



OVERVIEW

The Valentine's Day berry pull is officially underway. Demand is rising across retail and foodservice. Supply is improving in some areas but remains tight overall. Orders should be placed as soon as possible.

Florida strawberries remain the biggest challenge. Overnight lows in the mid-30s forced multiple nights of frost protection, leading to canceled harvests and sharply reduced production. Even with some warming ahead, volumes are expected to stay limited for the next few weeks. Demand is outpacing supply and will continue to do so through the end of January.

On the West Coast, Oxnard and Santa Maria are transitioning between seasons. The fall crop is winding down while spring fields are starting up, helping maintain continuity. Quality has been mostly good, with minor softness or green shoulders in some lots. Warmer, dry weather should support steady volume increases, but California alone won't fully cover Florida's shortfall in the near term.

Mexico remains critical. South Texas crossings are lighter than normal but slowly improving. Quality is getting better, though sizing is still small. Central Mexico is past peak and tapering, keeping supplies tight. Baja is ramping up both conventional and organic fruit, with more consistent crossings expected into early February.

Beyond strawberries, blueberries remain firm. Chile is replacing Peru, and Central Mexico volumes are building but tightening as the region moves off peak. Demand continues to exceed supply, with strong quality. Blackberries are steady out of Mexico and Baja with moderate demand, while raspberries are tighter due to cooler weather and seasonal transitions.

TRANSPORTATION:

Freight this week sees a sharp increase for truck demand along the Mexican border especially due to weather-related issues in both the US and Mexico. Slow inbound flow of product and truck capacity is the primary cause of that. Expect McAllen, Yuma and Nogales to be better serviced with advanced bookings and proactive measures to ensure freight is moving at the desired rate for this week.

WEATHER:

Florida: Cold mornings and frost are expected across northern Florida and parts of central Florida through Friday. Frost remains mainly in the north on Saturday, then may reach south-central Florida Sunday. Friday will be dry, with isolated to scattered showers late Friday into Saturday, followed by drier weather Sunday. Winds gust 20–25 mph Wednesday, easing to 10–15 mph Thursday and Friday across Southeast Florida and the Tampa Bay area.

California: A weakening low-pressure system may bring light rain early Wednesday north of Soledad. Onshore flow returns, rebuilding the marine layer. Morning lows range from the low-to-mid 30s south of Soledad to the upper 30s–mid 40s elsewhere, with daytime highs in the low-to-upper 60s. High pressure returns Thursday, bringing gradual warming. By the weekend, morning lows rise into the mid-30s to low-50s, with highs in the mid-60s to mid-70s.

Arizona: A warming trend builds through the weekend. Morning lows in Yuma drop into the mid-to-upper 30s Wednesday, creating lettuce icing risk, especially in sheltered fields. Lows rise into the mid-to-upper 40s by Saturday. Southeast California lows start in the mid-30s to low-40s Wednesday, warming into the mid-40s to low-50s by Sunday. Daytime highs climb from the low-to-mid 70s Wednesday to the mid-70s to low-80s by Friday, with mid-80s near Thermal. Northerly winds gust 10–15 mph Wednesday, increasing to 15–20 mph Thursday and Friday.

Mexico: Cool mornings continue through the weekend, with frost likely. Daytime highs stay in the mid-60s to mid-70s through Friday, dip into the low-60s to low-70s Saturday, then rebound Sunday. Overnight lows range from the mid-30s to mid-40s most of the week, dropping into the upper-20s to upper-30s by Sunday. Conditions remain mostly dry through Saturday, with a chance of isolated showers Sunday.

FRUITS AND VEGETABLES

Tariff Update: President Trump has officially confirmed that tariffs under the USMCA (United States–Mexico–Canada Agreement) will not be implemented on fresh produce from Canada and Mexico. As such, shipments from these two countries will remain unaffected. However, a 10% tariff will apply to fresh produce imported from other countries, potentially impacting pricing and availability for products sourced outside of Canada and Mexico.

Avocados: Avocados are in good supply as Mexico continues to harvest. Smaller sizes are more prevalent resulting in a disparity between the larger and smaller fruit.

Pineapples: ESCALATED Pineapple market stabilizing but tight; 6-7 crowns up, 8 crowns steady, crownless limited. Organic supplies are also tight; quality good.

Grapes: ESCALATED Imported red and green grapes are more plentiful, and the market is adjusting.

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

Apples: ESCALATED Washington apples are skewed large, with small sizes in short supply—especially Gala and Granny Smith. Buyers should shift to 100s and 113s; tight small-size availability will continue until fall.

