

# zeaa

rotisserie & bar

FRESH PRODUCE SPECIFICATIONS

## Zea Rotisserie - Taste Buds - CC

MAY 2023

COMPILED BY



ALL REFERENCE TO PACK SIZES ARE BASED UPON INDUSTRY STANDARDS, ALTHOUGH THIS MAY VARY DEPENDING UPON TIME OF YEAR AND REGION. SPLIT PACKS WILL VARY BY DISTRIBUTOR. PLEASE NOTE THAT DEPENDING UPON THE PRODUCE ITEM : IT MAY BE PACKED BY COUNT, VOLUME OR WEIGHT.



# Produce Receiving and Handling

## Helpful Tips

- Deliver produce directly into the walk-in cooler and inspect quality inside the cooler
- Store products such as Potatoes and Onions in dry storage at room temperature
- Rotate produce using FIFO (First In, First Out) method to ensure freshness
- Record receiving date on the end panel of cartons as necessary
- Proper maintenance of cooler curtains will help reduce temperature fluctuations
- Cooler temperatures should be monitored for consistent temperatures – ideal temperature to maintain is 36°F
- Cooler fans should run at all times
- To avoid equipment breakdowns; proper maintenance of the cooler unit is imperative

## What to Avoid

- Avoid rough handling or dropping produce
- Avoid removing processed produce from its original carton
- Avoid leaving cooler doors propped open

# Processed and Precut Produce

## Helpful Tips

- Processed or precut produce, known as value-added, reduces labor cost and generated waste
- Upon delivery, immediately move to refrigerated storage
- Check the “Best if Used By” date to make sure a minimum of four days is still available beyond that date
- Verify the product appears healthy and fresh without excess moisture
- Store in the coldest part of the cooler, as close to 34°F as possible. For every 1°F above 40°F one day of shelf life is lost
- Store in original carton to protect bags against rips and snags. Cartons provide an added layer of insulation to help minimize temperature fluctuations that naturally occur in coolers
- Utilize FIFO rotation practices. If product is placed directly on shelves it is advisable to either label individual bags with receiving date or “Best if Used By” date



# Fresh Fruit and Ripening

Some fresh fruit can ripen after harvest, while others do not. The lists below define the products in each category. To speed up the ripening process, fruits that ripen after harvest may be stored in the warmest part of the cooler or dry storage.

## Fruits that Ripen after Harvest

Apricots • Avocados • Bananas • Cantaloupe • Peaches  
Honeydew • Kiwi • Nectarines • Papaya • Star Fruit

## Fruits that do NOT Ripen after Harvest

Apples • Berries • Cherries • Grapes  
Mandarins • Oranges • Pineapple • Strawberries  
Watermelon • Limes • Lemons • Tangerines

# Ethylene Gas

Ethylene gas is an invisible and odorless naturally occurring hydrocarbon gas. Some products will produce ethylene as part of the natural ripening process. Ethylene is responsible for changes in texture, softening, color and other processes involved in the ripening of certain products. While ethylene can be beneficial for the ripening of some products, it can be detrimental to the health of other products.

Commercially, ethylene is used to promote the ripening of several commodities including Avocados, Bananas and Tomatoes

## Produce that is Ethylene Sensitive

Apples • Apricots • Avocados • Bananas • Cantaloupe • Honeydew  
Kiwi (ripe) • Mangos • Papayas • Peaches • Pears • Plums • Tomatoes

## Produce that is Major Ethylene Producer

Asparagus • Bananas • Beans • Broccoli • Brussels Sprouts • Cabbage  
Carrots • Cauliflower • Celery • Citrus • Cucumbers • Eggplant  
Kiwi (unripe) • Leafy Greens • Nectarines • Okra • Peas • Peppers  
Spinach • Squash • Sweet Potatoes • Watermelon

