



OVERVIEW

In South Florida and Mexico, we continue to see steady supply on slicer cucumber, green squash, and tomatoes; volume on peppers is down in both growing regions and quality will be hit and miss. Corn market is slowly easing back into steady production as shippers break new fields. The hot pepper market seems to be slowly improving with Serrano and Anaheim being the highest priced and shortest available. Honeydew and cantaloupe have become quite a challenge due to cooler weather and will most likely not improve until mid-late March. California is receiving another round of significant rainfall that is impacting Central California, which includes the Salinas Valley, Pajaro Valley (Watsonville), Santa Maria and the San Joaquin Valley (Fresno and Bakersfield). The Salinas River exceeded flood stage, and a levee broke on the Pajaro River, both causing Moderate to Major flooding in fields that had already been planted in both the Salinas Valley and the Pajaro Valley. This could significantly affect the Spring crops that had already been planted, and will also affect fields that were ready to be planted that growers will not be able to get into until they dry out. In addition, the new LGMA regulations state that growers cannot plant in fields flooded by the River for a minimum of 30 days, but this can take up to 90 days pending results of the required testing. Another "Atmospheric River" moved through the area earlier this week which brought additional rain with more rain forecasted for Sunday. At this time, grower/shippers are reporting that this "will" affect the spring crops, but they will not be able to report the total impact until they can get back into the fields after the rain stops and assess the full impact of the rain and flooding. Please Note: This rain is "NOT" affecting current supplies coming from the Desert growing regions of CA and Yuma, AZ. The impact will be felt when we transition from the Desert, back up to Salinas and Santa Maria, starting next month and into the first of May, and most likely extending into the month of June.

TRANSPORTATION

Although diesel rates are near record highs truckload rates continue to decline as consumer spending on durable goods declines reducing demand in the truckload market.

WEATHER UPDATE

Mexico - Expect mostly sunny, partly cloudy conditions with some afternoon showers. Highs are expected to be in the 80s and lows in the 50s.

Florida - Expect below average temps for most eastern areas. FL is expecting above average temps and the New England area will be average for this time of year. Precipitation will be above averages for most of the eastern areas.

Arizona - The Yuma growing region is expecting sunny, partly cloudy conditions with intervals of morning showers. Highs in the low 80s and lows in the 60s.

FRUITS AND VEGETABLES

Avocados: Demand in the fields remains strong, and elevated field pricing is holding. Demand is strongest on smaller sizes on the US side of the border, and pricing is increasing to the point where the 48s and 60s might become inverted. Rain is expected on & off into next week in California, and while harvest has been low, the strong demand for smaller sizes will likely have an impact on some growers' decisions to harvest or hold back. The market is adjusting to match the demand per size. Overall demand is expected to stay strong for fruit over the next few weeks as we approach Holy Week, Easter, and Cinco de Mayo. Next Monday is a holiday in Mexico & there is no harvest scheduled.

Bananas: **WATCHLIST** Volume remains lighter than normal this month mainly due to seasonal dips in yield combined with higher global demand. No quality issues, but we are seeing smaller fruit, discolor and very light inventory entering the ports. Please make sure to stay ahead of inventory during this next several weeks.

Pineapples: Excellent supply and quality available.

Grapes: Excellent supply and quality available.

APPLES & PEARS

Apples: Washington State Apple Crop looks to be around 100M boxes vs. 122M the last two years and 132M 3 years ago. Mid-April 2022 – Eastern Washington experienced 20-degree temperatures with apple trees in bloom which caused a significant loss in the crop. Additionally, cooler temperatures in the Spring with extreme Summer Temps also played a negative role in the supply of apples combined with two devastating hailstorms causing some blocks of Orchards not to be harvested. Furthermore, Fujis and granny smiths are known for alternate-bearing crops. Last year were heavy crops, so this year both are down significantly.

Pears: This year's pear crop will likely be down significantly due to severe high temps last July and extremely low temps in mid-April 2022. Cooler temperatures in the Spring with extreme

Summer Temps also played a negative role in the supply of pears combined with two devastating hailstorms causing some blocks of Orchards not to be harvested.

