



premierproduce



OVERVIEW

The avocado market will remain steady over the next several weeks with strong numbers on mid to smaller sizes while we continue to see a firmer availability of larger sized fruit. We anticipate promotable volume to continue in the forecast from this Aventajada crop. We are finally seeing consistent weather and favorable growing conditions that are improving the tomato markets, steady volume is crossing through McAllen and Otay on rounds and romas and snacking tomatoes. We are a light on larger sized fruit but expect that to improve over the next two weeks. In Florida we are seeing the same with great growing conditions and volume improving daily. All dry veg completely has transitioned to Florida from South Georgia for the season and Nogales continues to open with squash and cucumber availability as well as chilis and bell peppers beginning to improve over the next week. The desert is in full swing, and we should see improvement on green bells, beans & corn out of Coachella. We will continue to see elevated pricing on the fresh chili pepper market, volume has improved but the market is still active. We hope to see this market continue to improve through the month of December as more volume crosses the border. Lime market is tight and expected to remain firm through December. Western veg has fully transitioned to Yuma and quality has improved significantly from what we saw at the end of the Salinas season.

WEATHER UPDATE

West Coast - The desert is coming down from an unusually warm mid-November heat wave. The forecast has improved though, with much more mild, favorable, conditions for the next 10 days. **Mexico** - A cold air mass and low-pressure zone will bring low temps to Sonora and Baja, followed by windy weather between Sonora, Baja, and border region states. Diminished rainfall is expected in central to southern Mexico. **East Coast** - The next 8-14 days shows cooler temps with above average precipitation as we near the later stages of autumnal weather.

Avocados ESCALATED Market pricing remains mostly steady this week and crossings are expected to be the same for through the second week of the month. Larger sized fruit remains light on supply, but strong to 60s and smaller. Fortunately, we are beginning to see this size curve level out then shift to firmer pricing on smaller sized fruit as we approach the Christmas Holiday. Overall demand remains strong in foodservice while retail dips pre-Christmas and New Year's pull.

Bananas: ESCALATED Banana quality and availability are good at this point, however the cost to get bananas is up.

Pineapples: ESCALATED Pineapple volume will tighten through the month of December and most likely will not see any improvement until after the first of the year. We are already experiencing a higher cost to go to market. Quality and taste profile are great.

Blueberries: Roughly 55% of our supply is still coming in from Peru this week, with about 1/4 of that is going into Florida. Mexico is roughly 40% of our supply, photos from QA have been looking great.

Blackberries: Overall supply is strong, and we'll continue to increase from here on out into our Spring/Summer production. Central Mexico is our main producing region with over 80% of our supply this week. There is a cold front in the forecast though, which might slow down supply a bit.

Raspberries: Overall we're experiencing a bit of a downtrend in Central Mexico, but this will pick back up towards the end of December. We do not believe that you will feel the effects of this downtrend.

Strawberries: Anticipate a gradual down trend now that Oxnard is past its peak. We currently anticipate Santa Maria harvesting into the new year based on current quality and weather conditions. Central Mexico will be +50% of our volume by the last week of December. Local FL production is ramping up, volumes will continue to increase week over week.

Grapefruit: Ruby grapefruit now available. Size is peaking on 32s and larger Fancy and all small sizes 36 and smaller are tight. Texas is expected to start very late.

Lemons: District 3 lemons have started, and quality is looking good. Mexican lemons will be available for the next few weeks as well.

Limes: ESCALATED We will continue to see lighter crossings and fair quality through the holidays.

CALIFORNIA LETTUCE

Butter: Overall volume and quality is good, market is lower.

Green Leaf: Overall quality is good, market is lower.

Red Leaf: Good volume with good quality, the market is steady. Red leaf is fully transitioned to Yuma.

Iceberg Lettuce: Supply is steady. Quality has been very good, market is lower.

Romaine & Romaine Hearts: ESCALATED Romaine and romaine heart supply is increasing; market is down slightly although pricing is still escalated. Quality is very good, and we look for supply to continue to increase over the next few weeks.

EASTERN AND WESTERN VEGETABLES

Green Bell Pepper: Great supply out of Florida on all sizes and packs. In the west, we are seeing decent volume in the desert. The coast will wrap up soon and we will also see improving numbers cross through Nogales this week. Quality is outstanding.

