



A vibrant, high-resolution image of a diverse assortment of fresh fruits and vegetables, arranged in a dense, overlapping composition. The collection includes a variety of apples (red, yellow, green), bananas, broccoli, bell peppers (red, yellow, green), tomatoes, pomegranates, lemons, limes, and several types of berries (blueberries, raspberries, red currants). There are also onions, garlic, carrots, and leafy greens like basil and parsley. The colors are bright and saturated, creating a visually appealing and healthy-looking display.

609 - 354 - 3229 | 1344 NW Blvd, Vineland, NJ 08360 | SeaShoreEast.com



ABOUT US

Seashore Fruit and Produce Company is the region's leading distributor of fresh fruit, produce, and dairy serving the tri-state area. Seashore provides unparalleled quality, commitment to service, and competitive pricing. We service a diverse customer base, which consists of: K-12 schools, colleges and universities, healthcare and senior living facilities, business and industry locations, national chain restaurants, independently-owned restaurants, casinos, country clubs, and theme parks. Our staff is familiar with your specific needs and what you need from your fresh produce vendor.

Excellent customer service is the cornerstone of our business. Our Customer Service Department is available to answer any questions that may arise Monday through Saturday. We provide weekly communication of market trends, local availability, recipe ideas, and more!

OUR HISTORY

Seashore Fruit & Produce Co. was founded in 1908 by the Palmisano family in the Atlantic City

Terminal Market. The business remained in the family until 1985 when the current owners purchased the company. Seashore was quickly transformed into a company with a far greater regional presence, while maintaining the family business tradition. In 2003, Seashore became a member and partner of PRO*ACT, a national organization of independently owned and operated produce distribution specialists.

Through PRO*ACT and contracts with large national accounts, Seashore has well-established relationships with the industry's premier growers and shippers. By partnering with the best, Seashore can guarantee its customers a level of quality, product diversity, and controllable food cost unmatched by other regional distributors.

Today, Seashore has expanded and evolved. In 2017, we moved in to a large, state-of-the-art facility in Vineland, New Jersey. Seashore is located only minutes from the family farms that we've partnered with, galvanizing our relationship with them. We're proud of our new facility and love for our customers to come visit our facility and take a farm tour!

Seashore's staff has more than 40 years of food

service experience and the knowledge to help your business grow. Customer service is the cornerstone of our continued success. Seashore's mission is to partner with you to provide the best quality and service that we can offer. From humble beginnings, Seashore has grown into an industry leader – never forgetting the customers who brought us here. Seashore's ultimate goal remains to be the highest level of customer satisfaction.

PRO*ACT ADVANTAGE

“PRO*ACT Advantage” is product quality, safety, and value.

Collectively, the PRO*ACT companies are the nation's largest fresh produce distribution organization serving the foodservice industry. This membership gives us the advantage of contracted pricing on many commodities with dependable, premier national and regional growers.



FOOD SAFETY

Seashore Fruit & Produce is GFSI (Global Food Safety Initiative) certified through the SQF Audit (Safe Quality Food) food safety audit. We adhere to our accredited HACCP (Hazard Analysis of Critical Control Points) and recall plans. The mock recalls that we participate in multiple times a year are validated by our food safety audits.

Seashore is an eager participant in the Produce Traceability Initiative (PTI), has a Global Locator Number (GLN), and a Global Tractability Identification Number (GTIN).

We frequently review and update our Food Safety,

Food Defense, and Recall plans to ensure that we are providing the safest foods to all of our customers.



LOCALLY-SOURCED PRODUCT

Seashore has partnered with local growers and sources locally-grown commodities whenever possible. Locally grown product is not just a trend— it tastes better, looks better, and is better for you. Local springtime offerings include: asparagus, lettuces, and leafy greens. In the summer our local tomatoes, blueberries, sweet corn, peaches, and peppers are popular. Autumn favorites include: a variety of apples, hearty squashes, and sweet potatoes. In the winter, we highlight fresh mushrooms from Chester County, Pennsylvania and greenhouse-grown vegetables. During the local season, we provide a weekly update to inform our customers what is available locally and where it is sourced from. We also have biographies available on each of our local suppliers for our customer to promote that the support local growers.