BERRIES

Blueberries: Central Mexico will continue with strong production as they are in peak season. Peru volumes will continue for another few weeks. Baja volumes will continue to increase as their season uptrends. Chile is finished for the season.

Blackberries: Supplies are expected to remain at the current levels through the rest of the month. Supplies should begin to increase in early March. California's growing regions will see minimal volumes for the next two months.

Raspberries: Mexico volumes will continue to increase steadily until early May. We should see larger increases in March. Overall fruit quality and size is very good. Mexico will continue to be the main supplier for the next few months.

Strawberries: California continues to receive significant amounts of rainfall impacting quality, harvesting, and future crops. Supplies are expected to remain minimal over the next several weeks. Additionally, please keep in mind that on top of harvesting delays, there is also potential for transportation delays, as roads and highways are experiencing flooding as well. We will keep you updated on any new developments. Florida volumes remain higher due to favorable weather conditions. Mexico's volumes remain somewhat firm. The sizing has decreased due to warmer temperatures.

CALIFORNIA CITRUS

Grapefruit: Good supply and very good quality out of Texas and California.

Lemons: Good supply and very good quality.

Imports/Specialties: The California mandarin season has started with good availability and outstanding quality. Bloods and Caras are available, and Minneolas have started in southern California.



Limes: ESCALATED Costs are still elevated in Mexico, however, low demand trends in the U.S. have slowed down and even reverted price escalations over the past few weeks. The new production cycle has fully transitioned in most operations. Crossings have declined this week vs. last, including predominately small sizes; large fruit will be scarce moving forward. The second half of March into mid-April is anticipated to represent low overall availability, which may add pressure to pricing stability. Expect a [potentially] significant price gap between small and large fruit. Quality defects in the form of skin breakdown/oil spots are becoming more prominent due to lack of rain.

Oranges: Navels are showing very good quality, with size structure peak 88/113/72. Larger sizes are becoming more available. Good buys remain on 138s/163s.

CALIFORNIA LETTUCE

Iceberg: Supplies have increased with the higher temperatures. Quality is very good. The market has slowly started to step down for now due to increased supplies and we will continue to see good supplies going into next week.

Romaine, Romaine Hearts: Market continues steady and quality is good, although we continue to see light blister and peel from the cold weather a few weeks ago. Supplies and weight will continue to be good through next week.

Green Leaf & Red Leaf: Production in the desert region is steady and overall quality is looking good. There are slight signs of wind and fringe burn as well as insect and dirt presence. Warmer temperatures will bring the crop on quicker. This will bring on heavier than normal supply short term, creating a potential shortage of supply long term. The transition to Salinas will be delayed due to extreme weather conditions. Current markets are steady and demand is good.

Butter: Good supplies with overall good quality. Market is steady.

EASTERN AND WESTERN VEGETABLES

Green Bell Pepper: ESCALATED Supply out of Florida remains tight this week with a lot of choice pepper available. Nogales and McAllen continue to have the stronghold on volume despite crossings being at all-time lows. Demand is good, particularly from the east as Florida production dips. Quality is hit and miss; we are seeing inconsistent sizing, growth cracks, soft walls and stem decay. We hope to see some improvement over the next 10-14 days as growers break newer blocks.

Red Bell Pepper: Supply expected to slowly improve by the end of the month out of McAllen and Nogales and quality is good.

Yellow Bell Pepper: Supply expected to slowly improve by the end of the month out of McAllen and Nogales and quality is good.

Eggplant: Good quality and supply in South Florida and crossing through Nogales.

Slicer Cucumber: Stable supply out of Florida while supply out of Honduras is fair. In the west, good supply and excellent quality available crossing through Texas and Nogales.

Zucchini & Yellow Squash: Excellent supply and quality available in Nogales and Florida with deals being made on Italian. Yellow remains snug in Mexico as well as Florida due to cooler weather and scaring.

English Cucumber: Good supply available with excellent quality.

Green Beans: Excellent supply available loading in Florida and Nogales.

MELONS

Supply slowly improving at all ports and should remain snug through Mid-March until we get caught up. Poor weather patterns in late December-early January negatively affected yields impacting current arrivals. Demand still outpaces supply with no slowdown expected in the short-term.

