



OVERVIEW

Ideal growing conditions continue in California with excellent quality and good supply on all row crops. East coast round tomato markets continue to tighten and will remain like this for the next several weeks as winter crops come to an end, and we transition to North Florida/South Georgia and eventually the mountain deal. Roma Tomatoes and Grape tomatoes will remain extremely tight through June in the east and should be easing up in the west over the next two weeks. Roma tomatoes and grape tomatoes in the west are tight as transitions are slower than expected. The banana market continues to remain firm, but this will be lifted around week 26 and should see relief on the horizon in early July. The lime market is beginning to improve, particularly on the smaller sizes, but supply remains short on larger sizes

WEATHER UPDATE

West Coast - Inland CA has cooled while coastal CA has warmed as onshore winds have normalized. Coastal CA is cooler than usual which is ideal for lettuce. A heat wave late next week is forecast. **Mexico** - High temps (95-104°) are forecasted for most of Mexico—and some spots will see up to 115°. Strong winds are forecast for the northern half of Mexico with thunderstorms through the Yucatan. **East Coast** - The forecast shows temps will be below average for most of the East, with FL seeing average temps next week. Precipitation will be below average as summer almost begins, with northern FL seeing an increase.

AVOCADOS Volume is now surging and in excess of 71 MM lbs. as of yesterday and demand has been well below incoming volumes. We are seeing small amounts of Colombian fruit in the east, while the first significant shipments from Peru have arrived. Avocado volume into the US market, last week saw Mexico and California contributing 46.9 and 11.6 million pounds respectively. Peru was listed at having 500K and Colombia 40K. Combined, this amounts to a total of 59.2 million pounds received into the US. To begin this week, harvest is taking place at a much lower rate than last. While this is welcome in the current oversupply situation, it is far too little to reconcile the inventory vs demand imbalance that currently exists. This week Mexico is projected to ship 41.7MM pounds, while California's contribution is expected to be close to 11.9 MM, and Peru has 2.2 MM slated to arrive, for a total projection of 56 MM.

BANANAS Banana sales continue to be up! The food service industry is experiencing the reopening of the states and we are working hard to have proper color in our DCs. Port delays in Hueneme have caused further issues on the West Coast but this is just two weeks from being corrected as we will be introducing a new Del Monte ocean vessel direct to the port of Hueneme.

PINEAPPLES Volumes have finally started to increase. Quality is good and supply will be good for the foreseeable future.

Blueberries: Central Mexico volume continues to decrease into the end of its spring production. Baja production is starting to come off its peak and is expected to decline week over week. SJV is at peak production and declining volumes are expected through the end of June. North Carolina production is decreasing over the next several weeks, although more gradually than previously expected. Pacific Northwest production will start with low volumes in a couple of weeks. The San Joaquin Valley is currently at its peak and quality is fair to good with some softer fruit. The Northern District is reporting minimal defects with good brix at around with generally low volume. Oxnard volume is declining, and they are reporting good quality. Baja has reported good size and flavor overall, especially in Sweetest Batch.

Blackberries: Supply is expected to gradually uptrend next week with the California regions producing the majority of supply. We expect the central Mexico regions to continue production until mid-June, though rains are starting to show up in central Mexico which can end the season sooner. Oxnard will continue being the main producing region during the next 2-3 weeks. Santa Maria has seen minimal quality issues with medium to large sized fruit as a result of favorable weather in the district. The Northern District has reported good overall quality across the district with good flavor with brix. North Carolina blackberries have been high in brix with good flavor, but there have been some impacts from recent hail.

Raspberries: In general, the increase in temperatures in California increased our production this week above our previous forecast. We expect volume to remain at similar levels for the next two months. Northern and Southern California are contributing the majority of the conventional raspberry volume as of this week. Central Mexico production is declining significantly and is expected to conclude in three weeks. The Northern District has seen an uptick in volume, and they are reporting minimal condition defects seen at the docks. Santa Maria continues to increase volume through June with no major quality concerns in the district. Oxnard has seen good overall quality with a good appearance as they near their peak in about 2-3 weeks.

Strawberries: Overall, we continue to see an increase in production. This comes as Santa Maria is expected to increase due to favorable fruit size. With the increase in size and fruit load, we expect Santa Maria to reach peak volumes this week. Oxnard continues to harvest small amounts with almost all the ranches transitioning into non-fresh market by next week. In the Northern District, we expect volumes to increase as plants have a strong crop load, fruit size is improved versus last week, and quality continues to be good. Oxnard continues reducing hectares as growers are pulling out as a result of limited labor due to harvesters migrating north. Santa Maria continues with good quality as they continue with peak volumes. The Northern District has seen an

increase in volume as a result of favorable weather in the district. Flavor in the district is good and there have been minimal condition defects observed at the docks.

