



OVERVIEW

Florida citrus is well underway. Quality is excellent on tangerines, juicing oranges, and grapefruit. Pummelos are starting to wind down. California navels are peak of season and excellent quality. US apple and pear supplies are steady and specialties are arriving daily. New crop Florida potatoes are expecting to start at the end of the month to early February. Cotton Candy® grapes are back in season in limited supplies. Imported Chilean stonefruit is in season: apricots, cherries, peaches, plums, and nectarines.

WEATHER UPDATE

Today's weather throughout the country is active and wintry temperatures along the Canadian borders. Major snow storms and heavy rain will be present on Saturday for the Pacific Northwest, the Midwest, Great Lakes, and New England areas; predictions are the weather pattern will be present over the next 3-5 days. Severe thunderstorms are also to be expected in southern parts of Texas and the Gulf region will be experiencing plenty of rain on Sunday.

AVOCADOS

Supplies are steady from Mexico. Quality is excellent. All sizes are available, including organics. Dominican greenskins are available and shipping in 25lbs. boxes.

BANANAS

Banana supply is beginning to fall, which will affect the open market banana pricing. This situation may remain until week 6-7 of 2020.

BERRIES

Blueberries: Imported blueberry growing regions are transitioning from Peru to Chile. Quality is reported good. Driscoll's Sweetest Batch™ blueberries are in season for a limited time, inquire within and order today!

Blackberries: Supply in California will continue to be steady for the next couple of weeks.

Raspberries: Santa Maria and Oxnard should remain steady through February.

Strawberries: Strawberry supply has tightened up due to the cold and rainy weather in Florida, California, and Mexico. If the growing conditions persist, we forecast a supply gap to occur until Valentine's Day.

CITRUS

Limes: Lime market is expecting to be active on all sizes. Smaller sizes are running tight. Supplies are arriving from Mexico and Guatemala. Organic bagged 10/1lb. limes are available.

Oranges: Florida citrus is well underway and market is steady. Promotional opportunity is available for Orri tangerines. Juicing oranges are plentiful. Arizona Minneola Tangelos are available, their quality is excellent, mostly seedless, and supplies are forecasting to be steady for the next 4-6 weeks. California navels (4lbs. bags, 48ct. and 88ct. boxes) are peak of season and the quality is excellent, including organics. Halos™ and Cuties® are back in season. Organic Cuties® are now shipping! Blood oranges, Cara Cara, Meyer lemons, Pink variegated lemons, and seedless lemons are available as well. California Sumo® mandarins are back in season!

GRAPES

Grapes are arriving from the South American growing regions. Quality is excellent on all colors and supplies are steady. Cotton Candy® grapes are back in season; however, loads are light. We forecast supplies to improve in 7-10 days. Green and Red Muscato grapes are available; packed in 20/1.1lbs. clamshells from Peru. New to the market are organic Green Seedless grapes 11/1lb., also from Peru.

LETTUCE AND LEAFY GREENS

Markets are active. Florida leafy greens, lettuce, and romaine are in a demand exceeds supply situation. The market out West is active and supply is tight - creating an upward trend from all shipping points. Kale and Swiss Chard supplies are steady..

EASTERN AND WESTERN VEGETABLES

Green Beans: Green bean supply has improved from the Florida growing regions. The market is starting to stabilize.

Cucumbers: Cucumbers are in a demand exceeds supply situation due to weather from all shipping points, such as: Florida, Georgia, and Mexico. We forecast the market to improve in 2-3 weeks.

English Cucumber: Canada is winding down. We forecast a supply gap as we anticipate harvest to begin in Mexico.

Eggplant: Florida and Mexico's market is active due to weather and a strong demand. Supplies are limited.

Peppers: Florida green pepper market continues to be active. The weather has started to improve and we forecast the market to improve in 1-2 weeks. Rainbow peppers are available from Nogales. Colored pepper and mini sweet pepper markets are in a demand exceeds supply situation due to cold/rainy weather in California and Mexico.

Zucchini & Yellow Squash: Summer squash markets are reacting to the windy conditions in Florida. Blossoms are being affected and growers are currently in a plant skip. There is limited supplies available from the West. Growers forecast the market trend to continue to be active until March.

MELONS

Promotional opportunities available for Cantaloupes! Honeydew supplies are tight due to the weather in the offshore growing regions. However, the quality is excellent.

Watermelon: The watermelon market is active from all shipping points. Supplies are good and packed in 4/5ct. boxes from Mexico.