Pears: The pear market is moving smoothly, with Anjous, Bartletts, Boscs, and Reds arriving on schedule and in solid supply. Production is strong, foodservice sizes are plentiful, and pears are currently offering better promotional value than large apples—something even apples can't help but notice.

Blueberries: Product continues to arrive from Chile, CMEX, and California, with market conditions remaining firm and steady across all loading locations.



Raspberries: We are beginning to see some more limited supplies coming out of Central Mexico and Baja.

Strawberries: **ESCALATED** Valentine's Day berry demand exceeds supply; Florida limited, California and Mexico light. Pressure on West Coast and Texas, early orders advised.

CALIFORNIA CITRUS

Lemons: **WATCHLIST ON SMALL SIZES (165's and below)** Packing good volume all week. Fruit heavier to choice grade and peak size 115 - 95's.

Imports/Specialities: **ESCALATED** California Navel oranges peak on 56ct/72ct; small sizes tight through May. Use larger Navels or Cara Caras as substitutes; 4-5 day advance orders recommended.

Limes: Lime markets are firm as the current crop winds down and No. 1 fruit tightens. Prices are expected to rise through January and possibly February, with sizing shifting from larger to smaller fruit and some risk of transit defects due to weather.

STONEFRUIT

Pomegranates, persimmons, and pineapple quince are finished for the season, while domestic Asian pears remain available. The domestic kiwi market stays steady at higher prices, and imported kiwi are now arriving. Imported peaches and nectarines have also started landing on both coasts in limited quantities.

CALIFORNIA LETTUCE

Iceberg: **ESCALATED** Limited production and lighter weights are keeping supplies tight, with elevated value-added pricing expected for the next few weeks.

Romaine & Romaine Hearts: Romaine quality is good.

EASTERN AND WESTERN VEGETABLES

Green Bell Pepper: Green bell supplies have tightened this week as availability decreases in the growing regions.

Color Bell Pepper: Steady supply available from all growing regions. Quality is good.

Eggplant: East Coast supplies are tightening due to cooler weather in South Florida. Mexican volumes are gradually increasing, though sizing remains mixed during the transition. Overall quality is good, with smaller fruit more common than 24-count cartons.

Slicer Cucumber: Florida production is low, Honduran imports light, and Nogales supply moderate with steady prices.

Zucchini & Yellow Squash: Mexico: Zucchini steady; yellow squash tightens after heavy supplies, pushing mid-month prices up. Georgia: Production stops this week due to freeze. Florida: Light volumes; Atlantic fields mostly spared. Mexico drives supply as markets rise.

English Cucumber: Mexican supplies are steady with good overall quality. Holiday-related transportation challenges are causing short-term disruptions, while eastern supplies remain limited as offshore Honduran shipments begin.

Green Beans: Supply and quality will be mixed this week as most growing regions deal with weather-related pressure.

MELONS

Cantaloupe: **ESCALATED** Westside and Nogales deals are complete. Offshore cantaloupes are available in CA, TX, FL, and the Northeast, with pricing stabilized due to steady demand.

Honeydew: **ESCALATED** Offshore and Mexican honeydews are available; offshore prices high, Mexican limited during the regional transition.

Watermelon: **ESCALATED** Mexico watermelon prices remain high due to low yields; Florida offshore and personal/mini seedless are available, with Nogales supplies expected through April.

MIXED VEGETABLE

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

Asparagus: **ESCALATED** Mexican asparagus supply is tight despite flat demand, with Caborca volumes delayed.

Broccoli/Broccoli Crowns: **ESCALATED** Broccoli supplies are tightening, pushing prices higher, with further increases expected into the weekend.

Broccolini and Sweet Baby Broccoli: **WATCHLIST** Quality is fair, and supplies are extremely tight on this item.

Brussels Sprouts: **EXTREME** Brussels sprout supplies are very limited due to insect pressure, decay, and smaller sizing in Oxnard.

Carrots: (JUMBOS, MEDIUMS, AND CELLOS) **ESCALATED** Southern San Joaquin carrot supplies are tight due to wet weather, with limited relief until mid-late February; early orders and flexibility are recommended.

Cauliflower: Cauliflower supplies are strong across all sizes and regions, with the market expected to remain steady into next week.

Celery: **ESCALATED** Demand exceeds supply and is expected to remain high this week. Production is from Santa Maria/Oxnard, with Yuma starting later. Large sizes are most available.

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

Corn: All corn available out of Nogales! We are seeing more supply and quality is improving.

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

Garlic: The new California garlic crop is progressing with good quality, complemented by ongoing Mexican supplies.

