

MARKET REPORT

SEPTEMBER 19, 2025



PROGRESSIVE
DISTRIBUTORS LTD

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 as well as an additional 5% reciprocal tariff will apply to fresh produce imported from other countries, potentially impacting pricing and availability for products sourced outside of Canada and Mexico.

The tomato market has changed this week. Volume has increased, but demand is down. Supply is stable from most shipping points. Tropical weather is impacting the desert southwest, potentially affecting late-season crops in Southern California and Northern Sonora. Domestically, production remains steady, and quality is fair from Tennessee, Alabama, and Virginia. Grape tomato supply is good from all regions, along with other snacking varieties. California's production is mixed, with good quality but fair demand. The grape tomato season is excellent, with steady production and quality through late October.

Melon supply from Firebaugh is slowing down slightly as the California deal winds down. Local deals will also taper off, but quality remains outstanding. Banana and pineapple availability is limited, with shippers asking for flexibility on pineapple sizes. Pumpkins and fall items will be available this week.

Avocado volumes are expected to stay plentiful through Q4, mainly in 48ct and larger sizes. For every load of 60ct harvested, two loads of 48ct are produced, offering opportunities for promotions on larger fruit. California and Peru will taper off, while Colombia's main crop begins. Mexico will continue a steady supply with favorable pricing. Availability of medium, large, and jumbo sizes is expected to remain strong, with market stability through the end of the year.

Shipping delays are still impacting Guatemalan products, with warm weather and rainfall affecting production and quality. This includes snow peas, sugar snap peas, baby carrots, and French beans.

In Salinas, cool temperatures persist, though warmer weather still lingers. Insect pressure and INSV are reported in lettuce, romaine, leafy greens, cauliflower, and broccoli. The lettuce market is stable, but some growers have limited supplies. Weights and quality are improving, with better lettuce expected next week. Romaine hearts are no longer escalated, though fringe burn and INSV are still present. Broccoli is still escalated, with heavy insect pressure and slower growth. Some growers have had to prorate due to lost acreage. The Diamondback moth is expected to impact supplies throughout the season.

MX growers expect some supply issues, but supplies are increasing. Brussels sprouts have good quality, though supplies remain tight due to low yields. Fennel, artichokes, bok choy, and napa remain at extreme levels with very tight supplies. Summer has caused ongoing quality and supply issues. The Valencia season is winding down for some shippers, with navels ramping up in mid-late October. Navel fruit is expected to be larger this season, with smaller fruit remaining tight into 2026. A gap during the transition is not anticipated. The quality and flavor of the fruit is looking great.

California pink grapefruit will go through mid-October, while Texas/Desert Rio grapefruit will start in mid-October and increase through December. Grapefruit availability will be tighter in October but should improve in late November/December. Small lemons (165ct and up) remain tight, with shippers holding averages. Better supplies are expected in the coming weeks, with size structure peaking at 140/115ct choice in District 3. Fruit quality is good, and picking is expected to peak in late October. Preliminary evaluations for District 1 are underway, with the season expected to start in early October. Imported lemons will wrap up by early October.

California mandarins are expected to start in November, with Cara Caras and blood oranges ramping up in December. The California garlic crop is in full swing, and partners are not currently accepting new vendors.

TRANSPORTATION:

Freight this week continues to inch closer to transition and to the southern growing regions. Product is being spread out across the growing regions creating long loading times for carriers especially out west. Idaho outbound continues to be a struggle with trucks being very tight. CA to FL is also seeing continuing signs of tight truck supply and elevated markets.

WEATHER:

California: The heat wave ends today. Inland areas will see above-average temperatures. A cooling trend with clouds and slight shower chances moves in through the weekend. Friday will be the coolest day before warming returns.

Mexico: Isolated showers will continue through the weekend with light rainfall. Temperatures will stay seasonably warm, with highs in the 70s–80s and lows in the mid 50s–low 60s through Sunday.

Florida: Isolated to scattered showers will continue in the south. North Florida will see increased chances this weekend. Warm temperatures will persist, with highs in the mid 80s–low 90s and lows in the 70s.

Arizona: Tropical moisture brings rain and storm chances from Wednesday to Friday, with Thursday being the most active day. Showers will taper by the weekend, mainly in central Arizona. Temperatures will be slightly cooler, and warm mornings will continue.