PINEAPPLE

Sizes are running large and quality is good.

MIXED VEGETABLES

Artichokes: Light supply is forecasted for several more weeks. Extremely limited volume on 30 and 36ct. In Salinas, supply will be in and out until the end of January. Quality could be affected by cold weather; artichokes could become frosted. Demand for artichokes exceeds supply, prices continue to climb higher.

Arugula: Supply issues are due to the recent cold spell, field ice, and rain. Quality is fair.

Asparagus: All sizes are available and quality is good. The market is active due to slow production in Mexico and volumes are winding down from Peru.

Bok Choy: Supply and quality are good.

Broccoli/Cauliflower: Broccoli and cauliflower markets are active due to cold/rainy weather. The growing conditions have affected the available supply.

Brussels Sprouts: Supply of sprouts should be normal for the coming weeks. Some quality issues may impact yields.

Carrots: Supplies have improved from California and Mexico. Canadian growers are in storage carrots and volumes are steady. New crop Georgia carrots are available. Israeli carrots are new to the market and all sizes will start to ship next week.

Celery: New crop Florida is available. Overall volume is light for the next three weeks. We have more of the smaller 30s and 36-sized celery. Quality is good.

Cilantro: Supply is expected to be plentiful this week. Quality is good.

Corn: Corn market is improving. Florida growers are starting to ship a good amount of supplies from Homestead and Belle Glade; packed in 12/4ct. tray packs and Fancy 48 ct. crates.

Fennel: Fennel will be at budget this week. 24/30/36s are available; 18ct will remain limited. Quality remains strong overall.

Garlic: Domestic garlic yields are drastically down due to a percentage of plants that did not develop. We are also seeing quality issues due to weather. Chinese garlic is becoming very short in supply due to a US custom fee that will need to be paid, higher tariffs, and lower yields in their crop. The Chinese supply we are seeing has great quality; however, it is expensive. Please be aware that you may see a shortage in supply in our domestic crop as well as increases in prices. Please understand that quality of domestic product is average.

Ginger: Chinese ginger markets are mixed, but quality is good. Also, product is available at higher costs from Brazil, Peru and Thailand. We could see Chinese Ginger prices tick upward should tariffs remain in place.

Green/Red Cabbage: New crop Florida green cabbage supply is plentiful on all varieties; green, red, and Savoy. Quality is excellent.

Green Onions: The market has skyrocketed due to lack of labor in Mexico from two holidays back-to-back; it will remain active through this week.

Jicama: Storage product is available; expect to see blemishing as it's storage fruit. Availability is lighter this week.

Kale: Supply is steady this week.

Mache: Availability is adequate.

Mushrooms: Typical holiday price increases from various shippers across the country. Quality is good.

Napa: Supply is steady.

Parsley (Curly, Italian): Prices are dropping. Supply is fair.

Rapini: Volume is steady this week. There are no issues to report on quality at this time.

Radish: Markets are firm due to heavy precipitation and wind damage to fields.

Snow Peas: Good supply and quality arriving through Florida. Extremely light supply out of the west.

Sugar Snap Peas: Good supply and quality arriving into Florida through the end of the year. Extremely light supply coming out of the West.

Spinach (baby/bunched): Supply has improved, and product is readily available.

Spring Mix: Quality and supply are good.

ONIONS

Red and whites are increasing due to harvest finishing up in Nevada. Yellow onions are steady. Spanish jumbos, Holland mediums, and Canadian consumer packs are all arriving in good supply. Sweet onions are arriving from Peru, market is steady, and the quality is excellent; including organics.

POTATOES

Market is active. The winter freeze in the Dakotas and Idaho have affected harvest schedules. We forecast the market trend to continue until Spring; when growers in Virginia are expected to harvest. Storage supplies are available from Colorado, Washington, and Wisconsin. New crop Florida potatoes are expecting to start to harvest next week; all colors and sizes, including creamers, fingerlings.

TOMATOES

Tomato market continues to be active. However, supplies have improved in a light way.

TREE FRUIT

Chilean air-flown apricots, cherries, nectarines, peaches, and plums are steady; shipping in 2-layers and volume-fill packs. California kiwis, green and gold varieties, are available - both organic and conventional. Spanish Vanilla Persimmons (looks like Hachiya, eats like Fuyu) will arrive next week - display signage is available. Kumquats, Goldenberries aka Cape Gooseberries, and Lychees are available from the southern hemisphere.

