



OVERVIEW

There is damage overall from the heat that we experienced last weekend, and this is showing up on arrivals. We are seeing industry-wide issues, shortages in supply, and disease and heat related quality issues. The items impacted include broccoli, spinach, romaine, berries, oranges, iceberg, and tender leaf. Broccoli, corn, english cucumbers, pole cucumbers, grape tomatoes, eggplant, romaine, and spinach are **ESCALATED**. Strawberries, garlic and ginger are **EXTREME**, and valencias are in an **ACT OF GOD**.

WEATHER UPDATE

California: A strong high pressure system builds out west with dramatic warming over the weekend into early next week. Another round of record high temperatures are forecast into Tuesday. These growing conditions will only exacerbate the already rampant mold, mildew, disease, and insect pressure affecting most crops as the season winds down. Yields and overall quality will once again be impacted as another heat wave arrives. **Mexico:** Seasonal temperatures with scattered showers and thunderstorms continue across Central Mexico into next week. **Florida:** Scattered showers look to continue into early next week followed by cooler temperatures and dry conditions next week.

AVOCADOS

We are still seeing solid harvest from Mexico as there appears to be enough fruit on the trees. The current crop is leaning towards more big fruit and less small fruit, causing the market to come off on big sizes and tighten on small. Peru will mostly be out of the marketplace by the end of month, while California will continue through October on the West Coast.

BANANAS

Overall quality of conventional bananas is good. Plenty of volume available.

PINEAPPLES

Volume continues to be low but improving. Quality is extremely high. We should see good quality and supply for the remainder of 2020.

BERRIES

Blueberries: **EXTREME** Peru began last month with light volume and will continue to ramp up through yearend. The Mexican season has begun and is ramping up quickly. Baja volumes will continue with light production until the fall. We are post peak the Pacific North West and will continue to see quickly decreasing volumes for the next couple weeks.

Blackberries: **EXTREME** We expect supply to remain low through mid-October. Volume will begin to gradually increase when Mexico contribution increases. Oregon and New Jersey will conclude their season this week.

Raspberries: **EXTREME** Volume continues to be low as negative effects from the extreme heat across all CA regions. Volume is now expected to remain short through September, slowly up trending into a late October.

Strawberries: **EXTREME** Due to another heat event in September, we have extreme conditions that have significantly disrupted supply. We have seen more instances of pin rot and malformed fruit in each district. In addition, fires throughout California have maintained smoke layers, which has limited our plants sun exposure, slowing down fruit development, along with cooler degree days delaying our off-cycle production in Santa Maria and Oxnard. We believe supply will be impacted negatively beyond two weeks, with lower volumes forecasted.

CITRUS

Valencias: **ACT OF GOD** This season's orange crop has been one of the most challenging we have seen in years. Warmer weather has caused the crop to peak very early. Navels are tentatively scheduled to start around October 18th and most growers will be done with Valencia's within a week or two, which will cause a gap in supply. Growers are already calling an Act of God because they are done for the season. Please expect to see **EXTREME** shortages to virtually no product available for a two-week period. We are doing our best to secure as many oranges as we can to prepare for this situation and expect things to get much better around October 18th.

Grapefruit: Starr Ruby grapefruit is available; the volume is limited with a hot market. TX grapefruit will pick back up again soon.

Lemons: California lemons and import lemons are available, good quality and supply.

Limes: **ESCALATED** Regardless of some rain this week down in Mexico the market steady. However, we expect over the next couple of days, and going forward, that there will be more supply. Since its new crop the fruit is on the smaller end, but as that market comes off, we should start to see bigger fruit ease in pricing. Currently, the crossings on big fruit are very light and we will do our best to fulfill those sizes.

CALIFORNIA LETTUCE

Butter: **EXTREME** Supply is below normal due to the very hot weather and virus in our fields.

Green and Red Leaf: **EXTREME** Tight supply. We are seeing increased occurrences of sun scald, dehydration, and wind/fringe burn. Markets is active and pricing is higher.

Iceberg Lettuce: **EXTREME** Supply is poor due to drastic crop losses caused by the two heat waves in the last month and INSV disease in the fields. Quality is poor and shelf is not at its best due to soil conditions. The market is extremely high. We are hearing reports that this may improve slightly in two weeks but are expecting another heat wave and will know more about the long-term effects by the end of next week.

Romaine & Romaine Hearts: **EXTREME** Supply on romaine and romaine hearts will remain tight. We will continue to experience increased fringe/tip burn, sun scald, light weights, and occasional dehydration due to the heat and deceased fields. Reduced supply and elevated markets are expected.

