



## OVERVIEW

Cold weather dominates most growing regions, but signs of spring are emerging. Florida and parts of Mexico remain below normal, while California's coast stays dry. Strawberry supplies are tight—Florida yields are limited by near-freezing nights, while California and Baja are transitioning into spring fruit with improving quality. Tender leaf greens and desert row crops remain snug, with arugula especially tight and broccoli supplies constrained. Overall, winter conditions persist, keeping markets tight as Valentine's Day demand rises.

## TRANSPORTATION:

The last few days of Valentines day pull this week has berry shippers across the country working to fill those last minute bookings. This year, versus several in the past, we have seen light supplies, but consistent to the effect that trucks are loading.

## WEATHER:

**Florida:** Warm through Saturday; showers/storms Sunday. Winds ≤20 mph through Friday.

**California:** Light showers continue through Thursday (0.1–0.5"). Highs in the upper 50s–low 60s, lows upper 30s–low 50s, dropping Thursday night. Another low brings showers Saturday night into early next week.

**Arizona:** Gradual cooling through the weekend; light rain possible in Yuma Friday, dry in SE California. Highs 60s– 70s, lows 40s–50s, light northerly winds.

**Mexico:** Temps near to slightly above normal; few light showers (<0.1") next five days.

## FRUITS AND VEGETABLES

**Avocados:** Markets are holding steady for 40ct and 48ct sizes, while 70s are seeing a slight price increase as peak sizing shifts. Harvesting is currently centered on the Aventajada crop, which is showing excellent maturity with dry matter and oil content in the low 30s.

**Pineapples:** **ESCALATED** The pineapple market is stable week over week but remains tight due to earlier rain and planting gaps. Larger sizes should slowly increase toward late February. Six- and seven-count crowned fruit is up, eight-count crowned is steady, while crownless eight- and ten-count and organic pineapples remain tight. No port delays this week, though some are expected around Valentine's Day.

**Grapes:** **ESCALATED** Imported red and green grape supplies have improved on both coasts, with the market adjusting to reflect the increased availability. Pricing remains mostly steady.

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

**Apples:** **ESCALATED** Ideal pre-harvest weather drove the Washington apple crop toward larger sizes. Gala and Granny Smith are the most impacted. Buyers are encouraged to transition to 100s and 113s, as this size imbalance is expected to continue until the new crop arrives in the fall.

**Pears:** The pear market remains well supplied, with prices gradually increasing. Bartletts are winding down for some shippers, while others continue packing from controlled atmosphere storage.

**Blueberries:** Supply is currently being drawn from Chile, Central Mexico, and California. Market conditions remain firm and steady across all loading points, including California, Texas, Florida, and New Jersey. Quality across the board continues to be strong.

**Raspberries:** Market conditions remain steady, supported by consistent supplies from Baja & Central Mexico. Quality continues to be strong across all arrivals.

**Strawberries:** **ESCALATED** We are currently in the peak of the Valentine's Day pull, which is expected to continue through next week. West Coast production is increasing steadily thanks to ideal weather conditions, while Central Mexico is experiencing lighter volume due to adverse weather and isolated quality concerns. Meanwhile, Florida has been impacted by a multi-day hard freeze, with a recovery in the region not anticipated until next week.

## CALIFORNIA CITRUS

**Lemons:** **WATCHLIST ON SMALL SIZES (165's and below)** Market conditions are improving as increased harvesting in District 1 (San Joaquin Valley) bolsters overall supplies. District 3 (CA Desert/AZ) remains

the primary growing region, with volume peaking on 140ct, 115ct, and 165ct. With Mexican production also underway, fruit is available for loading in South Texas upon request.

**Imports/Specialties:** **ESCALATED** The California Navel crop is heavily skewed toward larger fruit (56ct/72ct), leaving small sizes (113ct/138ct) extremely limited through May. To ensure coverage, flexibility is required; expect substitutions to larger Navels or Cara Caras. Suppliers are strictly enforcing contract averages, and markets remain elevated on small fruit and all grades.