Red Bell Peppers: ESCALATED Tighter supply this week available out of California, Mexico, and Canada. Quality remains good. Market remains firm on choice red.

Yellow Bell Peppers: WATCHLIST Tighter supply this week available out of California, Mexico, and Canada. Quality remains good.

Slicer Cucumbers: Good supply available out of Florida, Nogales, and McAllen.

Zucchini & Yellow Squash: Excellent supply as we are now fully transitioned to Florida. We expect east coast volume to remain stable through the remainder of the month. In the west, excellent supply out of Nogales and quality out of Mexico is outstanding.

English Cucumber: Supply and quality are good.

Green Beans: Good supply available this week post-Thanksgiving, and quality is improving as well. In the west we are seeing good volume crossing through Nogales. We should see markets firm back up for Christmas retail pulls starting late next week.

Grapes Pineapple volume will tighten through the month of December and most likely will not see any improvement until after the first of the year. We are already experiencing a higher cost to go to market. Quality and taste profile are great.





MELONS

Cantaloupe: ESCALATED Volume will continue to ramp up at all ports and expect stable supply in two weeks. Sizing is currently peaking on 9's and larger, but this should even out over the next week. Quality on the offshore fruit is outstanding with great flavor and high brix.

Honeydew: ESCALATED Initial honeydew arrivals from Guatemala are arriving this week and sizing is forecasted to be primarily larger sizes (4J/5J) and expected to improve over the next week as more fruit arrives. Mexican crossings have fallen off some with less overall supply available.

Watermelon: Lighter supply available this week crossing through Nogales. Demand is flat and quality is marginal.

MIXED VEGETABLE

Artichokes: Heavy supply of 12ct, light on smaller sizes.

Arugula: Supply and quality are good.

Asparagus: Quality and volume are good. Low demand but look for demand to increase again as we get closer to Christmas.

Bok Choy: Bok Choy volume is expected to be plentiful for the next two weeks.

Broccoli: ESCALATED Supply remains light.

Brussel Sprouts: ESCALATED Sprout production will be challenging again for the coming week. Insufficient supply of good quality raw material. Insect injury and discoloration are the main defects.

Carrots: ESCALATED Shippers are still struggling with jumbos and table due to labor (these are hand pack items). Due to the unprecedented weekly volume needed for new snack pack options for school and community programs we continue to struggle with supply and demand. Pricing is increasing.

Cauliflower: Supply is steady with good quality and the market is slightly weaker.

Celery: Better supply, quality is good, and the market is lower. Salinas is finished, Mexico and Oxnard have started.

Cilantro: Cilantro volume is expected to be light for the next two weeks.

Corn: ESCALATED Corn will remain limited out of Florida as well as Coachella. Quality is mixed, and FOB prices remain high.

Fennel: Good supply.

Garlic: EXTREME Garlic contracts have now fully transitioned to new crop California, although supply is still light, and market remains extreme. Shippers are holding to averages.

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

Green Cabbage: Supply is good. Quality remains consistent with sizing and overall appearance.

Green Onions: WATCHLIST Quality is good this week. Market is extremely active due to supply shortage with many growers in northern Mexico because of the extremely hot weather and high humidity the past two months along with the Holiday season.

Kale (Green): Bunched kale supply is expected to be plentiful for the next few weeks. Now is an opportunity to promote.

Mushrooms: EXTREME Quality is good, although supply is extremely short and the market is higher primarily due to a lack of labor, shortages in components of growing such as peat moss. We do expect this trend to continue through the first of the year. Suppliers are pro-rating customer orders up to 50% just to ensure even availability to their customer base. We are recommending our partners to scale back portion sizing and potentially a temporary removal of the item.

Napa Cabbage: Volume is expected to be plentiful for the next two weeks.

Parsley (Curly, Italian): Supply is expected to be plentiful for the next three weeks.

Rapini: Steady supply.

Red Cabbage: Supply is good, and quality remains consistent with sizing and overall appearance.

Snow and Sugar Snap Peas: WATCHLIST Steady/low volume, fair quality, and low demand.

Spinach (baby): Quality concerns of fringe burn, insect damage and possible mildew.

