



OVERVIEW

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.

We will continue to see strong production out of South Florida on several items, with good quality and availability across multiple commodities with similar conditions being observed in Nogales and McAllen. Stable volume seen across the entire tomato category as Florida is harvesting new fields as well as Mexico harvesting new regions in Sonora and Baja. Quality is outstanding in all markets. We expect to see tomatoes start in California early June. The lighter items in supply are green beans, premium sized green bells, pickles, shishitos, habanero, and caribe peppers. We will start to see our first transitions of the season in the west on mixed vegetables; growers will begin harvesting a few peppers, corn and beans picked out of Coachella over the next week. The offshore table grape quality and supply are stable; Mexico is forecasted to start over the next 7 to 10 days. Offshore melons are on the backside of the season and volume will steadily decrease over the coming weeks; transition to desert fruit will start in 3 weeks. Banana and pineapple availability remains limited; shippers are asking we continue to be flexible on pineapple sizes. Cinco de Mayo, the second-largest avocado consumption event of the year, proved underwhelming in 2025, with market pricing beginning to decline. The shift is largely driven by increased country-of-origin (COO) diversification,

which is diminishing Mexico's market dominance. Mexico's share dropped to 69% last week, and that number is expected to decline as Peruvian volumes build weekly, targeting a July peak. California is peaking on 48s, Colombia on 70s, and Peru is bringing in larger fruit, offering buyers a wider size range. Unfortunately for Mexico, this shift comes just as the 60ct size—its strongest size curve since week 8—takes center stage. Market stability appears to be on the horizon, with the post-Cinco adjustment likely to be the final volatility of the spring. The Off-Bloom Crop (Loca/Mendez) is on track for a traditional July 1st start, with Jalisco's Mendez 2025–2026 crop forecasted up 7.8% year-over-year. The Michoacán Loca crop estimate is expected in the coming weeks. The 2025 Peruvian season is preparing for global shipments, with initial U.S. program arrivals projected for late May to early June. Size and quality have been strong, and promotional activity is expected throughout the summer. Meanwhile, Colombia's Traviesa crop is well underway, supplying both U.S. and European markets. Volume looks promising, particularly on medium and small fruit, supporting promotional opportunities as the season reaches its peak. Spring is here and the Salinas season has officially kicked off. Transition went well this year, and we are grateful to all the growers for all their hard work during this time. The weather has been nice Spring weather and while there was some rain, there doesn't seem to be any adverse effects from it. Spring does bring rain, which will cause some insect pressure. We will keep an eye on that and report any issues, but for now, there have been no major reports. Lettuce looks good and while we have seen some lighter weights and some smaller heads, quality and supplies are good and should continue to improve as everyone settles into Salinas. Brussel Sprouts continue to be an issue. You can expect to see light supplies and possible shortages for at least the next 2 weeks. Jumbos are very limited, and sizing is leaning more towards small and medium. Growers are navigating this the best they can and should see some relief as we get into May, but for now, the market is escalated and will continue to rise until the supplies improve. Endive, escarole, fennel and parsley remain escalated, with supply shortages driving the market. Bok choy, napa, and leeks remain at the extreme trigger level. Overall production in Salinas is steady, and we are hopeful for a great season.

TRANSPORTATION

Florida's improved weather boosts truck demand with more crops, while South Texas crossings are slow. Out West, truck supply stays stable despite typical summer increases.

WEATHER

Florida: Warm, mostly dry weather is expected through Friday. A cold front over the weekend may bring showers and thunderstorms. Highs will range from the low 80s to low 90s, with lows in the low 60s to low 70s. Winds will gust up to 25 mph, especially in southeast Florida and the Tampa Bay area, through May 2nd.

Mexico: Warm weather continues through the weekend with isolated showers, mostly under 0.10", though some storms may bring more. Highs range from mid 80s to mid 90s, except near Mexico City, where they'll be in the upper 70s to mid 80s. Lows will stay in the low 50s to low 60s.

California: High pressure continues to bring near or above-average temps, with lows in the upper 30s to low 50s and highs from the low 60s near the coast to mid 80s inland. A lowpressure system arrives Friday night, bringing weekend showers with most fields seeing under ¼ inch of rain.