**Limes:** Supplies remain steady from Mexico, Colombia, and Peru, with sizing currently skewing small, though larger fruit is gradually increasing out of Mexico. Overall quality is fair, as some disease pressure is impacting

both appearance and shelf life. Expect ongoing price and size volatility through March as the new crop progresses.

## STONEFRUIT

Domestic kiwi supplies are nearly finished, while imported kiwi are arriving on both coasts with a steady market. Imported peaches, plums, and nectarines are available at reasonable prices, and domestic Asian pears remain in supply.



## CALIFORNIA LETTUCE

**Iceberg:** The iceberg lettuce market remains highly active, with volatility expected to persist well into February. Supplies are forecast to stay light for at least the next few weeks due to limited production and marginal yields. Consequently, escalated pricing is in effect across the board for all value-added items.

**Romaine & Romaine Hearts:** Romaine quality is good.

## EASTERN AND WESTERN VEGETABLES

**Bell Pepper:** **ESCALATED** Florida peppers have sustained significant freeze damage, with the resulting market impact expected to intensify over the coming days and persist through March. While heavy Mexican production is currently keeping the market soft, it will not be enough to fully offset Florida's losses. A major reset in the green pepper market is imminent, making aggressive ad pricing a significant risk.

**Eggplant:** Florida eggplant production is effectively finished until late March, leaving Mexico as the sole primary source. Recent weather has limited Mexican output, resulting in an active market with elevated pricing. While supply may improve slightly ahead of Lent, demand is projected to outpace availability, keeping markets firm through mid-March.

**Slicer Cucumber:** Mexican cucumbers are driving the market as favorable weather supports increasing production and steady demand. In contrast, Florida is effectively finished following recent freezes, and limited Honduran arrivals are largely committed to contracts, leaving spot supplies at a premium. Overall markets remain firm due to tight availability outside of Mexico.

**Zucchini & Yellow Squash:** **ESCALATED** FL production is seasonally light and further reduced by cold and rain. Mexico is also experiencing cooler temperatures. Strong demand is keeping prices high, with the market expected to remain firm for at least the next 10 days.

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

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

## MELONS

**Cantaloupe:** Domestic harvests in the Westside and Nogales are finished, shifting the focus to offshore supplies available on both coasts and in Texas. While pricing has stabilized due to steady demand, a natural dip in volume is expected from February 9 through February 16 as growers transition between regions in Central America.

**Honeydew:** **ESCALATED** Offshore and Mexican honeydews are available. Offshore honeydew pricing has stabilized due to vessel delays and lower yields entering the U.S., while Mexican honeydews are offering stronger supplies.

**Watermelon:** **ESCALATED** Lower yields on new fields have kept pricing elevated out of Mexico. Colder temperatures nationwide have slightly reduced demand. Offshore watermelons are available from Florida. Weather permitting, Nogales is expected to have watermelons through April, after which we will transition to the domestic season. Personal and mini seedless varieties have better supplies.

## MIXED VEGETABLE

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

**Asparagus:** **ESCALATED** Mexican asparagus supplies are tight as production in San Luis, Mexicali, and Caborca starts slowly. While open-market demand is sluggish, shipper-to-shipper trading is absorbing most volume to cover shortfalls. With Peruvian stock cleared from the West Coast and supplemental regions winding down, FOB prices remain elevated and the market is expected to stay flat through Valentine's Day.

**Broccoli/Broccoli Crowns:** **ESCALATED** Broccoli supplies continue to tighten this week, with the rising market reflecting the limited availability. Expect pricing to climb gradually heading into the weekend. These elevated markets are the direct result of planting gaps caused by the significant rain events in late Nov and early Dec.

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

**Brussels Sprouts:** **ESCALATED** Brussels sprout supplies remain limited, though availability is beginning to show signs of improvement.