Spinach (bunched): Quality concerns are tip and wind burn. Insect pressure, aphids, and mildew are also an issue due to foggy mornings.

Spring Mix: Quality is improving with good supply now that we are in Yuma.

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 gap.

Onions: Onion prices are climbing on all sizes. The Medium Yellow Onion market is now climbing. Jumbo and Colossal sizes on all colors of Onions continue to be expensive. White onions are getting really short. Some greening showing in the NW white onion crop. Trucks still remain extremely tight out of the NW area.

Potatoes: All markets are steady. Overall quality is very good. Demand is still high and strong this week. Smaller consumer sized bags are in high demand and limited. US #2s are limited, with 90s and 100 remaining fairly light.

TOMATOES

Rounds: In Florida, we are seeing optimal growing conditions and volume is continues to improve. Overall quality is very nice on rounds. We do expect lighter demand for the next 10 days then could see markets firm back for Christmas pull at retail late next week.

Romas: In Florida, we are seeing optimal growing conditions and volume is continues to improve. Overall quality is very nice on rounds. We do expect lighter demand for the next 10 days then could see markets firm back for Christmas pull at retail late next week.

Grapes: Good volume and outstanding quality available. We do expect lighter demand for the next 10 days then could see markets firm back for Christmas pull at retail late next week.

Cherries: ESCALATED Volume will continue to improve and outstanding quality available. We do expect lighter demand for the next 10 days then could see markets firm back for Christmas pull at retail late next week.

Organic Tomatoes: EXTREME Supply very limited.

Apples and Pears

Apple: West coast new crop apples are being packed; however small sizes remain fairly tight. Washington exports a substantial amount to Mexico which has driven the price up over the last few weeks on many varieties. East coast apples are available as well. Market price remains firm on small fruit as local schools take most of the volume.

Pear: This year's pear crop was down significantly, with mostly larger fruit available. Growers are trying to drag out supplies as best as possible until the new crop starts next August.



ORGANIC Specialties



premierproduce

*Indicates New in the Market

ORGANIC CHOICES DECEMBER 3 - 9, 2021



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 [CA]	12 ct.
CARROT BUNCHED w.TOPPS [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 [CA]	12/10 oz.
CORN BI-COLOR [SC]	12/4 ct.
CELERY HEARTS [CA]	18 ct.
CELERY SLEEVED [CA]	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.
EGGPLANT [US]	20 lbs.
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.
LEEKS BUNCHED [US]	20 lbs.
LETTUCE GREEN LEAF [US]	24 ct.
LETTUCE RED LEAF [US]	24 ct.

ITEM	PACK SIZE
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 GREEN [CAN]	20 lb.
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 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 KABOCHA [WI]	35 lb.
SQUASH ACORN [MEX]	35 lbs.
SQUASH BUTTERNUT [MEX]	35 lb.
SQUASH DELICATA [WA]	35 lbs.
SQUASH SPAGHETTI [MEX]	35 lbs.
SQUASH YELLOW [MEX]	18 lbs.
SQUASH ZUCCHINI [MEX]	18 lbs.



organic fruit



ITEM	PACK SIZE
APPLE GALA [NZD]	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.
APPLE SUGARBEE [WA]	72 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.
RED SEEDLESS GRAPES [CA]	18 lb.
WHITE GRAPE [CA]	18 lb.
HASS AVOCADO [CA]	48 ct.
KIWI [NZL]	12/1 lb.

ITEM	PACK SIZE
LIME [MEX]	10/1 lb.
LEMONS FANCY [CA]	95 ct.
MANGO [MEX]	6 ct.
PEAR RED [WA]	35 ct.
RASPBERRIES [CA]	12/6 oz.
TOMATO CAMPARI [MEX]	10/12 oz.
TOMATO BEEFSTEAK [MEX]	15 lbs.
TOMATO CHERRY [MEX]	12/1 pint
TOMATO HEIRLOOM [MEX]	10/1 lb.
TOMATO GRAPE [MEX]	12/1 pint
TOMATO MEDLEY [MEX]	12/8 oz.
TOMATO RED TEARDROP [US]	12/ ½ pint
TOMATO YELLOW TEARDROP [US]	12/ ½ pint