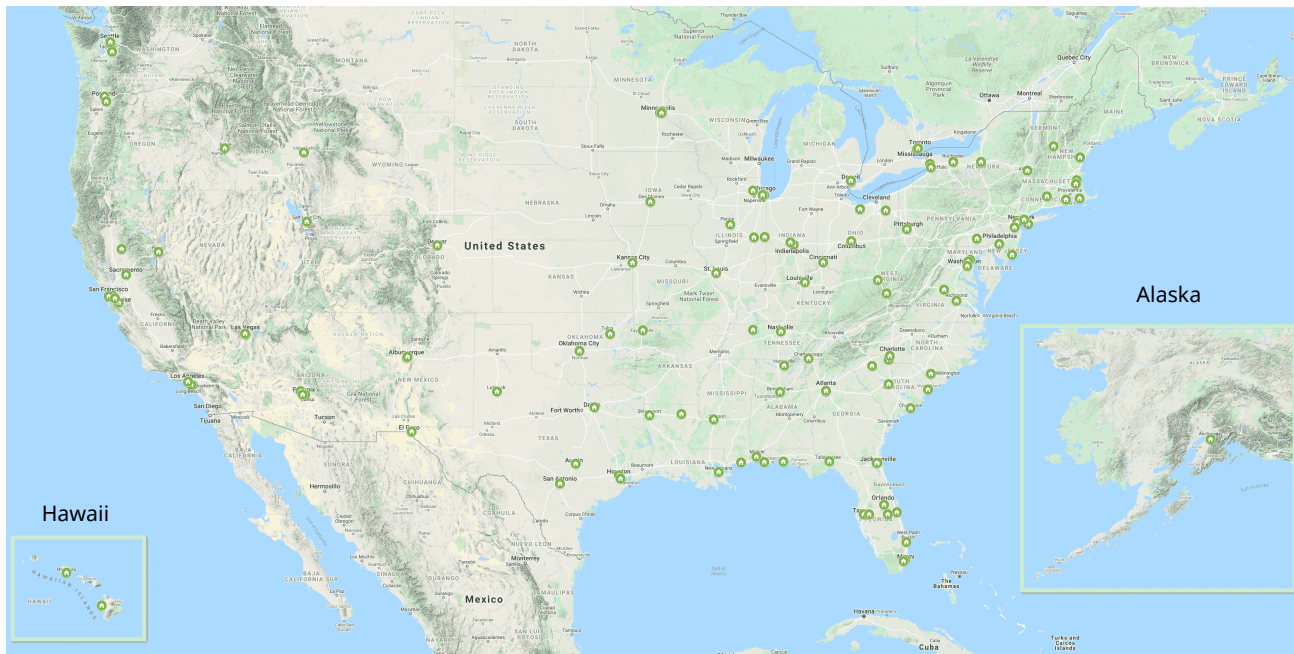


# Cold Chain Continuity

Transportation providers play a vital role in the fresh produce supply chain. Travel time and distance can impact product appearance and quality for many produce items. A significant amount of fresh produce is grown in the United States, Mexico, and Canada. These products are then transported to distributors across the United States. Produce has specific growing regions all around the world and typically travels a great distance before reaching restaurants. Maintaining the cold chain is imperative to maximizing the shelf life and quality of each product.

Temperature is the single greatest factor that influences produce quality. Different produce commodities have different temperature and relative humidity requirements, but most produce items require refrigerated temperatures between 32°F and 40°F during transport. Below 32°F and the cellular structure is destroyed resulting in limp or wilted product that may appear translucent or watery. Above 40°F the product may appear healthy or it could arrive wet, limp, discolored, moldy or slimy; at a minimum, the shelf life is greatly reduced. Either temperature extreme results in compromised shelf life, appearance, and quality. Fortunately, most distributors group commodities on their inbound trucks that share similar temperature requirements to avoid many of these issues.

Avoid removing an entire case of produce from the cooler if prepping a portion of the case. Return prepped product back to its proper temperature zone as quickly as possible.



Distributor Map





# Growing Regions and Transitions

Seasonality plays a major role in sourcing fresh produce as grower-shippers move with the seasons in their effort to provide an uninterrupted flow of high quality produce. The growing region transitions occur based on seasons. Quality and sizing can fluctuate during transitions.

- Domestically California is the major growing region of the United States. Florida and Arizona are also relied on to fill gaps in cooler months
- Russet Potatoes are harvested once per year in the early fall. Major growing regions are Idaho, Wisconsin, Washington, Oregon, Nevada, Colorado, and Nebraska
- Onions are harvested once per year in the early fall. Major growing regions are Washington/Eastern Oregon, Mexico, Texas, New Mexico, and California
- Domestic Melons are available from different growing regions throughout the United States from spring to fall. During cooler months, Melons are imported from areas such as Mexico, Central America, and the Caribbean
- Grapes and Stone Fruit are abundant from California in the summer and fall, but Chile supplies much of the product during the winter and spring
- The domestic Asparagus season is relatively short, with California in April followed by Washington, Michigan and New Jersey in May and June. Peru and Mexico are the main suppliers for Asparagus for the majority of the year

## Unit of Measure

It is important to understand the unit of measure (UOM) of each product being purchased. Many items are volume filled and packed as bushel measurements. Volume filled products include Citrus, Cucumbers, Eggplant, Peppers, and Squash to name a few. Pack sizes may be different between growing regions for some commodities. Some volume filled products are also labeled with a count, which is an approximation.

Processed or precut items are sold by packaged weight such as 5 lb., 2/5 lb., 4/5 lb., etc.

# Cooler Diagram



## Front of the Cooler

Zone A+ = Some Drafts/Warmest Area, Zone A = Minimal Drafts/Warmest Area  
 Avocados - Melons - Dry Onions\*  
 Hard/Winter Squash - Stone Fruit - Tomatoes

## Middle of the Cooler

Zone B+ = Some Drafts/Cold Area, Zone B = Minimal Drafts/Cold Area  
 Beans - Citrus - Cucumbers - Eggplant - Peppers  
 Pineapple - Summer Squash (Yellow and Zucchini)

## Back of the Cooler

Zone C+ = Some Drafts/Coldest Area, Zone C = Minimal Drafts/Coldest Area  
 Apples - Asparagus - Berries - Broccoli - Cabbage - Carrots  
 Celery - Corn - Grapes - Peas - Sprouts - Lettuce  
 Herbs (Except Basil) - Mushrooms - Processed

## Dry Storage

Bananas - Dry Onions\* - Potatoes  
 Sweet Potatoes/Yams - Tomatoes\*\*

\*If dry storage is warm and humid, it may be best to store Dry Onions in the warmest part of the cooler near the door.

\*\*If company policy and local health department regulations allow, Whole Tomatoes are usually best stored in a cool area of dry storage to preserve their flavor and limit potential damage.



**GRADE** - US 1

**PACK** - 48 ct.

**ORIGIN** - Mexico US Peru Chile

**AVAILABILITY** - Year Round

**SPECIFICS** - Two layer pack Hass variety Stage 45  
ripeness 25 dry matter or above

**ETHYLENE PRODUCE** - Yes

**ETHYLENE SENSITIVE** - Yes

**STORAGE ZONE** - A+

### RECEIVING

Good quality #1 Avocados will have a pebbly skin with color ranging from green to black with no red discoloration, brown scarring or russeting. The skin color is not an indication of ripeness. Avocados ripened to Stage 4.5 should arrive firm but ripe and ready to use. The fruit should yield to gentle pressure when squeezed in the palm of your hand. Avoid pinching the product with your fingers when testing it to avoid bruising. The fruit should be ready for making guacamole upon receiving it.