**Carrots:** (JUMBOS, MEDIUMS, AND CELLOS) **ESCALATED** Southern San Joaquin carrot harvests face significant delays following two months of poor weather and recent heavy rains. Saturated fields have halted equipment, and yields are expected to suffer, keeping supplies tight for the next 2-3 weeks until the Imperial Valley transition in mid-to-late February. While value-added items remain available, commodity prices are rising. To ensure coverage, a minimum 72-hour lead time is strongly recommended.

**Cauliflower:** Cauliflower supplies remain tight this week, with the market edging higher. This upward pressure is driven by reduced harvest volumes, a direct result of the planting disruptions caused by the November and December rains.

**Celery:** **ESCALATED** Like most row crops, the celery market has tightened. While all sizes remain available for shipping from Yuma and Southern California, small sizing currently offers the best availability. Quality remains above average industry-wide, though escalated pricing is now in effect for all value-added items.

**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 are expected to be plentiful through next week, with good quality reported across the growing regions. Expect these steady conditions to persist as the market remains stable.

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



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

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

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

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

**Snow and Sugar Snap Peas:** **WATCHLIST** Imports have been affected by cold weather - limiting yields. Demand is steady and markets remain elevated. Quality is reported as fair.

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

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

## TOMATOES

**Round and Roma Tomatoes:** Round Tomatoes: Florida volumes are steady, with medium sizes more available. Cold weather in FL and Mexico is slowing production; smaller sizes remain limited, while larger fruit is easier to find. Roma Tomatoes: Florida supply is adequate but growth slowed by weather. Mexico volumes are light, improving with warmer temps. Recent rains may keep short-term supply tight.

**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.

## ONIONS

Onions are currently available from WA, ID, and UT. Demand remains strong across the U.S. Yellow and red onion pricing is steady, while white onion pricing is increasing. Transportation costs continue to drive the TX onions are expected to begin in March.

## 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.



# ORGANIC *Specialties*

\*Indicates New in the Market

ORGANIC CHOICES FEBRUARY 13 - 19, 2026



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## 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.
LEEK BUNCHED [US]	20 lbs.
LETTUCE GREEN LEAF [US]	24 ct.

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



## organic fruit



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

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



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# CULINARY Specialties



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EXOTIC CHOICES FEBRUARY 13 - 19, 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 signature sweet, earthy taste and are filled with nutrients and anti-inflammatory benefits.



## BABY BABY BOK CHOY

10 LB. [US]

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

## BABY MIXED LETTUCES\*

2.5 lbs. [PER]

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



## ORANGE CAULIFLOWER\*

12 pack [US]

## PURPLE CAULIFLOWER\*

12 pack [US]

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

## LOLLA ROSA\*

2.5 lbs. [PRU]

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



## BABY FENNEL\*

24 ct. [US]

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

## GREEN OAK LETTUCE\*

2.5 lbs. [PRU]

## RED OAK LETTUCE\*

2.5 lbs. [PRU]

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



## BABY TURNIPS WITH TOPS\*

24 ct. [US]

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



# CULINARY Specialties



## EXOTIC CHOICES FEBRUARY 13 - 19, 2026

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

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



### GOLDEN BERRIES 9/6 oz. [COL]

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



### 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.



### PASSION FRUIT SL [US]

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



### QUINCE 26 ct. [CA]

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



### ASIAN PEARS 12 ct. [CA]

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



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

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

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



### CARAMBOLA STARFRUIT 25 ct. [FL]

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



### BLOOD ORANGE 88 ct. [CA]

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



### GOLDEN PAPAYA 10 lbs. [GUA]

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



### 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.

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\*allow 1 week lead time

## PEARS



### STARKRIMSON RED PEARS 35 ct. [WA]

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



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

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



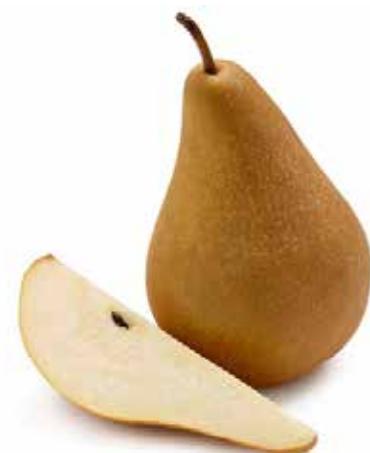
### ASIAN PEARS 14 ct. [CA]

