



## OVERVIEW

**ALERT:** CITRUS (ORANGES), GRAPES, POTATOES

Lettuce (iceberg, romaine, hearts) stays very tight with long-lasting high prices from disease, weather, and low yields; no near-term relief expected. Blueberries are also short as regions finish or recover, and melons are tight with low yields and sizing issues, keeping markets elevated. Overall, supplies remain limited across key items, with contracts prioritized and flexibility needed through late June.

## TRANSPORTATION:

**FREIGHT** this week sees availability becoming better with strong markets predicted into the Fourth of July holiday. Shipper delays are still creating problems with on-time loading and transit.

## WEATHER:

**Florida:** Warm, steady weather: highs mid-80s to mid-90s, lows 70s; isolated showers; light winds ≤20 mph through Friday..

**California:** High pressure and offshore flow bring warm weather: highs 70s coast, 80s–102 inland; cool mornings mid-40s–60s through weekend.

**Arizona:** Warming to extreme heat: mid-100s rising to 110s; lows 60s–70s; gusty winds; isolated mountain showers, valleys stay dry.

**Mexico:** Showers likely through week (0.05–0.30"+), temps steady: highs 70s–low 80s, lows upper 50s–mid 60s.

## FRUITS AND VEGETABLES

**Avocados: ESCALATED** Avocado markets are stabilizing with easing prices as Flora Loca ramps up. California is active and Peru will increase in late June to early July.

**Pineapples:** Supplies are plentiful, quality is good, demand is fair to good, and the market is steady to lower. Strong supply is expected throughout the month.

**Grapes:** Quality ranges from good to excellent, with a significant market difference between Mexico and Coachella, CA, with Coachella commanding the higher market.

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

**Apples:** Little has changed in the market. Declining supplies and softer May demand should keep things balanced, with prices holding steady as schools break for summer. Retail bag programs continue to absorb smaller fruit, leaving 100-count and smaller sizes tight across Cosmic Crisp, Honeycrisp, Pink Lady, and Gala until the new crop arrives.

**Pears:** Anjou pear supplies continue to tighten, though several larger shippers expect to carry inventories through the start of Washington's new crop Bartlett season in early August. The Bosc season is expected to conclude within the next three weeks, while Red Anjous are projected to finish by the end of June. California is expected to begin harvesting new crop Bartletts during the last week of June.

**Blueberries: ESCALATED** CEMEX has ended, California is light, PNW is just starting, and East Coast supply is very light, creating a short-term gap until new regions ramp up.

**Raspberries:** Production remains steady out of Central Mexico and California, with markets continuing to soften due to stable supply and lighter demand.

**Strawberries:** Supplies remain light due to below normal temperatures and recent rain. Quality is good; however, misshaped fruit is being observed. The market is lower this week.

## California Citrus

**Lemons: ESCALATED** District One is done; Ventura/Oxnard leads lemons. Supplies are very tight, strong prices through June; offshore lemons arrive late June/early July, mostly large and pricier.

**Imports/Specialities: ESCALATED** Valencias lead oranges; Navels are limited and pricier. Small fruit stays tight; offshore Navels arrive late June/July to ease supply.

**Limes:** Supplies, quality, and demand are all good, with the market steady to lower. The crop is peaking on 200ct and smaller sizes, with limited availability on 110/150ct.

**Stone Fruit:** California stone fruit is now in full production and running about two weeks early, with better peach, plum, and nectarine varieties already available. Apricots are starting to wind down, while pluots begin this week with additional varieties following soon. Washington cherry season has started, with high opening markets expected to ease as volume ramps up. This is a short season, so Northwest cherries will move quickly.

## California Lettuce

**Iceberg: ESCALATED** Demand > supply keeps lettuce tight and prices high due to INSV/weather; defects present; slight stabilization expected soon.

**Leaf Lettuce: ESCALATED** Romaine/leaf lettuce tight (demand > supply) from low yields; quality issues and high prices; expected to ease with summer break.

## Eastern and Western Vegetables

**Bell Pepper:** Bell pepper supplies are improving as South Georgia production increases and California transitions into Bakersfield. Green pepper demand remains strong, keeping supplies somewhat tight, though additional regional production should help ease the market in the coming weeks. Red pepper availability is improving in California, while limited Georgia supplies and the end of Western Mexico production continue to support demand, with prices expected to soften over the next couple of weeks.