### AVOID / REJECT

Avoid product that is soft or mushy or appears dehydrated, as evidenced by dimpled fruit or shriveled skin.

### STORAGE / HANDLING

Store ripe and ready to use Avocados in their original container in the warmest area of the cooler, usually near the door. Refrigerating the product to 38-42 degrees F will slow the ripening process and preserve the current stage of ripeness to keep the product from dehydrating and discoloring. Remove the product from the cooler and bring to room temperature on the day it will be served. A Ripe Avocado should give to gentle palm pressure, avoid testing using fingertips as this often bruises the fruit and results in black spots under the skin.

### OTHER



**GRADE** - US 2

**PACK** - 60 ct.

**ORIGIN** - Mexico US Peru Chile

**AVAILABILITY** - Year Round

**SPECIFICS** - Two layer pack Hass variety Stage 45  
ripeness 25 dry matter or above

**ETHYLENE PRODUCE** - Yes

**ETHYLENE SENSITIVE** - Yes

**STORAGE ZONE** - A+

### RECEIVING

Good quality #2 Avocados will have a pebbly skin with color ranging from green to black, there will be some red discoloration, brown scarring or russeting on the surface of the fruit. The skin color is not an indication of ripeness. Avocados ripened to Stage 4 to 4.5 should arrive ripe and ready to use. The fruit should be ready for making guacamole upon receiving it, but it should not be mushy or dehydrated; as evidenced by dimpled fruit or shriveled skin.

### AVOID / REJECT

Avoid product that is soft or mushy or appears dehydrated, as evidenced by dimpled fruit or shriveled skin.

### STORAGE / HANDLING

Store ripe and ready to use Avocados in their original container in the warmest area of the cooler, usually near the door. Refrigerating the product to 38-42 degrees F will slow the ripening process and preserve the current stage of ripeness to keep the product from dehydrating and discoloring. Remove the product from the cooler and bring to room temperature on the day it will be served. A Ripe Avocado should give to gentle palm pressure, avoid testing using fingertips as this often bruises the fruit and results in black spots under the skin.

### OTHER





**GRADE** - US 1

**PACK** - 6 oz.

**ORIGIN** - US Mexico Canada South America

**AVAILABILITY** - Year Round

**ETHYLENE PRODUCE** - Very Low

**ETHYLENE SENSITIVE** - No

**STORAGE ZONE** - C

#### **RECEIVING**

Good quality Blueberries should be firm, plump and dry. They should be a deep purple or blue-black in color with a silvery sheen or "bloom". Blueberries do not ripen after harvest; discard any green berries.

#### **AVOID / REJECT**

Avoid Blueberries that appear to be dehydrated, shriveled, wrinkled or soft.

#### **STORAGE / HANDLING**

Store Blueberries in the coldest part of the cooler in their original clamshells. Ideal storage temperature is 34-38 degrees F, by keeping the product properly chilled and covered you can preserve the shelf life and protect from dehydration, discoloration, and softening.

#### **OTHER**



**GRADE** - US 1

**PACK** - 6/3 lb.

**ORIGIN** - US Mexico Canada

**AVAILABILITY** - Year Round

**ETHYLENE PRODUCE** - No

**ETHYLENE SENSITIVE** - Yes

**STORAGE ZONE** - C

### **RECEIVING**

Good quality Broccoli Florets should be fresh and healthy with no black, red or yellow discoloration. The buds should be dark to medium-green, although may appear yellow around the edges, this does not affect product quality; it simply means that the clusters were not exposed to sunlight during its growing cycle.

### **AVOID / REJECT**

Avoid Broccoli Florets with open, flowering, discolored, or water-soaked bud clusters and tough, woody stems as well as product that appears wet or slimy.

### **STORAGE / HANDLING**

Store Broccoli Florets in the coldest part of your cooler, ideally between 32-36 degrees F. Broccoli is ethylene sensitive which causes the bud clusters to turn yellow or drop off; avoid storage near ethylene producing items.

### **OTHER**



**GRADE** - US 1

**PACK** - 50 lb.

**ORIGIN** - US Canada

**AVAILABILITY** - Year Round

**ETHYLENE PRODUCE** - No

**ETHYLENE SENSITIVE** - Yes

**STORAGE ZONE** - C

#### **RECEIVING**

Good quality Green Cabbage should be firm, very solid and heavy for its size. The heads should be light green to fully green without any yellow or brown discoloration. The heads should have very few, if any loose wrapper leaves and there should be no cracking or splits. An average head weighs about 2 to 2.5 lb.

#### **AVOID / REJECT**

Avoid Cabbage that is discolored, wilted or having cracked and or split heads. No mold or deterioration should be present.

#### **STORAGE / HANDLING**

Cabbage should be stored in the coldest area of the cooler either in a closed cardboard box or in a covered lexan container. The ideal storage temperature is 34-36 degrees F. Store the product on lower shelves, below the air drafts to help prevent dehydration and discoloration. Keeping heads moist can prolong their shelf life. Whole heads of Cabbage can be kept on inventory for 7-12 days as long as they are received in good condition and stored properly. Cabbage is ethylene sensitive which can cause the leaves to turn yellow or possibly drop off; avoid storage near ethylene producing items.

#### **OTHER**



**GRADE** - No US Grades Given

**PACK** - 4/5 lb

**ORIGIN** - US Canada

**AVAILABILITY** - Year Round

**SPECIFICS** - 1

**ETHYLENE PRODUCE** - No

**ETHYLENE SENSITIVE** - Yes

**STORAGE ZONE** - C

### **RECEIVING**

Good quality Chopped Green Cabbage should appear fresh and crisp with pale green coloration. The product should be uniformly chopped. Bags should be intact with no punctures or rips. The product should arrive cold. A visual inspection of the product's health is much more important than evaluating product solely by the Use By date; but there should be a minimum of 4 days remaining before the "Best If Used By Date".