EASTERN AND WESTERN VEGETABLES

Green and Red Bell Peppers: **ESCALATED** Overall demand has been good and volume in the west has tightened up due to the heat while in the east the remaining crops in North Carolina are about to get washed out by Tropical Storm Sally. We have seen markets skyrocket this week and expect them to remain active until we completely dry in South Georgia and ramp up production. Currently, quality is hit and miss in the east and fair in the west. We expect markets to ease back over the next 1-2 weeks. **Red bell** market is steady, and supply is good out of Oxnard and Somis. Supply crossing through Texas has improved as well. Good volume on Hot House are available this week.

Cucumbers: **WATCHLIST** Cucumber demand remains the same, and FOB prices easing back as production ramps up out of South Georgia. We are also seeing improved volume out of Otay Mesa and South Texas. We should see local deal wrap up this week, Nogales volume will continue to increase weekly as fall production begins out of Hermosillo.

English Cucumber: **WATCHLIST** Volume seems to be improving and demand seems to be easing back as new crop volume ramps up on pole cucumbers in new growing regions.

Green Beans: **WATCHLIST** Markets are mixed as local deals in the east ramp back up and overall quality is fair. West coast prices are higher due to Heat related quality issues.

Zucchini & Yellow Squash: **WATCHLIST** (North Carolina, Michigan, South Georgia, California, and Mexico) **ESCALATED-EAST COAST** Soft squash supply will improve as production in South Georgia ramps up; the local deals in Michigan, and North Carolina should wrap up sometime next week. In the west, overall quality and supply should improve out of California however fob prices remain firm, fortunately, we are seeing volume increase daily out of Nogales.

GRAPES

Green grapes are sizing big currently. Little to no volume on the small green grapes. Greens are primarily Autumn Kings. Red Grapes are showing good quality and pricing is steady.

MELONS

Cantaloupe: Cantaloupe production has still been mostly 9/9Js with few 12/15s, but we do anticipate a shift to smaller sizing to occur over the next week. Quality, even with the wildfire issues, has remained consistently good especially internally. Melons have shown brix levels holding mostly in the 12-13% range.

Honeydew: Honeydew production has also decreased but does not have the same support from the USDA box program that cantaloupes have leaving the market steady. 5/6s have been mostly tight with some growers receiving higher numbers of smaller fruit (8/9s). Quality has been affected by some of the poorer weather conditions so anticipate seeing more scarring on the melons.



Watermelon: Market will be stable this week and demand flat. We expect North Carolina and Delaware to wrap up this weekend and very limited supply out of Alabama due to damage from Tropical Sally. Steady volume in the west out of Texas, Nogales, and California. We should start to see watermelon s out of Florida and 4 weeks and offshore should start Mid-November.

MIXED VEGETABLE

Artichokes: Light supply of artichokes continue this week and quality is good. We expect light volume to continue through at least the middle of September, possibly longer. Prices are steady.

Arugula: Supply and quality are good.

Asparagus: Peru: Good volume and good quality. Mexico: Looking to start beginning of October.

Bok Choy: Supply is expected to remain steady.

Broccoli: EXTREME Yields and supply continue to be limited due to the adverse weather in the Salinas area. Quality is better although we are seeing some quality defects continue.

Brussel Sprouts: We are expecting better supply due to improved quality.

Carrots: Supply is good for all regular customers. We have regional locations that are ready for Cellos order. Quality and supply are in great shape.

Cauliflower: Due to quality issues we are seeing a lack of availability causing cauliflower to become shorter in supply and higher in pricing.

Celery: Market looks to be slightly higher next week although celery is still aggressively priced compared to most other items.

Cilantro: ESCALATED Supply is expected to be tight.

Corn: ESCALATED Demand exceeds supply in many markets in the east and supply will remain short pushing demand to California. We will see quality issues on corn out of South Georgia due to wind damage from Tropical Storm Sally. Prices are higher this week.

Fennel: We should have good supply on fennel this week. We will see a majority of 24/30ct this week with extra volume available to sell, while 18ct will be normal with just enough to cover our regular business. Quality remains strong overall.

Garlic: EXTREME We are about 65-70% complete with our 2020 late California harvest. To date, the yields are unfortunately around 5-7% less than estimated. However, the quality of the raw material remains a little above average. For the remaining 3 weeks, we're hoping to hold steady. The market for domestic garlic remains strong. Concerning Chinese product, the whole bulb market had decreased considerably, but the Chinese peeled market remained high. In the past few weeks, the Chinese peeled price has also softened.

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

Green Cabbage: ESCALATED Lower supply expected through next week.

Green Onions: Supply and quality are good.

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

Mushrooms: WATCHLIST Mushrooms markets continue to be extremely active due to the high demand at retail. This will affect availability and quality on foodservice items, particularly whole mushrooms. We are also seeing COVID restrictions that were implemented for safety affecting output at several mushroom facilities.