Arizona: Temperatures will stay near seasonal norms through Saturday, with highs in the upper 80s to mid 90s and lows in the mid 50s to low 60s. A cold front will arrive Saturday night, dropping Sunday's highs to the mid 60s to mid 70s. Winds will strengthen Saturday afternoon, gusting up to 25 mph, shifting to 30- 40 mph on Sunday.

FRUITS AND VEGETABLES

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Avocados: **ESCALATED** Markets remain high with no sign of easing. California is in full swing, peaking on 48ct and 60ct sizes, while larger sizes remain priced higher. Light Peruvian arrivals have started on both coasts, with volume expected to increase by May.

Bananas: **WATCHLIST** Banana imports remain light but will improve slowly over the coming weeks as more vessels arrive from the Tropics. A combination of cooler and poorer-than-desired weather in the tropics as well as logistic challenges impacted the global supply over the past three weeks. Overall, banana quality has been good despite being in the winter cycle. We are advising distributors and customers to keep a close eye on ripeness; there may be some need to store fruit in warmer locations or wrap fruit. With inventories being light, we see higher turns at the port and ripening centers; some of the fruit may not reach optimum color prior to arrival.



Pineapples: WATCHLIST Pineapples will remain tight and are not expected to show any improvement until May. We are suggesting flexibility in sizes to ensure stability of the supply chain. Overall quality and taste are good.

Grapes: Stable supply is available on whites, reds, globes and black varieties. Mexico is expected to start in 4 weeks.

Apples: Organic Apple and Honeycrisp supplies remain extremely limited out of Washington. Pricing has risen significantly and is expected to continue increasing until the next harvest.

Pears: Domestic pears are nearly tapped out, with tight supplies expected to last until mid-July when California's Bartlett crop arrives. Washington yields are down 25-50%, and Bosc is done for the season, leaving Anjou as the main variety—though its reign is shaky. Imported Bartletts are arriving from both coasts, filling the gap with enough volume to pressure the market and soften Anjou prices.

Blueberries: **ESCALATED** Overall volume remains well below expectations.

Raspberries: Like blackberries, this item will remain tight until West Coast production begins in late May or early June, with ongoing shortages from Central Mexico.

Strawberries: Santa Maria is peaking with strong demand as Oxnard winds down. Salinas and Watsonville are ramping up for Mother's Day. Stem berries and larger fruit are available.

CALIFORNIA CITRUS

Oranges: Markets are rising as the navel season nears its end, with wrap-up expected in June. Small fruit remains limited. Suppliers are managing navels carefully to delay the Valencia transition, which is set to begin in early June.

Lemons: Markets are firming up as rain has increased fruit size, tightening supplies of 140ct and smaller. Small fruit will remain limited until District 2 ramps up in June, with District 1 currently leading production.

Imports/Specialties: Blood Oranges are finishing for the season. Cara's will be finishing in about a month. California Mandarins, and Grapefruit are in good supply with very good quality.

Limes: **ESCALATED** Available supplies remain light this week and are expected to stay limited into next week.

STONEFRUIT

Pomegranate: Limited availability.

Asian Pears: Lighter volume, good supply on larger sizes.

Cherries: Limited Supply Available.

Tree Fruit: Offshore Peaches, Plums and Nectarines in limited supply.

Kiwi Fruit: Supplies fair out of California as well as offshore landing on the east coast.

Quince: Limited supply available this week.

CALIFORNIA LETTUCE

Iceberg: **WATCHLIST** Lettuce supplies are good. You can still expect lighter weights and smaller heads from some growers until everyone is settled into Salinas, but overall quality is good.

Romaine & Romaine Hearts: **WATCHLIST** Romaine and Romaine heart supplies are good, but the market is trending higher due to increased demand.

Green Leaf & Red Leaf: **WATCHLIST** Overall quality and supplies look good, but we could see potential issues on supplies and quality throughout transition.

EASTERN AND WESTERN VEGETABLES

Green Bell Pepper: Seeing short supply in Nogales, particularly on large sizes. Coachella is scratching this week. South Florida is still seeing higher prices on premium sizing while choice fruit is plentiful; we should transition to South Georgia around the 10th of May.

