



## OVERVIEW

**ALERT:** PEPPERS, CAULIFLOWER, CORN, CUCUMBERS, GREEN ONIONS, LIMES

Desert crops are running ~3 weeks early, with Yuma heat spiking to 105°F+, tightening harvest windows and accelerating maturity. Lettuce shows fringe/tip burn and rising insect pressure; broccoli, cauliflower, and leaf items face minor heat-related quality issues. Cold chain management is crucial. Salinas spring crops and early strawberries are emerging, while blackberries and raspberries remain tight. The desert season continues but transition to Salinas approaches.

## TRANSPORTATION:

Active freight markets this week with fuel increases nationwide are settling in. California carriers are also struggling to find drivers with the discontinuation of Non-Domiciled CDL drivers. These are key factors to rate increases, and mileposts for the future of freight.

## WEATHER:

**Florida:** Patchy frost Wednesday in northern Florida; warming and above-normal highs expected through the weekend.

**California:** Heat wave continues with highs 77-95°F; cooling begins Friday, dropping to 65-75°F coast and 80-88° Finland by Sunday.

**Arizona:** Low deserts remain 28-33 above normal, triple digit highs, 60s-70s lows; 2-5°F drop Sunday.

**Mexico:** Dry, warm conditions through Mar 22; highs 70-8 °F, lows 40-55°F.

## FRUITS AND VEGETABLES

**Avocados:** Markets remain steady at lower levels with ample fruit on the trees and consistent demand. Peak sizes are 48ct, with dry matter and oil content in the low 30s, resulting in excellent eating quality. Updates will be provided if there are any changes on the avocado front.

**Pineapples:** **ESCALATED** Pineapple market stable but tight; larger sizes rising, crownless and organic limited, Q2 costs affected by fuel.

**Grapes:** Green grape supplies are tighter on both coasts, with slightly higher prices as Peru finishes and Chile offers lighter volume. Current supply meets demand, but tightening is expected later in the month. Red grapes remain in good supply, with the market slightly higher.

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

**Apples:** The market remains steady to slightly higher as supplies continue to gradually decline. Retail bag programs are absorbing a significant share of the smaller fruit, requiring foodservice customers to be more flexible with the sizes they use to meet demand. Sizes 100 and smaller are particularly difficult to source in Cosmic Crisp, Honeycrisp, Pink Lady, and Gala varieties. This supply dynamic is expected to persist until the new crop arrives.

**Pears:** The market is gradually firming. Bartlett shipments are mostly finished, easing pressure on Anjou pears. Red pears are adequately supplied, and Bosc pears remain plentiful.

**Blueberries:** **ESCALATED** Supplies remain limited, with product coming from South America, central Mexico, and CA. FL is producing but will have a short season with reduced volume due to the early February freeze.

**Raspberries:** **ESCALATED** Supplies from central Mexico and Baja remain light, with demand exceeding supply and keeping markets elevated. Quality issues and transfer delays persist, and tight conditions are expected to continue until mid-April or early May, weather dependent.

**Strawberries:** **ESCALATED** Six regions are in production, led by Santa Maria and Oxnard. Salinas and Watsonville are running about four weeks early due to favorable weather, while Baja remains steady with loading in San Diego and Los Angeles. FL stays light through Easter, and markets are oversupplied as growers keep up with increased volume.

## California Citrus

**Lemons:** District 3 (CA Desert/AZ) is finished. District 1 (San Joaquin Valley) remains the main growing region until District 2 (Oxnard/Ventura) ramps up in late March/early April. District 1 is peaking in 115, 95, and 140ct, with markets rising on 165 and 200ct as product sizes up.

**Imports/Specialities:** **ESCALATED** CA Navel oranges are heavily weighted toward larger sizes, peaking on 56ct and 72ct. Small sizes (113ct, 138ct) are extremely limited and expected to remain tight through the season into the Valencia transition, possibly starting early April. Flexibility with size and grade will be needed to fill orders, with substitutions to larger sizes likely. Suppliers are managing supply to contract averages—please advise schools and DOD programs to consider 88ct or 72ct.

**Limes:** **ESCALATED** Overall supplies are extremely tight, with Mexican costs in the mid-\$60s and higher due to low new-crop yields and January freeze losses. Light crossings and weak offshore supplies from Peru, Honduras, and Colombia are driving volatile markets through March into early April.

**STONEFRUIT:** Imported peaches, plums, and nectarines are available with fair supply on both coasts, and the market remains steady with reasonable prices. A few domestic kiwis are still shipping from California, supplemented by imports from Greece and Italy. Domestic Asian pears are also shipping from California and are expected to continue at least through March.

## California Lettuce

**Iceberg:** Supplies are expected to be strong this week from multiple suppliers. With Yuma temperatures hitting 100°F, shippers will likely keep daily inventories tight. Promote this item, as shippers will be flexing. Yuma production will continue for another 2-4 weeks, with Huron starting the last week of March.