Napa: Supply is good, and the market is steady.

Parsley (Curly, Italian): Limited supply is expected through next week.

Rapini: Supply is lower this week. We are seeing quality issues due to the heatwave we had a couple weeks ago.

Red Cabbage: Supply is plentiful with great quality.

Snow and Sugar Snap Peas: Guatemala: Low volume due to production / weather. Quality is fair. Peru: Steady / low volume, good quality. Expecting volumes to increase early October.

Spinach (baby): ESCALATED Better supply and quality is improving.

Spinach (bunched): ESCALATED Better supply and quality is improving.

Spring Mix: Better supply and quality is improving.

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 beginning to dwindle, and inventory is getting tight, but supply should hold to avoid a gap.

ONIONS

The FOB pricing on all colors and sizes has stabilized for the time being in Northwest. Supply will continue to ramp up and depending on demand will determine whether pricing remains stable. Both California and New Mexico are essentially done shipping, except for a few sporadic pockets of supply. We should get a good sense of what the supply situation is over the next two months. Growers are optimistic that the early finish in California and New Mexico, coupled with the early volume moving out of the Northwest, should keep supply in line with demand without one region becoming too long. Demand remains erratic and unpredictable given the uncertainty of more COVID shutdowns looming around the country. Depending on what takes place regarding school openings, as well as in-restaurant dining which will largely determine what demand will be from now through the end of the calendar year. Trucks have remained tight, and rates have remained elevated in all regions. The USDA Box program continues to put pressure on consumer lines to keep up with demand. However, bulk movement on small size onions appears to have dropped off some.

POTATOES

Supply continues to be plentiful as harvest is in full swing. We are exclusively into new crop Norkotahs. FOB prices on count cartons, as well as consumer potatoes, have all significantly come down and we expect they will continue to until the market reaches a point of stability. While acreage in Idaho is down approximately 6-7%, it remains to be seen how yields will affect the overall supply this season. Early reports are showing a larger size profile on Norkotahs, which is typically indicative of good yields. However, there are still plenty of harvest and storage factors that can alter this supply situation significantly.

TOMATOES

Rounds: ESCALATED Markets are extremely active in the east. Mid-Atlantic and Michigan production will most likely finish up this week quickly shifting demand to the south where Tennessee is starting to wind down as well. Alabama volume has been good but like most southeastern tomato regions. Tropical Storm Sally will dump heavy rain affecting the fruit remaining on the plants and could cause a supply GAP until South Georgia ramps up in approximately 2-3 weeks. We are watching this closely and will continue to evaluate the situation as the fields dry out this week. In California, the pricing trend continues upward as the Mature Green Program is expected to finish up weeks early, which will drive demand to Mexico. We will see escalated pricing for the next several weeks.

Romas: WATCHLIST: Higher demand due to lower round volume is driving FOB prices up. Quality is good out of Alabama, Eastern Tennessee, and North Carolina but expected to wind down rapidly due to the heavy rain Tropical Storm Sally is bringing to the region. In California, the market will be active as production is winding down rapidly due to the ongoing pressure on the crop from the excessive heat. Markets are up slightly this week and expected to continue rising the rest of the week. We should see triggered or escalated pricing this week or next week. Markets will remain active through the middle of October.

Grapes: ESCALATED Volume and quality have dropped significantly as crops finish up early in New Jersey and Virginia. We expect a very active market for the next two weeks until we see new crop production out of South Georgia. Tropical Storm Sally may delay the transition driving prices even higher next week. We expect active markets through the second week of October.

Cherries: WATCHLIST Cherry production will wind down rapidly due to the heavy rain that will impact the region over the next 48 hours due to Tropical Storm Sally and may end production prematurely out of Tennessee and Virginia. Quality is mixed and FOB prices are higher this week. We should see transition to South Georgia on this item and grape tomatoes in two weeks.

Organic Tomatoes: EXTREME There is a very limited supply and expect this to remain the situation until we transition to Florida next month.

TREE FRUIT

Peaches: Good supply and quality available out of California and Washington.

Plums and Nectarines: Good supply and quality available out of California.

APPLES AND PEARS

There is good supply on new crop fruit out of all major domestic growing areas. The Granny Smith market for foodservice will remain tight due to a shift in sizes; there is lighter than normal crop on 100s. Quality is very nice across all varieties. Asian pear supply is available. Chilean & Argentine Bartlett Pears in LA.