APPLES AND PEARS

US apples and pears are steady. Promotional opportunity is available for Honeycrisp 36/48ct. Cosmic Crisp® apples are available and shipping in 40lbs. boxes - order today while supplies last! Specialties are steady and available, such as: Autumn Glory®, Koru®, Juici™, Opal™, SugarBee®, and SnapDragon™ - inquire within! Washington Red D'Anjous and Comice pears are plentiful; shipping in 20lbs. boxes. The Bartlett season is expecting to finish week 4/5, which is earlier than usual. Asian pears will also finish up in 10-14 days. Organic Concorde pears are our pick of the season - their quality is excellent and they offer an amazing eating experience!

ORGANIC CHOICES JAN. 26 - FEB. 1, 2020



organic vegetable



ITEM

BEANS GREEN [US]
BEETS [US]
BEETS RED BUNCHED [US]
BROCCOLI [US]
CABBAGE GREEN [US]
CARROT BUNCHED w.TOPS [US]
CARROT CELLO [US]
CARROT CELLO [US]
CARROT CELLO [US]
CARROT MINI PEELED [US]
CARROTS RAINBOW BUNCHED [US]
CARROTS RAINBOW SHREDDED [US]
CARROT WHOLE BABY PEELED [US]
CAULIFLOWER [US]
CELERY HEARTS [US]
CELERY SLEEVED [US]
CHARD RAINBOW SWISS [US]
CHARD GREEN SWISS [US]
CILANTRO BUNCHED [US]
CORN BI-COLOR [US] 
CUCUMBER EURO [CAN]
CUCUMBER SELECT [MEX]
DILL FRESH [US]
FENNEL ANISE [US]
***GARLIC PEELED [SPN]**
GARLIC WHITE [ARG]
GINGER ROOT [PRU]
***GREENS COLLARD [US]**
KALE Lacinato [US]
KALE RED [US]
LEeks BUNCHED [US]
LETTUCE CELLO [US]
MUSHROOM [US]

ITEM

MUSHROOM BABY BELLA [US]
MUSHROOM PORTABELLA [US]
MUSHROOM PORTABELLA CAPS [US]
MUSHROOM PORTABELLA SLICED [US]
ONION GREEN BUNCHED [MEX]
ONION RED [US]
ONION YELLOW JUMBO [US]
ONION YELLOW SWEET [PER]
PARSLEY CURLY [US]
PARSLEY ITALIAN [US]
PEPPERS MINI SWEET [MEX]
PEPPER RED [MEX]
PEPPER YELLOW [MEX]
POTATO CHARLESTON PURPLE [US]
POTATO RED [CAN]
POTATO RED A [US]
POTATO RUBY SENSATION [US]
POTATO RUSSET [US]
POTATO SUNBURST BLEND [US]
POTATO SUNRISE MEDLEY [US]
POTATO SWEET GARNET [US]
POTATO SWEET JEWEL [US]
POTATO YUKON GOLD [US]
RADISH EASTER EGG [US]
ROMAINE [US]
ROMAINE HEARTS [US]
SPINACH BUNCHED [US]
SQUASH ACORN [US]
***SQUASH SPAGHETTI [US]**
***SQUASH YELLOW [US]**
***SQUASH ZUCCHINI [US]**
YAM BABY JAPANESE [US]



organic fruit

ITEM

APPLE CRIMSON GOLD CRAB [US]
APPLE FUJI [US]
APPLE FUJI [US]
APPLE GALA [US]
APPLE GALA [US]
APPLE GRANNY SMITH [US]
APPLE GRANNY SMITH [US]
APPLE HONEYCRISP [US]
APPLE HONEYCRISP [US]
APPLE PINK LADY [US]
APPLE SUGARBEE® [US]
BANANAS [HON]
BLACKBERRIES [MEX]
BLUEBERRIES [PER]
DATES MEDJOOL [US]
DATES PITTED [US]
DATE ROLL COCONUT [US]
***GRAPES GREEN SEEDLESS [PER]**
HASS AVOCADO [MEX]
KIWI [US]