FRUITS AND VEGETABLES

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

Avocados: WATCHLIST Peak sizes are 48 and 60 count, with Flora Loca as the main crop since the old crop is nearly finished. Dry matter is in the mid-20s, compared to the low 30s of the older crop, meaning the new crop will take longer to ripen. Fruit is very clean, with minimal #2 grade fruit, typical for this season. California's season is slowing and expected to end in a few weeks. Offshore fruit is arriving on both coasts and should begin to wind down next month.

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

Pineapples: WATCHLIST Crownless pineapples are in high demand, with weather-related shortages expected. Transportation from Mexico remains stable.

Grapes: Now in peak production out of California. Quality and supply are stable on Flames, Sugraones and Ivory varieties.

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

Apples: The apple market is shifting from old crop to new. Fuji, Golden Delicious, Honeycrisp, Cosmic Crisp, and Pink Lady are approaching the end of their season, while supplies of Red Delicious, Granny Smith, and Gala are starting to dwindle. New crop Gala and Ginger Gold are now shipping, with Honeycrisp expected to begin within the next two weeks. Fresh Granny Smith, Red Delicious, Fuji, and Ambrosia will follow in September.

Pears: Washington Bartlett pears are in full swing, while California Bartletts remain aggressively priced and will continue to influence the market over the next few weeks. Red pears are being packed in both states, and California Bosc pears are coming in heavy volume.

Blueberries: WATCHLIST The Pacific Northwest season has officially wrapped up. Peruvian imports are now beginning to dominate the market, with Central Mexico expected to follow in October. Quality out of both regions is being reported as excellent.

Raspberries: This item remains steady heading into October, with strong volume coming out of California, Central Mexico, and Baja. Volume deals are being offered, making it an ideal time for promotional opportunities.

Strawberries: Overall supplies are steady but remain on the lighter side.

CALIFORNIA CITRUS

Lemons: WATCHLIST ON SMALL SIZES (165's and below) Lemons are looking extremely tight as we continue towards the end of summer. Most shippers are holding to averages, particularly on the smaller sizes. Fancy grade percentage is down this season due to high wind events, which has impacted fruit quality. There will be little to no relief on the import side of the market if you are not participating on an import program.

Imports/Specialities: Blood Oranges will be finishing for the season in the next few weeks. Sizing is running small. Grapefruit is available with light supplies on Fancy grade; choice grade is available. Cara's, Minneolas and Mandarins are all but finished for the season.

Limes: WATCHLIST Supply is extremely tight this week on all sizes with larger sized fruit being the shortest. We do expect to need to start subbing sizes next week for larger fruit as we start newer crop.

STONEFRUIT

New crop Peaches, Nectarines, Plums and Apricots now available out of California. Peaches are now available in South Carolina and Georgia as well.

CALIFORNIA LETTUCE

Iceberg: Lettuce quality is good, but supplies are limited.

Romaine & Romaine Hearts: Romaine and Romaine heart quality are okay, but supplies are light. The market is still trending higher due to increased demand.

EASTERN AND WESTERN VEGETABLES

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

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

Eggplant: Domestic supply is steady out of Fresno and the Local regions in the east. Quality is good.

Slicer Cucumber: Stable supply crossing through Olay and McAllen. Domestic supply out of Georgia is wrapping up this week and will transition to North Carolina and Tennessee. Quality is outstanding in the west and fair in the east.

Zucchini & Yellow Squash: Steady supply will continue out of the east as well as west. Quality is good.

English Cucumber: Light supply available this week. Quality is good.

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

MELONS

Cantaloupe: Cantaloupe pricing has started to trend higher, especially on larger fruit. Overall quality remains strong.

Honeydew: Honeydew production has started to taper off and size distribution is leaning heavy to 6's; 8's are very limited. Quality is excellent; mostly clean shell, we are seeing occasional scarring on these first picks. Brix levels on the dews are mostly in the 13-15% range.

Watermelon: Watermelon volume has started to firm up as local deals wind down for the season. Still seeing fruit available in several districts but that will gradually decline as the weather cools across the country and Fall approaches. Quality remains strong.

MIXED VEGETABLE

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

Asparagus: ESCALATED Baja production has improved this week and is expected to continue strengthening over the next three to four weeks, with both sizing and quality showing better consistency. Peruvian volumes should begin to increase within the next 10-14 days, accompanied by improved sizing as supply builds. With greater availability from Mexico, market activity has eased compared to previous weeks.