**Eggplant:** Florida has finished, while Georgia supplies continue to build and are expected to improve over the next two weeks. Mexico and California remain extremely short with very limited availability. The market remains active but should ease slightly as Georgia volume increases, creating potential promotional opportunities next week.

**Slicer Cucumber:** **ESCALATED** Sonora is ending, Baja rising keeps market steady; Georgia tight on retail sizes, NC just starting and improving supply soon

**Squash:** Georgia has strong supplies with promotable pricing, while California and Baja production continues to build. Florida is wrapping up for the season with only limited harvest remaining. North Carolina and New Jersey production is increasing, adding additional supply to the market.

**English Cucumber:** Long English cucumbers are on alert as yields have dropped, affecting production from both Mexico and Canada. Demand is exceeding supplies in a number of regions, but volumes are starting to improve.

**Green Beans:** In the East, supplies are steady with good quality and solid demand, and the market remains steady as production transitions to GA. In the West, the market is higher with strong demand and limited volume

## Melons

**Cantaloupe:** **ESCALATED** Offshore melons done; CA desert now supplies but whiteflies cut yields, especially large fruit, tight through June.

**Honeydew:** Larger sizes are limited, with Mexico supplementing supply. Quality is good, with good sugar levels.

**Watermelon:** Crossings from Mexico have declined, continuing to push market prices higher. Limited domestic supplies are currently available from California and Florida.

## Mixed Vegetable

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

**Asparagus:** Asparagus remains tight but should gradually ease as supply improves from multiple regions into late May and June.

**Broccoli/Broccoli Crowns:** Supplies continue to improve, putting downward pressure on the overall market. Expect pricing to gradually ease further as the industry moves into the weekend.

**Broccolini and Sweet Baby Broccoli:** The market has increased and demand is very strong and exceeds supplies. Markets are expected to continue to rise as production is very low the next few weeks. Quality is good.

**Brussels Sprouts:** The market is mostly steady with fair to good supplies expected this week and next. Quality ranges from fair to good.

**Carrots:** (JUMBOS, MEDIUMS, AND CELLOS) **ESCALATED** Bakersfield is the main growing area; baby carrots are more available, and jumbo carrots are still tight but slowly improving.

**Cauliflower:** Demand has eased, and supplies are steady this week and next. The market is slightly lower, and quality is good.

**Celery:** The market is steady with moderate demand. Reduced yields are keeping supplies tight in Oxnard, CA, while Salinas, CA harvests are expected to begin next week. Quality is fair to good.

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

**Corn:** Corn market is up slightly.

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

**Garlic:** The California crop is progressing with good quality, while Mexican supplies continue to complement the California harvest.

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

**Cabbage:** Demand is moderate, and supplies are fair. The market is mostly steady on green cabbage and higher on red cabbage with good quality reported.

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

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

**Mushrooms:** Excellent supplies and availability.

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

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

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

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

**Snow and Sugar Snap Peas:** **WATCHLIST** The market is lower on snow and snap peas with steady supplies over the next 10-14 days. Quality is reported as fair to good for both.

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

**Spring Mix:** The market is mostly steady with supplies meeting demand.

## ONIONS

**ESCALATED** TX/GA/CA desert winding down; CA Central & NM now supply onions; freight is key market driver.

## POTATOES

**RUSSETS:** Availability on larger sizes (40-70ct) is declining, pushing the market higher weekly. Smaller sizes are also slightly higher. Quality is good, with the Norkotah variety mostly shipping.

**RED, WHITE, YUKON:** ND and CO storage crops are wrapping up, while ID will continue through July. CA, AZ, and FL are shipping new crop. The market is higher on red and yellow potatoes.

**SWEET:** NC new crop in storage shows good availability across all sizes. Demand is strong due to shortages in MS and LA. Quality is good, and the market remains active.

## TOMATOES

Tomato supplies remain generally adequate as production transitions across both eastern and western growing regions. In the East, volume is shifting from Central Florida into South Carolina and other summer areas, while in the West, production is moving from Sinaloa into Baja, Central Mexico, and California. Despite some lighter supplies and minor quality issues in select regions, increasing output from newer growing areas is expected to keep availability stable through June and into the summer season.