### **AVOID / REJECT**

Avoid Chopped Cabbage that appears discolored, mushy or has excess moisture inside the bag. Avoid bags that appear bloated. Avoid bags that are not sealed; bags can be tested by submerging in cold water and checking for the presence of air bubbles indicating a hole or broken seal.

### **STORAGE / HANDLING**

Store Chopped Cabbage immediately upon receiving in the coldest part of your cooler. The ideal storage temperature is 32-36 degrees F; shelf life is greatly increased by keeping the product within this temperature range. Leave the product in its original packaging to avoid accidental rips, snags or tears of the bags. The carton serves as an additional layer of insulation to help reduce temperature fluctuations that occur in your cooler. Rotate product on a first in, first out basis. Processed produce will lose 1 day of shelf life for every degree about 40 degrees F it attains.

### **OTHER**



**GRADE** - No US Grades Given

**PACK** - 4/5 lb

**ORIGIN** - US Imported

**AVAILABILITY** - Year Round

**ETHYLENE PRODUCE** - No

**ETHYLENE SENSITIVE** - Yes

**STORAGE ZONE** - C

#### **RECEIVING**

Good quality Matchstick Carrots should be consistently cut and have a vibrant orange color. The bags should be properly sealed without a lot of excess air; punctures or rips. The product should arrive cold. A visual inspection of the products health is much more important than evaluating product solely by the Use By date; but there should be a minimum of 4 days remaining before the "Best If Used By Date".

#### **AVOID / REJECT**

Avoid Matchstick Carrots that appear white, discolored, mushy or has excess moisture inside the bag. Avoid bags that appear bloated. Avoid bags that are not sealed; bags can be tested by submerging in cold water and checking for the presence of air bubbles indicating a hole or broken seal.

#### **STORAGE / HANDLING**

Matchstick Carrots should immediately be placed in the coldest part of the cooler upon arrival. The ideal storage temperature is 32-36 degrees F; shelf life is greatly increased by keeping the product within this temperature range. Leave the product in its original packaging to avoid accidental rips, snags or tears of the bags. The carton serves as an additional layer of insulation to help reduce temperature fluctuations that occur in your cooler. Rotate product on a first in, first out basis. Processed produce will lose 1 day of shelf life for every degree about 40 degrees F it attains.

#### **OTHER**



**GRADE** - No US Grades Given

**PACK** - 5 ct.

**ORIGIN** - US Mexico

**AVAILABILITY** - Year Round

**ETHYLENE PRODUCE** - No

**ETHYLENE SENSITIVE** - Yes

**STORAGE ZONE** - C

### **RECEIVING**

Good quality Cilantro should be fresh and healthy with dark green leaves possessing a very fragrant, pungent aroma. The bunches should be consistently sized and may arrive wet or packed in ice; this helps preserve the product as Cilantro is mostly water.

### **AVOID / REJECT**

Avoid Cilantro that is yellowing or turning brown, as well as product that appears dehydrated, becoming slimy or is deteriorating.

### **STORAGE / HANDLING**

Cilantro is best stored in the coldest area of your cooler between 32-36 degrees F. Store Cilantro in its original packaging or store in a covered lexan, keeping the product moist to prevent dehydration. The product can be misted with water or even stored in a drip set with ice to preserve it. Properly stored, Cilantro can be held three to five days on inventory and remain healthy.

### **OTHER**



**GRADE** - US 1

**PACK** - 12 ct.

**ORIGIN** - US Mexico Canada

**AVAILABILITY** - Year Round

**ETHYLENE PRODUCE** - Very Low

**ETHYLENE SENSITIVE** - Yes

**STORAGE ZONE** - A

### **RECEIVING**

Good quality English Cucumbers should arrive with solid dark green colored skin with ridges running horizontally along the product. #1 product should be straight without visible surface blemishes. The product should be approximately 11 to 13 inches in length. All Cucumbers are to be free of dirt and/or any extraneous matter.

### **AVOID / REJECT**

Avoid Cucumbers with cuts, yellowing, shriveling, pitting, bug damage, soft sunken ends or decay/external breakdown of any kind on the surface.

### **STORAGE / HANDLING**

Store Cucumbers in their original container or covered Lexan in the warmest area of the cooler, usually near the door. Ideal storage temperature is 40-45 degrees F. Leave box tops intact and closed to best preserve yield and product appearance. Cucumbers are ethylene sensitive which can cause them to yellow as well as soften; avoid storage near ethylene producing items.

### **OTHER**



**GRADE** - US 1

**PACK** - 5 lb.

**ORIGIN** - US Imports

**AVAILABILITY** - Year Round

**ETHYLENE PRODUCE** - No

**ETHYLENE SENSITIVE** - No

**STORAGE ZONE** - C

### **RECEIVING**

Good quality Peeled Garlic should arrive with solid tan to light to yellow color and may have green tips. Product should be firm and plump with skinless bulbs. Product will have a pungent garlic aroma.

### **AVOID / REJECT**

Avoid Peeled Garlic that appears to be wet, shriveling, has soft areas or mold.

### **STORAGE / HANDLING**

Store Garlic in its original container in a cool, dry part of the cooler out of direct light. Ideal storage temperature is 34-38 degrees F. Make sure to always reseal container/bag and store away from the cooler fans as dehydrating breezes will cause brown spotting and deterioration. Keep Garlic separate from other foods because other foods can pick up a garlicky taste and smell when stored too closely.