Color Bell Pepper: Good supply available in Nogales and South Florida. Quality is mostly good. Canada started crossing limited volume on HH Bells and this will gradually increase over the coming weeks. We should see some La Rouge yellow and reds out of the desert Mid-May.

Eggplant: Lighter domestic supply and quality is mixed. Good supply and excellent quality out of Mexico this week.

Slicer Cucumber: Lighter supply crossing through Nogales and McAllen as well as Honduras. We are seeing short supply, particularly on selects and supers. Quality is good and Markets were firmer this week due to transition; we expect to see better volume in two weeks. South Georgia is expected to start May 10th.

Zucchini & Yellow Squash: Good volume and quality available shipping from all locations on Italian and Yellow from Mexico and Florida. Georgia should ramp up early next week and California is still a few weeks out.

English Cucumber: Good supply available this week crossing from Mexico. Quality on new crop out of Mexico was good.

Green Beans: **ESCALATED** Very light supply going into the Easter Holiday out of Mexico as well as Florida as seasonal crops wind down. We will see variances in quality out of the east as growers pick from blocks that were impacted by weather earlier this year in the south. Quality and volume should improve over the next 2-3 weeks once transition gets underway to Coachella and South Georgia.

MELONS

Stronger retail demand and delayed vessels have quickly shortened the cantaloupe market, pushing FOB pricing higher this week. We do expect transition from our offshore program to the desert May 19th.

Cantaloupe: Quality is excellent and fruit shelf life is strong with extended shelf life and high shell color.

Honeydew: Honeydew production remains strong and peaking on 5s-5Js, 6ct has been extremely limited. We are seeing a bit more scarring but overall quality has been solid. Brix levels are mostly in the 12-14% range.

Watermelon: Watermelon supplies are lighter, and demand is strong out of Mexico and Florida. Smaller sizes will remain tight, and new fields are producing mostly larger fruit. Prices are expected to stay strong on binds and cartons. There are some deals available on 11ct minis.

MIXED VEGETABLE

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Artichokes: Supplies and Quality are both good.

Arugula: **ESCALATED** The heat caused some issues with arugula and we are seeing lighter supplies. Growers are holding to averages.



Asparagus: **ESCALATED** Caborca and San Luis volumes remain low, driven by ongoing heat and seasonal decline. Meanwhile, Peruvian volume continues to build steadily week over week. With Easter demand now behind us, markets are showing reduced activity this week.

Broccoli/Broccoli Crowns: **WATCHLIST** Quality and supplies are steady.

Broccolini and Sweet Baby Broccoli: **WATCHLIST** Quality looks good, and most growers are looking good on supplies.

Brussels Sprouts: **WATCHLIST** The sprout market is active with low supplies and strong demand. Prices are rising and expected to continue increasing for the next 2-3 weeks.

Carrots: (JUMBOS, MEDIUMS, AND CELLOS) The Desert growing regions have started with good supplies and very good quality. Expect steady supplies through the end of the desert season which will run into late April or early May.

Cauliflower: **WATCHLIST** Cauliflower supplies are improving across all areas, with good quality expected this week. Markets are anticipated to remain steady into next week.

Celery: Quality and supplies are ample.

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

Corn: Excellent supply out of Coachella and Brawley has started while volume remains steady out of Florida. Mexico is just about done for the season. Domestic quality is good.

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

Garlic: California Garlic is showing very good quality with lighter supplies. Demand is good.

Ginger: Supplies and market are steady.

Green Cabbage: **WATCHLIST** Supplies and quality look good.

Green Onions: Supplies and quality look good but there have been some initial reports of light supplies.

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

Mushrooms: Promotable volume available and 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** Pricing is still escalated in some markets. Quality is good but supplies are still light with some growers. The market remains very active.

Snow and Sugar Snap Peas: Guatemalan snow pea and sugar snap production remains stable; however, quality concerns may arise due to persistent humidity in the growing regions. In Mexico, production of both snow peas and sugar snaps continues at a steady pace.

Spinach: **WATCHLIST** Supplies and quality are good.