Ginger: Supplies and market are steady.

Cabbage: Red, green & napa cabbage continue to be in good supply. Quality is looking very nice.

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

Kale (Green): Supplies have improved, and quality is good.

Mushrooms: Lighter volume available due to transitions and production forecasts that were made below actual demand. Quality is good.

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** Imports have been affected by cold weather - limiting yields. Demand is steady and markets remain elevated. Quality is reported as fair.



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

Spring Mix: WATCHLIST Supplies on Spring mix are tightening up with insect damage affecting some of the varieties. We have added this item to the watchlist.

ONIONS

Onions are currently shipping from California and New Mexico. In California, harvest has transitioned from the desert to Central CA. New Mexico is offering a mix of U.S. and Mexican crop, though quality concerns persist due to ongoing heavy rains and flooding. Demand remains strong, with both domestic and Mexican supply keeping the market active.

POTATOES

Supplies and demand are strong, with sheds actively making deals. Smaller counts are becoming harder to find. Burbanks are now available, with Norkoths as the main variety. Washington potatoes are producing excellent quality, peaking on mid sizes, while large and small counts remain tight. Color potatoes are available. Trucking continues to influence the market. New crop sweet potatoes from CA and NC are also available.

TOMATOES

Round and Roma Tomatoes: Florida has yet to recover from the extreme cold (near freezing) temperatures in the growing areas last week. Long term, growers are predicting further reduced supplies in February due to the loss of plant blooms from the cold weather this month. Markets have elevated substantially due to the extreme weather effects. Round and roma tomatoes both in the (very) high teens to low \$20s on reduced supply availability.

Snacking Tomatoes: (Cherry, Grape and Medley) Florida volume is winding down, while Mexico continues to provide steady supplies with good overall quality.



ORGANIC CHOICES JANUARY 31 - FEBRUARY 6, 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]	12/6 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 [NZL]	12/1 lb.
LIME [MEX]	12/1 lb.
LEMONS FANCY [US]	115 ct.
PEAR DANJOU [US]	12/2 lb.
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.
TOMATO CAMPARI [US]	10/12 oz.
STRAWBERRIES [CA]	8/1 lb.

CULINARY *Specialties*



EXOTIC CHOICES JANUARY 31 - FEBRUARY 6, 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



EXOTIC CHOICES JANUARY 31 - FEBRUARY 6, 2026

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

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.



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.



PASSION FRUIT SL [US]

Passionfruit is a round purple/red fruit. It has a leathery skin which starts to wrinkle when it ripens. The inside of the passionfruit has edible seeds like all passiflora. Passionfruit has a sweet taste and aroma.



QUINCE 26 ct. [CA]

The Quince Pineapple is one of the world's earliest known fruits. It is a medium-sized, knobby round-shaped fruit. Its skin is smooth and yellow when ripe. The Quince Pineapple possesses a tender white that is tart and chalky but with a memorable pineapple flavor.



ASIAN PEARS 12 ct. [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.



RED KIWI 8/1 lb. [CA] GOLD KIWI 20 lb. [ITA]

Its vibrant red flesh stems from anthocyanin, a unique and naturally-occurring pigment within the fruit and it has a sweet taste similar to gold kiwi but with a nice berry twist. The fruit ripens faster, especially in warm temperatures. It tastes especially good when softer.



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.



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 2 layer 32 ct. [CA]

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.



BLACK FIGS 12/8 oz. [CA] BROWN FIGS 12/8 oz. [CA]

Figs are sweet, delicious fruits that have rusty red to purplish skin and richly toned pink flesh. The trees are suited for a Mediterranean climate and produce prolifically, which in some areas makes them invasive.



CARAMBOLA STARFRUIT 25 ct. [FL]

Also known as Carambola, these are vibrant, oblong, angled fruits that range in size from 2 to 6 inches long and about 4 inches wide. Starfruits have a thin, waxy, brightly colored orange-yellow skin and a juicy, crisp, yellow flesh when fully ripe. When cut in cross-sections the resulting slice shape is the shape of a star.



BLOOD ORANGE 88 ct. [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.

PLEASE NOTE: AVAILABILITY IS SUBJECT TO CHANGE

EXOTIC CHOICES JANUARY 31 - FEBRUARY 6, 2026

*allow 1 week lead time

PEARS



STARKRIMSON RED PEARS 35 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.