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



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

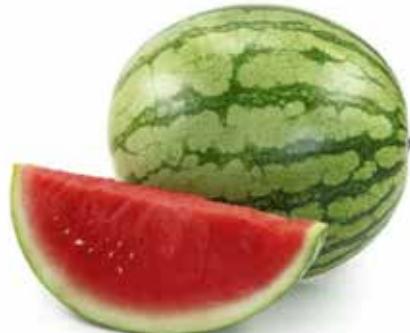
D'Anjou pears are a medium-sized variety, with a slightly egg-shaped appearance. The green-skinned pears have a short, squat body and almost no neck typical of a pear. The bright green skin is often blushed with a rose flush on the side most exposed to the sun while on the tree. The flesh of the D'Anjou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



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

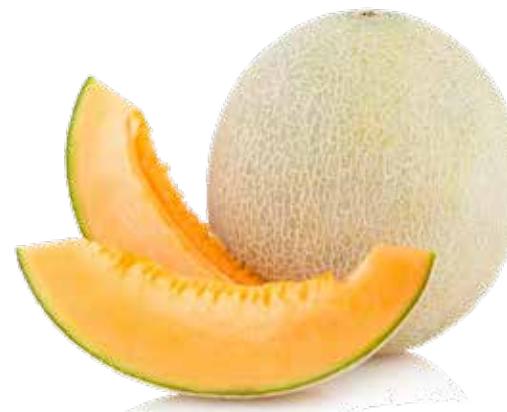
Bosc pears are a large variety with a long curved stem and an elongated neck that gradually ends in a rounded bottom; a "true pear" shape. Bosc pears have a golden russet-colored skin. The creamy, off-white flesh is tender yet crisp with an intense honeyed aroma. Bosc pears have a pleasantly sweet flavor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

## MELONS



### MINI WATERMELON 6 ct. [MX]

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



### CANTALOUPES 12 ct. [CA]

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

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# CULINARY Specialties



EXOTIC CHOICES FEBRUARY 13 - 19, 2026

\*allow 1 week lead time

## APPLES



### GALA 40 lbs. [WA]

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



### ENVY 45 ct. [WA]

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



### GRANNY SMITH 40 lbs. [WA]

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



### ROCKIT 12/2 lb. [WA]

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



### MCINTOSH 40 lbs. [NY]

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



### FUJI 40 lbs. [WA]

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



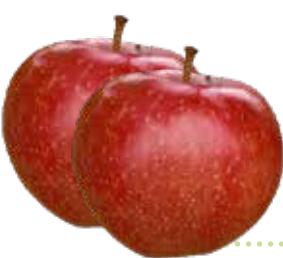
### GOLDEN DELICIOUS 40 lbs. [WA]

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



### PINK LADY® 40 lbs. [WA]

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



### SWEETANGO 40 lbs. [NY]

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



### HONEYCRISP 40 lbs. [WA]

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



### OPAL EURO 45 ct. [WA]

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



### APPLE CIDER 9/ ½gal. [US]

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



### RED DELICIOUS 40 lbs. [WA]

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



### SNAP DRAGON 12/2 lb. [NY]

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



PLEASE NOTE: AVAILABILITY IS SUBJECT TO CHANGE

# CULINARY Specialties



PROGRESSIVE  
DISTRIBUTORS LTD

EXOTIC CHOICES FEBRUARY 13 - 19, 2026

\*allow 1 week lead time

## CITRUS



### TANGERINES

64 ct. [FL]

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



### BLOOD ORANGE

88 ct. [CA]

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



### PUMMELLO

10 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

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. Navel's 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



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## WINTER SQUASH



### ORGANIC SPAGHETTI SQUASH

35 lbs. [WA]



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



### ORGANIC ACORN SQUASH

35 lbs. [WA]



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



### ORGANIC DELICATA SQUASH

35 lbs. [WA]



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



### ORGANIC BUTTERCUP SQUASH

35 lbs. [WA]



Green skin, sweet & creamy orange flesh.

