



OVERVIEW

ALERT: CARROTS, CITRUS (ORANGES), GRAPES, STRAWBERRIES, STONEFRUIT

Melons remain the main focus as the industry works through a difficult transition from the desert to the San Joaquin Valley. Cantaloupe supplies are improving slowly with good quality, but markets will remain elevated until volume increases. Honeydews are tighter, with limited availability expected in the near term. Lemons remain firm due to limited domestic supplies, larger sizing, and reliance on imports. Strawberries are steady, with warmer weather expected to improve production, while blueberries continue to build as Northwest and Michigan supplies increase. Blackberries and raspberries remain in transition as Mexico winds down and California gradually gains volume.

TRANSPORTATION:

We are seeing improvements in capacity this week from US growing regions as the 4 of July holiday is now passed. We look forward to the remaining summer months being active, yet more manageable..

WEATHER:

Florida: Warm and humid conditions continue across Florida through July 12, with highs in the 90s and isolated showers possible.

California: Warm conditions continue through the weekend, with peak heat expected Thursday and Friday.

Arizona: High pressure will bring extreme heat through the weekend, with highs near 110° and increasing winds. Scattered storms may bring gusty winds across Arizona.

Mexico: Scattered showers and thunderstorms are expected across Central Mexico through the weekend, with seasonably warm temperatures continuing

FRUITS AND VEGETABLES

Avocados: Markets are steady overall. Mexican supplies are steady, quality is fair to good, and demand is strong. CA supplies are good, quality is excellent, and demand is good. Peruvian supplies are steady, quality is good, and demand is fair to good. Colombian supplies are tight, quality is fair to good, and demand is fair.

Pineapples: **ESCALATED** Costa Rica supplies remain steady, while Mexico volumes decline, keeping the market tight. Larger sizes should improve by late July, but crownless and organic supplies remain limited.

Grapes: The grape markets are good, and supplies are improving as the San Joaquin Valley starts up.

Bananas: Banana supply remains stable despite strong demand for school business rapidly ramping up. Overall, banana quality has been very good.

Apples & Pears: The apple market is steady overall. Pears are wrapping up, and inventory should hold demand until the new crop starts.

Berries: Berry markets are mixed to tighter: strawberries are steady but constrained by weather, while blueberries remain limited due to uneven regional production, and blackberries and raspberries are elevated as Mexican volumes decline ahead of increased West Coast availability.

California Citrus

Lemons: **ESCALATED** Lemon supplies remain tight with strong demand keeping markets elevated. Relief is expected in July as imports increase.

Imports/Specialties: **ESCALATED** Orange supplies are tight, quality is good, demand is strong, and the market is steady. The Valencia orange crop is peaking on 72/88c/113cts. The Navel orange crop is peaking on 48/56/72cts and will run another 3–4 weeks. Small fruit remains tight on 113ct and 138ct, and may shift as more Valencias become available.

Limes: Supplies, quality, and demand are all good, with the market steady to lower. The crop is peaking on 200ct and smaller sizes, with limited availability on 110/150ct.

Stone Fruit: California stone fruit is nearing full production.

Peaches and nectarines are sizing up, with smaller sizes becoming limited. Pluots have started, with additional varieties expected soon. Washington cherry season continues but will begin tapering off in the coming weeks.

California Lettuce

Lettuce markets are easing as supplies improve across California, with iceberg, romaine, and green leaf expected to stay under pressure through July and generally good quality despite lighter weights.

Eastern and Western Vegetables

Bell Pepper: **ESCALATED** Western green peppers have a stronger market as Eastern rain shifts more demand to Western production. Western red peppers are steady, and Western yellow peppers will tighten. Markets are higher across the board. Eastern green, red, and yellow peppers remain tight, with good quality, good demand, and a steady but elevated market.

Eggplant: Eggplant supplies remain abundant on the East Coast, supported by strong production and good quality out of Georgia. A smooth transition into North Carolina and South Carolina is expected to maintain adequate availability. While California production is improving, prices there remain well above Eastern markets, making eggplant a strong promotional opportunity in the East.

Slicer Cucumber: The cucumber market remains stable, supported by rising production from Baja and mainland Mexico. However, supplies are expected to tighten as Georgia and Eastern North Carolina wind down their seasons, with excessive rainfall driving quality issues and prompting some early harvests to end. Western North Carolina, New Jersey, New York, and Baja Mexico are expected to help bridge supply gaps through the summer.

Squash: Good supplies are available on both coasts, with multiple regions currently in production, including Santa Maria, Fresno, Baja, Georgia, and New Jersey.

English Cucumber: Long English cucumbers are on alert as yields have dropped, affecting production from both Mexico and Canada. Demand is exceeding supplies in a number of regions, but volumes are starting to improve.



Green Beans: Western green beans have a stronger market as production decreases and demand increases. Eastern green beans are on alert as they remain very tight, with good quality, strong demand, and a sharply higher market.

Melons

Cantaloupe: **ESCALATED** Offshore cantaloupes are finished, leaving limited domestic supplies. White fly impacted California Desert production, creating a temporary gap until Central California volume increases.

Honeydew: **ESCALATED** Offshore and Mexican honeydews are finished, leaving limited domestic supplies. White fly impacted California Desert production, creating a supply gap expected through the week of 7/6.

Watermelon: **ESCALATED** Mexican crossings are down, pushing prices higher. Domestic watermelons are limited. GA/FL rain is delaying harvests and boosting demand ahead of the holiday.

Mixed Vegetable

Artichokes: **ESCALATED** Quality is good, and supplies are limited.

Asparagus: **ESCALATED** Asparagus supplies remain tight due to limited production, strong demand, and quality challenges in Mexico and Peru. Conditions are expected to remain below normal through summer.

Broccoli/Broccoli Crowns: Broccoli supplies remain strong, and the market is expected to stay steady through the weekend with ample availability.

Broccolini and Sweet Baby Broccoli: The market has increased and demand is very strong and exceeds supplies. Markets are expected to continue to rise as production is very low the next few weeks. Quality is good.

Brussels Sprouts: Brussels sprout production is slightly limited, though overall quality remains good. The market is expected to stay steady with a potential uptick heading into next week.