**Romaine & Romaine Hearts:** Romaine is softening, while green and red leaf remain steady. Warm Yuma temperatures may cause tip and fringe burn next week, though current weights and sizing are favorable. Value-added leaf pricing has eased, and Huron production is expected to start within 1-2 weeks. Competitive pricing is expected on all leaf items this week.

## Eastern and Western Vegetables

**Bell Pepper:** **ESCALATED** Supplies remain very limited, particularly on green bells, as Florida has yet to recover from the recent freeze, with tight availability expected for the next several weeks. Coachella production will begin to come online in early April, gradually improving supply. The red bell market remains firm, with growers continuing to harvest at green stage to capitalize on stronger pricing.



**Eggplant: ESCALATED** Florida supplies are negligible, limited to minor small or off-grade fruit, with the spring crop very limited after the freeze. Mexico is providing steady volume into Nogales and McAllen, with mild market fluctuations but overall adequate supply.

**Slicer Cucumber: ESCALATED** Supply is extremely limited due to low Mexican yields and a slow spring start. Honduran imports are tight, and Florida harvest won't begin until late March/early April, keeping prices elevated over the next two weeks.

**Zucchini & Yellow Squash: ESCALATED** Florida squash minimal through mid-March; early Sonora starting. Yellow tight, prices elevated.

**English Cucumber:** Eastern supply is primarily coming from Honduras, with limited volume and quality challenges. Florida fields are delayed, with gradual increases expected into April. Overall availability remains light to moderate in the near term.

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

## Melons

**Cantaloupe:** The Westside and Nogales deals are done. Offshore Cantaloupes are available in CA, TX, FL, and the Northeast. Offshore Cantaloupe pricing has increased due to demand. Retailers are taking advantage of the warmer temps and scheduled prebooks.

**Honeydew: ESCALATED** Offshore and Mexican are available but may face challenges throughout March. Plant virus issues in Guatemala and Honduras have left Mexican honeydews to help supplement the market.

**Watermelon: ESCALATED** Watermelon prices remain high; Mexican melons lead supply as offshore finishes and demand rises.

## Mixed Vegetable

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

**Asparagus: ESCALATED** The Mexican asparagus market remains firm, with demand outpacing supply and FOB pricing holding at \$28 to \$30. Although all regions are harvesting, yields remain below historical averages. If production does not improve soon, supply could tighten further heading into Easter.

**Broccoli/Broccoli Crowns:** Supplies have improved across all regions, with the market expected to remain steady into next week.

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

**Brussels Sprouts:** Supplies are strong, and the market is expected to remain steady with ample availability into next week.

**Carrots: (JUMBOS, MEDIUMS, AND CELLOS) ESCALATED** Bakersfield harvest is finished, with only light activity in the Imperial Valley. California supplies should improve in 3-4 weeks as warm, dry weather allows the crop to size up. Early harvesting in Bakersfield produced small carrots, forcing growers to slow picking to let the crop develop. Stronger sizing and better availability are expected in the coming weeks.

**Cauliflower: ESCALATED** Supplies are improving, with the market expected to ease slightly heading into the weekend.

**Celery: ESCALATED** Oxnard and Santa Maria are expected to have good supplies across all sizes this week, while Yuma production winds down quickly. Value added item pricing should ease by midweek. Despite warm temperatures, quality from multiple suppliers remains above average.

**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 CA garlic crop is progressing with good quality, complemented by ongoing Mexican supplies.

**Ginger:** Supplies and market are steady.

**Cabbage:** Steady with mixed pricing; seeing firm availability.

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

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

**Mushrooms:** Excellent supplies and availability.

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

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

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

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

**Snow and Sugar Snap Peas: WATCHLIST** 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

Available from WA, ID, UT, and Texas, with rising demand as the storage season winds down. Transportation is driving the market, with fuel costs up \$1 week-over-week in many areas

## POTATOES

Supply and demand are balanced, and sheds are looking to make deals. Smaller counts are becoming harder to find. Burbanks are now available, with Norkotahs as the main variety. Washington potatoes are producing excellent quality, peaking on mid sizes, while large and smaller counts remain snug. Florida colored potatoes are available, and trucking continues to drive the market.

## TOMATOES

**Round and Roma Tomatoes: ESCALATED** Rounds limited, prices high; Sonora Romas rising, volatile through April. Grapes affordable but may tighten.

**Snacking Tomatoes: (Cherry, Grape and Medley)** Florida volumes are slightly lighter with smaller sizing. Mexico supply is limited, though new acreage is coming online. Overall availability is expected to improve modestly.

# ORGANIC *Specialties*



\*Indicates New in the Market

ORGANIC CHOICES MARCH 27 - APRIL 2, 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.TOP [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 [ITL]	12/1 lb.
LIME [MEX]	12/1 lb.
LEMONS FANCY [US]	115 ct.
RASPBERRIES [CA]	12/6 oz.
TOMATO BEEFSTEAK [MEX]	15 lbs.
TOMATO CHERRY [MEX]	12/1 pint
TOMATO GRAPE [MEX]	12/1 pint
TOMATO MEDLEY [MEX]	12/8 oz.
TOMATO WILD WONDER [US]	15/10 oz.
STRAWBERRIES [CA]	8/1 lb.