SUSTAINABILITY

In addition to sourcing locally, Seashore is working to become more sustainable. In April 2016, we achieved the Green Business Bureau's platinum level. Seashore, along with the other PRO*ACT companies, has created and is implementing a sweeping new sustainability initiative called Greener Fields Together. It encompasses the entire spectrum from seed to fork: national growers, local growers, distributors, and hospitality partners.



FRESHEST PRODUCE WITH COMPETITIVE PRICING

- Established relationships with the Produce Industry's Premier Growers
- 98% of purchases ship directly from the grower
- Split Cases
- We stand behind our products with a 24-hour return policy

FOOD SAFETY

- Global Food Safety Initiative (GFSI) Safe Quality Foods (SQF) level 2
- Accredited HACCP & Recall plans
- Refrigerated trucks
- Frequently updated food safety, food defense, and recall plans
- USDA audited annually
- Warehouse turnovers every 3 days
- Eager participant in the produce traceability initiative





LOCALLY SOURCED PROGRAM

- Local growers are third party audited
- Availability list updated weekly
- Information on Local Growers Available for your marketing efforts
- Seek-to-fork sustainability initiative
- Grant program for farmers

CUSTOMER SERVICE

- Dedicated account manager
- Customer Service department available Monday to Saturday
- Weekly communication of market trends
- Online ordering & 24/7 Voicemail
- Customized order guide and reporting

BUTTER, CREAM & MILK

2942	BUTTER BLEND 4% ZTF ADMIRATION	30/1#
2940	BUTTER SALTED AA CLOVERDALE	36/1#
8527	BUTTER SALTED QUARTERS AA GRASS LAND	36/1#
2941	BUTTER UNSALTED AA CLOVERDALE	36/1#
2937	BUTTER PC CHIPS FOIL GRASSLAND	47CT
2939	BUTTER PC CUPS WHIPPED CORNER STONE	720 CT
2930	CREAM HALF & HALF ULTRA-PAST.	12/1 QT
2934	CREAM HEAVY 36% ULTRA-PAST.	12/1 QT
2931	CREAM HEAVY 40% ULTRA-PAST.	12/1 QT
2935	CREAM WHIPPED TOPPING AEROSOL	12/15OZ
2929	CREAMERS PC ROSENBERGER'S	348 CT
2921	MILK WHOLE ROSENBERGER'S	4/1 GAL
2920	MILK 2% ROSENBERGER'S	4/1 GAL
2922	MILK SKIM ROSENBERGER'S	9/12 GAL
2928	MILK BUTTERMILK ROSENBERGER'S	16/1 QT
3012	MILK CHOCOLATE LOW-FAT ROSENBERGER'S	1/2 GAL
2938	OLEO MARGARINE ADMIRATION	30/1#
2949	SOUR CREAM CABOT	6/5#