ITEM

LEMONS FANCY [US]
LIMES [MEX]
***MANDARINS CUTIES® [US]**
MANGO [ECU]
ORANGES NAVEL [US]
ORANGES NAVEL [US]
PEAR BARTLETT [US]
PEAR BOSC [US]
PEAR CONCORDE [US]
PEAR RED [US]
RASPBERRIES [MEX]
STRAWBERRIES [US]
TOMATO BEEFSTEAK [CAN/MEX]
TOMATO CAMPARI [CAN/MEX]
TOMATO CHERRY [MEX]
TOMATO GRAPE [MEX]
TOMATO MEDLEY [MEX]
TOMATO ON THE VINE [CAN]
***WATERMELON MINI SEEDLESS [MEX]**





ORRI TANGERINE [us]

Orri is mostly seedless and is a wonderful variety to extend the season of easy-peelers once the main clementine varieties have finished. The skin is a lovely color, thin, and easy to remove. There can be a slight oily residue on peeling, but really it is a sign of its outrageous zesty flavor!

ITEM	CITY
GRAPEFRUIT RED	VERO
GUAVA RED	MIAMI
ORANGES	VERO
STARFRUIT/CARAMBOLA	HOMESTEAD
TANGERINE AUTUMN HONEY	WINTER HAVEN
TANGERINE ORRI	WINTER HAVEN
TOMATO CHERRY CLAMSHELL	IMMOKALEE
TOMATO GRAPE	IMMOKALEE
TOMATO YELLOW	IMMOKALEE
B&W ARUGULA	MIAMI
B&W ARUGULA BABY	MIAMI
B&W WATERCRESS	MIAMI
BEANS GREEN & CARROTS	IMMOKALEE
BEANS GREEN	IMMOKALEE
*CABBAGE GREEN	BELLE GLADE
*CELERY NAKED	BELLE GLADE
*CELERY SLEEVED	BELLE GLADE
OG CORN BICOLOR	BELLE GLADE
CORN BICOLOR	BELLE GLADE
CORN WHITE	BELLE GLADE
CORN YELLOW	BELLE GLADE
GREENS MICRO RAINBOW	MIAMI
HERB FRESH BASIL	MIAMI
HERB FRESH MINT	MIAMI
HERB FRESH ROSEMARY	MIAMI
HERB FRESH THYME	MIAMI
*LETTUCE CELLO	BELLE GLADE
*PEPPER GREEN CHOICE	LOXAHATCHEE
*PEPPER GREEN JUMBO	LOXAHATCHEE
RADISH RED	DELRAY
ROMAINE	BELLE GLADE
SPROUTS ALFALFA	MIAMI
*SPROUTS BEAN	MIAMI
SPROUTS BROCCOLI	MIAMI
*SPROUTS CLOVER	MIAMI
*SPROUTS CRUNCHY	MIAMI
SPROUTS SPICY	MIAMI

EXOTIC CHOICES JAN. 26 - FEB. 1, 2020

*allow 1 week lead time

US SPECIALTY APPLES



OG CRIMSON GOLD CRAB APPLE [US]

Crimson Golds are larger than most crab apple varieties and sometimes the twice the size of crab apples. The shape of the fruit is rounded and oblate. Its coloring is almost solid red when mature, with tones of ruby and blush and just a hint of yellow around its stem end. Thus, the name Crimson Gold can be misleading if one is looking for a true golden apple. The fruit's cream colored flesh is firm, succulent and crisp. Its flavors, robust and both sweet and tart.



COSMIC CRISP® APPLE [US]

It's the apple we've all been waiting for! The natural offspring of Honeycrisp and Enterprise. Large and juicy - Cosmic Crisp® offers all the best characteristics of its parentage: crunchy, sweet, and scrumptious flavor! No doubt Cosmic Crisp® is bound to be your new favorite apple!



AUTUMN GLORY® APPLE [US]

Autumn Glory® exceeds customer expectations of "what an apple should taste like." Their flavor offers a sweetness with subtle hints of cinnamon and caramel. Shoppers will love the balance of flavors and enjoy the "snap" that comes with each and every bite. Autumn Glory® is a non-GMO fruit and has an excellent shelf-life.



HONEYCRISP APPLE [US]

OG HONEYCRISP APPLE [US]

Honeycrisp has a creamy white flesh is exceptionally crisp and aromatic. Every bite has a signature audible crunch that is head turning. Its flavor is a balanced content of sugar and acid. Honeycrisp apples have a pleasant sweet-tart flavor and chin-dripping juice that varies in strength depending upon the maturity of the apple.



KORU® APPLE [US]

A new variety of apple from New Zealand that is now grown in the US! Koru® is sweet, juicy, and crunchy, like many of the newest apple varieties. The taste is complexly sweet, with subtle tartness and notes of honey, orange juice, spice, and vanilla. It has also been described as cidery, due to its juiciness.