**ORGANIC CHOICES JUNE 13 - 19, 2026**



## organic vegetable



ITEM	PACK SIZE
BEANS GREEN [US]	6/12 oz.
BEETS [US]	25 lbs.
BEETS RED BUNCHED [US]	12 ct.
BOKCHOY BABY [CA]	20 lb.
BROCCOLI [US]	14 ct.
CABBAGE GREEN [US]	24 ct.
CAULIFLOWER [US]	12 ct.
CARROT BUNCHED w.TOP [US]	24 bunches
CARROT CELLO [US]	10/5 lbs.
CARROT CELLO [US]	48/1 lbs.
CARROT CELLO [US]	24/2 lb.
CARROT MINI PEELED [US]	30/1 lb.
CARROTS RAINBOW BUNCHED [US]	24 bunches
CARROTS RAINBOW SHREDDED [US]	12/10 oz.
CELERY HEARTS [US]	18 ct.
CELERY SLEEVED [US]	30 ct.
CHARD RAINBOW SWISS [US]	24 ct.
CHARD GREEN SWISS [US]	24 ct.
CHARD RED SWISS [US]	24 ct.
CILANTRO BUNCHED [US]	30 ct.
CABBAGE RED	45 lbs.
CUCUMBER EURO [CAN]	12 ct.
CUCUMBER SELECT [MEX]	25 lbs.
DILL FRESH [US]	12 ct.
DANDELION GREEN [US]	12 ct.
FENNEL ANISE [US]	12 ct.
GARLIC WHITE [ARG]	24/3 pk.
GINGER ROOT [PRU]	10 lb.
GREENS COLLARD [US]	12 ct.
KALE GREEN [US]	24 ct.
KALE LACINATO [US]	24 ct.
KALE RED [US]	24 ct.
LEEKS BUNCHED [US]	20 lbs.
LETTUCE GREEN LEAF [US]	24 ct.

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



## organic fruit



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

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

# CULINARY Specialties



## EXOTIC CHOICES JUNE 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 a signature sweet, earthy taste and are filled with nutrients and inflammatory benefits.



### BABY BOK CHOY 10 LB. [US]

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

### BABY MIXED LETTUICES\* 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.





## EXOTIC CHOICES JUNE 13 - 19, 2026

\*allow 1 week lead time

### MEYER LEMON 20 lbs. [NZD]

Meyer Lemons are believed to be a natural hybrid of a lemon and a mandarin or a lemon and a sweet orange. These special lemons easily differentiate themselves from the common lemon with their shape, fragrance, color and taste. They are ovate yet rounded. Their coloring is a deep brilliant yellow.



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

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

### POMEGRANATE 5 ct. [ISR]

Pomegranates are one of our planet's oldest known fruits and are world renowned for being the superfood of all superfoods. When opened, the interior of this fruit is filled with edible seeds, called arils. Each seed is coveted by a translucent, bright red pulp. They are about the size of an apple, only the seeds and juice are edible. The taste is very flavorful, bright, and sweet-tart.



### LYCHEE 10 lb. [MEX]

A relative to Rambutan and Longan, Lychee is the perfect balance of sweet and tart. Its taste is light and floral taste. Known for flavor notes of grape, rose, pear and watermelon. Lychee pairs perfectly with coconut, lime, and other tropicals.

### 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.



### ASIAN PEARS single lyr. [CA]

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

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

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



### 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.

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

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



### 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.

### GOLDEN PAPAYA 10 lbs. [GUA]

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



### GUAVA RED 20 lb. [FL]

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

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

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





EXOTIC CHOICES JUNE 13 - 19, 2026

\*allow 1 week lead time

## CALIFORNIA STONEFRUIT



PEACHES DOUNUT  
14/14.4 OZ [US]



PLUMCOT RED  
12/2 lb. Basket [US]



APRICOT  
2-layer [US]



RAINIER CHERRIES XL  
15 lb [US]



PLUMCOT BLACK  
12/2 lb. Basket [US]



LG RED CHERRIES  
16 lb.[US]



LG NECTARINES  
Single layer [US]  
NECTARINES  
Volume-fill [US]



RED APRICOTS  
12/2 lb.[US]



LG PEACHES  
Single layer [US]  
PEACHES  
Volume-fill [US]