D'ANJOU 60 ct. [WA]
D'ANJOU 110/120 ct. [WA]

D'Anjou pears are a medium-sized variety, with a slightly egg-shaped appearance. The green-skinned pears have a short, squat body and almost no neck typical of a pear. The bright green skin is often blushed with a rose flush on the side most exposed to the sun while on the tree. The flesh of the D'Anjou pear is bright, white and dense with a slightly sweet flavor with subtle notes of citrus.



ASIAN PEARS 14 ct. [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.



BARTLETT PEAR 60/70 ct. [WA]
BARTLETT PEAR 120 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.



BOSC PEAR 60-70 ct. [WA]
BOSC PEAR 120 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.

MELONS



MINI WATERMELON
6 ct. [MX]

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.



CANTALOUPE
12 ct. [CA]

The Cantaloupe is defined by two elements: its roughly netted stone and green colored skin and its aromatic orange-coral colored flesh. When perfectly ripe, the flesh is juicy, unctuous and sweet. The Cantaloupe will feel heavy versus hollow, a weightiness which is an indicator of its water content. The ripe fruit releases its trademark floral musky aroma.

CULINARYSpecialties



EXOTIC CHOICES JANUARY 31 - FEBRUARY 6, 2026

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APPLES



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.

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.



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.

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 it's unique size and sweet flavor.



MCINTOSH 40 lbs. [NY]

The McIntosh apples crisp flesh is exceptionally juicy and bright white in color. When first picked the flavor of the McIntosh apple has a strong sweet-tart taste with nuances of spice, this flavor will mellow slightly in cold storage.

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.



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.

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.



SWEETANGO 40 lbs. [NY]

Sweetango is crisp and sweet, with a lively touch of citrus, honey and spice. This apple offers unmatched texture – perfectly crunchy and satisfyingly juicy. Try Sweetango and you too may find yourself joining fans who declare “best apple ever!” or “perfect flavor and crunch.

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.



OPAL EURO 45 ct. [WA]

Opal® apples can't be compared to an everyday apple. These sunny fruits are like none other — with a beautiful appearance, distinctively crunchy texture, floral aroma and a sweet, tangy flavor. But one of the most incredible and natural features of this apple is that it does not brown after cutting.

APPLE CIDER 9/ ½gal. [US]

Cider is the blend of pure apple, with no water or sugar added. The fresh cider is strained to remove large particles, but very fine, suspended particles of fruit will remain in the juice to maintain its characteristic cloudy appearance and fresh flavor.



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.



SNAP DRAGON 12/2 lb. [NY]

SnapDragon gets its juicy crispness from its Honeycrisp parent, and it has a spicy-sweet flavor that was a big hit with taste testers.



PLEASE NOTE: AVAILABILITY IS SUBJECT TO CHANGE

CULINARYSpecialties



EXOTIC CHOICES JANUARY 31 - FEBRUARY 6, 2026

*allow 1 week lead time

CITRUS



BLOOD ORANGE
88 ct. [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.



TANGERINES
64 ct. [FL]

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.



PUMMELO
10 ct. [FL]

Noble Florida Starburst Pummelos are the perfect variety to expand your citrus portfolio and targetgourmet-trendy shoppers. As the largest citrus fruit grown on Earth, this variety has a feel of a Grapefruit with sweet flavor. In fact, Florida Pummelo contain 40% less acid than Grapefruit and packed with nutrition!



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
56 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
27 ct. [FL]

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.

CULINARY *Specialties*



EXOTIC CHOICE JANUARY 31 - FEBRUARY 6, 2026

*allow 1 week lead time

WINTER SQUASH



ORGANIC SPAGHETTI SQUASH
35 lbs. [WA]



Mild & sweet flavor flesh comes out like pasta strands when cooked - hence the name.

.....



ORGANIC ACORN SQUASH
35 lbs. [WA]



Sweet, slightly nutty vegetable flavored flesh dark green skin, patched with orange packed with fiber.

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ORGANIC DELICATA SQUASH
35 lbs. [WA]



Yellow flesh, tastes like a sweet potato, edible shell - no peeling needed.

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ORGANIC BUTTERCUP SQUASH
35 lbs. [WA]



Green skin, sweet & creamy orange flesh.

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CULINARYSpecialties



EXOTIC CHOICES JANUARY 31 - FEBRUARY 6, 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.



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CULINARYSpecialties



EXOTIC CHOICE JANUARY 31 - FEBRUARY 6, 2026

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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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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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EXOTIC CHOICE JANUARY 31 - FEBRUARY 6, 2026

*allow 1 week lead time

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

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.



Specialty Greens



PROGRESSIVE
DISTRIBUTORS LTD

*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

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|-----------------|
| 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

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|--------------------|
| 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.

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

MIXES

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|------------|
| 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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