBERRIES 12/6 oz. [US]**
The Gold raspberry has similar characteristics to the Red raspberry in all aspects except that it is gold in color with pink hues. It is an aggregate fruit with individual drupelets that are held together by very fine, nearly invisible hairs. When picked, the stem and the receptacle of the raspberry stay on the plant, leaving a hollow center within the fruit. The Gold raspberry is fuzzy, fragile and extremely sweet with honeyed apricot tones and just a subtle hint of tartness.

**SUNSHINE RASPBERRIES 12/6 oz. [US]**
Driscoll’s™ Sunshine Raspberries are the outcome of naturally breeding a red raspberry with a golden raspberry. Only available from June to mid-September, these gorgeous berries are sweet and juicy. Imagine a magnificent flavor that combines honeydew melon, apricot, pineapple and other tropical flavors.

**STEMBERRIES 4/1 lb. [US]**
Fresh from California! Stem strawberries are readily distinguished by several characteristics; they must be uniform in size, color, shape and ripeness and of course, maintain a 2” stem. They are plump and voluptuous, heart shaped, deep red in color, succulent and candy sweet with a perfect hint of tartness.

**PUREHEART™ MINI SEEDLESS WATERMELONS 6 ct. [GUA]**
Pureheart™ seedless watermelon is about the size and shape of a cantaloupe but has a very thin rind. Inside the prized fruit, lies a deep, crimson red color with an ultra-sweet flavor – similar to the heart of a full-size watermelon. Each PureHeart™ melon weighs between three and six pounds – enough to serve two adults or about four children – and can easily fit into the hand of an average adult.

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EXOTIC CHOICES JUNE 25 - JULY 1, 2017

**CABERNET ESTATE RESERVE™ CHERRY**
12/10 oz. [US]
Freshly picked from Texas! A beautiful dark cherry tomato with a deep wine coloration and a crisp, sweet fruit flavor — reminiscent of a fine wine with a rich smoothness. These cherry tomatoes are excellent for roasting, superb for sauce, and creates a striking presentation in a simple caprese salad. With its mini size, the Cabernet Estate Reserve® also makes for a perfect snack.

**HEIRLOOM TOMATOES**
10 lbs. [US]
Kellogg’s Breakfast, Gold Medal, Cherokee Purple, and Red Brandywine are exceptionally rich in flavor, colorful, and aromatic. Considered the best tasting and superior of all tomato varieties.

**CAMPARI TOV**
12/1 pt. [CAN]
A cocktail size tomato with the perfect combination of sweetness and acidity with authentic tomato taste, peak freshness and superb flavor.

**KUMATO**
10/1 lb. [CAN]
An exceptional and authentic tomato with intense and sweet flavor combined with their special rich color.

**YELLOW TOMATOES ON THE VINE**
11 lbs. [CAN]
Vine tomatoes are allowed to ripen to a later stage of maturity. They have a higher sugar content than ordinary tomatoes, a lower acidity, and contain up to 94% water.

**ORANGE TOMATOES ON THE VINE**
11 lbs. [CAN]
Ideal for uniform slices and fresh preparations, a high sugar content, and are medium sized. Pair with fresh cow’s milk cheeses, basil, oregano, melons, pasta, summer squash, eggplant and peppers.

**WILD WONDERS™**
10/12 oz. [CAN]
A gourmet medley of heirloom tomatoes that are greenhouse grown and non-GMO. Wild wonder tomatoes have a perfect tomato flavor profile—a perfect balance of sweet and sour with a citrus touch.

**ZIMA TOMATOES**
12/5 pt. [CAN]
Consistently sweet and bite-sized orange globes. Offering a distinct new option to the traditional red variety.

**RED TAMARILLO**
20 ct. [NZD]
Red tamarillo fruit is paste and teardrop shaped with a glossy smooth cranberry hued skin and succulent flesh containing small soft edible seeds. The skin is thin and far too bitter and tannin rich for palatable raw consumption. Its flesh, though, when ripe, is bright, sweet-tart and piquant in flavor. Red tamarillo varieties have a naturally higher acid content than golden tamarillos.