Grapefruit: California GF is available in Riverside & small sizes are available in Central Valley. Fruit is peaking on the smaller sizes: 40/48/56s (mostly Sunkist/Fancy Grade). With Large sizes in tight supplies, often retail buyers will sub down to 40ct. Putting a lot of pressure on that size. Anticipate 40ct & Large pricing to remain firm and continue to inch up each week.

Lemons: With labor down, we are very tight and almost sold out weekly. All fruit being used is to go towards commitments. If any orders are out of commitment we will always evaluate and check availability, but there are no promises on coverage at this time.

Limes: Availability continues to improve on all sizes.

CALIFORNIA LETTUCE

Butter: Production volumes are steady this week. Overall, the market and demand are unchanging.

Green and Red Leaf: Salinas Green Leaf production volumes are tracking slightly above budget for the week. Carton weights are satisfactory and overall quality is great. Demand is steady and pricing is at promotable levels so take advantage and promote! Good volume on Red Leaf, with good quality and the market is steady

Iceberg Lettuce: Supplies continue to be heavy due to unharvested acreage from last week. The weather has been cool and windy and crops are not moving very fast. Quality continues to be very good overall. The market has been soft due to increased volume industry wide. Forecast this week on the market is steady.

Romaine & Romaine Hearts: Romaine and Romaine Heart production supplies are above budget for the week. Plants are exhibiting good color and quality overall. We are experiencing some light fringe burn at the field level. Carton weights are back up to desirable levels. Overall demand is relatively steady while pricing is still at promotable levels.

EASTERN AND WESTERN VEGETABLES

Green Bell Pepper: South Georgia is now in full swing with excellent supply and outstanding quality; we are seeing very strong numbers and even distribution on all sizes. In the west, the spring deal is done out of Mexico leaving Coachella to cover until sometime next week when we expect to scratch in Bakersfield and Fresno. Coachella quality is outstanding.

Red Bell Peppers: Excellent supply available out of Coachella and quality is outstanding.

Yellow Bell Peppers: Steady supply and good quality available.

Cucumbers: Excellent supply out of South Georgia and expect North Carolina to ramp up this week. Quality is very nice. Cucumbers in the west are coming on stronger this week through Otay Nogales and McAllen. Overall quality is good.

Zucchini & Yellow Squash: Strong production now underway out of South Georgia and quality is excellent. In the west we should see Mexico wrap up the season any day with a smooth transition over to the Central Valley and Central Coast starting mid-week. Quality is outstanding.

English Cucumber: Markets increased this week as demand increases due to a lower supply of pole cucumbers. Quality remains strong.

Green Beans: We are seeing declining numbers being harvested out of South Georgia and should start transitioning north over the next week. In the west, supply is ramping up out of Fresno and other local regional districts. Overall quality is good.



GRAPES The import grape season is OVER. Grapes from Mexico are seeing volume increasing with a weakening market with much improved quality. Grapes from Coachella have started with a much higher market than we are seeing from Mexico. We will see Grape volume continue to increase out of both areas.

MELONS

Cantaloupe: Cantaloupe production has started to increase in the Imperial Valley. Primarily larger sized melons are becoming available as new fields are broken. Central AZ production remains mostly limited as they are very slow to pick up momentum. We believe supplies will start to increase over the next week, but retail promotions should keep fruit moving and the market fairly stable.

Honeydew: Honeydews continue to be in an extremely limited situation. As mentioned in last week's update fewer domestic honeydews are being grown and combined with significantly few Mexican crossings this is leaving the market in a precarious position. We do not anticipate much relief on the honeydew front for the balance of the month. Sizing has been primarily 6/8s with a few 5s finding their way to the market. Contract business has been chewing up the majority of the volume leaving little for the open market which has contributed to keeping the market on the higher side.

Watermelon: Markets are improving but still seeing firm pricing out of Florida despite the volume and attributing to this is logistical challenges due to a limited truck market. Mexican crossing is better this week and quality is very nice out of Florida. Sizing is peaking on 60's this week.

MIXED VEGETABLE

Artichokes: Quality is excellent, and we expect good volume to continue on large sizes. Prices are low and steady.

Arugula: Supply and quality are good.

Asparagus: Peru: Good volume, quality, and demand. Mexico: Central Mexico expecting to start 1st/2nd week of June.

Bok Choy: Supplies are expected to be plentiful for the next three weeks. Now is an opportunity for promotion.

Broccoli: Supplies are good this week.

Brussel Sprouts: Expect another week of light volume and higher market pricing on the sprout front. More domestic acreage will begin by this week with product of Mexico starting to phase out by early/mid July. Quality is still mostly good; minor insect damage, discoloration, and elongated seed stem are still noted.

Carrots: **ESCALATED** Quality is good, still seeing limited supply on jumbos and very limited on snack packs out of California as Jumbos are still not sizing up. Jumbo Carrots are available to load in Arizona.

Cauliflower: Supplies are expected to be plentiful this week. Overall quality and appearance should be very nice.