Cantaloupe: ESCALATED There was a slight push of Honduran volume this week but this extra production is expected to cycle through this week allowing the market to restabilize itself next week. The primary size impacted by this additional fruit has been the 12ct. In Guatemala, production continues to peak on 9s and larger. We expect this sizing trend to continue for us over the next couple of weeks before we see a significant dip in arrivals the week prior to Easter as we transition ranches once again. Quality has been outstanding on the cantaloupe with good sizing, color and brix content. Levels of 13-15% have consistently been seen on the lopes.

Honeydew: ESCALATED Supply expected to slowly improve over the next 10-14 days. Our shippers are restricting volume to cover contract only to get us through this period there is not enough supply to cover everyone but once we see the pipeline fill this will subside. Sizing will peak on 5/6's and advanced ordering is necessary and flexibility on sizes. Internal brix levels are 12-14%.

Watermelon: Overall quality is very nice, still seeing firm pricing and moderate demand. Nogales and McAllen are the primary shipping points. We are stills seeing offshore watermelons available at the ports, stable supply on minis, carton seedless and bins.

MIXED VEGETABLE

Artichokes: We are seeing a slight increase in supplies, but overall supplies remain light. Market remains very active, and most artichokes are frosted due to cold weather.

Arugula: Very quality, supplies are slightly lighter due to cold weather.

Asparagus: ESCALATED Weather continues to warm up in Caborca and San Luis, Mexico, and production is excellent. Peru continues with air shipments this week. We will see our first sea shipment in two weeks. Markets are less active with the increased production from Mexico.

Broccoli: ESCALATED Quality is very good out of the desert growing regions. Although supplies have decreased, market is much stronger.

Brussel Sprouts: Volume remains strong from both Northern and MX production locations. Quality is excellent and both VA and bulk categories.

Carrots: (JUMBOS) ESCALATED Overall supplies are improving, although shippers continue to struggle with supply on Jumbos as sizing remains small in California.

Cauliflower: ESCALATED Supplies are expected to continue be light for at least another week.



Celery: ESCALATED Available supply has decreased on Celery due to lighter yields from disease pressure, market continues to be very active. Oxnard is expecting to receive a considerable amount of rain over the next week which will also contribute to lighter supplies.

Cilantro: ESCALATED Quality is very good, supplies remain light.

Corn: Supply out of Florida is improving as growers begin to break new fields that were not affected by freeze. We should see improving conditions over the next week and expect stable supply barring no further weather events. In Nogales, we are seeing markets ease back as demand shifts and all of the pressure is not put on Mexico. Stable supply expected through April.

Fennel: Quality is very good, but supply is extremely light due to the cold weather the last few weeks. Look for supply to continue light through at least next week.

Garlic: EXTREME Quality is good with moderate supplies.

Ginger: EXTREME Chinese supply will be very sporadic due to delays in unloading containers and inspecting at the ports. Pricing will be climbing daily.

Green Cabbage: ESCALATED Quality remains good although we continue to see light supplies, market is very active.

Kale (Green): Supply is steady, quality is good.

Mushrooms: ESCALATED Quality is good despite supply being lighter than expected. We continue to see lack of labor, shortages in component of growing such as peat moss and other inflationary pressures. We expect to see this continue to be a challenge until some of the growing costs can get under control of this particularly labor intensive and cost sensitive item.

Napa Cabbage: Quality continues to improve although supplies are lighter.

Parsley (Curly, Italian): ESCALATED Quality is very good although supply continues to be very light. Market is very active.

Rapini: We are seeing lighter supplies from the cooler weather, quality is good.

Red Cabbage: ESCALATED Supplies are improving but market remains very active, pricing is steady. Quality is good.

Snow and Sugar Snap Peas: Production on Snow peas continues to be excellent. Sugar Snap production has slowed down due to market conditions. Expect higher pricing over the next few weeks.

Spinach (Bunched & Baby): Quality and supplies are very good.

Spring Mix: Quality and supplies are very good.

Sweet Potatoes and Yams: New crop is in full swing out of both North Carolina and Mississippi and quality is looking very nice. Supply is very good.