ORGANIC *Specialties*

*Indicates New in the Market

ORGANIC CHOICES SEPTEMBER 25 - OCTOBER 1, 2020



organic vegetable

ITEM	PACK SIZE
ASPARAGUS [MEX]	11 lbs.
BEANS GREEN [US]	6/12 oz.
BEETS [US]	25 lbs.
BEETS RED BUNCHED [US]	12 ct.
BRUSSEL SPROUTS ORG [CA]	12/1 lb.
BROCCOLI [US]	14 ct.
CABBAGE GREEN [US]	24 ct.
CARROT BUNCHED w.TOPS [US]	24 bunches
CARROT CELLO [US]	2 lbs.
CARROT CELLO [US]	5 lbs.
CARROT CELLO [US]	48/1 lb.
CARROT MINI PEELED [US]	24/1 lb.
CARROTS RAINBOW BUNCHED [US]	24 bunches
CARROTS RAINBOW SHREDDED [US]	12/10 oz.
CAULIFLOWER [US]	12 ct.
CELERY HEARTS [US]	18 ct.
CELERY SLEEVED [US]	30 ct.
CHARD RAINBOW SWISS [US]	24 ct.
CHARD GREEN SWISS [US]	24 ct.
CILANTRO BUNCHED [US]	30 ct.
CABBAGE RED	45 lbs.
CORN BI-COLOR [US]	48 pk.
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.

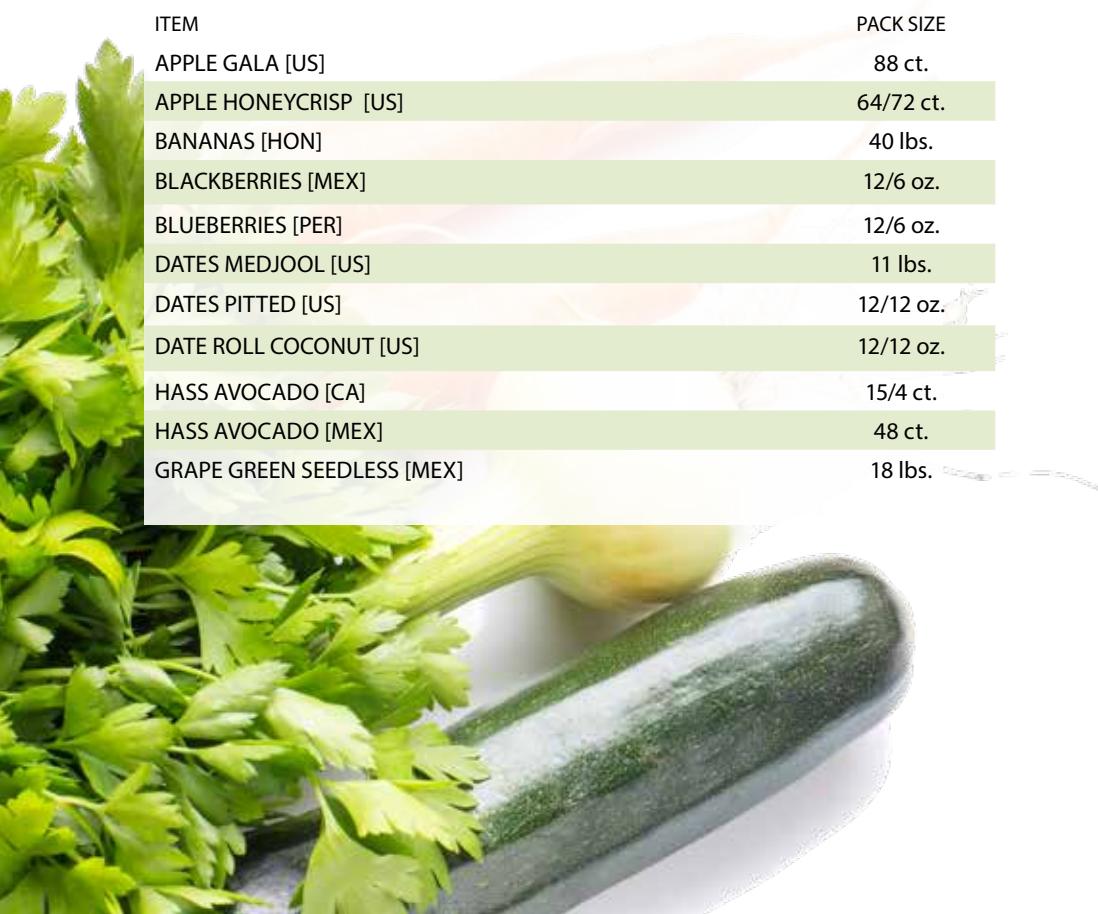
ITEM	PACK SIZE
KALE RED [US]	24 ct.
LEeks BUNCHED [US]	20 lbs.
LETTUCE CELLO [US]	24 ct.
MUSHROOM [US]	12/8oz.
MUSHROOM PORTABELLA [US]	5 lbs.
MUSHROOM PORTABELLA CAPS [US]	6/6 oz.
MUSHROOM PORTABELLA SLICED [US]	6/6 oz.
ONION GREEN BUNCHED [MEX]	48 ct.
ONION RED [US]	40 lbs.
ONION YELLOW JUMBO [US]	40 lbs.
ONION YELLOW SWEET [PER]	16/3 lbs.
PARSLEY CURLY [US]	15 ct.
PARSLEY ITALIAN [US]	15 ct.
PEPPERS MINI SWEET [MEX]	12/8 oz.
PEPPER RED [MEX]	11 lbs.
PEPPER YELLOW [MEX]	11 lbs.
POTATO RED [CAN]	10/5 lbs.
POTATO RUBY SENSATION [US]	12/1.5 lbs.
POTATO RUSSET [US]	10/5 lbs.
POTATO SUNBURST BLEND [US]	12/1.5 lbs.
POTATO SUNRISE MEDLEY [US]	12/1.5 lbs.
POTATO SWEET GARNET [US]	40 lbs.
POTATO SWEET JEWEL [US]	40 lbs.
POTATO YUKON GOLD [US]	10/5 lbs.
RADISH EASTER EGG [US]	24 ct.
ROMAINE [US]	24 ct.
ROMAINE HEARTS [US]	12/3 ct.
ROMAINE RED [US]	12 ct.
SPINACH BUNCHED [US]	24 ct.
SPROUTS CRUNCHY [US]	12/6 oz.
SQUASH YELLOW [US]	18 lbs.
SQUASH ZUCCHINI [US]	18 lbs.