Carrots: (JUMBOS, MEDIUMS, AND CELLOS) The Bakersfield region is currently the primary source, with good availability across all carrot sizes.

Cauliflower: Cauliflower supplies remain strong, with good quality available. The market is expected to stay steady into next week amid continued ample availability.

Celery: Supplies have improved as Salinas production continues to come online. The market continues to ease downward.

Cilantro: The market is active and supplies are very tight. High demand has continued. Growers should be able to cover normal volumes.

Corn: Eastern supplies are tight, quality is excellent, demand is strong, and the market is higher. Western supply is slightly stronger, market lower and improving quality. Demand remains strong.

Fennel: The fields are seeing lower yields and therefore there is a shortage in supply. Pricing will stay escalated until supplies improve.

Garlic: The California crop is progressing with good quality, while Mexican supplies continue to complement the California harvest.

Ginger: Supplies and market are steady.

Cabbage: Demand is moderate, and supplies are fair. The market is mostly steady on green cabbage and higher on red cabbage with good quality reported.

Green Onions: **WATCHLIST** Supplies tight; market remains high.

Kale (Green): Kale supplies and quality remain strong, with similar conditions expected into next week.

Mushrooms: Excellent supplies and availability.

Napa Cabbage: **ESCALATED** Quality and supplies are improving.

Parsley (Curly, Italian): **ESCALATED** Supplies and quality look good.

Rapini: Quality is good, but supply continues to be light. The market is strong and therefore the supplies will continue to be light.

Red Cabbage: **WATCHLIST** Quality is good, but supplies are light.

Snow and Sugar Snap Peas: **WATCHLIST** The market is lower on snow and snap peas with steady supplies over the next 10-14 days. Quality is reported as fair to good for both.

Spinach: **WATCHLIST** Supplies are limited with some growers and quality is good.

Spring Mix: The market is mostly steady with supplies meeting demand.

ONIONS

ESCALATED Texas and Georgia onion supplies are ending, with Central California and New Mexico taking over summer production. Freight remains a key market driver.

POTATOES

Large potato supplies are tightening due to lower pack outs. Washington quality remains strong, while yellows and sweet potatoes remain limited.

TOMATOES

Rounds and roma supplies are improving as Eastern production moves north. California production remains strong with good quality. Overall availability is increasing, with grape tomatoes still limited.



*Indicates New in the Market

ORGANIC CHOICES JULY 11 - 17, 2026



organic vegetable



ITEM	PACK SIZE
BEANS GREEN [US]	6/12 oz.
BEETS [US]	25 lbs.
BEETS RED BUNCHED [US]	12 ct.
BOKCHOY BABY [CA]	20 lb.
BROCCOLI [US]	14 ct.
CABBAGE GREEN [US]	24 ct.
CAULIFLOWER [US]	12 ct.
CARROT BUNCHED w.TOPS [US]	24 bunches
CARROT CELLO [US]	10/5 lbs.
CARROT CELLO [US]	48/1 lbs.
CARROT CELLO [US]	24/2 lb.
CARROT MINI PEELED [US]	30/1 lb.
CARROTS RAINBOW BUNCHED [US]	24 bunches
CARROTS RAINBOW SHREDDED [US]	12/10 oz.
CELERY HEARTS [US]	18 ct.
CELERY SLEEVED [US]	30 ct.
CHARD RAINBOW SWISS [US]	24 ct.
CHARD GREEN SWISS [US]	24 ct.
CHARD RED SWISS [US]	24 ct.
CILANTRO BUNCHED [US]	30 ct.
CABBAGE RED	45 lbs.
CUCUMBER EURO [CAN]	12 ct.
CUCUMBER SELECT [MEX]	25 lbs.
DILL FRESH [US]	12 ct.
DANDELION GREEN [US]	12 ct.
FENNEL ANISE [US]	12 ct.
GARLIC WHITE [ARG]	24/3 pk.
GINGER ROOT [PRU]	10 lb.
GREENS COLLARD [US]	12 ct.
KALE GREEN [US]	24 ct.
KALE LACINATO [US]	24 ct.
KALE RED [US]	24 ct.
LEEKS BUNCHED [US]	20 lbs.
LETTUCE GREEN LEAF [US]	24 ct.

ITEM	PACK SIZE
LETTUCE RED LEAF [US]	24 ct.
LETTUCE CELLO [US]	12 ct.
MUSHROOM [US]	12/8 oz.
MUSHROOM PORTABELLA [US]	5 lbs.
MUSHROOM PORTABELLA CAPS [US]	6/6 oz.
MUSHROOM PORTABELLA SLICED [US]	6/6 oz.
ONION RED [US]	40 lbs.
ONION YELLOW JUMBO [US]	40 lbs.
ONION YELLOW SWEET [PER]	16/3 lbs.
PARSLEY CURLY [US]	15 ct.
PARSLEY ITALIAN [US]	30 ct.
PEPPERS MINI SWEET [GUA]	12/8 oz.
PEPPER RED [MEX]	11 lb.
PEPPER YELLOW [MEX]	11 lb.
POTATO RED [ID]	10/5 lbs.
POTATO RUBY SENSATION [US]	12/1.5 lbs.
POTATO RUSSET [US]	10/5 lbs.
POTATO SUNBURST BLEND [US]	12/1.5 lbs.
POTATO SUNRISE MEDLEY [US]	12/1.5 lbs.
POTATO SWEET GARNET [US]	40 lbs.
POTATO SWEET JEWEL [US]	40 lbs.
POTATO YUKON GOLD [US]	10/5 lbs.
RADISH RED BUNCH [CA]	12 ct.
ROMAINE [US]	24 ct.
ROMAINE HEARTS [CA]	14/12 oz.
SQUASH ACORN [US]	35 lbs.
SQUASH BUTTERNUT [US]	35 lb.
SQUASH SPAGHETTI [US]	35 lbs.
SQUASH YELLOW [US]	18 lbs.
SQUASH ZUCCHINI [US]	18 lbs.



organic fruit



ITEM	PACK SIZE
APPLE PINK LADY [nzl]	12/2 lb.
APPLE GALA [WA]	88 ct.
APPLE GRANNY SMITH [WA]	88 ct.
APPLE HONEYCRISP [WA]	64/72 ct.
APPLE FUJI [WA]	88 ct.
BANANAS [HON]	40 lbs.
BLACKBERRIES [CA]	12/6 oz.
BLUEBERRIES [us]	12/12 oz.
DATES MEDJOOL [US]	11 lbs.
DATES PITTED [US]	12/12 oz.
DATE ROLL COCONUT [US]	12/12 oz.
GRAPES RED SEEDLESS [us]	18 lbs.
GRAPES GREEN SEEDLESS [us]	18 lbs.
HASS AVOCADO [MEX]	15/4 ct.
HASS AVOCADO [MEX]	48 ct.