ONIONS

Onion demand continues to remain flat. The market does not appear to be moving anywhere fast any time soon during Q1. If there is going to be a spike in the market, we are going to need to see demand patterns change, which is certainly possible during Q1. We will likely start to see Mexican onions crossing in January, and then Yellows about a month after in mid to late February. Idaho/Oregon maintain that their current pace of shipping, they will be done by the middle of March. This is like last season's crop end date. The underlying factors remain in place for a very strong finish – but it will all depend on demand levels. The low yields, and short storage supplies on hand (supported by the NOA report) are good indicators of this. Washington remains in better shape than Idaho from a supply standpoint. Size profiles have been on the smaller end in both regions, with most product sizing in the medium and jumbo range. We have seen some improved availability on colossal and super colossal sized onions in recent weeks, but this may get tougher in Q1 as the later storage varieties generally do not size as big. Growers are expressing further concern regarding continually rising overhead costs as it relates to next season's crop (fuel, seed, packaging, etc). Their suppliers are all asking for hefty increases for next season above the already inflated overhead in this year's crop. It is not impossible that we see further consolidation among growers and shippers, or just less onion acreage being grown altogether out of the Northwest.

POTATOES ESCALATED

Potato demand on cartons has significantly flattened during this past quarter. Q1 generally brings an increase to the market as begin to near the tail end of Norkotah supplies in March. Growers continue to receive record offers from processors (even higher than last season), and reports of further record breaking offers for the Spring continue to roll in. Because of this, the fresh market has a 'safety net' of where pricing will likely not fall beneath. We anticipate we will continue to see this trend to get growers to release product on the fresh side. Other growing regions are echoing the same sentiments as well. We will see Nebraska finish up, and less supply out of Colorado and Wisconsin toward the end of Q1. These should give the overall market a boost as well. National supply reports are showing that there are less potatoes this year than last year – and this is not considering the 6M lbs. plus that have already been sold to processors.

TOMATOES

Rounds: Steady harvest this week on all sizes, markets are down due to heavy inbounds from Mexico. Quality is good on all sizes.

Romas: Steady supply continues, and quality remains good..

Grape and Cherry Tomato: Good quality available this week.

Medley Grape Tomato: Strong numbers and excellent quality continue out of Mexico.

Tomato on the vine: Excellent quality and supply available.

ORGANIC Specialties



premierproduce

*Indicates New in the Market

ORGANIC CHOICES MARCH 17 - 23, 2023



organic vegetable



ITEM	PACK SIZE
BEANS GREEN [US]	6/12 oz.
BEETS [US]	25 lbs.
BEETS RED BUNCHED [US]	12 ct.
BOKCHOY BABY [CA]	20 lb.
BROCCOLI [US]	14 ct.
CABBAGE GREEN [US]	24 ct.
CAULIFLOWER [US]	12 ct.
CARROT BUNCHED w.TOPS [US]	24 bunches
CARROT CELLO [US]	10/5 lbs.
CARROT CELLO [US]	48/1 lbs.
CARROT CELLO [US]	24/2 lb.
CARROT MINI PEELED [US]	30/1 lb.
CARROTS RAINBOW BUNCHED [US]	24 bunches
CARROTS RAINBOW SHREDDED [US]	12/10 oz.
CELERY HEARTS [US]	18 ct.
CELERY SLEEVED [US]	30 ct.
CHARD RAINBOW SWISS [US]	24 ct.
CHARD GREEN SWISS [US]	24 ct.
CHARD RED SWISS [US]	24 ct.
CILANTRO BUNCHED [US]	30 ct.
CABBAGE RED	45 lbs.
CUCUMBER EURO [CAN]	12 ct.
CUCUMBER SELECT [MEX]	25 lbs.
DILL FRESH [US]	12 ct.
DANDELION GREEN [US]	12 ct.
FENNEL ANISE [US]	12 ct.
GARLIC WHITE [ARG]	24/3 pk.
GREENS COLLARD [US]	12 ct.
KALE LACINATO [US]	24 ct.
LEEK BUNCHED [US]	20 lbs.
LETTUCE GREEN LEAF [US]	24 ct.
LETTUCE RED LEAF [US]	24 ct.
LETTUCE CELLO [US]	12 ct.
MUSHROOM [US]	12/8 oz.