Celery: Business is steady this week with good supplies for us and in the industry. Quality is good and the market is steady. Salinas is starting this week.

Cilantro: Supply is good with good quality.

Corn: We are seeing good volume and quality out of Florida and California this week.

Fennel: Lower volume this week. Quality is strong overall.

Garlic: **EXTREME** California garlic supply will be very short for the balance of the season until the new crop gets started in late June / early July. We will be shipping California garlic for a short while and then will be transitioning to product of Mexico until the new crop California garlic gets going. Market remains extreme.

Ginger: **EXTREME** Ginger is very volatile due to very inconsistent supply and market is higher. Supply remains tight for the foreseeable future.

Green Cabbage: Supplies are steady. Quality remains consistent with sizing and overall appearance.

Green Onions: Quality is good with a good supply.

Kale (Green): Bunched Kale supplies are expected to be plentiful for the next few weeks. Now is a good opportunity for promoting product.

Mushrooms: We are seeing an overall stable market however there going to be potential shortages of button sized mushrooms as labor costs and a shortage of labor continue to impact the mushroom industry nationwide. These shortages are forcing growers to make economic decisions that produce the best yield per man hour, the smaller mushrooms tend to produce the lowest yields per man-hour.

Napa: Supplies are expected to be plentiful for the next three weeks. Now is an opportunity for promotion.

Parsley (Curly, Italian): We will have great quality and good supplies over the next few weeks.

Rapini: Good supplies available and quality remains strong overall.

Red Cabbage: Supplies are below budget, with cooler weather affecting growth. Anticipate limited supplies over the next couple of weeks with continued cooler temperatures.

Snow and Sugar Snap Peas: Low Volume. Good/Fair Quality. High Demand.

Spinach (baby): Supply and quality are good.

Spinach (bunched): Supply and quality are good.

Spring Mix: Supply and quality are good.

Sweet Potatoes and Yams: New crop harvest starts as soon as next week for some sweet potato growers. We are looking at new crop shipments starting in about 6 weeks after they cure. Last year's crop is starting to dwindle, and inventory is getting tight, but supply should hold to avoid a gap.

ONIONS: FOB pricing has firmed up across the board on all three colors. South Texas is all but finished besides a few clean up deals on Mexican white onions, and yellows. The product grown in South Texas has little shelf life on what's left. The Imperial Valley, CA crop has mostly finished except for just a few more days of packing. New Mexico has been slower out of the gate than anticipated. Some shippers are already gapping after only a week of harvesting and shipping as the onions are not dry enough to run. The challenge in shipping the onions prior to being dry is that they may be prone to a lot more staining, and potentially a shortened shelf life. The San Joaquin Valley onion crop has started as well, but they are also still ramping up supply on all reds and whites

POTATOES: The potato market continues to move upward due to increased demand for foodservice. Norkotahs have finished up, and it is all Burbanks and White Russets from here on out until new Crop starts toward the end of July. Because Burbanks do not run as large as Norkotahs, large size count cartons have further tightened on what was already a short supply. 40ct Potatoes are exceptionally limited. Now that the USDA Farmers to Families Box Program has finished up, we anticipate that the supply on small size potatoes will continue to increase, which could lead to some truckload deals on 90ct and smaller, and small bags for retail. As foodservice demand continues to improve around the country, we expect we will further see large and mid-size carton supply tighten.

TOMATOES

Rounds: **WATCHLIST** We are in our season transition and volume out of Central and South Florida is rapidly declining; we should see transition begin to Quincy, South Georgia and South Carolina over the next 7 to 10 days. We should run this region through June then transition to the mountain programs in Tennessee and North Carolina in July. With regards to quality, we do feel that we will see some challenges over the next two weeks, particularly on larger fruit.

Romas: **ESCALATED** We will continue to see lighter numbers out of Florida and South Georgia through the month of June. We should see a vast improvement on quality and volume once we start the mountain deals in July. In the meantime, quality and supply are expected to be marginal.

Grapes: **ESCALATED** We are in transition with grapes and supply continues to be extremely light this week. We should see some improvement over the next week however expect an active market through June despite our growers transitioning to new crops in North Florida/ South Georgia and South Carolina. At this time, we do not anticipate any shortages or pro-rates, however if there should be the need to make a substitution moving to a roma would be recommended for the short-term transition.

Cherries: **ESCALATED** We are beginning to transition and seeing lighter volume this week. We should see a new crop on the market by the first week of June. Volume and quality may be hit and miss over the next 4 weeks.

Organic Tomatoes: **WATCHLIST** Supply and quality is hit and miss.

APPLES AND PEARS Granny smith apples remain tight, especially on the smaller sizes. Import apples will start arriving at the end of this month on the east coast. Small pears will remain tight through August. Imports are available on the east coast.

Peaches: Yellow and white flesh available out of California and yellow flesh available out of South Carolina.