CHEESES

2958	AMERICAN WHITE 160CT SLICED SCHREIBER	4/5#
2966	BLEU CHEESE CRUMBLES GREAT LAKES	4/5#
6468	BRIE PRESIDENT	4/5#
6918	CHEDDAR WHITE FEATHER SHRED SAVOLDI	2/2#
6917	CHEDDAR WHITE PRINT GREAT LAKES	1/10#
2960	CHEDDAR YELLOW FTTHR SHRED CORNERSTONE	4/5#
6467	CHEDDAR YELLOW SLICED .75OZ GREAT LAKES	6/1.5#
8202	CHEDDAR YELLOW PRINT GREAT LAKES	1/10#
3023	CHEDDAR/JACK FTTHR SHRED CORNERSTONE	4/5#
3022	COLBY/JACK FEATHER SHREDDED SCHREIBER	4/5#
2947	COTTAGE CHEESE LOW-FAT HOOD	4/5#
2954	CREAM CHEESE LOAF RASKAS	10/3#
2952	CREAM CHEESE PC CUPS RASKAS	100/1oz
2953	FETA IN BRINE (PAIL) MARMARIS	2/8#
2963	GOAT CHEESE PLAIN CAPRA	2/2.2#
6907	GOUDA RED WAX YANCEY'S FANCY	9.5# AVG
2968	MONTEREY JACK FTTHR SHRED CORNERSTONE	4/5#
8208	PEPPER JACK BLOCK CABOT	10#
2944	MOZZARELLA FRESH CILIEGINE (1oz)	2/3#
2965	MOZZARELLA REG WM SHRED GALBANI	6/5#
2964	PARMESIAN BLEND GRANTED MILANO	4/5#
6465	PROVOLONE LOAVES SAVOLDI	3/12#
2985	PROVOLONE SLICED .75OZ GREAT LAKES	6/1.5#
2948	RICOTTA CLASSIC WM GALBANI	6/3#
6600	SWISS CHEESE GREAT LAKES	2/12#
6920	SWISS CHEESE SLICED .75OZ GREAT LAKES	6/1.5#



EGGS

1774	EGGS CAGE-FREE BROWN LOOSE LOCAL-PA	15 DZ
1770	EGGS LARGE LOOSE AA DINER LOCAL-PA	15 DZ
1771	EGGS EXTRA LARGE AA DINER LOCAL-PA	30 DZ
1773	EGGS JUMBO CARTONS LOCAL-PA	12 DZ
1769	EGGS HARD-COOKED LOCAL-PA	20#
6751	EGGS LIQUID WHOLE LOCAL-PA	15/2#

KEN'S SALAD DRESSINGS

8275	DRESSING 1000 ISLAND	4/1 GAL
8784	DRESSING BALSAMIC VINAIGRETTE	4/1 GAL
8276	DRESSING BLEU CHEESE CHUNKY	4/1 GAL
8277	DRESSING CAESAR CREAMY	4/1 GAL
8278	DRESSING FRENCH DELUXE	4/1 GAL
8279	DRESSING HONEY DIJON MUSTARD	4/1 GAL
8780	DRESSING ITALIAN CREAMY	4/1 GAL
8781	DRESSING ITALIAN LITE	4/1 GAL
8785	DRESSING ZESTY ITALIAN	4/1 GAL
8783	DRESSING RANCH BUTTERMILK	4/1 GAL
8280	DRESSING RASPBERRY VINAIGRETTE	4/1 GAL

PANTRY

1778	GARLIC CHOPPED	6/1 QT
1776	HORSERADISH PREPARED 4/1 GAL	4/1 GAL
1813	MAYONNAISE EXTRA HEAVY MIKE'S	4/1 GAL
8099	OIL 90/10 BLEND SOY/OLIVE "DIVO"	6/GAL
1815	OIL FRYING CLEAR 35#	35#
8100	OIL OLIVE EXTRA VIRGIN CIRO	6/L
8211	PASTA CAPELLINI DIVELLA	2/10#
8221	PASTA EGG PAPPARDELLE DIVELLA	20/8.8oz
8217	PASTA ELBOWS DIVELLA	2/10#
8218	PASTA FARFALLE DIVELLA	2/10#
8212	PASTA FETTUCCINE DIVELLA	2/10#
8213	PASTA LINGUINI DIVELLA	2/10#
8215	PASTA PENNE RIGATE	2/10#
8214	PASTA RIGATONI DIVELLA	2/10#
8210	PASTA SPAGHETTI DIVELLA	2/10#
8216	PASTA ZITI DIVELLA	2/10#
1809	PICKLED GREEN TOMATOES KZ	5 GAL
1802	PICKLES CHIPS KZ	5 GAL
1801	PICKLES CHIPS KRINKLE-CUT KZ	5 GAL
8997	PICKLES CHIPS HORSERADISH PATRIOT	2 GAL
8996	PICKLES CHIPS HOT & SPICY PATRIOT	2 GAL
1803	PICKLES MIDGET KZ	4 GAL
1805	PICKLES SPEARS KZ	5 GAL
1804	PICKLES WHOLE DELI KZ	5 GAL
1800	POTATOES DICED PAR-COOKED SIMPLY	20#
1823	POTATOES MASHED SIMPLY - NEW!	4/6#