LADY APPLE [US]

The Lady apple has thin satin-finished pale lime green skin blushed with layered tones of ruby and crimson and nearly invisible white freckles. Though it is firm to the touch, the flesh of a Lady apple is tender, not crisp. Its flavor far from tart, rather quietly sweet tart with a succulent but subtle finish.



OPAL™ APPLE [US]

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



ROCKIT™ APPLE [US]

World's first miniature apple! Rockit™ apples are fully mature, yet tiny in size. They are sweet, crunchy and grown to be naturally small. Did we mention they are also non-GMO? Rockit™ apples are known for their long shelf life and will keep for a couple of weeks when stored in a cool and dark place or the refrigerator. A great apple to eat fresh out-of-hand or as a baking apple - where its ideal to be cooked whole!

RUBY FROST® APPLE [US]

A new apple fresh from New York, first planted in 2011 and marketed in 2013, RubyFrost® boasts a beautiful rich color and definitive crisp texture, blending a delicate balance of sweet and tart flavors that make it an ideal pairing with a glass of red wine or a light fresh salad. It's also a great new baking and recipe ingredient choice.



SNAPDRAGON™ APPLE [US]

A unique variety developed by Cornell University and born from the seeds of Honeycrisp. SnapDragon® is an extra sweet piece of fruit with plenty of juice and a snappy texture. The sweet flavor offers hints of spice that pairs beautifully with rich cheeses, salty bacon and nuts.



SUGARBEE® APPLE [US]

OG SUGARBEE® APPLE [US]

This is one sugary sweet and crunchy apple! An offspring of the ever popular Honeycrisp, the SugarBee® apple is born. The story begins with a grower watching a honey bee cross pollinate with an unknown tree and an Honeycrisp tree - a few months later, the tree blossomed and the outcome was a super sweet fruit! A very fitting name for a very delicious piece of fruit.



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SPECIALTY PEARS



ASIAN PEAR [US]

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



BUTTERSCOTCH™ PEAR [KOR]

Butterscotch™ pears are the most refreshing pears you'll ever bite into. Grown with meticulous care and hand-wrapped to preserve moisture, these perfect, blemish-free fruits are gorgeous, plump, and crisp. Prized for their large size and paper-thin skins, which lack the bitter flavor of other common varieties.



OG RED PEAR [US]

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



YALI PEAR [CHL]

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

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SOUTH AMERICAN STONE FRUIT



APRICOTS [CHL]

Apricots are one of the smaller stone fruits. Their shape is rounded yet oblong. The skin is smooth, velvety, and a golden orange color with a slight rosy blushing. Apricots will ripen after harvested. When ripe, apricots are sweet-forward with a slightly tart finish and a juicy, tender mouth-feel.



RED CHERRIES [ARG]

The perfect cherry is rounded with a slight heart shape and dimple at its stem end. The skin is thin and taut with deep red coloring. The flesh's color palette is a range of rouge tones. Its texture has a soft melting quality and its flavor bright, pleasantly tart and sweet.



NECTARINES [CHL]

Nectarine's smooth skin is blushed with hues of ruby, pink and gold throughout. Their flesh is perfumed with aromatics, overtly juicy when ripe, and golden colored with red bleeds at the skin and surrounding the central rough pit. A ripe nectarine's texture is soft with a melting quality, its flavors balanced with layers both bright and sweet.



PEACHES [CHL]

Imported fresh from the Chilean growing region. Peaches are the quintessential fuzzy fruit that everyone loves! When ripe, they offer a delightful flesh that is aromatic and juicy. The classic flavor is well-rounded sugar to acid ratio. Perfect in fresh or cooked preparations, such as, poaching, baking, and grilling.



MED BLACK PLUMS [CHL]

Plum is a sweet and juicy fruit that has a high nutritional value of vitamins and nutrients. Plums are also related to almonds and peaches. Excellent for fresh eating, cooking, baking, sauces and reductions.



RED PLUMS [CHL]

Plum is a sweet and juicy fruit that has a high nutritional value of vitamins and nutrients. Plums are also related to almonds and peaches. Excellent for fresh eating, cooking, baking, sauces and reductions.