### **OTHER**





**GRADE** - No US Grades Given

**PACK** - lb.

**ORIGIN** - Hawaii Imports

**AVAILABILITY** - Year Round

**ETHYLENE PRODUCE** - No

**ETHYLENE SENSITIVE** - No

**STORAGE ZONE** - Dry Storage

### **RECEIVING**

Good quality Ginger should be received dry and very firm with no bruising or soft spots apparent. The skin should be smooth and have a light brown color with white flesh. Select the Ginger with the least amount of knots and/or branching.

### **AVOID / REJECT**

Avoid shriveled or soft Ginger Root.

### **STORAGE / HANDLING**

Ginger is best stored in a well-ventilated, cool area of dry storage between 60-65 degrees F for short periods of time; for up to 7 days or less. Storage at warmer temperatures promote molding and sprouting. Storage below 55 degrees F causes the product to shrivel, soften and become wet. Keep inventory levels low and turn over product rapidly.

### **OTHER**



**GRADE** - US Fancy1

**PACK** - 2 lb.

**ORIGIN** - US Mexico South America

**AVAILABILITY** - Year Round

**ETHYLENE PRODUCE** - Very Low

**ETHYLENE SENSITIVE** - Yes

**STORAGE ZONE** - C+

#### **RECEIVING**

Good quality Green Seedless Grapes, aka White Seedless Grapes; should be well-colored with plump berries firmly attached to green pliable stems. The color and shape should be consistent throughout the case.

#### **AVOID / REJECT**

Avoid Grapes that are damaged, bruised or contain mold. Avoid Grapes with significant shatter in the lugs, this is more prevalent in storage product being shipped at the end of the regional growing seasons.

#### **STORAGE / HANDLING**

Grapes are best stored in the coldest section of your cooler to preserve their health and yield. The ideal storage temperature is between 32-36 degrees F. Maintain good air circulation around the lugs, but avoid uncovered storage in the drafts as they will make the Grapes shrivel prematurely. Handle Grapes with care as they are easily bruised or damaged; the detachment of the berries from the cluster is known as shatter. Avoid storage near odorous products in your cooler; Grapes absorb odors. Avoid washing until immediately before using; once washed Grapes will mold and decay more rapidly. Grapes produce very low amounts of ethylene, but are sensitive to ethylene which is a secondary cause of shatter; avoid storage near other ethylene producing items.

#### **OTHER**



**GRADE** - US Fancy1

**PACK** - 2 lb.

**ORIGIN** - US Mexico South America

**AVAILABILITY** - Year Round

**ETHYLENE PRODUCE** - Very Low

**ETHYLENE SENSITIVE** - Yes

**STORAGE ZONE** - C+

### **RECEIVING**

Good quality Red Seedless Grapes should be well-colored with plump berries firmly attached to green pliable stems. The color and shape should be consistent throughout the case.

### **AVOID / REJECT**

Avoid Grapes that are damaged, bruised or contain mold. Avoid Grapes with significant shatter in the lugs, this is more prevalent in storage product being shipped at the end of the regional growing seasons.

### **STORAGE / HANDLING**

Grapes are best stored in the coldest section of your cooler to preserve their health and yield. The ideal storage temperature is between 32-36 degrees F. Maintain good air circulation around the lugs, but avoid uncovered storage in the drafts as they will make the Grapes shrivel prematurely. Handle Grapes with care as they are easily bruised or damaged; the detachment of the berries from the cluster is known as shatter. Avoid storage near odorous products in your cooler; Grapes absorb odors. Avoid washing until immediately before using; once washed Grapes will mold and decay more rapidly. Grapes produce very low amounts of ethylene, but are sensitive to ethylene which is a secondary cause of shatter; avoid storage near other ethylene producing items.

### **OTHER**



**GRADE** - No US Grades Given

**PACK** - lb.

**ORIGIN** - US Imported

**AVAILABILITY** - Year Round

**ETHYLENE PRODUCE** - No

**ETHYLENE SENSITIVE** - Yes

**STORAGE ZONE** - A

#### **RECEIVING**

Good quality Basil should be highly aromatic and tender with slightly crinkled leaves that range in color from bright green to greenish-purple. The product should be fresh and healthy. Product should have good leaf to stem ratio.

#### **AVOID / REJECT**

Avoid Basil that is showing signs of deterioration, wilting, black spotting, or dehydration.

#### **STORAGE / HANDLING**

Store Basil in the warmest part of the cooler in either its open original bag or a vented plastic container. Ideal storage temperature is 48-52 degrees F. Herbs are ethylene sensitive which may cause yellowing or loss of color; avoid storage near ethylene producing items.

#### **OTHER**



**GRADE** - No US Grades Given

**PACK** - 8 oz.

**ORIGIN** - US Imported

**AVAILABILITY** - Year Round

**ETHYLENE PRODUCE** - No

**ETHYLENE SENSITIVE** - Yes

**STORAGE ZONE** - C

### **RECEIVING**

Good quality Mint should arrive with crisp, rigid leaves with a uniform light green color. Leaves should be at least 1 inch in length, have a sweet flavor and give off a fresh aroma.

### **AVOID / REJECT**

Avoid product showing signs of wilting, browning or deterioration.

### **STORAGE / HANDLING**

Store Mint in the middle of the cooler in either its open original bag or a vented plastic container. Ideal storage temperature is 35-40 degrees F. Herbs are ethylene sensitive which may cause yellowing or loss of color; avoid storage near ethylene producing items.