Spring Mix: **ESCALATED** Supplies and quality are still limited but are improving

ONIONS

The onion market is not expected to react much until the Northwest is entirely out of the picture. At this point, we do not anticipate that it would take place until May. Even then, there may still be some leftover product floating around in that region. Texas onions are just getting going and they are expected to have a big crop. Additionally, Southern California will start in about 4 weeks, and they also are expected to have a lot of product. So, in the first 2 months of Q2 (April/May) there is not presently a lot of optimism. However, June is a bit of a wildcard. At that point, Texas is done, the Northwest is done, Southern Cal will be mostly finished, and we will be exclusively into New Mexico and Central California at that time. It is basically a fresh start during that time, so the market has as good of a chance of improving as it does staying stagnant.

POTATOES

The market remains stable, though carton production is starting to decline. With Norkotahs expected to phase out over the next 3-4 weeks, supply will shift solely to Burbanks, leading to a notable drop in production. As production decreases, we anticipate some market increases. However, if demand increases, the market could strengthen significantly, though that remains uncertain. Planting for the upcoming season will take place throughout April, with acreage expected to be similar to the current year. Given the depressed market conditions this season, there is some concern about similar supply levels next year, particularly if yields remain consistent.

TOMATOES

Round and Roma Tomatoes: Florida is peaking on production of rounds and Romas. Quality is outstanding.

Snacking Tomatoes (Cherry, Grape, and Medley): Stable supply available and quality is outstanding.



ORGANIC *Specialties*



*Indicates New in the Market

ORGANIC CHOICES MAY 2 - 9, 2025



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 [WA]	9/3 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 [PER]	12/6 oz.
CLEMENTINE CUTIE [US]	15/2 lb.
DATES MEDJOOL [US]	11 lbs.
DATES PITTED [US]	12/12 oz.
DATE ROLL COCONUT [US]	12/12 oz.
GRAPES RED SEEDLESS [Mex]	18 lbs.
GRAPES GREEN SEEDLESS [Mex]	18 lbs.

ITEM	PACK SIZE
HASS AVOCADO [MEX]	15/4 ct.
HASS AVOCADO [MEX]	48 ct.
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.



PLEASE NOTE: AVAILABILITY IS SUBJECT TO CHANGE

CULINARY Specialties



PROGRESSIVE
DISTRIBUTORS LTD

EXOTIC CHOICES MAY 2 - 9, 2025

*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, crudités 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 variety creating a colorful blend of earthy-sweet flavor. The beets have a signature sweet, earthy taste and are filled with nutrients and anti-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-heating 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.

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CARA CARA ORANGE 38 lbs. [US]

The Cara Cara orange has a trifecta of attributes. It has the initial appearance of a true orange, yet it is seedless! Its peel is smooth, yet pebbled and when zested releases bright floral aromatics. It is easy to peel and when its flesh is revealed, it reflects the color of ruby grapefruit. Cara Cara is a very sweet orange, with robust flavors comparable to tangerine. When ripe, the Cara Cara orange's flesh is tender, succulent and extremely juicy.



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.



HONEYGLOW® PINEAPPLE 6 ct. [CRI]

Honeyglow® Pineapples have a radiant honey-colored shell that matches a remarkable golden, honey-sweet flavor within. It's considered one of the sweetest pineapples on the planet thanks to a unique growing process that ensures each pineapple ripens slowly on the stem.



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.



GOLDEN PAPAYA 10 lb. [BRZ]

As young papaya fruit ripens, its pulp softens and its green skin fades, some to a pale yellow, others to deep gold with blushes of pink. The aroma of papaya fruit also changes as it ripens, at first bright and sweet, then increasingly earthy and musky as the fruit overripens.



BLOOD ORANGE [CA]

The blood orange has a complex flavor that's reminiscent of navel oranges, but is more floral and tart. Blood oranges are generally sweeter and less acidic than regular oranges. Some people have compared the taste to that of a raspberry.



POMEGRANATE 8ct. [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.



MEYER LEMONS 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 differentiate themselves from the common lemon by their shape, fragrance, color, and taste. Their peel is smooth, semi-thin, oily, and fragrant. A Meyer's flesh is aromatic, floral, sweet and low in acid. The Meyer lemon gets its flavor a type of flavonoid that contains limonene, which is known to protect the immune system.