ITEM	PACK SIZE
KIWI [NZ]	12/1 lb.
LIME [MEX]	12/1 lb.
LEMONS FANCY [US]	115 ct.
RASPBERRIES [CA]	12/6 oz.
TOMATO BEEFSTEAK [MEX]	15 lbs.
TOMATO CHERRY [MEX]	12/1 pint
TOMATO GRAPE [MEX]	12/1 pint
TOMATO MEDLEY [MEX]	12/8 oz.
TOMATO WILD WONDER[US]	15/10 oz.
STRAWBERRIES [CA]	8/1 lb.

CULINARYSpecialties



PROGRESSIVE
DISTRIBUTORS

EXOTIC CHOICES JULY 11 - 17, 2026

*allow 1 week lead time



BABY RAINBOW CARROTS* 5 lb. [US]

Medley of purple, orange, and yellow carrots, peeled in an elegant torpedo shape. These carrots are perfect for fancy presentations on charcuterie boards, crudité platters, or cooked alongside your favorite main course.

BABY FRISEE* 2.5 lbs. [US]

Frisee 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 slightly bitter flavor and tender texture. The white to yellow center has a subtle crunch and offers a much milder flavor than the leaf tips. Frisee is most often used raw in fresh applications though it can also be wilted or sautéed to mellow its bitterness.



BABY GOLD BEETS BUNCHED* 24 ct. [MEX]

Beets have the highest sugar content of any vegetable. Gold beets are the beet 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 RED AND GOLD BEETS BUNCHED 24 ct. [MEX]

This baby beet pack includes Gold and Red varieties, creating a colorful blend of earthy-sweet flavor. These beets have a signature sweet, earthy taste and are filled with nutrients and inflammatory benefits.



BABY BABY BOK CHOY 10 LB. [US]

Baby Bok Choy is classified as an Asian vegetable, and is a petite version of the larger variety. Bok Choy has thick white stalks that give rise to green leaves, that are harvested when 4 to 5 inches tall. Bok Choy offers a flavor similar to Green cabbage and chard, with a succulent-like and tender texture.

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.



ORANGE CAULIFLOWER* 12 pack [US]

PURPLE CAULIFLOWER* 12 pack [US]

Besides the attractive color, these new varieties of cauliflower are found to have important nutrients at levels many times higher than its ordinary white variety cousin.

LOLLA ROSA* 2.5 lbs. [PRU]

Lolla Rosso 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 Rosso's flavor is bold, slightly bitter, and nutty.



BABY FENNEL* 24 ct. [US]

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.

GREEN OAK LETTUCE* 2.5 lbs. [PRU]

RED OAK LETTUCE* 2.5 lbs. [PRU]

Oak leaf lettuce has the appearance of aging oak leaves - elongated, lobed and loosely serrated. The vibrant leaves form a semi-tight rosette, growing upward and outward. 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 TURNIPS WITH TOPS* 24 ct. [US]

Baby turnips are known to be sweeter than the fully matured version. Their flavor is delicate and mild. Very young and very fresh with attached bright colored greens. Turnips are a good source of complex carbohydrates.



CULINARYSpecialties



PROGRESSIVE
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MAMEY 25 lbs. [US]

Locally grown and fresh from Florida! When ripe, Mamey's flesh has a vibrant salmon color, its texture soft and succulent with a melting quality. The flavor reveals delicate notes of vanilla and nutmeg with undertones of pumpkin, banana, pear and apricot. Inside is the fruit's seed, which can be eaten when cooked and offers an almost almond-like flavor and taste.



DRAGON FRUIT 5 lbs. [ECU] Yellow 9 lbs. [ECU]

Dragon fruit also known as pitaya or strawberry pear, is a tropical fruit known for its vibrant skin and sweet, seed-speckled pulp. Dragon fruit has a delicately sweet and mildly acidic flavor, reminiscent of watermelon, cactus pear, and kiwi. Yellow dragon fruit is the hardest to find, but it's also the sweetest.



LYCHEE 10 lb. [MEX]

A relative to Rambutan and Longan, Lychee is the perfect balance of sweet and tart. Its taste is light and floral taste. Known for flavor notes of grape, rose, pear and watermelon. Lychee pairs perfectly with coconut, lime, and other tropicals.



ASIAN PEARS single lyr. [CA]

Unique in appearance and memorable in taste! Asian pears are round and squat, with a green-yellow skin that is often speckled with brown spots. Extremely crispy and juicy, Asian pears are prized not only for their texture but for their subtly sweet flavor as well. Asian pears are also non-climacteric, meaning they mostly won't continue to ripen after picking.



PINK PINEAPPLE 6 ct. [CRI]

Pink Pineapples is grown in Costa Rica. The higher level of lycopene in the pink pineapple is similar to the levels found in some varieties of tomato and watermelon. Aside from being responsible for color in plants, lycopene is an antioxidant that has been associated with numerous health benefits. Pink pineapples are crownless.



KEY LIME 10/1 lb. [MEX]

Key limes, also called Mexican limes, are small (1-2"), round, thin-skinned yellowish fruit with a brisk, unique flavor compared to other limes. The key lime usually has a more tart and bitter flavor than other limes.



GUAVA RED 20 lb. [FL]

Red guava is a tropical fruit (Psidium guajava) known for its pale rose to deep pink flesh, edible sweet-tart pulp, and green-to-yellowish skin. Highly fragrant, it is prized for high vitamin C, antioxidants (lycopene), and fiber content, often eaten fresh or used in jellies, jams, and juices.