Nectarines: Yellow and white flesh are available out of California.

Cherries: Good supply available out of California.

Kiwi Fruit: Steady supply available on both coasts. Californian and Italian Haywards are available.

ORGANIC *Specialties*

*Indicates New in the Market

ORGANIC CHOICES JUNE 11 - 17, 2021



organic vegetable



ITEM	PACK SIZE
ASPARAGUS [CA]	11 lb.
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.
CABBAGE RED [CA]	45 lb.
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.
GREENS COLLARD [US]	12 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 RAINBOW [CAN]	12/3 ct.
PEPPER RED [MEX]	11 lb.
PEPPER YELLOW [MEX]	11 lbs.
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 EASTER EGG [US]	24 ct.
RADISH RED BUNCH [CA]	12 ct.
ROMAINE [US]	24 ct.
ROMAINE HEARTS [CA]	14/12 oz.
SPINACH BUNCHED [US]	24 ct.
SPROUTS CRUNCHY [US]	12/6 oz.
SQUASH ACORN [CA]	35 lb.
SQUASH BUTTERNUT [MEX]	35 lb.
SQUASH YELLOW [US]	18 lbs.
SQUASH ZUCCHINI [US]	18 lbs.



organic fruit

ITEM	PACK SIZE
APPLE GALA [US]	88 ct.
APPLE GRANNY SMITH [WA]	88 ct.
APPLE HONEYCRISP [US]	64/72 ct.
APPLE PINK LADY [WA]	9/3 lb.
APPLE FUJI [WA]	88 ct.
APRICOT [CA]	10/1 lb.
BANANAS [HON]	40 lbs.
BLACKBERRIES [MEX]	12/6 oz.
BLUEBERRIES [FL]	12/6 oz.
CHERRY [CA]	16 lb.
DATES MEDJOOL [US]	11 lbs.
DATES PITTED [US]	12/12 oz.
DATE ROLL COCONUT [US]	12/12 oz.
RED SEEDLESS GRAPES [MEX]	18 lb.
WHITE GRAPE [MEX]	18 lb.
GRAPEFRUIT [CA]	10/4 lb.
HASS AVOCADO [MEX]	15/4 ct.

ITEM	PACK SIZE
HASS AVOCADO [MEX]	48 ct.
KIWI [ITA]	16/1 lb.
LIME [MEX]	10/1 lb.
LEMONS FANCY [US]	115 ct.
NECTARINE [CA]	15 lb.
ORANGE NAVEL [CA]	72 ct.
MANGO [PRU]	10 ct.
PEACH [CA]	15 lb.
PEAR D'ANJOU [WA]	90 ct.
PEAR BARTLETT [ARG]	90 ct.
PEAR BOSC [ARG]	42 ct.
PEAR RED [WA]	35 ct.
RASPBERRIES [MEX]	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.
TOMATOES ON THE VINE [CAN]	11 lbs.
STRAWBERRIES [CA]	8/16 oz.

PLEASE NOTE: AVAILABILITY IS SUBJECT TO CHANGE



MAMEY [FL]

When ripe, Mamey's flesh has a vibrant salmon color, its texture soft and succulent with a melting quality. The flavor reveals delicate notes of vanilla and nutmeg with undertones of pumpkin, banana, pear and apricot. Inside is the fruit's seed, which can be eaten when cooked and offers an almost almond-like flavor and taste. The flavor of the fruit is enhanced by spices such as ginger, vanilla, nutmeg, honey and cloves. Mamey's seed is boiled with herbs, smoked over a wood fire, and used to flavor mole. It is also used to make chocolate drinks.

ITEM	CITY
B&W ARUGULA 6/4 oz.	MIAMI
B&W ARUGULA BABY 2/1.5 lbs.	MIAMI
B&W WATERCRESS 2/1.5 lbs.	MIAMI
B&W WATERCRESS 24 bunches	MIAMI
B&W WATERCRESS 6/4 oz.	MIAMI
BEANS GREEN & CARROTS 6/12 oz.	VERO BEACH
BEANS GREEN 25 lbs.	IMMOKALEE
BEANS GREEN 5/2 lbs.	BOCA RATON
GREENS MICRO RAINBOW 8 oz.	MIAMI
GUAVA RED 10 lbs.	MIAMI
MAMEY 25 lb.	MEDLEY
HERB FRESH BASIL 1 Kg	MIAMI
HERB FRESH MINT 1 Kg	MIAMI
OKRA ½ Bushel	MIAMI
ORANGES 100 ct.	VERO
ORANGES 125 ct.	VERO
PASSIONFRUIT S/L	MIAMI
PEPPER MINI SWEET 12/1 lb.	DELRAY
PEPPER MINI SWEET 12/8 oz.	DELRAY
POTATOES PREMIUM RED 10/5 lb.	HASTINGS
POTATOES YUKON GOLD 10/5 lb.	HASTINGS
SPROUTS ALFALFA 6/4 oz.	MIAMI
SPROUTS BROCCOLI 8/3 oz.	MIAMI
SPROUTS SPICY 12/4 oz.	MIAMI
STARFRUIT 25 ct.	MIAMI
TOMATO 5x6 25 lb.	IMMOKALEE
TOMATO CHERRY CLAMSHELL 12/1 lb.	IMMOKALEE
TOMATO GRAPE 12/1 pt.	IMMOKALEE
TOMATO YELLOW 10 lbs.	IMMOKALEE
WHEAT GRASS TRAY	MIAMI
*SPROUTS BEAN 5 lbs.	MIAMI
*SPROUTS CLOVER 8/4 oz.	MIAMI
*SPROUTS CRUNCHY 8/6 oz.	MIAMI