PLEASE NOTE: AVAILABILITY IS SUBJECT TO CHANGE

HOMEGROWN

LOCAL CHOICES DECEMBER 3 - 9, 2021

Choices



LOCALLY GROWN

RED GUAVA 10 lbs. [US]



Red Guava is slightly softer than most green varieties and with less tannin. Their floral aroma is also echoed on the palate with a subtle sweetness balanced by moderate acidity. Red Guavas are generally eaten fresh in raw applications. They may be sliced and added to salads, salsas or paired with cheese plates. Their flesh and juice is high in pectin and a natural choice for making jellies and preserves. Use the red tinged juice in cocktails to add a natural acidity and underlying floral background.

PUMMELO 25 lbs. [US]



Pummelo is the largest citrus fruit grown on earth, and known as the ancestor of the grapefruit. The Granddaddy of all grapefruit. The name pummelo is derived from the Dutch, however the French refer to all grapefruit as pomplumose. Especially popular for Chinese New Year. The most prominent Florida variety is the pink seedless Siamese. It is much sweeter than a grapefruit and can be eaten fresh, or placed in vegetable salads for variety.

ORANGES 10/4 lbs. [FL] 100 ct. [FL] 125 ct. [FL]



First of the season Florida oranges have arrived! Oranges are synonymous with our Sunshine State. Be the first to include these vibrant gems in your menu!

GRAPEFRUIT 27 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. The segmented flesh is aromatically bright, rich ruby in color, laden with juice and its flavor perfectly sweet-tart. The Star Ruby grapefruit's peel has to be carved from the flesh as it is not a suitable peeling citrus.



GREEN SUGAR CANE BUNDLE 10 ct. [FL]



Sugarcane is a tropical grass that is cultivated around the world to produce refined sugar, sugarcane juice, and medicinal products for a range of illnesses. Green Sugarcane is used to sweeten drinks or herbal tea.

STARFRUIT 25 ct. [US]

Fresh from Florida! Also known as Carambola, 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.



PASSIONFRUIT single-layer [US]



Passionfruit has an interior seed cavity that is filled with edible jelly-like black seeds. Its prized pulp is highly aromatic and has a tropical sweet tart flavor with nuances of pineapple, papaya, mango, citrus, and guava.

TANGERINES 9/2 lbs. [US] 80 ct. [US] 120 ct. [US]

First of the season tangerines are available! These are so sweet and easy to serve. Tangerines are generally small and flatter than most citrus varieties. The flesh is divided into eight to ten segments, which contain juicy and extremely sweet fruit, without the usual acidity of most citrus.

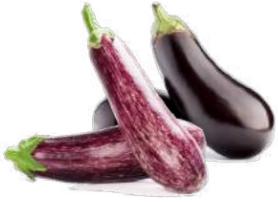


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CULINARY *Specialties* premierproduce

EXOTIC CHOICES DECEMBER 3 - 9, 2021

*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.

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.

ARTICHOKES 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.

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!

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

CRANBERRY 24/12 oz. [MA]



Fresh cranberries are crispy and fully of tangy taste. Raw Cranberries are glossy and scarlet red in appearance, firm in texture with a bitter, starchy and tart flavor. Once juiced, cooked and processed, Cranberries display the perfect sweet-tart ratio that is both quenching and nostalgically satisfying.

SHALLOT ONIONS 5 lbs. [HOL]



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

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



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

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.

JERUSELAM ARTICHOKES 10 lb. [CA]



Also called sunroot, sunchoke, earth apple or topinambour. Related to daisies, the sunflowers grow anywhere but in wetlands and marshes. Sunchokes have "eyes" similar to potatoes, some varieties are smooth whereas others are more knobbed.

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.

PURPLE ASPARAGUS 11 lbs. [US]



Purple asparagus is differentiated by their viole- hued stems and conical crowned tips. However, the violet color is only skin deep as its flesh is a pale green to creamy white. The purple variety is less fibrous thus more tender than other asparagus types. Also, its preferred sweetness is due to its higher sugar content than other asparagus varieties.