PLEASE NOTE: AVAILABILITY IS SUBJECT TO CHANGE

# CULINARY Specialties



## EXOTIC CHOICES MARCH 27 - APRIL 2, 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 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 LETTUCCES\* 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.



# CULINARY *Specialties*



**EXOTIC CHOICES MARCH 27 - APRIL 2, 2026**

\*allow 1 week lead time

## **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.

## **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.



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



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

## **POMEGRANATE 5 ct. [ISR]**

Pomegranates are one of our planet's oldest known fruits and are world renowned for being the superfood of all superfoods. When opened, the interior of this fruit is filled with edible seeds, called arils. Each seed is covered 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.



## **PUMMELO 8 ct. [US]**



Pummelos, also known as Chinese grapefruit or Shaddock, are the largest of the citrus fruits, ranging in size from a small cantaloupe to nearly the size of a basketball. The skin and white pith of the Pummelo can be candied as a traditional Chinese treat. Delicious in fruit, vegetable, and seafood salads.

## **BLACK 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.



## **ASIAN PEARS 3 lyr. [CA]**



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

## **GOLD KIWI 8/2 lbs. [ITA]**

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



## **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.

## **BLOOD ORANGE 1/2 box. [CA]**

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



## **SUMO® MANDARIN single-layer 1 lbs. [US]**

A premium piece of citrus! Sumos are a Japanese Satsuma from California, which is an enormous fruit from the Dekopon variety in Japan. It is the biggest mandarin you've ever seen! It has a distinctive shape with a prominent "top-knot." The peel is bright orange, bumpy and so loose it peels effortlessly.



## **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.



## **GUAVA RED 20 lb. [FL]**

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



## **MINI SEEDLESS WATERMELON 6 ct. [GUA]**

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



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## EXOTIC CHOICES MARCH 27 - APRIL 2, 2026

\*allow 1 week lead time

### PEARS



**RED PEARS 135 ct. [WA]**

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



**BARTLETT PEAR 70 ct. [WA]**

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



**ASIAN PEARS 3 lyr. [CA]**

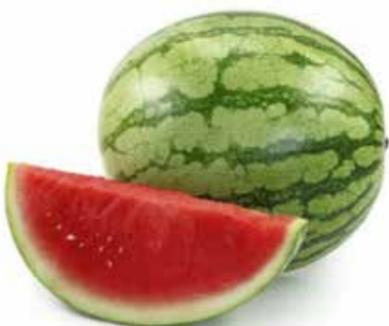
Unique in appearance and memorable in taste! Asian pears are round and squat, with a green-yellow skin that is often speckled with brown spots. Extremely crispy and juicy, Asian pears are prized not only for their texture but for their subtly sweet flavor as well. Asian pears are also non-climacteric,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



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

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

### 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. [GUA]**

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.

# CULINARY *Specialties*



EXOTIC CHOICES MARCH 27 - APRIL 2, 2026

\*allow 1 week lead time

## APPLES

### 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 its unique size and sweet flavor.



### 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.



### 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.



### 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.



### 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.



### 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

# CULINARY *Specialties*



EXOTIC CHOICES MARCH 27 - APRIL 2, 2026

\*allow 1 week lead time

## CITRUS



### TANGERINES 120 ct. [CA]

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



### BLOOD ORANGE 1/2 box. [CA]

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



### PUMMELO 8 ct. [FL]

Noble Florida Starburst Pummelos are the perfect variety to expand your citrus portfolio and target gourmet-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 40 ct. [CA]

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



### NAVEL ORANGES 88 ct. [CA]

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



### RED GRAPEFRUIT 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.

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# CULINARY *Specialties*



## EXOTIC CHOICES MARCH 27 - APRIL 2, 2026

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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 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.

### 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.



### BEEF 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.



### 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.



### 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.



### TURMERIC 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.



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# CULINARY Specialties



EXOTIC CHOICE MARCH 27 - APRIL 2, 2026

\*allow 1 week lead time

## 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 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 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.



**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.

**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.



**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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\*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



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

### MIXES

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



## PETITEGREENS

PACK SIZES: 4 oz. & 8 oz.

- |                       |                      |
|-----------------------|----------------------|
| Absinthe              | Onion™               |
| Amaranth Red™         | Orach Red™           |
| Angelica™             | Oregano™             |
| Arugula™              | Pak Choy™            |
| Arugula Sylvestra™    | 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 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™                 |                      |

### MIXES

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

## TENDERGREENS

PACK SIZE: 8 oz.

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

### MIXES

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



## MICROFLOWERS

PACK SIZE: 100 ct. / 200 ct.

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



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