YELLOW DRAGONFRUIT 5.5 lbs. [ECU]

Yellow Dragon fruit has a crisp, juicy texture and very sweet, tropical flavor with floral hints and no acidity. This variety is considered the "real" Yellow Pitaya and is said to be the sweetest of all the dragon fruits. For the best flavor, refrigerate the fruit for 2 hours before preparing raw.



DRAGONFRUIT 10 lbs. [ECU]

Dragon Fruit is an exotic cactus fruit that has a delicately sweet and mildly acidic flavor, reminiscent of watermelon, cactus pear, and kiwi. Its appearance is captivating, as it resembles a chinese lantern. Dragonfruit's flesh is different from the imported variety, as its color is magenta versus white.



GOLD KIWI 20 lb. [ITA]

The Gold kiwi has bronze toned, smooth, hairless paper-thin skin. The golden flesh is dotted with the trademark edible black seeds. Its flavors are sweet and tropical with notes of pineapple and mango. Its shape is oval, coming to a blunted point at its stem end.



MANGO 9 ct. [ECU]

Mangoes have a thin, waxy, red and green skin that covers the outside. Inside, there is a large pit in the middle of the bright orange flesh. Mangoes have a sweet, tangy flavor.



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.



LG MINNEOLA TANGERINE 48 ct. [US]

Nicknamed "The Honeybell" because of its bell shape, the Minneola is a cross between a tangerine and a grapefruit. Its large size and slightly elongated "neck" make it easy to recognize. They are the most popular of the tangerine varieties. Minneolas are seedless and brimming with sweet, tart juice.

CULINARY *Specialties*



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DISTRIBUTORS LTD

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PERUVIAN GRAPES



COTTON CANDY® GRAPES
18 lbs. [PRU]



ORGANIC WHITE SEEDLESS GRAPES
18 lbs. [PRU]



ORGANIC RED SEEDLESS GRAPEES
18 lbs. [PRU]

CHILEAN STONEFRUIT



LG BLACK PLUMS
2-layer [CHL]



LG NECTARINES
2-layer [CHL]

NECTARINES
Volume-fill [CHL]

LG PEACHES
2-layer [CHL]

PEACHES
Volume-fill [CHL]



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VARIETAL PEARS



PEAR D'ANJOU 60 ct. [US]

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.

PEAR RED 40 ct. [US]

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.



PEAR BARTLETT 70 ct. [US]

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.

PEAR BOSC 70 ct. [US]

Bosc pears are a large variety with a long curved stem and 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 spice.



PEAR ASIAN 12ct. [US]

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.

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CULINARY Specialties



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VARIETAL APPLES



OPAL™ EURO APPLE 60 ct. [WA]

One of the newest and all-natural, non-GMO apples in the market! Opal apples have an almost iridescent, lemon-yellow skin and slight russetting at the stem. This apple has a soft yet crisp, cream-colored flesh with a sweet taste and a slightly tart finish. The taste has been compared to the Honey Crisp, with hints of pear, coconut, and banana.

SUGARBEE 40 lbs. [WA]

The Sugar Bee apple is the latest Honeycrisp cross to hit the market place. It is unknown what other apple is it 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.



HUNNYZ 40 lb. [WA]

Hunnyz is a mid-season red-yellow dessert apple with exceptional crunch, texture and keeping quality. The perfect balance of sweetness and tang.



COSMIC CRISP 40 lbs. [WA]

Classically bred and grown in Washington State, the Cosmic Crisp® is a cross of the Enterprise and Honeycrisp varieties. The large, juicy and red apple has a perfectly balanced flavor and firm texture, making it ideal for snacking, cooking, baking, and entertaining.



ENVY® 27 lbs. [WA]

The Envy apple is mostly red with yellow specks. The peel is fairly thick and tough. The flesh is pale yellow. It is a sweet apple with low acid and a slightly flowery taste.



GRANNY SMITH 40 lbs. [WA] OG 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.



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.



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.



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.



GALA 40 lbs. [WA] OG 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.



FUJI 40 lbs. [WA] OG 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.



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.



HONEYCRISP 40 lbs. [CA] OG HONEYCRISP 40 lbs. [CA]

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.



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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 eggplant's 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 all beets, the flavor of this variety is similar to the common red beet but milder.



ARTICHOKE 12 ct. [CA] ARTICHOKE 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 ARTICHOKE 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 sautéed 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.