Broccoli/Broccoli Crowns: ESCALATED Quality is improving but supplies are limited with some growers. MX still has extreme shortages.



The market is not currently escalated but supplies issues could change that. Some growers are already holding to 10-week averages. Organic Broccoli is still triggered.

Broccolini and Sweet Baby Broccoli: **WATCHLIST** Quality and supplies are good.

Brussels Sprouts: **ESCALATED** Brussels sprout yields are down from insect pressure, driving strong demand and higher prices into next week.

Carrots: (JUMBOS, MEDIUMS, AND CELLOS) Harvest has shifted to the Cuyama/Lancaster area, which will continue through November. Conditions are improved this week, with better sizing coming out of the current fields. No sizing issues are expected in the near term, but updates will be provided if anything changes.

Cauliflower: **WATCHLIST** Cauliflower supplies and quality remain strong. Expect the market to stay mostly steady heading into next week.

Celery: 36ct **ESCALATED** Quality and supplies are good right now. Celery 36ct has already escalated and we may see the other sizes escalated soon also.

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

Corn: Markets are mostly steady this week and we should see this continue through the remainder of the local seasons. Quality is good in all locations.

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

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

Ginger: Supplies and market are steady.

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

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

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

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

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

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

good.

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

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

Snow and Sugar Snap Peas: **WATCHLIST** Supply and quality on Guatemalan snow peas and sugar snaps remain good despite ongoing container delays. Production out of Peru is steady, though overall quality is only fair. Domestic supply continues to be limited. Market prices remain higher.

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

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

ONIONS

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

POTATOES

Potato supply in for the remainder of the year will be fully supported by storage shipments, with no major challenges anticipated. Sizing and overall availability are expected to be strong across all categories. Burbanks will begin to ship in limited volume in mid-October, though Norkotahs will continue to make up the majority of the supply. The long-term outlook mirrors last season, when the market remained relatively soft until late spring, at which point tighter supply led to higher FOB pricing.

TOMATOES

Round and Roma Tomatoes: Supply slower to improve out of Alabama, North Carolina and Tennessee while new production starts in Virginia and New Jersey. Current quality will be mixed; several days of heat, rain and high humidity are causing several postharvest issues days after the fruit is packed.

Snacking Tomatoes: (Cherry, Grape and Medley) Lighter supply available as we emerge from fields that were impacted by rain. Quality is gradually improving.

ORGANIC CHOICES SEPTEMBER 19 - 25, 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]	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 [PER]	12/6 oz.
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 [PRU]	18 lbs.
HASS AVOCADO [MEX]	15/4 ct.
HASS AVOCADO [MEX]	48 ct.

ITEM	PACK SIZE
KIWI [NZL]	12/1 lb.
LIME [MEX]	12/1 lb.
LEMONS FANCY [US]	115 ct.
PEAR DANJOU [US]	12/2 lb.
RASPBERRIES [CA]	12/6 oz.
TOMATO BEEFSTEAK [MEX]	15 lbs.
TOMATO CHERRY [MEX]	12/1 pint
TOMATO GRAPE [MEX]	12/1 pint
TOMATO MEDLEY [MEX]	12/8 oz.
TOMATO WILD WONDER[US]	15/10 oz.
TOMATO CAMPARI [US]	10/12 oz.
STRAWBERRIES [CA]	8/1 lb.

CULINARYSpecialties



EXOTIC CHOICES SEPTEMBER 19 - 25, 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, crudité platters, or cooked alongside your favorite main course.



BABY FRISEE* 2.5 lbs. [US]

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



BABY GOLD BEETS BUNCHED* 24 ct. [MEX]

Beets have the highest sugar content of any vegetable. Gold beets are the beet standard of sweetness. Their flavor is smooth and creamy with just a hint of earthiness. Unlike red beets, its coloring does not bleed and retains its color when cooked.



BABY RED AND GOLD BEETS BUNCHED 24 ct. [MEX]

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



BABY BABY BOK CHOY 10 LB. [US]

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



BABY MIXED LETTUCES* 2.5 lbs. [PER]

Assorted baby head lettuce are petite and delicate baby lettuces. They are tender yet crisp, buttery and mellow in flavor and have varying taste, texture, color, shape and size. A lovely garnish and vibrant ingredient.