CULINARY Specialties



EXOTIC CHOICES JUNE 11 - 17, 2021

*allow 1 week lead time

APPLES & PEARS



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.



GRANNY SMITH 40 lbs. [WA]

Granny Smith is known as an excellent apple for cooking and baking due to its crisp flavor. It's very firm with loads of juice and lemon-like acidity and just enough sweetness.



GOLDEN DELICIOUS 40 lbs. [WA]

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



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.



D'ANJOU PEAR 60 ct. [ARG]

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 Anjou pear is bright, white and dense with a slightly sweet flavor with subtle notes of citrus. Anjou pears are very juicy when ripe. Anjou pears remain green when ripe, with only a slight change in their bright green-colored skin.



BOSC PEAR 70 ct. [ARG]

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. The flesh of a Bosc pear may be dense, but it is also quite juicy. To check for ripeness, press the base of the stem to see if the flesh gives a bit.



PINK LADY® APPLE 113 ct. [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.



ENVY 45 ct. [WA]

Envy apples are a round variety with striated, ruby red skin with green undertones. They have a crisp, sweet white flesh that will stay pure white for up to 10 hours before succumbing to oxidation and turning brown. The lenticels appear as specks on the Envy apple; the more specks, the sweeter the apple.



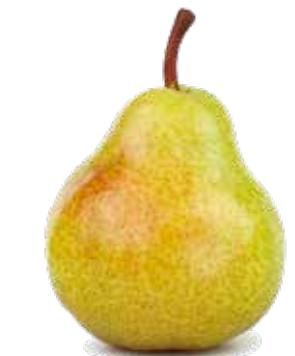
ROCKIT 12/2 lb. [WA]

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.



BARTLETT PEAR 70 ct. [ARG]

The Bartlett pear variety is the most popular worldwide among most pear varieties. 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 PEAR 14 ct. [CHL]

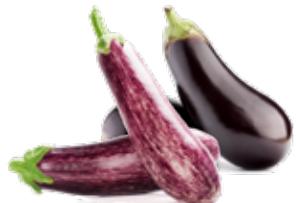
Unique in appearance and memorable in taste! Asian pears are round and squat, with a green-yellow skin that is often speckled with brown spots. Extremely crispy and juicy, Asian pears are prized not only for their texture but for their subtly sweet flavor as well. Asian pears are also non-climacteric,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

CULINARY Specialties

premierproduce

EXOTIC CHOICES JUNE 11 - 17, 2021

*allow 1 week lead time



GRAFFITI EGGPLANT 11 lbs. [HOL]

Eggplants are part of the nightshade family. Graffiti eggplant's name is appropriately given, considering the unique coloring of this 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.



WHITE ASPARAGUS 11 lbs. [PRU]

White asparagus is green asparagus grown under the cover of soil or dark plastic, unexposed to sunlight. Without chlorophyll the asparagus does not produce any pigment or color. Varieties used to produce White asparagus are thicker than the common green cultivars.



ARTICHOKE 12 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.



OG EASTER RADISH 12 ct. [CA]

Easter Egg radish are petite and round with thin wiry taproots. Colors of their skin range from white to pink to crimson to purple, all in one bunch. Their flesh is bright white and crisp with a mild radish flavor. The Easter Egg radish produces green leaves that grow from the roots above ground, which are also edible.



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!



COLORFUL CAULIFLOWER ORANGE 12 ct. [AZ] BROCCOFLOWER 12 ct. [CA] PURPLE 6 ct. [CA]

Fresh from California! These exceptional cauliflower varieties are a result of hybrid breeding and not a result of genetic engineering. Colored cauliflower is similar in taste to common cauliflower; sweet, mild, and nutty. They pair well with robust cheeses, garlic, pine nuts, golden raisins, curry, cumin and cardamom.



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.



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.



JICAMA 10 lbs. [MEX]

You've probably never tried this sweet and crunchy veggie before, but once you do, you'll wonder why you hadn't tried it earlier! Jicamas are an incredibly versatile vegetable, working wonders while raw, chopped and served with a vinaigrette, mixed into salsa, or even tucked into spring rolls for a refreshing take on a kitchen classic.