BEET 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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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.



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.



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.



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.



JALAPENO PEPPER [US]

Jalapeños are the most popular chile peppers in the US due to 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!



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.



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!



ORANGE & RED HABANERO 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.



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.



HABANERO 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.



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.



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.



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.



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



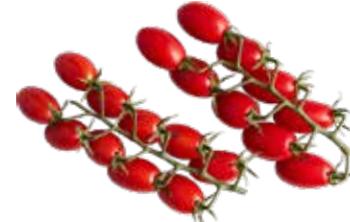
BAHAMA BOMBS® TOMATOES [CAN]

Bite into the bright new flavors of Bahama Bombs™. These golden grape snacking tomatoes on-the-vine have a sweet taste, crunchy texture, and tropical aroma.



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.



SUGAR BOMBS® TOMATOES [CAN]

These grape tomatoes are taking their turn in the spotlight. Ripened and packed on the vine for optimal flavor, these beautiful bright red tomatoes rock the flavor charts with their sweet taste, pleasant aroma and crunchy texture.



FLAVOR BOMBS® TOMATOES [CAN]

This super-sweet cherry tomato grows with seed exclusively sourced from the south of France. Gourmet is one way to describe it – multi-award winning is another. The name tells it like it is: an explosion of flavor in just one bite.



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.



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.



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.



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.

PLEASE NOTE: AVAILABILITY IS SUBJECT TO CHANGE

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



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

MICROGREENS

PACK SIZES: 4 oz. & 8 oz.

Absinthe™
Amaranth Red
Anise
Arugula
Arugula Sylvestta
Asian Mallow
Basil Cinnamon
Basil Italian
Basil Lemon
Basil Licorice
Basil Nutmeg™
Basil Opal
Basil Thai
Benitade
Borage
Broccoli
Brussels Sprouts
Bull's Blood
Buzz Leaf™
Cabbage Chinese
Cabbage Red
Caraway
Carrot Fern Leaf™
Carrot Grass™
Carrot Top
Celery Feather Leaf™
Celery Gold Splash™
Chamomile
Chervil
Chinese Cedar™
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

Mustard Red
Okra™
Onion
Oregano
Pak Choy
Parsley Curled
Parsley Italian
Pea Green
Pennyroyal
Pepper Green
Radish Daikon
Radish Fireworks™
Radish Ruby
Rapini
Sage
Salad Burnet
Savory
Sea Beans
Shiso Green
Shiso Korean
Shiso Red
Shungiku
Sorrel

Tangerine Lace™
Tarragon Spanish
Tatsoi
Thyme
Turnip Greens
Verdolaga
Wasabi

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
Amaranth Red™
Angelica™
Arugula™
Arugula Sylvestta™
Basil Cinnamon™
Basil Italian™
Basil Lemon™
Basil Licorice™
Basil Midnight™
Basil Nutmeg™
Basil Opal™
Basil Sacred
Basil Spicy Globe
Basil Thai™
Beet Ocean Green™
Benitade
Broccolo Spigariello™
Bull's Blood™
Buzz Leaf™
Celery™
Chervil™
Chives™
Chives Garlic™
Cilantro™
Dill™
Edamame™
Epazole™
Fava Leaf™
Fennel™
Frisee™
Haricot Leaf™
Hearts of Fire™
Iceplant™
Iceplant Delicata™
Lavender™
Lemon Balm™
Lemon Grass™
Lettuce Freckles™
Lettuce Lollo Rossa™
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™

Onion™
Orach Red™
Oregano™
Pak Choy™
Pak Choy Red™
Parsley Curled™
Parsley Italian™
Parsnip™
Pea Green™
Pumpkin Green™
Rosemary™
Sage™
Sea Beans™
Sea Grass™
Shiso Green™
Shiso Red™
Shungiku™
Sorrel
Sorrel Green Apple™
Spinach Lila™
Spinach New Zealand™
Spinach Sweet Red™
Stevia™
Tangerine Lace™
Tarragon Spanish™
Tatsoi™
Thyme™
Verdolaga™
Watercress™
Watercress Pink Ice™
Watercress Red™
Wood Sorrel™

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™
Fucshia™
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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