# CULINARY Specialties



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## EXOTIC CHOICES FEBRUARY 13 - 19, 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 eggplant's skin. The fruits tend to be teardrop shaped and the coloring of their exterior skin a vivid and loosely striped violet with ivory white. The creamy flesh becomes rich and fruity with a melting quality when cooked.



### CANDY STRIPED BEETS 25 lbs. [MEX]

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



### ARTICHOKE 12 ct. [CA] ARTICHOKE 24 ct. [CA]

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



### JERUSALEM ARTICHOKE 10 lb. [CA]

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



### RED BELGIAN ENDIVE 8 lb. [HOL]

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



### RAINBOW CARROTS 25 lbs. [US]

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



### JERUSALEM ARTICHOKE 10 lbs. [US]

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



### SHALLOT ONIONS 5 lbs. [HOL]

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



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

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

### RADICCHIO LETTUCE 9 lb. [GUA]

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



### BRUSSEL SPROUTS 24/1 lb. [CA]

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



### WHITE ASPARAGUS 11 lbs. [PER]

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



### WHITE BELGIAN ENDIVE 10 lbs. [HOL]

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



### WATERMELON RADISH 10 lbs. [MEX]

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



### MINI ZUCCHINI SQUASH 5 lbs. [GUA]

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



### CARROT MINI PEEL WITH TOP 5 lbs. [CA]

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



### BEET GOLD 25 lbs. [MEX]

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



# CULINARY Specialties

EXOTIC CHOICE FEBRUARY 13 - 19, 2026



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## PEPPER VARIETY



### RED PEPPER [MEX] ORG RED PEPPER [FL]

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



### GREEN PEPPER [GA] ORG GREEN PEPPER [FL]

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



### ORANGE PEPPER [MEX]

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



### YELLOW PEPPER [MEX] ORG YELLOW PEPPER [MEX]

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



### JALAPENO PEPPER [US]

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



### POBLANO PEPPER [NC]

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



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

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



### ORANGE & RED HABANERO PEPPER [DOM]

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



### RED FRESNO PEPPER [MEX]

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



### HABANERO PEPPER [US]

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



### SERRANO PEPPER [NC]

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



### THAI GREEN PEPPER [DOM]

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



### THAI RED PEPPER [DOM]

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



### PEPPER LONG CHILI [US]

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

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# CULINARY Specialties



EXOTIC CHOICE FEBRUARY 13 - 19, 2026

\*allow 1 week lead time

## TOMATO VARIETY



### KUMATO® [MEX]

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



### MARZANO [CAN]

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



### HEIRLOOM [MEX]

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



### ZIMA® [MEX]

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



### CAMPARI [CAN]

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



### CHERRY MEDLEY [US]

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



### WILD WONDERS® [MEX]

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



### ANGEL SWEET® [MEX]

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



### BEEFSTEAK [CAN]

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

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# Fresh Herbs



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



## BASIL [COL]

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

## OPAL BASIL [PRU]

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



## BAY LEAVES [COL]

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



## CHERVIL [COL]

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



## CHIVES [COL]

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



## CULANTRO [COL]

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



## FRESH DILL [US]

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



## MARJORAM [COL]

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



## MINT [COL]

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

## OREGANO [PRU]

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



## PARSLEY [US]

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



## ROSEMARY [PRU]

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



## SORREL [US]

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



## TARRAGON [PRU]

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



## SAGE [MEX]

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



## THYME [PRU]

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



# Specialty Greens



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

## MICROGREENS

PACK SIZES: 4 oz. & 8 oz.