ITEM	PACK SIZE
MUSHROOM PORTABELLA [US]	5 lbs.
MUSHROOM PORTABELLA CAPS [US]	6/6 oz.
MUSHROOM PORTABELLA SLICED [US]	6/6 oz.
ONION RED [US]	40 lbs.
ONION YELLOW JUMBO [US]	40 lbs.
ONION YELLOW SWEET [PER]	16/3 lbs.
PARSLEY CURLY [US]	15 ct.
PARSLEY ITALIAN [US]	30 ct.
PEPPERS MINI SWEET [GUA]	12/8 oz.
PEPPER RED [MEX]	11 lb.
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.
SQUASH ACORN [US]	35 lbs.
SQUASH BUTTERNUT [US]	35 lb.
SQUASH SPAGHETTI [US]	35 lbs.
SQUASH YELLOW [US]	18 lbs.
SQUASH ZUCCHINI [US]	18 lbs.



organic fruit



ITEM	PACK SIZE
APPLE GALA [NZD]	88 ct.
APPLE GRANNY SMITH [WA]	88 ct.
APPLE HONEYCRISP [US]	64/72 ct.
APPLE PINK LADY [WA]	12/2 lb.
APPLE FUJI [WA]	88 ct.
BANANAS [HON]	40 lbs.
BLACKBERRIES [CA]	12/6 oz.
BLUEBERRIES [US]	12/6 oz.
CRANBERRY [US]	18/8 oz.
DATES MEDJOOL [US]	11 lbs.
DATES PITTED [US]	12/12 oz.
DATE ROLL COCONUT [US]	12/12 oz.
HASS AVOCADO [MEX]	15/4 ct.
HASS AVOCADO [MEX]	48 ct.
KIWI [NZL]	12/1 lb.

ITEM	PACK SIZE
LIME [MEX]	12/1 lb.
LEMONS FANCY [US]	115 ct.
MANGO [MEX]	9 ct.
PEAR BARTLETT [US]	12/2 lb.
RASPBERRIES [CA]	12/6 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 WILD WONDER [US]	15/10 oz.
TOMATO CAMPARI [US]	10/12 oz.
STRAWBERRIES [CA]	8/1 lb.

PLEASE NOTE: AVAILABILITY IS SUBJECT TO CHANGE

HOMEGROWN

LOCAL CHOICES MARCH 17 - 23, 2023

Choices



JUICING ORANGES 125 ct. [US]

Tangy-sweet Hamlin juice oranges are bursting with delicious flavor. Their thin skin and few seeds make them ideal for juicing and cooking. Enjoy a glass of your own freshly squeezed juice!

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 PINK 10 lbs.	MIAMI
GUAVA RED 10 lbs.	MIAMI
HERB FRESH BASIL 1 Kg	MIAMI
HERB FRESH MINT 1 Kg	MIAMI
OKRA ½ Bushel	MIAMI
ORANGES 100 ct.	MIAMI
PASSIONFRUIT S/L	MIAMI
PEPPER MINI SWEET 12/1 lb.	DELRAY
PEPPER MINI SWEET 12/8 oz.	DELRAY
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 CLOVER 8/4 oz.	MIAMI
*SPROUTS CRUNCHY 8/6 oz.	MIAMI

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CULINARY Specialties

premier produce

EXOTIC CHOICES MARCH 17 - 23, 2023

*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 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.

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 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.

WATERMELON RADISH* 10 lbs. [MEX]



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

MINI ZUCCHINI SQUASH 5 lbs. [GUA]



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

CARROT MINI PEEL WITH TOP 5 lbs. [CA]



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

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 MARCH 17 - 23, 2023

*allow 1 week lead time

PEARS



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

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



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.