### **OTHER**



**GRADE** - US 2 Choice

**PACK** - 200 ct.

**ORIGIN** - US Mexico Chile Spain

**AVAILABILITY** - Year Round

**ETHYLENE PRODUCE** - Very Low

**ETHYLENE SENSITIVE** - Yes

**STORAGE ZONE** - A

#### **RECEIVING**

Good quality Choice Lemons should arrive firm and healthy with a mostly bright yellow color and be uniformly sized. Some surface blemishes or scarring will be present as well as a green tinge at the ends of the fruit. The Lemons should have a fresh citrus aroma.

#### **AVOID / REJECT**

Avoid Lemons with bruised, discolored or wrinkled skins. While it is not uncommon to find a few pieces of fruit in a case with some surface mold, it should not be more than 3% of the contents by count.

#### **STORAGE / HANDLING**

Store Lemons in their original intact container or covered Lexan in the cooler. Keep cartons off the floor to prevent dampening of boxes from condensation and moisture in the cooler. The ideal storage temperature is 35-40 degrees F. Make sure to remove any molding aged product from the rest of the case to prevent cross contamination. Lemons produce very low level of ethylene and are ethylene sensitive which can accelerate skin deterioration and decay; avoid storage near ethylene producing items.

#### **OTHER**



**GRADE** - US 1

**PACK** - 48 ct.

**ORIGIN** - US

**AVAILABILITY** - Year Round

**ETHYLENE PRODUCE** - No

**ETHYLENE SENSITIVE** - Yes

**STORAGE ZONE** - C

#### **RECEIVING**

Good quality Romaine Hearts should be fresh and healthy and will have yellowish-white to pale green color progressing toward medium green color as you approach the tips of the leaves. The leaves should be crisp, tightly wrapped; the heart should be compact. The Romaine heads should be clean with minimal dirt or extraneous matter.

#### **AVOID / REJECT**

Avoid Romaine Hearts that appears wilted, dehydrated or has thin, loose or damaged leaves. Also, avoid Romaine Hearts with visible deterioration or black spotting.

#### **STORAGE / HANDLING**

Store Romaine Hearts in its original container with lids intact and closed or in a covered Lexan in the coldest part of the cooler. The ideal storage temperature is 34-36 degrees F. Keeping the product covered is the most effective way to prevent wilting and deterioration. Romaine Lettuce is ethylene sensitive which may cause russet (brown) spotting on the leaves; avoid storage near ethylene producing items.

#### **OTHER**



**GRADE** - No US Grades Given

**PACK** - 4/3 lb.

**ORIGIN** - US

**AVAILABILITY** - Year Round

**ETHYLENE PRODUCE** - No

**ETHYLENE SENSITIVE** - Yes

**STORAGE ZONE** - C

#### **RECEIVING**

Good quality Spring Mix should arrive refrigerated in a carton and the bag should be properly sealed. The individual leaves should have a healthy, crisp appearance. The varieties of Baby Lettuce in the blend will vary at times during the year and the amount of "red" components often declines whenever the growing areas face temperature extremes.

#### **AVOID / REJECT**

Avoid product that appears wet or slimy, wilted, discolored, or decayed. When opening the carton, make sure the inside of the carton is dry and if the bag is lifted at one corner, no liquid immediately appears at the opposite corner.

#### **STORAGE / HANDLING**

Store Spring Mix in the coldest part of the cooler in its original cartons immediately upon arrival. The ideal storage temperature is 34-36 degrees F. Do not remove the bags from the carton as this provides additional insulation of the product from cooler temperature fluctuations and protects the bags from punctures or tears. Rotate the cases and store on a first in, first out basis. Spring Mix is ethylene sensitive which may cause russet (brown) spotting on the leaves or loss of color; avoid storage near ethylene producing items. However, this should not be an issue as long as the product remains in its sealed packaging.

#### **OTHER**





**GRADE** - US 1

**PACK** - 5 lb.

**ORIGIN** - US Mexico

**AVAILABILITY** - Year Round

**ETHYLENE PRODUCE** - Very Low

**ETHYLENE SENSITIVE** - Yes

**STORAGE ZONE** - A

### RECEIVING

Product should arrive firm, healthy and uniformly sized. The color will vary depending upon varietal from dark green to yellow-green with occasional yellow spotting. Product should have a fresh citrus aroma and not be deformed or misshapen.

### AVOID / REJECT

Avoid Limes that are light in weight, shriveled, spongy, or significantly discolored.

### STORAGE / HANDLING

Store Limes in their original intact container or covered Lexan in the cooler. The ideal storage temperature is 45-50 degrees F. Make sure to remove any molding aged product from the rest of the case to prevent cross contamination. To get the most juice from Limes, keep at room temperature for one hour before squeezing. Limes produce very low levels of ethylene and are ethylene sensitive which can result in skin deterioration and decay; avoid storage near ethylene producing items.

### OTHER



**GRADE** - US 1

**PACK** - 5 lb.

**ORIGIN** - Local

**AVAILABILITY** - Seasonally

**ETHYLENE PRODUCE** - No

**ETHYLENE SENSITIVE** - No

**STORAGE ZONE** - C

#### **RECEIVING**

Good quality Sliced Crimini Mushrooms have a naturally dark cap that ranges in color from a light tan to brown without spots. The thickness of the cut should be consistent.

#### **AVOID / REJECT**

Avoid Sliced Crimini Mushrooms that show signs of deterioration, mold, or that appear slimy.

#### **STORAGE / HANDLING**

Mushrooms should be stored away from the lights and drafts in the coldest part of your cooler, ideally between 33-36 degrees F. Mushrooms will dehydrate rapidly when exposed to the drafts. Keep Mushrooms dry and do not wash until immediately before use as they will turn black if they become wet before or during storage.