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**EXOTIC CHOICES JUNE 25 - JULY 1, 2017**

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PLEASE NOTE: AVAILABILITY IS SUBJECT TO CHANGE
Specialties

**BABY CANDY STRIPED BEETS BUNCHED**
24 ct. [MEX]
Striped beets are also called “Chioggia” and named “Candy Striped” due to their red and white stripes exposed when cut. The sweetest of all beets; the flavor of this variety is similar to the common red beet but milder.

**BABY GOLD BEETS BUNCHED**
24 ct. [MEX]
Beets have the highest sugar content of any vegetable. Gold beets are the best standard of sweetness. Their flavor is smooth and creamy with just a hint of earthiness. Unlike red beets, its coloring does not bleed and retains its color when cooked.

**BABY BUNCHEO CARROTS w. TOPS**
12 ct. [US]
Baby bunched carrots are small, slender and tender with a delicate, sweet carrot flavor. Carrots of any variety are exceptionally rich in Beta Carotene for healthy eyes, skin, and immunity.

**ORANGE CAULIFLOWER**
varied pack [US]

**PURPLE CAULIFLOWER**
varied pack [US]

**BABY FENNEL**
24 ct. [MEX]
Baby Fennel is immature Fennel that produces licorice-flavored feathery leaves. The roots are also edible. Baby Fennel seeds are sweet and release an anise aroma. They make an attractive garnish for most anything and an excellent contrasting fresh ingredient.

**BABY TURNIPS BUNCHED**
24 ct. [US]
Baby turnips are known to be sweeter than the fully matured version. Their flavor is delicate and mild. Turnips are a good source of complex carbohydrates.

**BABY FRISSEE**
2.5 lbs. [PER]
Frissee is bright to light green at its leaf tips fading to a pale yellow to white at its core. The lacy green leaves offer a slighter bitter flavor and tender texture. The white to yellow Curfier has a subtle crunch and offers a much milder flavor than the leaf tips. Frisse is most often used raw in fresh applications though it can also be wilted or sautéed to mellow its bitterness.

**BABY GREEN TANGO**
2.5 lbs. [PER]
Tango resembles endive in appearance and is rich in vitamins, has a tangy flavor, but without the bitter taste. The bright green color makes a gorgeous salad, especially when paired with a red leaf lettuce, and the crisp texture holds up well.

**BABY MIXED LETTUCES**
2.5 lbs. [PER]
Assorted baby head lettuce are petite and delicate baby lettuces. They are tender yet crisp, buttery and mellow in flavor and have varying taste, texture, color, shape and size. A lovely garnish and vibrant ingredient.

**GREEN OAK LETTUCE**
2.5 lbs. [PER]
Oak leaf lettuce has the appearance of aging oak leaves – elongated, lobed and loosely serrated. The leaves have a crisp, semi-succulent, hardy texture and ruffled tips. Oak Leaf lettuce has a buttery texture and an incredibly mellow, nutty, and sweet flavor. It is known for its sweetness, which may be an even more memorable quality than its attractive foliage.

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**LOLLA ROSA**
12 lbs. [US]
Lolla Rossos forms a distinct compact rosette of blood violet fan-shaped leaves with a non-hearting pale green base. The leaves have a crisp, semi-succulent, hardy texture and ruffled tips. Lolla Rossos flavor is bold, slightly bitter, and nutty.

**RED OAK LETTUCE**
2.5 lbs. [PER]
Oak leaf lettuce has the appearance of aging oak leaves – elongated, lobed and loosely serrated. The leaves have a crisp, semi-succulent, hardy texture and ruffled tips. Oak Leaf lettuce has a buttery texture and an incredibly mellow, nutty, and sweet flavor. It is known for its sweetness, which may be an even more memorable quality than its attractive foliage.