MEYER LEMON 20 lbs. [NZD]

Meyer Lemons are believed to be a natural hybrid of a lemon and a mandarin or a lemon and a sweet orange. These special lemons easily differentiate themselves from the common lemon with their shape, fragrance, color and taste. They are ovate yet rounded. Their coloring is a deep brilliant yellow.



POMEGRANATE 5 ct. [ISR]

Pomegranates are one of our planet's oldest known fruits and are world renowned for being the superfood of all superfoods. When opened, the interior of this fruit is filled with edible seeds, called arils. Each seed is coveted by a translucent, bright red pulp. They are about the size of an apple, only the seeds and juice are edible. The taste is very flavorful, bright, and sweet-tart.



GOLDEN BERRIES 9/6 oz. [COL]

Also known as Physalis, the orange-yellow, Cape gooseberry is wrapped in a thin, straw-colored, parchment-like husk. Their inner juicy pulp contains numerous very small yellowish seeds, which are entirely edible and offer a crunchy texture. The flavor of Cape gooseberries are very tart, and reminiscent of a cherry tomato crossed with pineapple, mango, and Meyer lemon.



GOLD KIWI 8/1 lbs. [NZ]

Imported from Italy! Distinguished from the green variety in color and flavor. Gold kiwi's flavor is sweet and tropical with notes of pineapple and mango.



BLOOD ORANGE 1/2 box. [CA]

Blood oranges possess a distinctive flavor compared to other sweet oranges like navels. This citrus variety is considered less acidic in taste than the navel and often contains overtones of berries such as raspberry or strawberry.



GOLDEN PAPAYA 10 lbs. [GUA]

Golden papayas turn greenish-yellow to orange when fully ripe. Their deep orange flesh is firm and juicy, and their central cavity is filled with small, shiny black round seeds that are inedible.



MINI SEEDLESS WATERMELON 6 ct. [GUA]

Mini Watermelons are about the size of a cantaloupe or smaller. The convenient size makes them easy for a perfect individual snack serving size. These miniature watermelons are sweet, crisp and contain an abundance of juice. Look for a creamy white appearance where the melon sat on the ground. This indicates ripeness.

PLEASE NOTE: AVAILABILITY IS SUBJECT TO CHANGE

EXOTIC CHOICES JULY 11 - 17, 2026

*allow 1 week lead time

CALIFORNIA STONEFRUIT



PEACHES DOUNUT
14/14.4 OZ [US]



PLUMCOT RED
12/2 lb. Basket [US]



APRICOT
2-layer [US]



RAINIER CHERRIES XL
15 lb [US]



PLUMCOT BLACK
12/2 lb. Basket [US]



LG RED CHERRIES
16 lb.[US]



LG NECTARINES
Single layer [US]
NECTARINES
Volume-fill [US]



PEACHES PIE DONUT
14/14.4 OZ [US]



LG PEACHES
Single layer [US]
PEACHES
Volume-fill [US]



WHITE PEACHES
Single Layer [US]



NECTARINE DONUT
14/14.4 OZ [US]



WHITE NECTARINE
Single Layer [US]

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SPECIALTY MELONS



GOLDEN DEWLICIOUS™ HONEYDEW
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.



BLACK DIMOND WATERMELON
45 ct. [US]

The Black Diamond watermelon is a classic American heirloom prized for its deep, bruise-resistant emerald-black rind and exceptionally sweet, cherry-red flesh. Introduced in the 1950s, these robust melons thrive in hot, humid climates and typically grow to a massive 35–50 lbs.



JUAN CANARY
6 ct. [US]

Similar to its pale green relative but with a vibrant golden skin. Like its relative its flesh is succulent, velvety and exceptionally sweet.



YELLOW WATERMELON
60 ct. [MEX]

This variety of watermelon is yellow because of the absence of the antioxidant, lycopene. The Yellow watermelon has a canary yellow flesh, often seedless, with occasional black seeds. Tasting no different from the common red watermelon, when ripe, Yellow watermelons have the same signature two-toned green skin. Their flesh is tender, crisp and sweet.

Kiss Melons

Kiss® melons are grown in the rich soils of California's San Joaquin Valley. Cultivated by the Russell family, the father is the grower, mother maintains quality control, and their son oversees sales and marketing. The family owned farm focuses on giving each melon a great flavor-driven experience each time you bite into a Kiss® Melon. With flavors ranging from unctuously sweet to a mellow citrus, you can guarantee a special profile for each variety.



HONEY KISS™ MELON
6 ct. [US]

Honey Kiss® melons have a lightly netted distinct yellow skin, light salmon colored meat and are oval in shape. Some melons develop brown spots (sugar spots) due to their high sugar content, which are the best tasting melons. Honey Kiss melons have a long shelf life, similar to their relative Hami.



SUGAR KISS™ MELON
11 ct. [US]

Sugar Kiss® is the newest, and sweetest member to the Kiss® family of melons. The soft flesh offers a superb, melting quality that dissolves like sugar. A native of Taiwan, the Sugar Kiss® has such a distinguished, sweet flavor that in one bite, your Sugar Kiss® will be your new favorite melon!



SUMMER KISS™ MELON
11 ct. [US]

Summer Kiss® is a mildly sweet and creamy piece of fruit. With a pale green colored flesh, Summer Kiss® is reminiscent of Honeydew. The netted exterior is dark gold and contrasts with the bright green interior. A native of Israel, Summer Kiss® is a special variety that offers consistent flavor and texture.



EXOTIC CHOICES JULY 11 - 17, 2026

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APPLES - PEARS

GRANNY SMITH 40 lbs. [WA]



Granny Smith will make anyone's face pucker up thanks to its strong tartness. It's very firm with loads of juice and lemon-like acidity and just enough sweetness.

SUGARBEE 40 lbs. [WA]



The Sugar Bee apple is the latest Honeycrisp cross to hit the market place. It is unknown what other apple it is crossed with. This new apple was created by the bees doing their job of pollinating the apple blossoms. A new apple was discovered from that work. That's the reason for the "bee" name. The sugar comes from this being a pretty sweet apple.