DRIED NUTS, FRUITS & SEEDS

1828	APPLES DRIED	22#
1831	APRICOTS DRIED	28#
1833	BANANA CHIPS DRIED	14#
1835	BLUEBERRIES DRIED	10#
1839	CHERRIES DRIED	10#
1841	CRANBERRIES DRIED	25#
1842	CURRENTS DRIED	5#
0915	DATES PITTED case only	24/10oz
1849	FIGS DRIED case only	5#
1851	MANGOES DRIED	22#
1859	PAPAYA DRIED	22#
1857	PEACH HALVES DRIED	5#
1856	PINEAPPLE HALVES DRIED	44#
1858	PRUNES	25#
1860	RAISONS DARK	30#
1861	RAISONS GOLDEN	30#
1875	ALMONDS SLICED & BLANCHED	25#
1887	CASHEWS UNSLATED	15#
1879	CHESTUTS FRESH	25#
1877	FILBERT (HAZELNUT) BLANCHED	25#
1884	MACADAMIA	25#
1900	MIXED NUTS UNSALTED	15#
1881	MIXED NUTS SALTED	15#
1878	PEANUTS (IN SHELL) SALTED	25#
1890	PEANUTS UNSALTED	50#
1883	PEANUTS ROASTED UN-SALTED	15#
1886	PECAN HALVES	30#
1885	PINE NUTS	10#
1889	PISTACHIOS IN SHELL	5#
1888	PISTACHIOS RAW SHELLED	10#
1895	WALNUTS SHELLED HALVES & PIECES	25#
1899	PUMPKIN SEEDS (PEPITAS) ROASTED	11#
1896	SUNFLOWER SEEDS UNSALTED	15#