Absinthe™  
Amaranth Red  
Anise  
Arugula  
Arugula Sylvestta  
Asian Mallow  
Basil Cinnamon  
Basil Italian  
Basil Lemon  
Basil Licorice  
Basil Nutmeg™  
Basil Opal  
Basil Thai  
Benitade  
Borage  
Broccoli  
Brussels Sprouts  
Bull's Blood  
Buzz Leaf™  
Cabbage Chinese  
Cabbage Red  
Caraway  
Carrot Fern Leaf™  
Carrot Grass™  
Carrot Top  
Celery Feather Leaf™  
Celery Gold Splash™  
Chamomile  
Chervil  
Chinese Cedar™  
Chives  
Cilantro  
Cress Pepper  
Cress Upland  
Cress Water  
Cucumber™  
Cumin  
Cumin Black  
Dill  
Apazole  
Fennel  
Hearts on Fire™  
Hibiscus™  
Iceplant  
Kale Chinese  
Kale Red  
Kale Tuscan  
Leek  
Lemon Balm  
Lovage  
Mache  
Majenta Orach  
Marjoram  
Mint  
Mint Lavender™  
Mint Lemon™  
Mint Licorice  
Mint Lime  
Mizuna  
Mustard Dijon

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

Tangerine Lace™  
Tarragon Spanish  
Tatsoi  
Thyme  
Turnip Greens  
Verdolaga  
Wasabi

### MIXES

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



## PETITEGREENS

PACK SIZES: 4 oz. & 8 oz.

Absinthe  
Amaranth Red™  
Angelica™  
Arugula™  
Arugula Sylvestta™  
Basil Cinnamon™  
Basil Italian™  
Basil Lemon™  
Basil Licorice™  
Basil Midnight™  
Basil Nutmeg™  
Basil Opal™  
Basil Sacred  
Basil Spicy Globe  
Basil Thai™  
Beet Ocean Green™  
Benitade  
Broccolo Spigariello™  
Bull's Blood™  
Buzz Leaf™  
Celery™  
Chervil™  
Chives™  
Chives Garlic™  
Cilantro™  
Dill™  
Edamame™  
Epazole™  
Fava Leaf™  
Fennel™  
Frisee™  
Haricot Leaf™  
Hearts of Fire™  
Iceplant™  
Iceplant Delicata™  
Lavender™  
Lemon Balm™  
Lemon Grass™  
Lettuce Freckles™  
Lettuce Lollo Rossa™  
Lilyette Leaf™  
Lucky Shamrock™  
Mache™  
Marjoram™  
Meadow Sorrel Red™  
Mint Italian™  
Mint Lavender™  
Mint Lemon™  
Mint Licorice™  
Mint™  
Minutina™  
Mitsuba™  
Mizuna™  
Mung Leaf™  
Mustard Green Frill™  
Mustard Red™  
Mustard Red Frill™  
Nasturtium  
Leaf™  
Okra™

Onion™  
Orach Red™  
Oregano™  
Pak Choy™  
Pak Choy Red™  
Parsley Curled™  
Parsley Italian™  
Parsnip™  
Pea Green™  
Pumpkin Green™  
Rosemary™  
Sage™  
Sea Beans™  
Sea Grass™  
Shiso Green™  
Shiso Red™  
Shungiku™  
Sorrel

Sorrel Green Apple™  
Spinach Lac™  
Spinach New Zealand™  
Spinach Sweet Red™  
Stevia™  
Tangerine Lace™  
Tarragon Spanish™  
Tatsoi™  
Thyme™  
Verdolaga™  
Watercress™  
Watercress Pink Ice™  
Watercress Red™  
Wood Sorrel™

## TENDERGREENS

PACK SIZE: 8 oz.

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

### MIXES

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



## MICROFLOWERS

PACK SIZE: 100 ct. / 200 ct.

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



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