GOLDEN DELICIOUS 40 lbs. [WA]



Golden Delicious apples are firm, crisp, and white-fleshed. These apples have a balanced sweet-tart aromatic flavor, which has been described as honeyed. The flavor varies depending on where these apples are grown; in a cool climate, the amount of acid increases, actually creating a sweeter flavor.

ENVY 45 ct. [WA]



An all-purpose apple that is thin-skinned and a pale, golden yellow color with red-blushed stripes. The flesh is firm and crisp with a slight yellow to cream color. Gala is a mildly sweet apple and has a vanilla-like taste with floral notes.

GALA 40 lbs. [WA]



An all-purpose apple that is thin-skinned and a pale, golden yellow color with red-blushed stripes. The flesh is firm and crisp with a slight yellow to cream color. Gala is a mildly sweet apple and has a vanilla-like taste with floral notes.

BARTLETT PEAR 70 ct. [WA]



Bartlett pears are the only pears that have a "true" pear (or pyriform) shape and taste. The fruit's color brightens as it ripens, which is a characteristic unique to Bartlett pears; most pears do not change color when ripe. At harvest they are a vibrant green, changing to yellow when ready to eat. When unripe, the texture can be gritty. The Bartlett pear has a distinct flavor and sweetness, its white flesh has a smooth, buttery texture.

RED DELICIOUS 40 lbs. [WA]



Red Delicious has a sweet but very mild flavor, somewhat reminiscent of slightly over-ripe melon. The flesh is juicy and has a light crispness. The skin can be quite tough. Overall Red Delicious can be quite a refreshing apple to eat, but its chief characteristic is that it has almost no flavor at all.

ASIAN PEARS 3 lyr. [CA]



Unique in appearance and memorable in taste! Asian pears are round and squat, with a green-yellow skin that is often speckled with brown spots. Extremely crispy and juicy, Asian pears are prized not only for their texture but for their subtly sweet flavor as well. Asian pears are also non-climacteric, meaning they mostly won't continue to ripen after picking.

ROCKIT 12/2 lb. [WA]



Rockit Apples has a sweet flavor, thin skin, a distinctive bright red blush, small core and fantastic crisp crunch. Its small apple variety it sets itself apart from other apple varieties with its unique size and sweet flavor.

FUJI 40 lbs. [WA]



Fuji apples have a satisfying crunch and juiciness to them. They are fairly sweet with only a slight tartness to the flesh. Overall, they have a pleasant crunch, good texture and are very refreshing.

PINK LADY® 40 lbs. [WA]



Pink Lady® apples are elongated and have an asymmetrical shape. The skin is a vivid green covered in a pinkish blush which becomes a deeper shade of red where the apple was exposed to more sun. Pink Lady® apples have a crunchy texture and a tart taste with a sweet finish.

HONEYCRISP 40 lbs. [WA]



Honeycrisp is a near-perfect raw apple. It is fantastically crisp, thanks to larger individual cells within its flesh, and it boasts a delicate sweet-tart balance and a light berry flavor.

RED PEARS 135 ct. [WA]



Starkrimson pears are named for their brilliant crimson red color and feature a thick, stocky stem. They are one of the few pears whose skin changes color as it ripens. The Starkrimson is a mild, sweet pear with a subtle floral aroma. It is very juicy when ripe and has a pleasant, smooth texture, making it perfect for snacking, salads, or any fresh use that shows off the brilliance of its skin.

BOSC PEAR 60-70 ct. [WA] BOSC PEAR 110 ct. [WA]



Bosc pears are a large variety with a long curved stem and an elongated neck that gradually ends in a rounded bottom; a "true pear" shape. Bosc pears have a golden russet-colored skin. The creamy, off-white flesh is tender yet crisp with an intense honeyed aroma. Bosc pears have a pleasantly sweet flavor with hints of fall spices.



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CITRUS



TANGERINES
120 ct. [CA]

Sugar-sweet, brilliant red-orange tangerines are so easy to peel and enjoy. Their smaller “snacking” size makes them a favorite with kids and a great lunchbox addition. Squeeze up a few of our tangerines to make a gorgeous glass of bright-orange, perfectly flavor-balanced juice.



KEY LIMES
10/1 lb. [FL]

Key limes are small, spherical, and highly aromatic citrus fruits best known for powering the iconic Key Lime Pie. Unlike common grocery store limes, they are prized for their intense, tart flavor and distinct floral aroma.



FL ORANGE 100
100 ct. [FL]

Florida oranges are more than just a delicious snack. They are especially known for their high Vitamin C content—one medium orange contains over 100 percent of the daily recommended value of Vitamin C. Ideal for juicing!



NAVEL ORANGES
40 ct. [CA]

Also known as the “belly button” orange for the pronounced opening at the blossom end. They are a meaty orange with a very thick rind. Navels’ segments tear away very easily; making them a favorite citrus for fresh eating.



NAVEL ORANGES
88 ct. [CA]

Also known as the “belly button” orange for the pronounced opening at the blossom end. They are a meaty orange with a very thick rind. Navels’ segments tear away very easily; making them a favorite citrus for fresh eating.



RED GRAPEFRUIT
40 ct. [US]

Star Ruby grapefruit is the benchmark standard of grapefruits regarding color, flavor and fragrance. Its rough, globular exterior is yellow-orange with a blush of rose. The peel is bittersweet, substantial and lacking fragrance until it is punctured or zested, when it then releases a bouquet of citrus aromatics.



MEYER LEMON
10 lbs. [NZD]

Meyer Lemons are believed to be a natural hybrid of a lemon and a mandarin or a lemon and a sweet orange. These special lemons easily differentiate themselves from the common lemon with their shape, fragrance, color and taste. They are ovate yet rounded. Their coloring is a deep brilliant yellow. Their smooth semi-thin peel is fragrant and oily. Their flesh is low acid, aromatic, floral and sweet.

CULINARYSpecialties



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EXOTIC CHOICES JULY 11 - 17, 2026

*allow 1 week lead time



GRAFFITI EGGPLANT 11 lbs. [HOL]

Eggplants are part of the nightshade family. Graffiti eggplant's name is appropriately given, considering the unique coloring of this eggplants skin. The fruits tend to be teardrop shaped and the coloring of their exterior skin a vivid and loosely striped violet with ivory white. The creamy flesh becomes rich and fruity with a melting quality when cooked.