RADICCHIO LETTUCE 9/2 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 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.



BUNCHED GREEN SWISS CHARD 24 ct. [CA]

Greens Swiss chard has broad wavy and crinkled green leaves with snow white stalks and veins flowing throughout the foliage. The leaves are succulent and tender, their flavor far less robust than other pigmented varieties, which is why Green Swiss chard has been nicknamed "Butter chard".



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.



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.



PLEASE NOTE: AVAILABILITY IS SUBJECT TO CHANGE

CULINARY Specialties



EXOTIC CHOICES JUNE 11 - 17, 2021

*allow 1 week lead time

CALIFORNIA STONEFRUITS



RAINIER CHERRY
16 lbs.



DONUT WHITE PEACHES
2LYR



XLG CHERRY
16 lbs.



WHITE PEACH
15 lb. EURO



YELLOW PEACH
24 lbs.



WHITE NECTARINE
18 lb.



NECTARINE
16 lbs. 2-layers



BLACK PLUMCOT
15 lbs.



RED VELVET APRICOT
12/2 lbs.



BLACK PLUM
28 lbs.



BLUE VELVET APRICOT
8 lbs.



APRICOT RED BASKET
12/2 lb.



APRICOTS
16 lbs. 2-layers

PLEASE NOTE: AVAILABILITY IS SUBJECT TO CHANGE

CULINARY Specialties

EXOTIC CHOICES JUNE 11 - 17, 2021



*allow 1 week lead time

CITRUS



HEIRLOOM NAVEL ORANGE 12/3 lb. [CA]

The heirloom navel is the same fruit that got California's citrus industry booming. These Heirlooms have a superior rich flavor, plump and juicy. The navel has been bred over the years to produce more fruit, easier, and faster without considering flavor.



MEYER LEMON 20 lbs. [CA]

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 color is a deep brilliant yellow. Their smooth semi-thin peel is fragrant and oily. Their flesh is low acid, aromatic, floral and sweet.



NAVEL ORANGES 40 ct. [CA] 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 segments tear away very easily; making them a favorite citrus for fresh eating.



KEY LIME 10/1 lb. [MEX]

Mexican Key Lime is also known as Bartenders Lime, due to its great flavor and high juice content. It's aromatic, with tarter and more floral juice.



PIXIE TANGERINE 80 ct. [CA]

Pixie tangerines are pale orange colored, moderately juicy and always seedless. Individual Pixie tangerines vary in shape, size and peel texture. In general, Pixies are small (1-3 inches in diameter), have a pebbly skin and are easy to peel with segments that separate easily from one another.



RED GRAPEFRUIT 27 ct. [ISR]

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.



FLA ORANGE 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!

CULINARY Specialties

EXOTIC CHOICES JUNE 11 - 17, 2021



*allow 1 week lead time

PEPPERS VARIETY



RED PEPPER [MEX] OG RED PEPPER [MEX]

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.



ORANGE PEPPER [CAN]

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.



JALAPENO PEPPER [MEX]

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!



MINI SWEET PEPPER [CA] OG 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!



RED FRESNO PEPPER [FL]

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.



SERRANO PEPPER [MEX]

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.



LONG SWEET CHILI [NY]

Fresh Long Sweet chili peppers have a mild, sweet flavor with little to no spice, and when cooked, they develop a complex, smoky-sweet taste.

GREEN PEPPER [GA] OG 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.



YELLOW PEPPER [MEX] OG 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.



POBLANO PEPPER [MEX]

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.



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.



HABENERO PEPPER [DOM]

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.



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.



SHISHITO [FL]

Shishito peppers are slender and wrinkly with thin-skins and a bright green color. Slightly sweet in taste with a delicate texture, they're like potato chips, you can't eat just one.

PLEASE NOTE: AVAILABILITY IS SUBJECT TO CHANGE

CULINARY Specialties



EXOTIC CHOICES JUNE 11 - 17, 2021

*allow 1 week lead time



BLACK FIGS 12/8 oz. [CA]

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



PASSION FRUIT S/L. [NZD]

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



LYCHEE 10 lbs. [MEX]

Lychee's skin is reddish, somewhat leather-like and easy to peel. Once opened, a white to somewhat translucent flesh is revealed. 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.



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.



GOLDEN PAPAYA 10 lb. [BRZ]

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



MAMEY 25 lb. [FL]

When ripe, Mamey's flesh has a vibrant salmon color, its texture soft and succulent with a melting quality. The flavor reveals delicate notes of vanilla and nutmeg with undertones of pumpkin, banana, pear and apricot. Inside is the fruit's seed, which can be eaten when cooked and offers an almost almond-like flavor and taste. The flavor of the fruit is enhanced by spices such as ginger, vanilla, nutmeg, honey and cloves. Mamey's seed is boiled with herbs, smoked over a wood fire, and used to flavor mole. It is also used to make chocolate drinks.