organic fruit

ITEM	PACK SIZE
APPLE GALA [US]	88 ct.
APPLE HONEYCRISP [US]	64/72 ct.
BANANAS [HON]	40 lbs.
BLACKBERRIES [MEX]	12/6 oz.
BLUEBERRIES [PER]	12/6 oz.
DATES MEDJOOL [US]	11 lbs.
DATES PITTED [US]	12/12 oz.
DATE ROLL COCONUT [US]	12/12 oz.
HASS AVOCADO [CA]	15/4 ct.
HASS AVOCADO [MEX]	48 ct.
GRAPE GREEN SEEDLESS [MEX]	18 lbs.

ITEM	PACK SIZE
GRAPE RED SEEDLESS [MEX]	18 lbs.
KIWI [NZD]	12/1 lb.
LEMONS FANCY [US]	115 ct.
MANGO [CA]	6 ct.
PEAR BARTLETT [CA]	90 ct.
*PEAR BOSC [CA]	80 ct.
RASPBERRIES [MEX]	12/6 oz.
TOMATO BEEFSTEAK [MEX]	15 lbs.
TOMATO CHERRY [MEX]	12/12 oz.
TOMATO GRAPE [MEX]	12/1 pint
TOMATO MEDLEY [MEX]	12/8 oz.
TOMATOES ON THE VINE [CA]	11 lbs.



PLEASE NOTE: AVAILABILITY IS SUBJECT TO CHANGE

CULINARY Specialties

EXOTIC CHOICES SEPTEMBER 25 - OCTOBER 1, 2020

*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!



GRAPE BLACK GLOBE 18 lbs. [CA]

Our Black Globe® grapes are jet black in color and have a snappy, crunchy texture. Their high sugar level and low acidity, makes them a delicious healthy snack. Their extra-large large berry size, large tapered clusters, and beautiful color makes them a natural work of art.



GUM DROP GRAPES 16 lbs. [CA]

Gum Drop® grapes are small to medium in size and round to oval in shape, growing in loose, medium-sized clusters. The smooth skin ripens from green to purple, black, or red and they are a little smaller than the common black grape. The flesh is seedless, translucent, and juicy. Gum Drop® grapes are much sweeter than the average grape. They are most well-known for their rich, candy-like taste with unmistakable overtones of gumdrop or gummy bear candies



CONCORD GRAPES 12/1 lb. [CA]

Concord grape grows in loose clusters with a large and round berry size. The berries' thick, tannin-rich skin offers a pleasant chewiness against the juicy and almost gelatinous inner pulp. The seedy flesh is almost translucent with a slight green tinge and is both tangy and rich.



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.



RED GLOBE GRAPES 18 lb. [CA]

The Red Globe is a variety of very large, seeded red grapes with firm flesh used mainly as a table grape. It can be grown outdoors in very warm areas with long growing seasons such as California, Chile or Australia, but in most of the world it is strictly a greenhouse grape.



MOON DROP GRAPES 19 lbs. [CA]

Moon Drops® have a gravity-defying shape that is unusual. It's the flavor profile that eclipses almost any other grape. Moon Drops® are seedless and have an exceptional black grape taste. You can savor each delectable grape without thinking twice about additives, infusions or GMOs.