CANDY STRIPED BEETS 25 lbs. [MEX]

Striped beets are also called "Chioggia" and named "Candy Striped" due to their red and white stripes exposed when cut. The sweetest of al beets, the flavor of this variety is similar to the common red beet but milder.



ARTICHOKES 12 ct. [CA] ARTICHOKES 24 ct. [CA]

An artichoke is an edible plant with many leaves and a tender, delicious heart. The artichoke you can find in the supermarket are called a "globe artichoke," and it's specially cultivated to be tasty. Artichokes are actually a kind of thistle, or a prickly, flowering plant.



JERUSALEM ARTICHOKES 10 lb. [CA]

This nutty, crunchy root vegetable is actually a species of sunflower. its white flesh is nutty, and is a good source of iron.



RED BELGIAN ENDIVE 8 lb. [HOL]

Red Belgian endive leaves fold tightly over one another to form a torpedo-like shape that comes to a slight point at its tip end. Growing to approximately six inches in length the tender white leaves of Red Belgian endive have red to burgundy edging and a slightly bitter flavor.



RAINBOW CARROTS 25 lbs. [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!



JERUSALEM ARTICHOKE 10 lbs. [US]

Also called Sunchoke, Sunroot, and Earth Apple. Best described as a thin-skinned, knobby, potato look-a-like. The crisp, ivory flesh of the Jerusalem Artichoke has a texture similar to water chestnuts and a sweet, nutty flavor.



SHALLOT ONIONS 5 lbs. [HOL]

A shallot, which is a type of onion, looks like a small, elongated onion but with a milder flavor and a hint of garlic. Typically, it is a small bulb with copper, reddish, or gray skin.



TUMERIC ROOT 6/4 oz. [JAM] YELLOW 30 lbs. [JAM]

Often boiled then dried for powdered form, it can also be pickled, fried and added to curries and soups in both sweet and savory applications.

RADICCHIO LETTUCE 9 lb. [GUA]

Radicchio resembles a petite head of red cabbage producing variegated dark, burgundy leaves with contrasting white ribs. Growing from orange to grapefruit size and easy to peel, the smooth, crisp leaves offer a bitter flavor with a hint of spice.



BRUSSEL SPROUTS 24/1 lb. [CA]

Brussels sprouts are compact rounded leaves tightly bound into individual spherical-shaped heads ranging in diameter of one to two inches when mature. Their leaves range from sea green to fern green, some varieties featuring blushed violet red tips. They offer the flavors of the earth and the bitter sweetness of cabbage.



WHITE ASPARAGUS 11 lbs. [PER]

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.



WHITE BELGIAN ENDIVE 10 lbs. [HOL]

Belgian endive is shaped like a torpedo and grows to about six inches in length. It has tender white leaves with either yellow or red-colored leaf edges. The leaves offer a soft texture and delicate crunch with a pleasantly bitter flavor.



WATERMELON RADISH 10 lbs. [MEX]

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.



MINI ZUCCHINI SQUASH 5 lbs. [GUA]

Summer squash, such as Yellow and Zucchini, are harvested when immature for best flavor. As a result, their skin is delicate and prone to easily bruising and scratching. Its flesh is creamy white in color with a spongy yet firm texture and faint traces of edible seeds.



CARROT MINI PEEL WITH TOP 5 lbs. [CA]

These tasty, ready-to-eat carrots are perfect for a warm pot of chicken noodle soup or served as a side dish to a steamy entrée. Rich in antioxidants and flavor. Carrots are an excellent on-the-go snack that's as nutritious as it is delicious.



BEE GOLD 25 lbs. [MEX]

The gold beet is a pale yellow or orange but otherwise similar to standard red beet. Typically used as a snack, in a salad or garnish or cooked and added to a hearty dish.



PLEASE NOTE: AVAILABILITY IS SUBJECT TO CHANGE

CULINARYSpecialties



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PEPPER VARIETY



**RED PEPPER [MEX]
ORG RED PEPPER [FL]**

Relatively large in size, the bell-shaped pepper in its immature state is green with a slightly bitter flavor. As it matures, it turns bright red and becomes sweeter.

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**GREEN PEPPER [GA]
ORG GREEN PEPPER [FL]**

Green Bell Peppers are perfect for anything from stuffed bell peppers to fresh salads and snacks. Enjoy them raw or cooked! Green Bell Peppers are an ideal addition to any recipe that deserves a tasty touch of green goodness.

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ORANGE PEPPER [MEX]

Huge, thick-walled orange bell pepper that ripens from green to a gorgeous bright orange color. This nice big pepper has a wonderful sweet flavor and its thick walls make it great for stuffing or sliced in a salad.

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**YELLOW PEPPER [MEX]
ORG YELLOW PEPPER [MEX]**

They may not ring like a regular bell, but their flavor is bound to make some noise. Yellow Bell Peppers are a shining example of expressive taste, lending a uniquely sweet, yet hot burst of warmth to a variety of recipes.

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JALAPENO PEPPER [US]

Jalapeños are the most popular chile peppers in the US due their distinct flavor and versatility in the kitchen. Jalapeños have a balanced combination of flavor and heat. Enjoy the heat of Jalapeño Peppers in salsas, stuffed, or eaten straight with cheeseburgers!

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POBLANO PEPPER [NC]

Famous for its use in stuffed pepper recipes, Poblano Peppers are larger than your average pepper with no loss to its sizzling spiciness. Whether you prefer them cut, carved, or stuffed, these mouth-wateringly delicious peppers are perfect for Mexican dishes and recipes that need a little extra heat.

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**MINI SWEET PEPPER [CA]
ORG MINI SWEET PEPPER [MEX]**

Mini Sweet Peppers are a miniature version of the ordinary bell pepper, making them perfect snack-sized vegetables. Their flavor and texture are similar to a bell pepper's, but sweeter and with very few seeds. Offer samples stuffed with an herbed goat cheese and drizzled honey. Slightly roast for 10 minutes and the aroma will attract your customer's basket size!

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ORANGE & RED HABENERO PEPPER [DOM]

Orange and red Habanero peppers are the secret ingredient for all innovative chefs. A few slices of the pepper goes a long way to spice anything with flavor! Habaneros are great addition to salsas, sauces, and marinades.