#### **OTHER**



**GRADE** - US 1

**PACK** - 4/2 lb.

**ORIGIN** - US Mexico

**AVAILABILITY** - Year Round

**ETHYLENE PRODUCE** - No

**ETHYLENE SENSITIVE** - Yes

**STORAGE ZONE** - C

#### **RECEIVING**

Good quality Green Onions should be crisp with fresh, tender green tops and slightly bulbed white ends.

#### **AVOID / REJECT**

Avoid Green Onions with discolored, decaying, slimy or wilted tops.

#### **STORAGE / HANDLING**

Green Onions should be stored in the coldest part of the cooler to maintain shelf life. The ideal storage temperature is 34-36 degrees F. Green Onions are ethylene sensitive which may cause yellowing and decay; avoid storage near ethylene producing items. Also, Green Onions are sensitive to cooler drafts so make sure after opening the bag it is properly sealed to prevent premature dehydration and limit exposure to any ethylene gas present in your cooler.

#### **OTHER**



**GRADE** - No US Grades Given

**PACK** - 4/5 lb

**ORIGIN** - US Imported

**AVAILABILITY** - Year Round

**SPECIFICS** - 14

**ETHYLENE PRODUCE** - No

**ETHYLENE SENSITIVE** - No

**STORAGE ZONE** - C

## RECEIVING

Good quality Julienne Yellow Onions should appear crisp, firm and dry without liquid present in the bags. Product should arrive in tightly sealed bags, uniformly cut to the stated dimensions, creamy-white to yellow in color. Bags should be intact with no punctures or rips. The product should arrive cold. A visual inspection of the product's health is much more important than evaluating product solely by the Use By date; but there should be a minimum of 4 days remaining before the "Best If Used By Date".

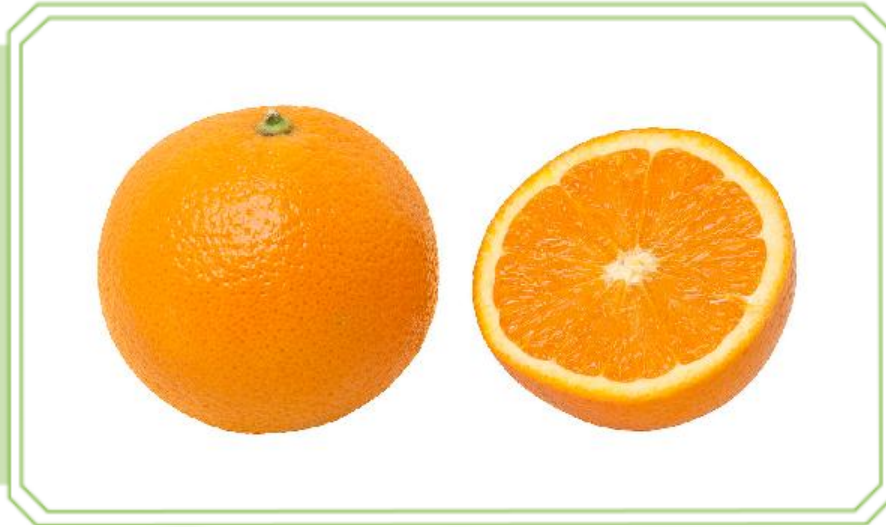
## AVOID / REJECT

Avoid Julienne Onions that appear translucent or has excess moisture inside the bag. If you pickup the bag at its corner, there should not be an accumulation of liquid in the bottom of the bag. Avoid bags that appear bloated. Avoid bags that are not sealed; bags can be tested by submerging in cold water and checking for the presence of air bubbles indicating a hole or broken seal. Avoid product with less than a minimum 4 days before the "Best if Used by Date" unless it appears to be very healthy. Reject product that is above 40°F, warm product will deteriorate rapidly and valuable shelf life will be lost.

## STORAGE / HANDLING

Store Julienne Onions immediately upon receiving in the coldest part of your cooler. The ideal storage temperature is 32-36 degrees F; shelf life is greatly increased by keeping the product within this temperature range. Leave the product in its original packaging to avoid accidental rips, snags or tears of the bags. The carton serves as an additional layer of insulation to help reduce temperature fluctuations that occur in your cooler. Rotate product on a first in, first out basis. Processed produce will lose 1 day of shelf life for every degree about 40 degrees F it attains.

## OTHER



**GRADE** - US 2 Choice

**PACK** - 5 lb.

**ORIGIN** - US Mexico

**AVAILABILITY** - Year Round

**ETHYLENE PRODUCE** - Very Low

**ETHYLENE SENSITIVE** - Yes

**STORAGE ZONE** - A

### RECEIVING

Good quality Choice Oranges should arrive firm with glossy skin that may have some surface blemishes. At certain times of the year, the external appearance may have a greenish blush to portions of the skin, this is a natural occurrence known as "re-greening" and does not affect the flavor of the Orange; it is only cosmetic. Product should be heavy for size.

### AVOID / REJECT

Avoid Oranges with bruised, discolored or wrinkled skins. While it is not uncommon to find a few pieces of fruit in a case with some surface mold, it should not be more than 3% of the contents by count.

### STORAGE / HANDLING

Store Oranges in their original intact container or covered Lexan in the cooler. Keep cartons off the floor to prevent dampening of boxes from condensation and moisture in the cooler. The ideal storage temperature is 45-50 degrees F. Make sure to remove any molding aged product from the rest of the case to prevent cross contamination. Oranges produce very low level of ethylene and are ethylene sensitive which can accelerate skin deterioration and decay; avoid storage near ethylene producing items.

### OTHER



**GRADE** - US 1 Choice

**PACK** - 1-1/9 bushel

**ORIGIN** - US Mexico

**AVAILABILITY** - Year Round

**ETHYLENE PRODUCE** - No

**ETHYLENE SENSITIVE** - No

**STORAGE ZONE** - A

#### **RECEIVING**

Good quality U.S. #1, "Choice" Peppers will vary in size and shape. The color should be a brilliant green throughout the Pepper, however you may see various shading due to the "Choice" grade. The Peppers should be fresh, firm and possess a bright appearance.