ORANGE CAULIFLOWER* 12 pack [US]

PURPLE CAULIFLOWER* 12 pack [US]

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



LOLLA ROSA* 2.5 lbs. [PRU]

Lolla Rosso forms a distinct compact rosette of blood violet fan-shaped leaves with a non-hearting pale green base. The leaves have a crisp, semi-succulent, hardy texture and ruffled tips. Lolla Rosso's flavor is bold, slightly bitter, and nutty.



BABY FENNEL* 24 ct. [US]

Baby Fennel is immature Fennel that produces licorice-flavored feathery leaves. The roots are also edible. Baby Fennel seeds are sweet and release an anise aroma. They make an attractive garnish for most anything and an excellent contrasting fresh ingredient.



GREEN OAK LETTUCE* 2.5 lbs. [PRU]

RED OAK LETTUCE* 2.5 lbs. [PRU]

Oak leaf lettuce has the appearance of aging oak leaves - elongated, lobed and loosely serrated. The vibrant leaves form a semi-tight rosette, growing upward and outward. Oak Leaf lettuce has a buttery texture and an incredibly mellow, nutty, and sweet flavor. It is known for its sweetness, which may be an even more memorable quality than its attractive foliage.



BABY TURNIPS WITH TOPS* 24 ct. [US]

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

CULINARYSpecialties



EXOTIC CHOICES SEPTEMBER 19 - 25, 2025

*allow 1 week lead time



STONEFRUIT



LARGE NECTARINE 2-layer [US]

Nectarine's smooth skin is blushed with hues of ruby, pink and gold throughout. Their flesh is perfumed with aromatics, overtly juicy when ripe. A ripe nectarine's texture is soft with a melting quality, its flavors balanced with layers both bright and sweet.

WHITE NECTARINE EURO 15 lb. [US]

White nectarines distinguish themselves from yellow nectarine varieties in their balance of sugar and acid. White nectarines lack the acidity that yellow nectarines contain, thus they are referred to as sub-acid. Fruits are rounded and slightly heart-shaped with a single central groove. Their skin is paper thin, smooth and blushed with hues of ruby, pink and ivory throughout. The flesh is perfumed with aromatics, overtly juicy when ripe, and creamy in color. A ripe white nectarine's texture is tender firm with a melting quality, its flavors rich and decadently sweet with baking spice nuances.



LARGE PEACH 2-layer [US]

New crop Peaches! The skin fuzzy and edible. Its flesh is aromatic, juicy when ripe. The classic flavor is well-rounded sugar to acid ratio. Perfect in fresh or cooked preparations, such as, poaching, baking, and grilling.

WHITE PEACHES EURO 15 lb. [US]

White peaches taste sweet whether firm or soft. They also have a much more delicate flavor and texture compared to the yellow variety. Use white peaches where little cooking is needed. Peeling White peaches also enhances their flavor.



LARGE BLACK PLUM volume-fill [US]

Plum is a sweet and juicy fruit that has a high nutritional value of vitamins and nutrients. Plums are also related to almonds and peaches. Excellent for fresh eating, cooking, baking, sauces and reductions.

DONUT PEACHES 14/14.4 oz [US]

Donut peaches are creamy and juicy with ripe flesh. The low acidity gives it a candy-like sweetness and melting quality. The sweetness also due to what is referred to as the "honey gene", a dominant gene that is found in all Chinese peach varieties.



PLEASE NOTE: AVAILABILITY IS SUBJECT TO CHANGE

CULINARYSpecialties



EXOTIC CHOICES SEPTEMBER 19 - 25, 2025

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FRESH BLACK FIGS 12/8 oz. [USA]

A botanical inverted flower from the Ficus tree which is a member of the Mulberry tree. These decadent fruits have a tough peel that reveal a soft creamy white interior filled with a seed mass bound with jelly-like flesh. The edible seeds are numerous and generally hollow. Figs can produce a "meaty" flavor that has a smoky, almost steak-like aroma and taste.



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.



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.



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.



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.



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.



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.



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.



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.



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.