VALUE-ADDED PRE CUT ITEMS

1420	BEETS PEELED COOKED	8/17.6oz
1421	BEETS RED 3/4 " DICED	4/5#
1640	BLEND MIREPOIX DICED	2/5#
1428	BROCCOLI FLORETS	6/3#
1449	BROCCOLI SLAW	2/5#
1430	CABBAGE GR SHRED	4/5#
1429	CABBAGE GREEN GROUND	1/8' 10#
1457	CARROTS COIN	4/5#
1444	CARROTS DICED	2/5# 1/4"
1450	CARROTS JUMBO PEELED	2/10#
1454	CARROTS SHREDDED	4/5#
1461	CAULIFLOWER FLORETS	4/3#
1467	CELERY 1/4" CUT	10/1 LB
1463	CELERY DICED	2/5#
1479	CELERY STICKS SPLIT	4/5#
1454	COLE SLAW MIX	4/5#
1506	LETTUCE LONG SHRED TAYLOR	4/5#
1509	ONION DICED 1/4"	2/5#
1523	ONION FAJITA SLICED 3/8"	2/5#
1522	ONION JUMBO PEELED	20# BULK
1533	ONION RED DICED 1/4"	2/5#
1530	ONION RED PEELED	20#
1529	ONION RED SLICED 3/16"	4/5#
1528	ONION RED SLIVERED	3/16"
1518	ONION SLICED	4/5# 1/8 "
1524	ONION SLIVERED	4/5#
1515	ONION YEL. DICE 1/4"	4/5#
1544	PEPPERS GREEN DICE 1/4"	2/5#
1549	PEPPERS GREEN HAND SLICED 1/4"	10#
1550	PEPPERS RED DICE 1/4"	10#
1559	PEPPERS RED HAND SLICED 1/4"	10#
1800	POTATOES DICED 1/2"	20LBS FRESH
1565	POTATOES PEELED CHEF	20#
1568	POTATOES RED QUARTERED W/SKIN	20#
1619	POTATOES YUKON PEELED	20#
1592	SQUASH BUTTERNUT DICED	4/5#* 1/2"
1595	SQUASH BUTTERNUT HALVES	2/10LB
1631	SQUASH GREEN SPIRAL	2/3#
1601	TOMATOES DICED	2/5#
1606	TOMATOES SLICED	2/5# CS
1616	YAMS CHUNK PEELED 1"	2/5#
1614	YAMS 1/4 CUT AND PEELED	20#
1611	YAMS PEELED	20#
1752	FRUIT SALAD FRESH 4 WAY	20#
3103	GRAPES STEMED AND CLEANED	2/5#
1626	MANGO DICED	2/5#
1206	ARCADIAN HARVEST BLEND MANN'S	4/3#
1495	BEANS GREEN SNIPPED	2/5#
1420	BEETS PEELED/COOKED LOVE BEETS	8/17.6oz
0171	BRUSSELS SPROUTS HALVES	4/5#
1260	CARROTS BABY PEEL MIX COLOR	5#
1248	CARROTS BABY PEEL W/TOPS	5#
1461	CAULIFLOWER FLORETS	4/3#
1484	COLE SLAW MIX	4/5#
0272	KALE CHOPPED	4/1#* TAYLOR
0311	LETTUCE BETTER BURGER LEAF	10#
1682	LETTUCE CHOPPED	4/5#
0305	LETTUCE GREEN LEAF CROWNS	10#
1230	MESCLAN SPRING MIX	3# CS
0342	ONION CIPOLLINI *PEELED*	4/5#LOCAL
1623	PINEAPPLE CHUNK 2/5# TRAYS	2/5# TRAYS
1565	POTATOES PEELED CHEF 20# TUB 1934	20# TUB
1199	POWER BLEND MANN'S 4/2#	4/2#
1505	ROMAINE CHOP TAYLOR 6/2#	6/2#
0326	ROMAINE HEARTS 12/3 CT	12/3 CT
0329	ROMAINE HEARTS JUMBO ANDY BOY	7/6CT
0325	ROMAINE HEARTS 48 CT	48 CT
1680	SALAD MIX 6/5#	6/5#
1583	SALAD MIX W/ROM #134 4/5#	#134 4/5#
1579	SEPARATE SALAD W/BAG 4/5 LBS BAGS	4/5 LBS BAGS
0499	SPINACH STEMLESS 4/2.5 # * TAYLOR	4/2.5# TAYLOR



BASES

The value of greater **flavor** and yield

MINOR'S® bases are made from the finest ingredients for rich, fresh, vibrant flavors. Meaning you can serve a variety of in- house soups, sauces, and gravies with made-from-scratch tastes, but made with ease. Plus, these are proven products. Chefs rank MINOR'S® #1 in terms of quality, consistency and flavor. +

MINORS BASE BEEF

Push the flavor limits with this fully-seasoned beef stock—perfect for soups, sauces and gravies. Add home-style flavor by rubbing on roasts, steaks or chops.

6/1#

MINORS BASE CHICKEN

Instantly create a fully seasoned stock or broth for soups, sauces and gravies or rub on roasted chicken to add intensity.

6/1#

MINORS BASE CLAM

Create a hearty clam chowder or add rich flavor to red and white clam sauces, seafood stuffings and dips.

6/1#

MINORS BASE CRAB

Made from North Atlantic crab sautéed in butter and delicately seasoned, this crab base adds memorable flavor to crab cakes and crepes.

6/1#

MINORS BASE LOBSTER

Made from North Atlantic lobster for rich, authentic flavor, this base will add genuine distinction to sauces and bisques. Use in classics such as lobster Thermidor and Newburg.

6/1#

MINORS BASE VEG. SAUTE

MIREPOIX

Carrots, onions, celery and seasoning are carefully blended together in this gentle sauté—perfect for soups, stir-fried dishes, omelets and vegetarian dishes.

6/1#



MINOR'S

TRUSTED BY CHEFS™

CONCENTRATES

Stir even more **flavor** into your menu.