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CULINARY Specialties



EXOTIC CHOICES SEPTEMBER 25 - OCTOBER 1, 2020

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JERUSALEM ARTICHOKE 10 lbs. [US]



Also called sunroot, sunchoke, earth apple or topinambour. Related to daisies, the sunflowers grow anywhere but in wetlands and marshes. Sunchoke have "eyes" similar to potatoes, some varieties are smooth whereas others are more knobbed. The tubers have a light-beige to tan-colored skin. The crisp, ivory flesh of the Sunchoke has a texture similar to water chestnuts and a sweet, nutty flavor.

GRAFFITI EGGPLANT 11 lbs. [HOL]



Eggplants are part of the nightshade family. Graffiti eggplant's name is appropriately given, considering the unique coloring of this eggplant's skin. The fruits tend to be teardrop shaped and the coloring of their exterior skin a vivid and loosely striped violet with ivory white. The creamy flesh becomes rich and fruity with a melting quality when cooked.

BABY ARTICHOKE 12/2 lbs. [CA]



Baby green artichokes are nearly chokeless, though they will still contain needle-like thorns on the tips of the artichoke's outer leaves. A raw baby green artichoke is crisp, slightly bitter, tangy, and nutty. When cooked, baby green artichokes develop flavors of toasted nuts, dry grass, and caramel.

OG EASTER RADISH 12 ct. [CA]



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

RAINBOW CARROTS 25 lbs. [US]



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

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



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

BEET GOLD 25 LBS. [MEX]



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

RADICCHIO LETTUCE 12 ct. [MEX]



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.

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.

BRUSSEL SPROUTS 24 lbs. [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. Summer squash offers a sweet and buttery flavor with nuances of black peppercorn and nutty undertones. In addition to the fruit of the plant, the flower blossoms are also edible and offer a mild, squash-like flavor.

CARROT MINI PEEL WITH TOP 5 lbs. [CA]



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

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



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



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CULINARY Specialties



EXOTIC CHOICES SEPTEMBER 25 - OCTOBER 1, 2020

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CITRUS



CARA CARA NAVEL

54 ct. [AUS]

The Cara Cara orange has a trifecta of attributes. Its peel is smooth, and its flesh reflects the color of ruby grapefruit. Cara Cara tastes sweeter than any given orange with flavors far more comparable to tangerines with robust and complex citrus aromatics. Its flesh is also seedless, an advantage among any fruit. When ripe, the Cara Cara orange's flesh is tender, succulent and extremely juicy.



MEYER LEMON

20 lbs. [NZD]

Meyer Lemons are believed to be a natural hybrid of a lemon and a mandarin or a lemon and a sweet orange. These special lemons easily differentiate themselves from the common lemon with their shape, fragrance, color and taste. They are ovate yet rounded. Their coloring is a deep brilliant yellow. Their smooth semi-thin peel is fragrant and oily. Their flesh is low acid, aromatic, floral and sweet. The Meyer lemon gets its flavor from its thymol content and contains limonene, a type of flavonoid that protects the immune system.



PUMMELO

8 ct. [FL]

Noble Florida Starburst Pummelos are the perfect variety to expand your citrus portfolio and target gourmet-trendy shoppers. As the largest citrus fruit grown on Earth, this variety has a feel of a Grapefruit with sweet flavor. In fact, Florida Pummelos contain 40% less acid than Grapefruit and packed with nutrition!



NAVEL ORANGES

56 ct. [AUS]

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



BLOOD ORANGE

22 lbs. [AUS]

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



MINNEOLA TANGERINE

20 lbs. [AUS]

Nicknamed "The Honeybell" because of its bell shape, the Minneola is a cross between a tangerine and a grapefruit. Its large size and slightly elongated "neck" make it easy to recognize. They are the most popular of the tangerine varieties. Minneolas are seedless and brimming with sweet, tart juice.



RED GRAPEFRUIT

12/3 lbs. [FL]

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



FL ORANGE [FL]

Florida oranges are more than just a delicious snack. They are especially known for their high Vitamin C content—one medium orange contains over 100 percent of the daily recommended value of Vitamin C. Ideal for juicing!

PLEASE NOTE: AVAILABILITY IS SUBJECT TO CHANGE

CULINARY Specialties



EXOTIC CHOICES SEPTEMBER 25 - OCTOBER 1, 2020

*allow 1 week lead time

PEPPERS VARIETY



RED PEPPER [CAN] OG RED PEPPER [CAN]

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 [NC]

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 [CAN] OG YELLOW PEPPER [CAN]

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



POBLANO PEPPER [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 [MEX] 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 HABANERO PEPPER [DOM]

Orange and red Habanero peppers are the secret ingredient for all innovative chiefs. 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.