**BABY CASTELLETTA**
24 ct. [MEX]

**BABY LETTUCE**
2.5 lbs. [PER]
Assorted baby head lettuce are petite and delicate baby lettuces. They are tender yet crisp, buttery and mellow in flavor and have varying taste, texture, color, shape and size. A lovely garnish and vibrant ingredient.

**LIMA BEANS**
varied pack [US]

**BABY CANDY STRIPED BEETS BUNCHED**
24 ct. [MEX]
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EXOTIC CHOICES JUNE 25 - JULY 1, 2017

JERUSALEM ARTICHOKE

Also called Sunchoke, Sunroot, and Earth Apple. Best described as a thin-skinned, knobby, potato-like vegetable. The crisp, relyy flesh of the Jerusalem Artichoke has a texture similar to water chestnuts and a sweet, nutty flavor. The inulin-rich tubers contain no other type of carbohydrate, which is perhaps why some call it “the potato of diabetes.” They are high in fiber and have more potassium than most other vegetables.

WHITE ASPARAGUS

The albino version of asparagus. Its growing method separates itself from other varieties. White asparagus does not see the light of day. Its texture is more brittle than the green variety. Their flavor is mild, with earthy and nutty notes of artichoke and fresh white corn.

FAVA BEANS

25 lbs. [US]

Fava Beans add Mediterranean flair to any dish. They are tender, with a sweet, mild flavor and are similar in shape to a lima bean. The beans' skin is thick and their texture can range from starchy to creamy depending on how they are prepared.

OG RAINBOW CARROTS

25 bunches, [US]

Delicious and sweet savory flavor providing an eye-catching presentation. Ideal side dish for grilled, roasted or sauteed protein entrees. Serve steamed, braised, boiled, roasted or baked. Kids especially love them!

CELERY ROOT

10 lbs. [US]

Fresh from California and known to be the best quality garlic. Its flavor is milder and exceptionally sweet. Elephant garlic is also much larger in size than common garlic.

OG RED KALE

24 ct. [US]

Red Kale is a more tender and delicious variety than other kales. This meaty green variety is easily recognized by its richly colored burgundy stems and purple tinted leaves. They are flat and toothed-like an oak leaf, with an overall dark green color and deep red veins. Red kale offers a mild nutty flavor that is slightly sweet and earthy with a hearty texture.

KOHLRAABI

12 ct., [US]

Kohlrabi is a plant related to cabbage, kale, and broccoli. The plant's flavor is likened to broccoli stems, sweet and mild with a hint of cabbage undertones. As the stem is juicy. The bulbous stem vegetable can be prepared using nearly every cooking method.

VIDALIA ONION

OG VIDALIA ONION

120/5 lbs. [US]

40 lbs., [US]

Fresh from Georgia. Vidalia™ is one of the sweetest and most beloved onions on the planet. They have a signature buttery and creamy sweet flavor profile that is highly recognizable. Vidalia™ is a trademarked and is the official state vegetable of Georgia.

THAI GREEN PEPPER

30 lbs. [DOM]

An immature chile pepper with immediate and intense heat. Thai green have a heat level that is slightly hotter than that of a serrano pepper.

CELEBRATED CULINARY SPECIALTIES

KIMCHEE MILD

6/14 oz.

KIMCHEE HOT

6/14 oz.

A traditional fermented Korean side dish with a spicy sour flavor. Made of brine, fish sauce, napa cabbage, radish, ginger, garlic, spices and scallions.

LOTUS ROOT

10 lbs. [CHN]

Also known as Chinese Arrowroot, it is cultivated for its edible elements: seeds, flowers, leaves and roots. A texture is dense, crunchy and starchy with nutty and sweet faint tones. Similar taste to a water chestnut.

WATERMELON RADISH*

An heirloom Chinese Daikon Radish with a flesh that is tender, crisp, succulent and firm. Its flavor is mild, slightly peppery with almond-sweet notes. Can be served fresh or cooked, hot or cold.