GUAVA 16 lb. [MEX]

Pink guavas have a sweet musky fragrance with tropical notes of papaya, passion fruit, melon, and ripe pear. They have a moderate acidity and very sweet, in fact, they are considered to be the sweetest of all the guava varieties.

CHAMPAGNE MANGO 14 ct. [MEX]

A popular favorite because of its high flesh to pit ratio and it is less fibrous than most mango varieties. Champagne's flavor profile is exceptionally sweet and has a creamy, melting quality.



PINEAPPLE 6 ct. [MEX]

Pineapples are cone like in shape and covered in a hexagonal patterned, rough and waxy rind. The rind is green to yellow in color and covered in spiked protuberances. The fruit is topped with a sprout of narrow, pointed, green leaves. The juicy flesh of the pineapple can vary from white to yellow depending on variety and offers a sweet, succulent flavor and mild acidity. Pineapple are ripe when they are slightly soft to the touch and give off a sweet aroma.



GOLD KIWI VF [NZD]

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



RAMBUTAN 6/12 oz. [HON]

Closely related to the lychee and logan, the fragrant perfume characterizes this unique fruit. Rambutan is very unusual looking with its hairy appearance. Its name derives from the Malaysian word for hair, "rambut". The spiky fruit has a juicy and sweet texture with an enjoyable flavor that is similar to a lychee, but less acidic. Peel off the hairy skin to extract to fruit, and remove the seed.



RED BANANA 20 lbs. [ECU]

Red bananas have a purple or maroon-red skin that makes them a distinctive sight. They are squatter than a cavendish and its cream-colored flesh often has a light pink or pale orange hue. Sweeter than a traditional banana, they are a great choice to use for sampling with consumers. They are available year-round from Ecuador and Mexico.



JACK FRUIT 30 lbs. [MEX]

Jackfruit is an exotic fruit grown in tropical regions of the world. It is native to South India. It is part of the Moraceae plant family, which also includes fig, mulberry and breadfruit. Jackfruit has a spiky outer skin and is green or yellow in color.



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. Ripe fruits will have tropical aromatics, as well as sweet-tart tasting notes of pineapple and citrus. The entire fruit is edible; flower, skin, flesh, and seeds.



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CULINARY Specialties

EXOTIC CHOICES JUNE 11 - 17, 2021

*allow 1 week lead time



TOMATO VARIETY



SWEET BITE [CAN]

Almost pear-shaped with brilliant yellow color and a mild, sweet flavor. A visually and flavorful ingredient option calling for fresh petite tomatoes.



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.



KUMATO® [MEX]

They are sweeter than normal tomatoes, with a contrasting slightly sour note, which makes for a unique and clearly defined taste sensation. Furthermore, Kumato® tomatoes are very juicy and firm in texture, which means they are an excellent choice when preparing delicious salads and many tomato-based recipes.



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.



MINI KUMATO® [MEX]

This tiny cousin of the fabled Kumato® has everything he's got and more. All that flavor is intensified in a more petite package, and because it's small, you can relish it in three stages: young for crunch; mid-ripe for zip; full-ripe for soft, juicy, and optimum sweetness.



WILD WONDER [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.

HEIRLOOM [MEX]

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



CHERRY MEDLEY [CA]

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.



YELLOW TEARDROP [MEX]

Almost pear-shaped with brilliant yellow color and a mild, sweet flavor. A visually and flavorful ingredient option calling for fresh petite tomatoes.



RED TEARDROP [MEX]

Almost pear-shaped with brilliant red color and a mild, sweet flavor. A visually and flavorful ingredient option calling for fresh petite tomatoes.



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.



ZIMA [MEX]

Consistently sweet and bite-sized orange globes. Offering a distinct new option to the traditional red variety.

PLEASE NOTE: AVAILABILITY IS SUBJECT TO CHANGE

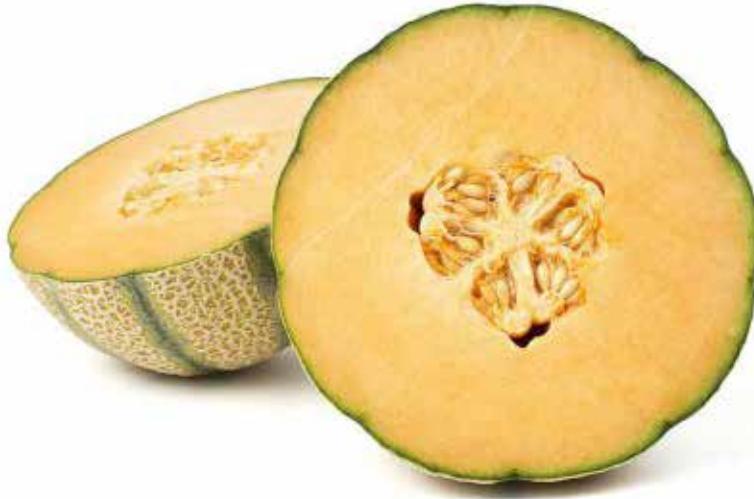
CULINARY Specialties



EXOTIC CHOICES JUNE 11 - 17, 2021

*allow 1 week lead time

MELON VARIETY



GOLD KISS MELON 9 ct. [AZ]