CARROT MINI PEEL WITH TOP 5 lbs. [CA]



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

BEEF GOLD 25 lbs. [MEX]



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



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EXOTIC CHOICES DECEMBER 3 - 9, 2021

*allow 1 week lead time

ORGANIC GREENS



CHARD RED SWISS ORG
24 ct. [US]



GREEN COLLARD ORG
12 ct. [US]



KALE LACINATO ORG
24 ct. [US]



CHARD RAINBOW SWISS ORG
24 ct. [US]



ROMAINE ORG
24 ct. [US]



KALE RED ORG
24 ct. [US]



LETTUCE GREEN LEAF ORG
24 ct. [US]



CHARD GREEN SWISS ORG
24 ct. [US]



LETTUCE RED LEAF ORG
24 ct. [US]



KALE GREEN ORG
12 ct. [US]

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CULINARY *Specialties*



EXOTIC CHOICES DECEMBER 3 - 9, 2021

*allow 1 week lead time

APPLES

BRAEBURN APPLE 64 ct. [WA]

A bi-colored variety, the thin yellow skin of the Braeburn apple is covered with a red to orange blush and highlighted with red stripes. The stripes and blush vary in hue dependent upon the apples maturity and the climate in which it ripened. Its crisp flesh is creamy yellow and juicy, offering a classic apple taste. The Braeburn apple's flavor is the perfect balance of sweet and just slightly tart with subtle hints of pear and cinnamon.



EMPIRE 120 ct. [US]

Empire apples are bright red with faint white striations; its top is capped with a light green blush. It is a medium sized apple and round with a creamy white interior. Its crisp and juicy flesh has a flavor that is sweet like a Red Delicious and tart like a McIntosh. Empire apples can be roasted, baked or sautéed.



MCINTOSH APPLE 80 ct. [US]

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



FUJI 64 ct. [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.



ROME APPLE 56 ct. [NY]

Rome apples are crunchy and offer a mild, sweet, and tangy flavor with a slightly floral aroma. The flesh is cream-colored to a pale white and is firm, crisp, and dense. There are also many white lenticels or pores covering the surface. Rome apples are best suited for cooked applications such as baking, frying, and roasting. Their dense flesh holds up well when baked making them perfect for use in pies, cakes, bread, and cookies.



GRANNY SMITH 64 ct. [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.



GALA 64 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.



PINK LADY 72 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.



GOLDEN DELICIOUS 72 ct. [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.



RAVE APPLE 72 ct. [WA]

Fresh from Washington! Rave™ is the natural, non-GMO offspring of the popular Honeycrisp and MonArk varieties. This special apple was given the trademark name to play off its exciting colors, incredible crunchiness, and refreshing flavor. Rave's juice is so outrageous, that after one bite - this is the apple you will absolutely Rave™ about!



HONEYCRISP 64 ct. [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 DELICIOUS 64 ct. [WA]

Red Delicious apples are bright to deep red in color, oftentimes speckled with faint white lenticels (spots). Its creamy white flesh is slightly crisp and dense offering a mildly sweet flavor and slightly floral aroma. They contain pectin, a beneficial fiber that has been shown to help promote healthy cholesterol levels and slow glucose metabolism in diabetics.



SUGARBEE APPLE 56 ct. [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.



HUNNYZ APPLE 64 ct. [WA]

Hunnyz Apples are perfect for salads, charcuterie boards and baking, with just the amount of sweetness, crunch and tang you crave. With the perfect balance of crunch and flavor that says it all, Hunnyz Apples pair well with citrus, honey, pistachios and soft brie.



SWEETANGO™ APPLE 64 ct. [WA]

The more lenticles present on the Sweetango™, the sweeter the apple. They have the tart flavor reminiscent of many apples. They are sweeter than parent apple Honeycrisp and have a texture that resonates with an audible sound when eaten.



OPAL™ EURO APPLE 45 ct. [WA]

One of the newest and all-natural, non-GMO apples in the market! Opal apples have an almost iridescent, lemon-yellow skin and slight russetting at the stem. This apple has a soft yet crisp, cream-colored flesh with a sweet taste and a slightly tart finish. The taste has been compared to the Honey Crisp, with hints of pear, coconut, and banana.



PLEASE NOTE: AVAILABILITY IS SUBJECT TO CHANGE

EXOTIC CHOICES DECEMBER 3 - 9, 2021

*allow 1 week lead time

PEARS



ASIAN PEAR 14 ct. single-layer [US]

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.