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RED FRESNO PEPPER [MEX]

Fresno Peppers are shaped very similar to common jalapeno peppers. The Red Fresno Pepper is easily mistaken for the red jalapeno, however, if you look and sample closely, you'll see it typically has wider shoulders and a hotter flavor. They are available in red and green varieties, the red being the sweeter of the two.

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HABENERO PEPPER [US]

Habanero peppers are the secret ingredient for all innovative chefs. A few slices of the pepper goes a long way to spice anything with flavor! Habaneros are great addition to salsas, sauces, and marinades.

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SERRANO PEPPER [NC]

Serrano is a hot, sweet Pepper with a great taste! Serrano is very similar to a jalapeno pepper, but surprisingly hotter. This pepper variety is a pungent pepper that can grow up to 4" long! These skinny peppers have medium thin walls that mature to a bright red color on thirty inch tall plants.

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THAI GREEN PEPPER [DOM]

Thai Green Pepper are long and narrow coming to a point at the tip end. Petite in size they measure on average only one-half to two inches in length and one fourth to one-half inch in width at their stem end.

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THAI RED PEPPER [DOM]

Peppers with smooth, taut, and waxy skin that ripens from green to bright red and has pale red flesh that has a fruity, subtly earthy flavor with a pungent heat that slowly builds and then lingers on the palate.

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PEPPER LONG CHILI [US]

Italian Long Sweet chile peppers are elongated, curved to straight pods, averaging 20 to 25 centimeters in length, and have a conical shape that tapers to a point on the non-stem end. The pods often appear twisted due to their length and prominent creases, and the skin is smooth, glossy, and waxy, ripening from green, yellow, to red when mature.

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TOMATO VARIETY



KUMATO® [MEX]

Succulent, sweet and slightly tart, it's a complex-tasting European cocktail tomato that has a unique brown color. Nothing genetically modified, of course – just a very unique, very delicious, slightly brown tomato young for crunch; mid-ripe for zip; full-ripe for soft, juicy, and optimum sweetness.



MARZANO [CAN]

Marzano is an authentic mini San Marzano tomato, offering the incredible sweet flavor of the San Marzano in a juicy bite-size morsel. The San Marzano was first grown 240 years ago in the rich volcanic soil in the shadow of Mount Vesuvius. The outcome is a perfectly flavored tomato ideal for sauce and roasting.



HEIRLOOM [MEX]

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.



ZIMA® [MEX]

This super sweet, kid-friendly treat is all three. Zima® is an orange-coloured grape tomato that's great for lunch, adds a little colour and sweetness to your salad, and is perfect for when you're in the mood for a sweet little snack.



CAMPARI [CAN]

Campari tomatoes are regarded as some of the sweetest and most flavorful tomatoes in the market. They are known for their superior texture and their distinct acid and sugar balance, which gives them their signature taste. They are deep red in color because they are grown hydroponically and ripened on the vine, which also eliminates the need for pesticides.



CHERRY MEDLEY [US]

A striking medley of many different heirloom varieties of cherry tomatoes all roughly the size of a quarter, but different shapes and colors. Flavor can range from highly acidic to candy sweet.



WILD WONDERS® [MEX]

A gourmet medley of greenhouse grown tomatoes with the perfect tomato flavor profile. New green variety added with a balance of sweet and sour with a citrus touch.



ANGEL SWEET® [MEX]

We start with the world's sweetest grape tomatoes and ripen them on the vine in our greenhouses. Then, when they're ready, we hand pick 'em, and tada – the most delicious little bite-size tomatoes you ever did taste. Perfect for snacking, and always a welcome addition to your salad, these Angel Sweet® baby tomatoes add a little goodness to any meal.



BEEFSTEAK [CAN]

Beefsteak tomatoes are large, juicy tomatoes perfect for eating fresh from the harvest. Beefsteaks are typically wide tomatoes, but the more round types have a sweeter flavor.

Fresh Herbs



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Fresh herbs are a refreshing way to spring spice into your menu. Adding fragrance and color will transform and awaken winter dishes. Herbs continue to be a growing segment in culinary applications across the country. With the growing popularity of cooking shows and the foodie trend, customers are demanding a variety of fresh herbs to apply in their culinary adventures. This is the first generation to grow up with food shows and videos at their fingertips. To meet your customer's demand, every menu plan should have a consistent inventory program with good quality herbs and several varieties available. Below is a garden of fresh herbs that are available year-round to keep your dishes fresh and trending.



BASIL [COL]

A classic herb for Italian dishes. Basil's flavor offers a slightly sweet, peppery taste.

OPAL BASIL [PRU]

Offers a rich, clove-like scent and is considered a savory herb.



BAY LEAVES [COL]

Fresh Bay leaves have a spearhead appearance. They bring the best out of warm spices and meaty flavors.



CHERVIL [COL]

Chervil's appearance is often confused with Parsley and Cilantro. It is also known as "Chef's parsley" with a mild anise and licorice taste; compared to parsley's fresh herbaceous flavor.



CHIVES [COL]

Commonly confused with scallions, spring onions, or green onions. Chives' flavor is fresh and mild.



CULANTRO [COL]

Usually confused with Cilantro. However, Culantro is pungent and bitter.

FRESH DILL [US]

Dill resembles a feathery sprig with leaves that are tender, wispy, and fern-like. Dill offers a soft, sweet taste.



MARJORAM [COL]

Often confused with its mint relative, Oregano. Marjoram is smaller in size and its flavor has a mild mint taste with citrus notes.



MINT [COL]

Possesses a strong, minty aroma and a cool menthol flavor. Commonly used in Thai and Middle Eastern dishes.



OREGANO [PRU]

Offers many layers of flavor, such as, cloves, peppermint and pine. Easily mistaken for its cousin, Marjoram.



PARSLEY [US]

Often confused with Cilantro or Chervil. The main differences are its shape and flavor. Parsley's flavor is robust and their leaves are pointy.

ROSEMARY [PRU]

Rosemary looks and smells like a pungent, pine tree branch. The evergreen needles and woody stems both offer an aromatic fragrance and hearty flavor to cooking.