CULINARY Specialties

premierproduce

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SUMO® MANDARINS [US]

In the 1970's a citrus grower from the Kumamoto Prefecture in Japan set out to develop a fruit which would combine the best of the easy-to-peel Japanese Satsuma with the big, juicy, sweet oranges from California. Now this legendary fruit, which is called a Dekopon in Japan and Hallabong in Korea, is finally available for the enjoyment of for all to enjoy! 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. Sumo® is quite probably the sweetest citrus you will ever eat!



RED BANANA [ECU]

Red bananas are shorter, plumper and heartier than the average banana. It should only be eaten when ripe as an immature Red banana taste's like a dry and chalky starch. When ready to eat, the rind will be almost black. Its flavor is sweet and creamy with raspberry highlights. Although a ripe Red banana can be great for fresh-eating, it is preferred as a baking variety for both desserts and semi-savory dishes.

RED CURRENTS [CHL]

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.



RED DRAGONFRUIT [ECU]

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



YELLOW DRAGONFRUIT [ECU]

Yellow Dragon fruit has a crisp, juicy texture and very sweet, tropical flavor with floral hints and no acidity. This variety is considered the "real" Yellow Pitaya and is said to be the sweetest of all the dragon fruits. For the best flavor, refrigerate the fruit for 2 hours before preparing raw.



FRESH BLACK FIGS [PER]

botanical inverted flower from the Ficus tree which is a member of the Mulberry tree. These decadent fruits have a tough peel that reveal a soft creamy white interior filled with a seed mass bound with jelly-like flesh. The edible seeds are numerous and generally hollow. They can produce a "meaty" flavor that has a smoky, almost steak-like aroma and taste.



GOLDENBERRIES [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.



MUSCATO GRAPES GREEN [PRU] RED [PRU]

Muscato grapes are hybrids of very special seedless grape varieties. They make a perfect snack with their crisp texture and mouth-watering, juicy interior. Muscato Grapes are much sweeter than average grapes, measuring at a brix (sweetness) level of at least 22 compared to the average grape brix of about 16.



KUMQUAT [SAF]

Kumquats are entirely edible, they are a versatile ingredient in both sweet and savory preparations. The peel is where the true citrus sweetness lies in both aroma and flavor. The flesh offers a bold and juicy tart contrast, making for a sweet tart mouthful. The fruits of the Kumquat tree grow in clusters. They ripen within a month from green to brilliant orange.



LYCHEE [SAF]

Lychee's skin is reddish, somewhat leather-like and easy to peel. Once opened, a white to somewhat translucent flesh is revealed. A relative to Rambutan and Longan, Lychee is the perfect balance of sweet and tart. Its taste is light and floral taste. Known for flavor notes of grape, rose, pear and watermelon. Lychee pairs perfectly with coconut, lime, and other tropicals.



CHARENTAIS MELON [DOM]

Also known as the French Cantaloupe, the Charentais originated around the 1920s in the Poitou-Charentes region of western France. Its shape is a petite-sized melon with a smooth, hard, pistachio-grey colored skin and distinct green ribbing. Its flesh is a deep orange, dense, smooth and sweet similar to that of a Cantaloupe. When ripe, it is highly fragrant with tropical fruit and floral notes.



KIWANO MELON [NZD]

Kiwano melons are about the size of a pear. Its spiky cast has a bright yellow and orange, mottled skin; which is actually edible. When opened, Kiwano reveals a rich, jelly-like, lime green flesh studded with white edible seeds reminiscent of cucumbers. The melon has a sweet and tart, banana-lime taste.



STEMBERRIES [US]

Fresh from California! Stem strawberries are readily distinguished by several characteristics; they must be uniform in size, color, shape and ripeness and of course, maintain a 2" stem. They are plump and voluptuous, heart shaped, deep ruby red in color, succulent and candy sweet with a perfect hint of tartness.



TAMARIND [THA]

Tamarind fruits are bean-like shaped pods, with a cinnamon brown to clay colored external appearance. As the fruit matures, the pod becomes brittle. The flesh begins to dehydrate to a paste form and takes on the cinnamon appearance of the pod, while becoming sweeter. It is at this stage of maturity that it is most often used for culinary purposes.

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



premierproduce

*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™
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Orach Red™
Oregano™
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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™
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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™
Fennel™
Mizuna™
Mustard Red™
Pak Choy™
Sorrel™
Tatsoi™
Watercress™

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



MICROFLOWERS

PACK SIZE: 100 ct. / 200 ct.

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



PLEASE NOTE: AVAILABILITY IS SUBJECT TO CHANGE