CELERY ROOT

22 lbs. [HOL]

Also known as Celeriac, celery root is indeed a celery variety grown for its underground tuber versus its green leafy stalks. Celeriac’s roughly globular sweeten root is often muddled, grated and full of wild offshoot stubbles. Underneath the root’s burly exterior is a crisp, apple-like textured bright white flesh. This firm juicy flesh has a mild, herbaceous quality with obvious celery-like undertones.

ROCKY MOUNTAIN POTATOES

12/1 lb. [US]

A traditional powdered Idaho potato with a hearty floury texture. Rock potatoes are popular for their high starch content and are generally preferred for roasting, mashing or for other cloth applications.

JERUSALEM ARTICHOKE

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VIDALIA ONION

OG VIDALIA ONION

120/5 lbs. [US]

40 lbs., [US]

Fresh from Georgia. Vidalia™ is one of the sweetest and most beloved onions on the planet. They have a signature buttery and creamy sweet flavor profile that is highly recognizable. Vidalia™ is a trademarked and is the official state vegetable of Georgia.

THAI GREEN PEPPER

30 lbs. [DOM]

An immature chile pepper with immediate and intense heat. Thai green have a heat level that is slightly hotter than that of a serrano pepper.

CELEBRATED CULINARY SPECIALTIES

KIMCHEE MILD

6/14 oz.

KIMCHEE HOT

6/14 oz.

A traditional fermented Korean side dish with a spicy sour flavor. Made of brine, fish sauce, napa cabbage, radish, ginger, garlic, spices and scallions.

LOTUS ROOT

10 lbs. [CHN]

Also known as Chinese Arrowroot, it is cultivated for its edible elements: seeds, flowers, leaves and roots. A texture is dense, crunchy and starchy with nutty and sweet faint tones. Similar taste to a water chestnut.
**CULINARY Specialties**

**EXOTIC CHOICES JUNE 25 - JULY 1, 2017**

*allow 1 week lead time

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**DRIED MUSHROOMS**

**DRIED BLACK TRUMPET**
6/5 oz. [US]
Also known as Horn of Plenty. Black Trumpet's flavor is best when they are dried. They have a sweet earthy richness and offer a delightful contrast when paired with fish.

**DRIED CHANTELEES**
6/5 oz. [US]
The world's most sought after wild mushroom. Unlike other dried mushrooms, when reconstituted they become woody. When prepared or pureed for sauces and soups, their aroma and flavor is earthy, nutty, and slightly fruity.

**DRIED LOBSTER**
6/5 oz. [US]
Lobster mushroom's name derives from their appearance and their unique seafood-esque flavor. They have a crisp texture and a spicy-briny aroma.

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**DRIED OYSTER**
6/5 oz. [US]
Also known as Shimeji or Pleurotus mushrooms. Oyster mushrooms have a slight peppery flavor that gets milder when cooked and offers a slight crunchy texture.

**DRIED PADDY STRAW**
6/5 oz. [US]
Also known as Grass mushrooms, they are conveniently bite-sized with an earthy, smoky flavor. Excellent for stir fry dishes, soups and sauces.

**DRIED STIR-FRY BLEND**
6/5 oz. [US]
A classic stir-fry made with a blend of Shiitake, Woodear, and Paddy Straw. They have intense flavor and are an excellent meat substitute.

**DRIED WOODEAR**
6/5 oz. [US]
A mild flavored mushroom used in stir-fry and soups. They have intense flavor and are an excellent meat substitute.

**DRIED SOUP BLEND**
6/5 oz. [US]
A bold mixture of Chantrelle, Morel, Porcini, and Shiitake. Creates an amazing flavor base for any culinary dish that is quick and easy.

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**FRESH MUSHROOMS**

**CREMINI MUSHROOM**
5 lbs. [US]
Also known as Baby Bells or Roman mushrooms. They are fairly mild in flavor and have a delicate texture. One of the most popular substitutes for meat or protein.