WHITE PEACHES  
Single Layer [US]



WHITE NECTARINE  
Single Layer [US]

PLEASE NOTE: AVAILABILITY IS SUBJECT TO CHANGE



## EXOTIC CHOICES JUNE 13 - 19, 2026

\*allow 1 week lead time

### APPLES - PEARS

#### 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.



#### SUGARBEE 40 lbs. [WA]

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



#### 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.



#### 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.



#### 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.



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

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



#### 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.



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

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



#### 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.



#### 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.



#### 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.



#### 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.



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

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



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

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



**EXOTIC CHOICES JUNE 13 - 19, 2026**

\*allow 1 week lead time

## CITRUS



### TANGERINES 120 ct. [CA]

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



### 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!



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

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



### KEY LIMES 10/1 lb. [FL]

Key limes are small, spherical, and highly aromatic citrus fruits best known for powering the iconic Key Lime Pie. Unlike common grocery store limes, they are prized for their intense, tart flavor and distinct floral aroma.



### NAVEL ORANGES 88 ct. [CA]

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



### NAVEL ORANGES 40 ct. [CA]

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



### RED GRAPEFRUIT 40 ct. [US]

Star Ruby grapefruit is the benchmark standard of grapefruits regarding color, flavor and fragrance. Its rough, globular exterior is yellow-orange with a blush of rose. The peel is bittersweet, substantial and lacking fragrance until it is punctured or zested, when it then releases a bouquet of citrus aromatics.



### MEYER LEMON 10 lbs. [NZD]

Meyer Lemons are believed to be a natural hybrid of a lemon and a mandarin or a lemon and a sweet orange. These special lemons easily differentiate themselves from the common lemon with their shape, fragrance, color and taste. They are ovate yet rounded. Their coloring is a deep brilliant yellow. Their smooth semi-thin peel is fragrant and oily. Their flesh is low acid, aromatic, floral and sweet.

# CULINARY *Specialties*



PROGRESSIVE  
DISTRIBUTORS

## EXOTIC CHOICES JUNE 13 - 19, 2026

\*allow 1 week lead time



### GRAFFITI EGGPLANT 11 lbs. [HOL]

Eggplants are part of the nightshade family. Graftiti 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 all beets, the flavor of this variety is similar to the common red beet but milder.



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

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



### JERUSALEM ARTICHOKES 10 lb. [CA]

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



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

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



### RAINBOW CARROTS 25 lbs. [US]

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



### JERUSALEM ARTICHOKE 10 lbs. [US]

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



### SHALLOT ONIONS 5 lbs. [HOL]

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



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

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

### 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.



PLEASE NOTE: AVAILABILITY IS SUBJECT TO CHANGE

# CULINARY Specialties



EXOTIC CHOICE JUNE 13 - 19, 2026

\*allow 1 week lead time

## PEPPER VARIETY



**RED PEPPER [MEX]  
ORG RED PEPPER [FL]**

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



**GREEN PEPPER [GA]  
ORG GREEN PEPPER [FL]**

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



**ORANGE PEPPER [MEX]**

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



**YELLOW PEPPER [MEX]  
ORG YELLOW PEPPER [MEX]**

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



**JALAPENO PEPPER [US]**

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

**POBLANO PEPPER [NC]**

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



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

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

**ORANGE & RED HABENERO PEPPER [DOM]**

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



**RED FRESNO PEPPER [MEX]**

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

**HABENERO PEPPER [US]**

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



**SERRANO PEPPER [NC]**

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

**THAI GREEN PEPPER [DOM]**

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



**THAI RED PEPPER [DOM]**

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

**PEPPER LONG CHILI [US]**

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



PLEASE NOTE: AVAILABILITY IS SUBJECT TO CHANGE

EXOTIC CHOICE JUNE 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.

# 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**

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

## MICROGREENS

**PACK SIZES: 4 oz. & 8 oz.**

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

**MIXES**

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



## PETITEGREENS

**PACK SIZES: 4 oz. & 8 oz.**

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

**MIXES**

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

## TENDERGREENS

**PACK SIZE: 8 oz.**

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

**MIXES**

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



## MICROFLOWERS

**PACK SIZE: 100 ct. / 200 ct.**

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



PLEASE NOTE: AVAILABILITY IS SUBJECT TO CHANGE