HABANERO PEPPER [DOM]

Habanero peppers are the secret ingredient for all innovative chiefs. 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.

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CULINARY Specialties

EXOTIC CHOICES SEPTEMBER 25 - OCTOBER 1, 2020

*allow 1 week lead time



WINTER SQUASH



ORGANIC BUTTERNUT SQUASH

35 lbs. [WA]



Most popular hard squash variety. Versatile in cooking, roasting. Ideal blended for soup.



ORGANIC ACORN SQUASH

35 lbs. [WA]



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



ORGANIC PIE PUMPKIN

25 lbs. [WA]



Round with smooth, slightly ribbed skin, and most often deep yellow to orange in coloration.



ORGANIC KABOCHA SQUASH

35 lbs. [WA]



Kabocha squash, also known as Japanese pumpkin, is perfect for roasting, stuffing.



CARNIVAL SQUASH

35 lbs. [WA]

Carnival squash are pumpkin-shaped with pale yellow shells with green, orange or cream marks and pale yellow flesh.



ORGANIC SPAGHETTI SQUASH

35 lbs. [WA]



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



ORGANIC DELICATA SQUASH

35 lbs. [WA]



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



ORGANIC RED KURI SQUASH

35 lbs. [WA]



Japanese variety, orange exterior, yellow flesh, nutty & sweet.



ORGANIC BUTTERCUP SQUASH

35 lbs. [WA]



Green skin, sweet & creamy orange flesh.

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CULINARY Specialties



EXOTIC CHOICES SEPTEMBER 25 - OCTOBER 1, 2020

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FALL SPECIALTY ITEMS



Pumpkin Patch Pets 8 ct.



Pumpkin Patch Pals 12 ct.



Pumpkins Painted Pie 8 ct.



Orange Silhouette

Pumpkins 8 ct.

Pumpkin Size: Approx. 4.5"- 5" dia.



Blanco Pumpkins 8 ct.

Pumpkin Size: Approx. 10"- 8" dia.



White Silhouette

Pumpkins 8 ct.

Pumpkin Size: Approx. 4.5"- 5" dia.

Royalty
Pumpkins 10 ct.

Pumpkin Size: Approx. 7"- 3.5" dia.



Orange Sparkler

Pumpkins 16 ct.

Pumpkin Size: Approx. 5"- 3" dia.



Organic Pie

Pumpkins 25 lbs.

Pumpkin Size: Approx. 2- 2.5 lbs.



Tiger Stripe

Pumpkins 16 ct.

Pumpkin Size: Approx. 5"- 3" dia.



Blue Doll

Pumpkins 3 ct.

Pumpkin Size: Approx. 10"- 8" dia.



Casper

Pumpkins 16 ct.

Pumpkin Size: Approx. 4"- 2.5" dia.

Decorative
Gourds 14/5 ct.



Classic

Paint Kit 8/6 ct.



Pine Cones 18 ct.

Mini Pumpkins 14/5 ct.



24" Cinnamon Broom 24 ct.

36" Cinnamon Broom 24 ct.

Indian Corn 16/3 pk.



Pumpkin Large 40 ct.

Pumpkin Monster 20 ct.

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CULINARY Specialties

EXOTIC CHOICES SEPTEMBER 25 - OCTOBER 1, 2020

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MIGHTY BLUEBERRIES 12/9.8 OZ. [PRU]
With their firm bite, beautiful violet hue, and delicious sweet-tart flavor, Mighty Jumbo Blueberries are the perfect snack and are ripe right now! For scale, Mighty Jumbo Blueberries are about three-quarters of an inch or larger in diameter,



BANANA RED 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.



KIWI GOLD 8/1 lb. [NZD]
Gold kiwis distinguish themselves from common kiwis in color, texture and flavor. 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. The entire fruit is edible.



BUBBLEGUM PLUMCOT 15 lbs. [CA]
Red currant berries are tiny, pearl-sized, candy apple red and somewhat translucent. Like their black counterparts, Red currant berries have a taut thin glossy skin that encases a soft pulpy flesh which contains small edible seeds. When the berries' skin is pierced the fruit explodes with bright fruity aromatics and a tart piquant flavor. Red currants can be eaten fresh, cooked or dried.



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



BLACK FIGS 12/8 oz. [CA]
Black Figs are sweet, delicious fruits that have rusty red to purplish skin and richly toned pink flesh. The trees are suited for a Mediterranean climate and produce prolifically, which in some areas makes them invasive.



GOLDENBERRIES 6/3 oz. [COL]
Also known as Physalis or Cape gooseberry is wrapped in a thin, straw-colored, parchment-like husk. Their inner juicy pulp contains numerous very small yellowish seeds, which are entirely edible and offer a crunchy texture. The flavor of Cape gooseberries are very tart, and reminiscent of a cherry tomato crossed with pineapple, mango, and Meyer lemon.