The Golden Kiss melon is a delicious cross of Galia and Charentais melons. The unique gold netted skin and green striped appearance is stunning and attracts consumers right to the bin. Once opened, the brilliant orange interior with small seed cavity and thin dark green rind have a dramatic contrast.



LIMON KISS MELON 9 ct. [AZ]

Like a cool glass of lemonade on a hot summer day, this melon is both sweet and tart with a hint of lemon flavor in every bite.



SUMMER KISS MELON 12 ct. [CA]

Summer Kiss is sweet but subtle. The flavor is mellow and offers a creamy texture. The flavor lingers on the taste buds as you reach for another bite. The netted exterior is dark gold and contrasts with the bright green interior. This melon is just gorgeous. As native of Israel, Summer Kiss is a special variety that offers consistent flavor and texture.



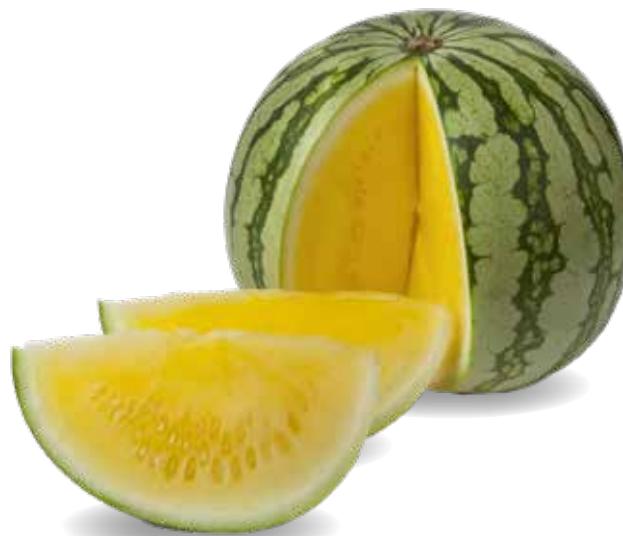
HONEY KISS MELON 9 ct. [AZ]

Honey Kiss melons have a lightly netted distinct yellow skin, light salmon colored meat and are oval in shape. Some melons develop brown spots (sugar spots) due to their high sugar content, which are the best tasting melons. Honey Kiss melons have a long shelf life, similar to their relative Hami.



GOLDEN DEWLICIOUS 6 ct. [AZ]

A hybrid variety of the popular Honeydew melon with a distinctive yellow-gold skin and bright, almost pure white interior fruit, the flavor of the Dewlicious™ has a sweet yet refreshing honey richness to it; this makes them one of the tastiest melons of the summer season.



MINI YELLOW WATERMELON 5/6 ct. [AZ]

This variety of watermelon is yellow because of the absence of the antioxidant, lycopene. The Yellow watermelon has a canary yellow flesh, often seedless, with occasional black seeds. Tasting no different from the common red watermelon, when ripe, Yellow watermelons have the same signature two-toned green skin. Their flesh is tender, crisp and sweet.

PLEASE NOTE: AVAILABILITY IS SUBJECT TO CHANGE

Fresh Herbs



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



BASIL [COL]

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

OPAL BASIL [PRU]

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



BAY LEAVES [COL]

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



CHERVIL [COL]

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



CHIVES [COL]

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



CULANTRO [COL]

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



FRESH DILL [US]

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



MARJORAM [COL]

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



MINT [COL]

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



OREGANO [PRU]

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



PARSLEY [US]

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



ROSEMARY [PRU]

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



SORREL [US]

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



TARRAGON [PRU]

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



SAGE [MEX]

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



THYME [PRU]

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



Specialty Greens



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

MICROGREENS

PACK SIZES: 4 oz. & 8 oz.

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

Mustard Red
Okra™
Onion
Oregano
Pak Choy
Parsley Curled
Parsley Italian
Pea Green
Pennyroyal
Pepper Green
Radish Daikon
Radish Fireworks™
Radish Ruby
Rapini
Sage
Salad Burnet
Savory
Sea Beans
Shiso Green
Shiso Korean
Shiso Red
Shungiku
Sorrel
Tangerine Lace™
Tarragon Spanish
Tatsoi
Thyme
Turnip Greens
Verdolaga
Wasabi

MIXES

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



PETITEGREENS

PACK SIZES: 4 oz. & 8 oz.

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

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

MIXES

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

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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