D'ANJOU PEAR 60 ct. [US]

Known as the sweetest and juiciest of all the pear varieties, D'Anjou has a sweet aroma to match the sweet flesh. The texture is soft and creamy, even silky with a "true pear" taste. Best used in raw applications, paired with creamy pungent cheese, and enhance leafy green salads.



BARTLETT PEAR 70 ct. [US]

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.



RED PEAR #120 ct. [US]

Red Pear's flesh is ivory to cream-colored and is moist, creamy, and fine-grained. They are aromatic, soft, and very juicy with a mild, sweet-tart flavor with floral undertones. They are nicely suited for poaching in wine with a touch of cinnamon. Pairs well with strong cheeses, pork, beef, chicken, and even cacao!



BOSC PEAR 70 ct.

'Yali' means "Duck Pear" in Mandarin; it was named for its slight resemblance to a duck. The subtly aromatic pears have a light green flesh that ripens to a more yellow hue and can be spotted or capped with russet. The Chinese pear has a crisp, fine-textured flesh that is sweet and juicy, and somewhat softer than other Asian pears. Yali pears are delicate and are susceptible to bruising.

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*allow 1 week lead time

GRAPES



PRETTY LADY® RED SEEDLESS GRAPES 19 lbs. [CA]
PRETTY LADY® WHITE SEEDLESS GRAPES 19 lbs. [CA]
PRETTY LADY® BLACK SEEDLESS GRAPES 19 lbs. [CA]

Pretty Lady® grapes are the biggest, sweetest, and best tasting California table grapes for more than 50 years! When choosing Pretty Lady®, you are choosing something to feel good about - natural methods that are better for the earth, better for our health, and better for crisp, sweet, healthy Pretty Lady® grapes!



CARNIVAL GRAPES 19 lbs. [US]

Perfect for when you need a treat but don't want to sabotage your diet, these grapes look and smell just like regular green grapes but taste exactly like sugary, fluffy cotton candy.



GUM DROP® GRAPES 16 lbs. [CA]

You won't believe your taste buds when you try Gum Drop® premium table grapes. They may be smaller in size than the average berry but Gum Drop® premium table grapes deliver on taste. Each mouth-watering purple globe is gummilicious! Gum Drops are filled with a luscious candy-sweet flavor. These jaw-dropping, delectable jewels are naturally-raised and non-GMO.



RED GLOBE GRAPES 19 lbs. [US]

Red Globes are distinctively large and round. Globes are generally seeded with a crisp skin and pulpy flesh that is mildly sweet and flavourful. They are the largest of all red berries grown and also known for their excellent shelf life.



HOLIDAY® GRAPES 19 lb. [CA]

Holiday® grapes are most aptly named. They are candy sweet, juicy, delicious, and seedless! These berries are bright, shiny, and a vivid red color. The main reason these luscious beauties are called Holiday® grapes, is that just like the season, they'll be gone before you know it. Experience them today!



ORGANIC GREEN GRAPES 18 lbs. [CA]
ORGANIC RED GRAPES 18 lbs. [CA]

Green and red seedless grapes are sweet and crisp, occasionally tart and always juicy. The shape of the berry is generally round to slightly oblong and is medium in size. Red seedless grapes contain significant amounts of vitamins A, C and K which aid in boosting the immune system.



COTTON CANDY GRAPES 16 lbs. [CA]

Cotton Candy® grapes are a one-of-a-kind variety that tastes just like spun sugar! They are plump, juicy, and a sustainable grown, non-GMO food. The fruit has an initial burst of Cotton Candy flavor that recedes into a mild, juicy sweetness.

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CULINARY Specialties premierproduce



EXOTIC CHOICES DECEMBER 3 - 9, 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.

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.



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.

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.



JALAPENO PEPPER [MEX]

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 [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.



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!

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 [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.

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.



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.

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.



ALOHA PEPPERS [US]

Also known as Enjoya and Aloha, Striped Holland bell peppers are a fairly new variety that was discovered as a surprise variation in a garden in the Netherlands and have been developed over time to showcase the bi-colored traits.