KUMQUAT 12/1 pt. [US]
Unlike other citrus, Kumquats are completely edible. However, the seeds are not recommended for eating. Kumquats offer a bold and juicy tart contrast. They are versatile in both sweet and savory preparations.



BABY KIW 12/4.4 oz. [US]
Baby kiwi fruit are small berries, just shy of the size and similar in shape to a grape, with a razor thin fuzz-free smooth skin. The exterior of the fruit is more vibrant than a common kiwi fruit. Baby Kiwi is a mouthful of bright and zesty lime green flesh studded with black micro seeds and a barely opaque cream center. Baby kiwi fruit are a rather delicate fruit and post-harvest quality can deteriorate quickly.



MEYER LEMON 20 lbs. [NZD]
Meyer Lemons are believed to be a natural hybrid of a lemon and a mandarin or a lemon and a sweet orange. These special lemons easily differentiate themselves from the common lemon with their shape, fragrance, color and taste. They are ovate yet rounded. Their coloring is a deep brilliant yellow.



POMEGRANATE 2 layer 32 ct. [CA]
Pomegranates are one of our planet's oldest known fruits and are world renowned for being the superfood of all superfoods. When opened, the interior of this fruit is filled with edible seeds, called arils. Each seed is coveted by a translucent, bright red pulp. They are about the size of an apple, only the seeds and juice are edible. The taste is very flavorful, bright, and sweet-tart.



CARA CARA NAVEL ORANGES 56 ct. [AUS]
The Cara Cara orange has a trifecta of attributes. It has the initial appearance of a true orange. Its peel is smooth, yet pebbled and when zested releases bright floral aromatics. When its flesh is revealed, it reflects the color of ruby grapefruit. It tastes sweeter than any given orange with flavors far more comparable to tangerines with robust and complex citrus aromatics. When ripe, the Cara Cara orange's flesh is tender, succulent and extremely juicy.



BROWN FIGS 12/8 oz. [CA]
Brown Figs are sweet, delicious fruits that have rusty red to purplish skin and richly toned pink flesh. The trees are suited for a Mediterranean climate and produce prolifically, which in some areas makes them invasive.



CARAMBOLA STARFRUIT 25 ct. [FL]
Also known as Carambola, these are vibrant, oblong, angled fruits that range in size from 2 to 6 inches long and about 4 inches wide. Starfruits have a thin, waxy, brightly colored orange-yellow skin and a juicy, crisp, yellow flesh when fully ripe. When cut in cross-sections the resulting slice shape is the shape of a star.



BLOOD ORANGE 1/2 BX 22 lbs. [AUS]
Blood oranges possess a distinctive flavor compared to other sweet oranges like navels. This citrus variety is considered less acidic in taste than the navel and often contains overtones of berries such as raspberry or strawberry.



GOLDEN PAPAYA 10 lbs. [GUA]
Golden papayas turn greenish-yellow to orange when fully ripe. Their deep orange flesh is firm and juicy, and their central cavity is filled with small, shiny black round seeds that are inedible.

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CULINARY Specialties

EXOTIC CHOICES SEPTEMBER 25 - OCTOBER 1, 2020

*allow 1 week lead time



TOMATO VARIETY



SWEET BITE [CAN]

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



KUMATO [MEX]

An exceptional and authentic tomato with intense and sweet flavor combined with their special rich color.



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 [CA]

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.



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.



CAMPARI [MEX]

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.



MARZANO [MEX]

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.



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.



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.



ZIMA [MEX]

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

PLEASE NOTE: AVAILABILITY IS SUBJECT TO CHANGE

Fresh Herbs



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



BASIL [COL]

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



OPAL BASIL [PRU]

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



BAY LEAVES [COL]

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



CHERVIL [COL]

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



CHIVES [COL]

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



CULANTRO [COL]

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



FRESH DILL [US]

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



MARJORAM [COL]

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



MINT [COL]

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



OREGANO [PRU]

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



PARSLEY [US]

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



ROSEMARY [PRU]

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



SORREL [US]

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



TARRAGON [PRU]

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



SAGE [MEX]

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



THYME [PRU]

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



Specialty Greens



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

MICROGREENS

PACK SIZES: 4 oz. & 8 oz.

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

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

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



PETITEGREENS

PACK SIZES: 4 oz. & 8 oz.

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

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

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™
Broccoli Spigariello™
Bull's Blood™
Chervil™
Fenne™
Mizuna™
Mustard Red™
Pak Choy™
Sorrel™
Tatsoi™
Watercress™

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



MICROFLOWERS

PACK SIZE: 100 ct. / 200 ct.

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



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