Filled with the savory tastes of roasted vegetables, sautéed onions and flavorful herbs, MINOR'S® flavor concentrates bring distinct flavors to your kitchen—all without added labor. Add a touch of Southwestern-style excitement, layer in the fragrant flavor of herbs and vegetables into rich soups and sauces, or spread fresh, tangy tastes over sandwiches. Simply stir in MINOR'S® flavor concentrates to make a bold statement of great flavor in your recipes.

MINORS CONC VEG CHIPOTLE 6/14.4OZ#
This smoky blend of peppers offers hints of onion, garlic and spice for a flavorful, yet fiery kick.

MINORS CONC VEG ROAST GARLIC 6/1#
Brighten a variety of dishes with the full flavor of roasted garlic.

MINORS CONC SAUCE DEMI GLACE 6/1#
A rich, savory sauce made from a reduced brown stock and accented with a special blend of garlic and onion.

MINORS CONC SAUCE HOLLANDAISE 6/12
A creamy, smooth sauce newly enhanced with the richness of more butter, stronger citrus notes, and improved color with added mustard flour, paprika, turmeric and white pepper.

MINORS CULINARY CREAM 2/5#
An exciting dairy-based product that functions in recipes to bind and stabilize ingredients, this is a must-have for any kitchen. Its neutral flavor works to prevent cold salads and slaws from weeping, it adds stability to salad dressings or prevents broken sauces or cream soups. It even keeps scrambled eggs fluffy for hours on the steam table—and that's just the beginning of all Culinary Cream can do.



SPICE BLENDS

9261	APPLEWOOD SMOKE SEASONING	12.5oz	9267	IPA CITRUS & POULTRY RUB	11oz
9107	BARBEQUE SEASONING	18oz	9166	JAMAICAN JERK SEASONING	11oz
9260	BUFFALO WING DUST	10oz	9264	MAPLE BOURBON SEASONING	17oz
9115	CAJUN SEASONING	18oz	9225	PICKLING SPICES EXTRA-FANCY	12oz
9119	CARRIBEAN JERK SEASONING	18oz	9230	PUMPKIN PIE SPICE	1#
9262	COFFEE STEAK RUB	10oz	9173	QUEBEC STEAK SEASONING	26oz
9256	EVERYTHING BAGEL	22oz	9266	SALT FREE GARLIC & HERB SEASONING	22oz
9252	FAJITA SEASONING	18oz			

*Our premium spices are in stock and ready-to-ship.
For a complete price list, please reach out to us at Sales@SeashoreEast.com*

MICROGREENS

1977	MICRO AMARANTH RED	1968	MICRO MIREPOIX MIX
1970	MICRO ARUGULA	1984	MICRO RAINBOW MIX
1972	MICRO BASIL (STORE AT 55°)	1998	MICRO PAK CHOI
1975	MICRO BULLS BLOOD	5318	MICRO PEPPER CRESS
5102	MICRO CELEBRATION MIX	1992	MICRO MIZUNA
5109	MICRO CILANTRO	1983	MICRO CHIVE
1962	MICRO KOHLRABI PURPLE	5169	MICRO CARROT
5177	MICRO MUSTARD RED	1990	MICRO WASABI
1974	MICRO MINT MIX	1981	MICRO WATERCRESS

WHAT ARE MICRO GREENS? *Micro greens are young, edible leaves and stem of vegetables and herbs harvested 1-2 weeks after germination. Micro greens have a surprising intense flavor for their small size, though not as strong as mature greens and herbs.*



WANT TO BUY?