ANAHEIM (BUSHEL) [CA]

The Anaheim pepper is a mild, medium-sized chili pepper that grows to 6-10 inches in length. It is often used for cooking and recipes when green, though it can be used when red.



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CULINARY *Specialties*

 premierproduce

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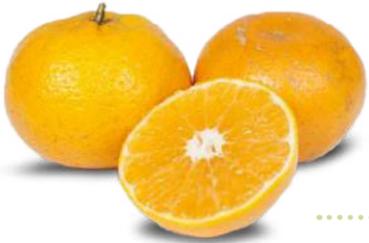


MIGHTIES® RED KIWI 8/1 lb. [US]

Its vibrant red flesh stems from anthocyanin, a unique and naturally-occurring pigment within the fruit and it has a sweet taste similar to gold kiwi but with a nice berry twist. The fruit ripens faster, especially in warm temperatures. It tastes especially good when softer.

RED CHERRY 11 lb. [CHL]

Sweet cherries make better tasting jellies and jams when combined with red currant or white currant juice, as they lack acidity. Cut in half; remove pits; add to fruit salad.



TANGERINE 120 ct. [FL]

Tangerines are generally small and flatter than most other citrus. They have dark orange skin that sits loosely on the flesh inside, so they are easy to peel. The flesh is divided into eight to ten segments, which contain juicy and extremely sweet fruit, without the usual acidity of most citrus.

HACHIYA PERSIMMONS 18 ct. [US]

Hachiya persimmons are also known as Beekeeper. An indicator of ripeness is that the fruit should feel like a water balloon when resting in your hand. The flesh will be a jellied texture, almost pudding-like. The skins are thin, similar to a tomato. The flesh is even deeper orange in color and more striking than the skin. The flavor is candy sweet and possesses nuances of baking spices, raisins and brown sugar.



DRAGONFRUIT 9 lbs. [FL] YELLOW DRAGONFRUIT 10 lbs. [ECU]

Dragon Fruit is an exotic cactus fruit that has a delicately sweet and mildly acidic flavor, reminiscent of watermelon, cactus pear, and kiwi. Its appearance is captivating, as it resembles a chinese lantern. Florida Dragonfruit's flesh is different from the imported variety, as its color is magenta versus white.

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.



QUINCE 26 ct. [CA]

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

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.



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.

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.



LEMON MEYER 25 lb. [US]

Meyer lemons are smaller and more round than regular lemons, with smoother, thin, deep yellow to orange skin, and dark yellow pulp. Meyer Lemons are sweet, and are seasonal.

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.



POMEGRANATE 32 ct. [US]

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

RAINIER CHERRIES 11 lb. [CHL]

Rainier cherries distinguish themselves from all other cherry varieties by the color of their skin and the unparalleled high sugar levels. Their coloring, layers of golden hues blushed with tones of pink and red, is unequivocally unique. Their shape is quintessential cherry: plump, rounded and slightly heart-shaped with a dimple at the stem end.



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TOMATO VARIETY



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.



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.



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.



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.



ZIMA [MEX]

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



MARZANO [CAN]

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



LOLLI BOMBS [CAN]

Yellow cherry tomato varieties share several common characteristics: they are petit, glossy and thin-skinned, with two seed cavities, and they are known for their low acidity and mild, sweet flavors.



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.



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.



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.



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.

Fresh Herbs



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



BASIL [COL]

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

OPAL BASIL [PRU]

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



BAY LEAVES [COL]

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



CHERVIL [COL]

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



CHIVES [COL]

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



CULANTRO [COL]

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



FRESH DILL [US]

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



MARJORAM [COL]

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



MINT [COL]

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



OREGANO [PRU]

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



PARSLEY [US]

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

ROSEMARY [PRU]

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



SORREL [US]

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



TARRAGON [PRU]

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



SAGE [MEX]

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



THYME [PRU]

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



Specialty Greens



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

MICROGREENS

PACK SIZES: 4 oz. & 8 oz.

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

MIXES

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



PETITEGREENS

PACK SIZES: 4 oz. & 8 oz.

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

MIXES

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

TENDERGREENS

PACK SIZE: 8 oz.

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

MIXES

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



MICROFLOWERS

PACK SIZE: 100 ct. / 200 ct.

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



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