SORREL [US]

A slender herb with arrow-shaped leaves. Sorrel is a very tangy, acidic herb with a lemon-like sourness.



TARRAGON [PRU]

Tarragon has a delicate, slightly bitter, anise-like aroma and flavor. Also known as Dragon herb.



SAGE [MEX]

Versatile both sweet and savory preparations. Sage's flavor is mild to slightly peppery with mint notes.



THYME [PRU]

Thyme is an evergreen, classic herb with a slight sage-like taste and pungent citrus aroma. When cooked, Thyme's flavor enhances natural flavors with a blended lemon undertone.

PLEASE NOTE: AVAILABILITY IS SUBJECT TO CHANGE



Specialty Greens



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*all specialty greens require a minimum 24-48 hr. lead time

MICROGREENS

PACK SIZES: 4 oz. & 8 oz.

Absinthe™	Mustard Red
Amaranth Red	Okra™
Anise	Onion
Arugula	Oregano
Arugula Sylvetta	Pak Choy
Asian Mallow	Parsley Curled
Basil Cinnamon	Parsley Italian
Basil Italian	Pea Green
Basil Lemon	Pennyroyal
Basil Licorice	Pepper Green
Basil Nutmeg™	Radish Daikon
Basil Opal	Radish Fireworks™
Basil Thai	Radish Ruby
Benitade	Rapini
Borage	Sage
Broccoli	Salad Burnet
Brussels Sprouts	Savory
Bull's Blood	Sea Beans
Buzz Leaf™	Shiso Green
Cabbage Chinese	Shiso Korean
Cabbage Red	Shiso Red
Caraway	Shungiku
Carrot Fern Leaf™	Sorrel
Carrot Grass™	Tangerine Lace™
Carrot Top	Tarragon Spanish
Celery Feather Leaf™	Tatsoi
Celery Gold Splash™	Thyme
Chamomile	Turnip Greens
Chervil	Verdolaga
Chinese Cedar™	Wasabi
Chives	
Cilantro	
Cress Pepper	
Cress Upland	
Cress Water	
Cucumber™	
Cumin	
Cumin Black	
Dill	
Apazole	
Fennel	
Hearts on Fire™	
Hibiscus™	
Iceplant	
Kale Chinese	
Kale Red	
Kale Tuscan	
Leek	
Lemon Balm	
Lovage	
Mache	
Majenta Orach	
Marjoram	
Mint	
Mint Lavender™	
Mint Lemon™	
Mint Licorice	
Mint Lime	
Mizuna	
Mustard Dijon	

MIXES

Absinthe
Antioxidant
Asian
Basil
Cajun
Chard
Chef's Blend
Citrus
Fiesta Blend
Fines Herbes
Herb
Intensity
Italian
Lettuce Gourmet
Merlot
Mint
Mirepoix
Mustard
Ocean
Poultry
Primavera
Radish
Shiso
Southwest
Spectrum
Spicy



PETITEGREENS

PACK SIZES: 4 oz. & 8 oz.

Absinthe	Onion™
Amaranth Red™	Orach Red™
Angelica™	Oregano™
Arugula™	Pak Choy™
Arugula Sylvetta™	Pak Choy Red™
Basil Cinnamon™	Parsley Curled™
Basil Italian™	Parsley Italian™
Basil Lemon™	Parsnip™
Basil Licorice™	Pea Green™
Basil Midnight™	Pumpkin Green™
Basil Nutmeg™	Rosemary™
Basil Opal™	Sage™
Basil Sacred	Sea Beans™
Basil Spicy Globe	Sea Grass™
Basil Thai™	Shiso Green™
Beef Ocean Green™	Shiso Red™
Benitade	Shungiku™
Broccoli Spigariello™	Sorrel
Bull's Blood™	Sorrel Green Apple™
Buzz Leaf™	Spinach Lilac™
Celery™	Spinach New Zealand™
Chervil™	Spinach Sweet Red™
Chives™	Stevia™
Chives Garlic™	Tangerine Lace™
Cilantro™	Tarragon Spanish™
Dill™	Tatsoi™
Edamame™	Thyme™
Epazole™	Verdolaga™
Fava Leaf™	Watercress™
Fennel™	Watercress Pink Ice™
Frisee™	Watercress Red™
Haricot Leaf™	Wood Sorrel™
Hearts of Fire™	
Iceplant™	
Iceplant Delicata™	
Lavender™	
Lemon Balm™	
Lemon Grass™	
Lettuce Freckles™	
Lettuce Lollo Rosso™	
Lilyette Leaf™	
Lucky Shamrock™	
Mache™	
Marjoram™	
Meadow Sorrel Red™	
Mint Italian™	
Mint Lavender™	
Mint Lemon™	
Mint Licorice™	
Mint™	
Minutina™	
Mitsuba™	
Mizuna™	
Mung Leaf™	
Mustard Green Frill™	
Mustard Red™	
Mustard Red Frill™	
Nasturtium Leaf™	
Okra™	

MIXES

Am. Carnival™
Asian™
Basil™
Chard™
Citrus™
Fines Herbes™
Herb™
Herbs de Provence™
Italian™
Kale™
Legume™
Lettuce Gourmet™
Licorice™
Merlot™
Mint™
Mustard™
Ocean™
Primavera™
Season's™
Shiso™
Southwest™
Spinach™
Sweet Spice™

TENDERGREENS

PACK SIZE: 8 oz.

Arugula™
Basil Italian™
Broccolo Spigariello™
Bull's Blood™
Chervil™
Fennel™
Mizuna™
Mustard Red™
Pak Choy™
Sorrel™
Tatsoi™
Watercress™

MIXES

Asian™
Chard™
Herb™
Italian™
Kale™
Primavera™



MICROFLOWERS

PACK SIZE: 100 ct. / 200 ct.

Bachelor's Button Floret™
Blue Sapphire™
Dianthus™
Firestix™
Fuchsia™
Honeysuckle Flower™
Lavender Flowers™
Marigold Floret™
Marigold™
Orchid™
Pepper Flower Purple™
Pepper Flower Purple White™
Star Flower™
Sun Daisy™
White Mum™
White Rose™
Flowers Blend™



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