MEET YOUR ACCOUNT MANAGER



NELSON MARTINEZ

ACCOUNTS MANAGER

SERVICES NORTH JERSEY

NELSONM@SEASHOREEAST.COM

609 - 501 - 3104



STEPHEN WOLK

DIRECTOR OF SALES

SERVICES NJ/PA/DE

STEPHENW@SEASHOREEAST.COM

609 - 276 - 8506



JEFFREY GIRARDO

ACCOUNTS MANAGER

SERVICES SOUTH JERSEY

JEFFG@SEASHOREEAST.COM

908 - 705 - 0068



CHIP CALLAHAN

BUSINESS DEVELOPMENT

SERVICES PENNSYLVANIA

CHIPC@SEASHOREEAST.COM

610 - 213 - 0810



ROB MUMMA

ACCOUNTS MANAGER

SERVICES DE/MD/DC

ROBM@SEASHOREEAST.COM

609 - 501 - 6129



MARIA YAGODICH

ACCOUNTS MANAGER

SERVICES NATIONAL ACCOUNTS

MARIAY@SEASHOREEAST.COM

609 - 412 - 7216



NATHANIEL BAKER

ACCOUNTS MANAGER

SERVICES DELAWARE

NATB@SEASHOREEAST.COM

609 - 364 - 0209

FILL OUT THIS CREDIT APPLICATION AND RETURN IT TO
YOUR ACCOUNT MANAGER!



APPLICATION FOR CREDIT

Please print or type all information on application.

All spaces must be filled in and completed.

A signature is mandatory prior to receiving credit terms.

If a corporation, the signature must be that of an officer, stating title.

Customer Service: 609-345-3229 / sales@seashoreeast.com

OFFICE USE ONLY

Date Received: _____

Salesperson: _____

Terms Granted: _____

Credit Limit: _____

Account Number: _____

BUSINESS TRADE NAME: _____ PACA ID # _____ Federal Tax ID# _____

SHIPPING ADDRESS: _____ PHONE: _____

- ☐ PARTNERSHIP
☐ PROPRIETORSHIP
☐ CORPORATION

BUSINESS (LEGAL) NAME: _____ BUSINESS ADDRESS: _____

HOW LONG AT THIS LOCATION BY THIS OWNER: _____ IF LESS THAN ONE YEAR, LIST PAST OR PRESENT BUSINESSES: _____

DOES COMPANY OWN REAL PROPERTY? IF YES, PROVIDE ADDRESS: _____

DOES INDIVIDUAL OWN REAL PROPERTY? IF YES, PROVIDE ADDRESS: _____

BANK NAME: _____ BRANCH: _____

ADDRESS: _____ ACCOUNT NUMBERS: _____

PARTNERSHIP OR PROPRIETORSHIP:

1. _____
Full Name Home Address Phone Social Security No.

2. _____
Full Name Home Address Phone Social Security No.

CORPORATION:

President: _____
Full Name Home Address Phone Social Security No.

Vice President: _____
Full Name Home Address Phone Social Security No.

Secretary: _____
Full Name Home Address Phone Social Security No.

Treasurer: _____
Full Name Home Address Phone Social Security No.

TRADE REFERENCES:

1. _____
Reference Address

2. _____
Reference Address

3. _____
Reference Address

The above information is submitted by the undersigned for the purpose of obtaining credit. The undersigned expressly agrees to make payment in full to your for all purchases in accordance with your invoice(s). Should the undersigned default in any such payment, the undersigned expressly agrees to pay a late charge on any amounts in default at the maximum rate permitted by law, and at your option, all amounts owed you by the undersigned shall become immediately due and payable. The undersigned further agrees to pay a reasonable attorney's fee and all other costs and expenses incurred by you in the collection of any obligation of the undersigned pursuant hereto. The undersigned agrees that in the event of suit, venue shall remain in Cumberland County, New Jersey. This agreement shall become effective when accepted by your authorized representative. The undersigned shall not transfer or assign this agreement. Purchaser authorizes seller to investigate all references furnished pertaining to credit and financial responsibility of purchaser.

Authorized Signature & Title Date

Printed Name Title

The undersigned agrees as part of the terms and provisions of this Credit Application Agreement to personally guarantee payment for all the goods and merchandise purchased by the applicant. The undersigned acknowledges as part of this Credit Application Agreement, he is entering into a continuing personal guarantee and thus is jointly and severally responsible with company applicant for all goods and merchandise sold to it by:

BY: _____
Personal Guarantor

BY: _____
Personal Guarantor

BY: _____
Personal Guarantor

BY: _____
Personal Guarantor