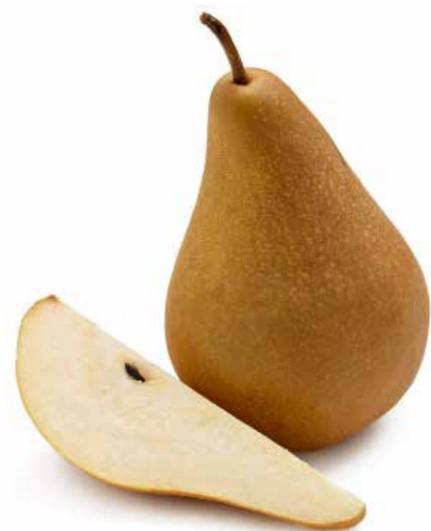
RED PEARS 20 lb. [WA]

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



BARTLETT PEAR 60/70 ct. [WA]

Bartlett 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.



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

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

CULINARY *Specialties* premier produce

EXOTIC CHOICES MARCH 17 - 23, 2023

*allow 1 week lead time

APPLES



HONNYZ APPLE 40 lbs. [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.

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.

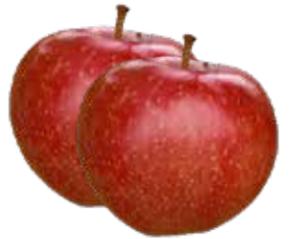


GRANNY SMITH 40 lbs. [WA]

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

SWEETANGO 40 lbs. [NY]

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



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.

PINK LADY® APPLE 40 lbs. [WA]

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



OPAL APPLE 27 lbs. [WA]

The white flesh underneath is crisp and juicy, with a resounding crunch, similar to a Honeycrisp. Flavor-wise, it's quite sweet and slightly floral.

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.



SUGARBEE APPLE 40 lbs. [WA]

The Sugar Bee apple is the latest Honeycrisp cross to hit the market place. It is unknown what other apple it is crossed with. This new apple was created by the bees doing their job of pollinating the apple blossoms. A new apple was discovered from that work. That's the reason for the "bee" name. The sugar comes from this being a pretty sweet apple.

HONEYCRISP 40 lbs. [WA]

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



RED DELICIOUS 40 lbs. [WA]

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

MCINTOSH 40 lbs. [NY]

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



SNAP DRAGON 12/2 lb. [NY]

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



PLEASE NOTE: AVAILABILITY IS SUBJECT TO CHANGE

CULINARY Specialties premierproduce

EXOTIC CHOICES MARCH 17 - 23, 2023

*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.



PEPPER CUBANELLE [US]

The Cubanelle Pepper is considered a sweet pepper, though it can have a touch of heat. It is a light green pepper used in general cooking.

PEPPER LONG CHILI [US]

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



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CULINARY *Specialties*



EXOTIC CHOICES MARCH 17 - 23, 2023

*allow 1 week lead time

COTTON CANDY GRAPES 16 lb. [PRU]



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. Actually, these green to light yellow seedless grapes are low in acid and pleasantly sweet without being overly sugary.

BLACK FIGS 12/8 oz. [CHL]



Sweet yet mild, mellow yet rich...Black Mission Figs deserve their reputation as the most consistently delicious fresh fig available. While they have a flavor all their own, the taste could be described as a mix of strawberry, melon and banana flavors, with a pleasantly jammy, creamy texture.

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.

PINK PINEAPPLE 6 ct. [CRI]



Pink Pineapples is grown in Costa Rica. The higher level of lycopene in the pink pineapple is similar to the levels found in some varieties of tomato and watermelon. Aside from being responsible for color in plants, lycopene is an antioxidant that has been associated with numerous health benefits. Pink pineapples are crownless.

DRAGON FRUIT 9 lb. [ECU] DRAGON FRUIT Yellow 5.5 lb. [ECU]



Dragon fruit also known as pitaya or strawberry pear, is a tropical fruit known for its vibrant skin and sweet, seed-speckled pulp. Dragon fruit has a delicately sweet and mildly acidic flavor, reminiscent of watermelon, cactus pear, and kiwi.

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.

JACK FRUIT 30 lbs. [FL]



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.

LYCHEE 10 lbs [SAF]



Closely related to the logan and rambutan, Lychee is the perfect balance of sweet and tart, with a taste that is light and floral. Known for flavor notes of grape, rose, pear, and watermelon. Lychee pairs perfectly with coconut, lime, and other tropicals.