**ENOKI MUSHROOM**
12/3.5 oz. [US]
Also known as Velvet stems, Golden Needles, or Snow Puffs. Enokis have a crisp, almost crunchy texture and have a mild, sweet, and slightly fruity flavor.

**PORTABELLA MUSHROOM**
5 lbs. [US]
A fully mature Cremini mushroom that is less moist creating an enriched flavor and a dense, meaty texture. Perfect for grilling and an ideal meat substitute.

**PORTABELLA CAPS**
3 lbs. [US]
Portabella caps have a meaty, rich and meaty texture and flavor, which retains beautifully even after cooking. Versatile in the kitchen for their size and ideal for as a protein substitute.

**SHIITAKE MUSHROOM**
3 lbs. [US]
Fresh Shiitakes have a spicy and toasty aroma with a juicy, succulent texture. When cooked, Shiitakes release a garlic-pine aroma and have a rich, earthy, umami flavor.

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**EXOTIC WILD MUSHROOMS**
6/4 oz. [US]
A medley of wild, exotic mushrooms. Such as Shiitake, Maitake, Enoki, Oyster, Baby Beech brown/white, Cremini and Royal Trumpets. Varieties are subject to change.
**DRIED PEPPERS**

**DRIED ANCHO**
12/3 oz. [MEX]
Anchos are the dried version of Poblano chiles. Mildly aromatic, flat, and appearing almost heart-shaped. This Ancho is the sweetest of the dried chiles.

**DRIED ARBOL**
12/5 oz. [MEX]
Pronounced AR-bowl, Arbols offer a bit of smoky and grassy flavor with an acidic heat. Can be pureed for sauces, ground for powders and rubs, and also, can be used to infuse oils and vinegars.

**DRIED CASCABEL**
12/1 oz. [MEX]
Resembling the Cherry chile pepper with a plump and round shape. Its thick flesh is slightly acidic and offers a medium-hot rich flavor. The chile itself is woody and smoky-flavored with nutty and tobacco overtones.

**DRIED CHIPOTLE**
12/1 oz. [MEX]
The dried andusually smoked jalapeno. Its unique sweet and smoky flavor has overtones of chocolate and tobacco with a consistent subtle heat.

**DRIED GUAJILLO**
12/3 oz. [MEX]
The dried version of the Chilaca. Guañillos have a sweet heat and are tartic with a hint of pine. Used in sauces, seasonings, and for their color.

**DRIED HABANERO**
12/2.5 oz. [MEX]
Habaneros are at least 10 times hotter than the jalapeno. Likely to only offer heat when dried, they are known to have citrus-like and papaya-like undertones.

**DRIED JAPONES**
12/5 oz. [MEX]
Similar in appearance to Arbols but they have thicker skins and can be hotter than average. Japones are a key ingredient in Szechuan cuisine.

**DRIED MORITA**
12/1 oz. [MEX]
The dried version of the red-ripe jalapeno pepper; very similar to the Chipotle. Moritas are smoked for less time, leaving them softer and retaining their modest fruity flavor.

**DRIED MILD NEW MEXICO**
12/3 oz. [MEX]
Sweet and a little more intense in flavor than the mild variety. To achieve optimum flavor and texture, toast over a flame and then rehydrate.

**DRIED HOT NEW MEXICO**
12/3 oz. [MEX]
Sweet and mellow in flavor. To achieve optimum flavor and texture, toast over a flame and then rehydrate.

**DRIED PASILLA**
12/1 oz. [MEX]
Also known as “Chile Negro”, Pasilla has a distinctive dark red, chocolate color. Its flavorful overtones of chocolate and raisin make for an amazing mole or enchilada sauce.

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**DRIED HABANERO**
12/.25 oz. [MEX]
Habaneros are at least 10 times hotter than the jalapeno. Likely to only offer heat when dried, they are known to have citrus-like and papaya-like undertones.

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