HONEY MANGO 14/16 ct. [MEX]

Honey mangoes offer a flesh that possess a delicious, mouth-watering, almost melting quality. Usually S-shaped and the skin is bright yellow to orange in color when ripe. Even though it is generally smaller than other mango varieties, the pit is very thin; giving a high flesh to seed ratio. Ataulfo is considered a popular favorite due to the fact it is less fibrous and stringy than other mango varieties.



RAMBUTAN 5 lb. [GUA]

Rambutan fruits are round or ellipsoid with a leathery skin densely covered in soft spines up to 2 cm long. The fruits are yellow to crimson and grow up to 7 by 5 cm in size. The white juicy flesh encloses an oval seed.



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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 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.

EXOTIC CHOICES SEPTEMBER 19 - 25, 2025

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VARIETAL APPLES



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.

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

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.



CULINARYSpecialties



EXOTIC CHOICES SEPTEMBER 19 - 25, 2025

*allow 1 week lead time



GRAFFITI EGGPLANT 11 lbs. [HOL]

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



CANDY STRIPED BEETS 25 lbs. [MEX]

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



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

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



JERUSALEM ARTICHOKES 10 lb. [CA]

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



RED BELGIAN ENDIVE 8 lb. [HOL]

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



RAINBOW CARROTS 25 lbs. [US]

Delicious and sweet savory flavor providing an eye-catching presentation. Ideal side dish for grilled, roasted or sauteed protein entrees. Serve steamed, braised, boiled, roasted or baked. Kids especially love them!



JERUSALEM ARTICHOKE 10 lbs. [US]

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



SHALLOT ONIONS 5 lbs. [HOL]

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



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

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

RADICCHIO LETTUCE 9 lb. [GUA]

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



BRUSSEL SPROUTS 24/1 lb. [CA]

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



WHITE ASPARAGUS 11 lbs. [PER]

The albino version of asparagus. Its growing method separates itself from other varieties. White asparagus does not see the light of day. Its texture is more brittle than the green variety. Their flavor is mild, with earthy and nutty notes of artichoke and fresh white corn.



WHITE BELGIAN ENDIVE 10 lbs. [HOL]

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



WATERMELON RADISH 10 lbs. [MEX]

An heirloom Chinese Daikon Radish with a flesh that is tender, crisp, succulent and firm. Its flavor is mild, slightly peppery with almond-sweet notes. Can be served fresh or cooked, hot or cold.



MINI ZUCCHINI SQUASH 5 lbs. [GUA]

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



CARROT MINI PEEL WITH TOP 5 lbs. [CA]

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



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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CULINARYSpecialties



EXOTIC CHOICE SEPTEMBER 19 - 25, 2025

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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 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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TOMATO VARIETY

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.



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.



LOLLI BOMBS® TOMATOES [CAN]

The Lolli Bombs are known for their firm texture, juicy bursts of sweetness, and—wait for it—fun size! Yep, these cherry tomato-like gems come in a cute lollipop shape that makes them an entertaining addition to any meal or snack time.



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.



HEIRLOOM [MEX]

Kellogg's Breakfast, Gold Medal, Cherokee Purple, and Red Brandywine are exceptionally rich in flavor, colorful, and aromatic. Considered the best tasting and superior of all tomato varieties.



ZIMA® [MEX]

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



CAMPARI [CAN]

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



CHERRY MEDLEY [US]

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



WILD WONDERS® [MEX]

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



ANGEL SWEET® [MEX]

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



BEEFSTEAK [CAN]

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

Fresh Herbs

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



BASIL [COL]

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

OPAL BASIL [PRU]

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



BAY LEAVES [COL]

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



CHERVIL [COL]

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



CHIVES [COL]

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



CULANTRO [COL]

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

FRESH DILL [US]

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



MARJORAM [COL]

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



MINT [COL]

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



OREGANO [PRU]

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



PARSLEY [US]

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

ROSEMARY [PRU]

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



SORREL [US]

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



TARRAGON [PRU]

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



SAGE [MEX]

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



THYME [PRU]

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



Specialty Greens



PROGRESSIVE
DISTRIBUTORS LTD

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

MICROGREENS

PACK SIZES: 4 oz. & 8 oz.

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

MIXES

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



PETITEGREENS

PACK SIZES: 4 oz. & 8 oz.

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

MIXES

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

TENDERGREENS

PACK SIZE: 8 oz.

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

MIXES

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



MICROFLOWERS

PACK SIZE: 100 ct. / 200 ct.

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



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