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.

APRICOTS 16 lbs. [CA]



Apricots are grown in Central Chile, and are available mid-November through December. Apricots are known for their delicate flavor, their soft and velvet-like skin and their exceptional sweetness. The most common varieties are Dina, Castle Brite, Fresno and Imperial.

LEMON MEYER 20 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.

SUMO® MANDARIN single-layer 18 lbs. [US]

This legendary fruit, which is called a Dekopon in Japan and Hallabong in Korea. Sumo is the biggest mandarin you've ever seen. It has a distinctive shape with a prominent "top-knot." The peel is bright orange, bumpy and loose so it peels effortlessly. The delicate sections separate easily. It's seedless, juicy without being messy, and it is quite probably the sweetest citrus you'll ever eat.



MAMEY 2-layer [CHL]



New Mamey, known sometimes as mamey sapote, is a type of tropical fruit native to the Caribbean and Central America. The fruit of the mamey is salmon color, slightly so and roughly oblong to circular in size. Do not eat the seed as it is toxic and found in the center of the fruit.

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.

PLEASE NOTE: AVAILABILITY IS SUBJECT TO CHANGE

EXOTIC CHOICE MARCH 17 - 23, 2023

*allow 1 week lead time

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.



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.



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.



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.



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.



FLAVOR BOMB TOMATOES [CAN]

This super-sweet cherry tomato grows with seed exclusively sourced from the south of France. Gourmet is one way to describe it – multi-award winning is another. The name tells it like it is: an explosion of flavor in just one bite.

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 Sylvestra | Pak Choy |
| Asian Mallow | Parsley Curled |
| Basil Cinnamon | Parsley Italian |
| Basil Italian | Pea Green |
| Basil Lemon | Pennyroyal |
| Basil Licorice | Pepper Green |
| Basil Nutmeg™ | Radish Daikon |
| Basil Opal | Radish Fireworks™ |
| Basil Thai | Radish Ruby |
| Benitade | Rapini |
| Borage | Sage |
| Broccoli | Salad Burnet |
| Brussels Sprouts | Savory |
| Bull's Blood | Sea Beans |
| Buzz Leaf™ | Shiso Green |
| Cabbage Chinese | Shiso Korean |
| Cabbage Red | Shiso Red |
| Caraway | Shungiku |
| Carrot Fern Leaf™ | Sorrel |
| Carrot Grass™ | Tangerine Lace™ |
| Carrot Top | Tarragon Spanish |
| Celery Feather Leaf™ | Tatsoi |
| Celery Gold Splash™ | Thyme |
| Chamomile | Turnip Greens |
| Chervil | Verdolaga |
| Chinese Cedar™ | Wasabi |
| Chives | |
| Cilantro | |
| Cress Pepper | |
| Cress Upland | |
| Cress Water | |
| Cucumber™ | |
| Cumin | |
| Cumin Black | |
| Dill | |
| Apazole | |
| Fennel | |
| Hearts on Fire™ | |
| Hibiscus™ | |
| Iceplant | |
| Kale Chinese | |
| Kale Red | |
| Kale Tuscan | |
| Leek | |
| Lemon Balm | |
| Lovage | |
| Mache | |
| Majenta Orach | |
| Marjoram | |
| Mint | |
| Mint Lavender™ | |
| Mint Lemon™ | |
| Mint Licorice | |
| Mint Lime | |
| Mizuna | |
| Mustard Dijon | |
| | MIXES |
| | Absinthe |
| | Antioxidant |
| | Asian |
| | Basil |
| | Cajun |
| | Chard |
| | Chef's Blend |
| | Citrus |
| | Fiesta Blend |
| | Fines Herbes |
| | Herb |
| | Intensity |
| | Italian |
| | Lettuce Gourmet |
| | Merlot |
| | Mint |
| | Mirepoix |
| | Mustard |
| | Ocean |
| | Poultry |
| | Primavera |
| | Radish |
| | Shiso |
| | Southwest |
| | Spectrum |
| | Spicy |



PETITEGREENS

PACK SIZES: 4 oz. & 8 oz.

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

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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