#### **AVOID / REJECT**

Avoid product showing a dull appearance or signs of shriveling, pitting, soft shoulders or sidewalls.

#### **STORAGE / HANDLING**

Peppers are best stored in the original carton in the warmest part of the cooler ideally between 45-50 degrees F. Peppers are subject to chill injury when stored for prolonged periods below 45 degrees F, which results in pitting, decay and darkening of the internal seeds.

#### **OTHER**



**GRADE** - No US Grades Given

**PACK** - 5 lb.

**ORIGIN** - US Mexico

**AVAILABILITY** - Year Round

**ETHYLENE PRODUCE** - No

**ETHYLENE SENSITIVE** - Yes

**STORAGE ZONE** - A

#### **RECEIVING**

Good quality Jalapeno chile peppers should arrive with firm, bright green to greenish-black, glossy skin. Jalapenos with slight surface striations or brown lines, aka corking or checking, are said to be hotter and sweeter than those without the markings. Jalapenos should be of a generally consistent size, 2 to 3 ½ inches in length. Jalapeno chile peppers range at 2,500 to 5,000 units on the Scoville scale.

#### **AVOID / REJECT**

Avoid product showing a dull appearance or signs of shriveling, pitting, soft shoulders or sidewalls.

#### **STORAGE / HANDLING**

Peppers are best stored in the original carton in the warmest part of the cooler ideally between 45-50 degrees F. Peppers are subject to chill injury when stored for prolonged periods below 45 degrees F, which results in pitting and accelerated decay.

#### **OTHER**



**GRADE** - US 1 Choice

**PACK** - 1-1/9 bushel

**ORIGIN** - US Mexico

**AVAILABILITY** - Year Round

**ETHYLENE PRODUCE** - No

**ETHYLENE SENSITIVE** - No

**STORAGE ZONE** - A

#### **RECEIVING**

Good quality U.S. #1, "Choice" Peppers will vary in size and shape. The color should be a brilliant red throughout the Pepper, however you may see various shading due to the Choice grade. The Peppers should be fresh, firm and possess a bright appearance.

#### **AVOID / REJECT**

Avoid product showing a dull appearance or signs of shriveling, pitting, soft shoulders or sidewalls.

#### **STORAGE / HANDLING**

Peppers are best stored in the original carton in the warmest part of the cooler ideally between 45-50 degrees F. Peppers are subject to chill injury when stored for prolonged periods below 45 degrees F, which results in pitting, decay and darkening of the internal seeds.

#### **OTHER**





**GRADE** - US Fancy1

**PACK** - ea.

**ORIGIN** - Central America Mexico

**AVAILABILITY** - Year Round

**ETHYLENE PRODUCE** - Very Low

**ETHYLENE SENSITIVE** - No

**STORAGE ZONE** - A

### **RECEIVING**

Good quality Pineapples should be heavy for their size, well shaped, and fresh looking with a sweet aroma and dark green crown leaves. Shells should be dry and crisp and range in color from greenish-brown to golden brown. The color of the shell does not indicate ripeness or sugar content but it is indicative of the amount of sun exposure the fruit received while growing.

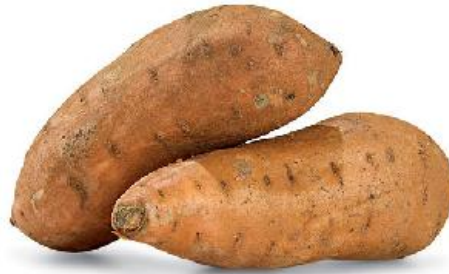
### **AVOID / REJECT**

Avoid Pineapples with a dull appearance, water-soaked flesh, soft spots, punctures or possessing visible mold or decay.

### **STORAGE / HANDLING**

Pineapples are best stored in the warmest part of the cooler, ideally between 45-50 degrees F. In spite of their tough looking exterior, Pineapples can bruise very easily and should be handled with care. Pineapples produce very low amounts of ethylene gas and are not sensitive to those items which produce ethylene.

### **OTHER**



**GRADE** - US 1

**PACK** - 40 lb.

**ORIGIN** - US

**AVAILABILITY** - Year Round

**ETHYLENE PRODUCE** - No

**ETHYLENE SENSITIVE** - Yes

**STORAGE ZONE** - Dry Storage

### **RECEIVING**

Good quality Sweet Potatoes or Yams should be firm and well-shaped with clean smooth skins. The skin color may vary by variety from yellowish-orange to vivid orange to a garnet red, the flesh tone will vary as well from light to vivid orange.

### **AVOID / REJECT**

Avoid Sweet Potatoes with bruises, soft spots or signs of decay.

### **STORAGE / HANDLING**

Sweet Potatoes are best stored in a well-ventilated area of dry storage, ideally between 60-65 degrees F. Avoid storage at temperatures below 54 degrees F as this may result in chill damage; indications of this include decay, pitting, internal discoloration or a hard core after it is cooked. Handle with care and do not drop shipping cartons on the floor; Yams are easily bruised and damaged. Sweet Potatoes are sensitive to ethylene producing fruits and should be stored away from them; ethylene can cause the flesh to turn brown.

### **OTHER**



**GRADE** - US 1

**PACK** - 6 oz.

**ORIGIN** - US Mexico

**AVAILABILITY** - Year Round

**ETHYLENE PRODUCE** - Very Low

**ETHYLENE SENSITIVE** - No

**STORAGE ZONE** - C

### **RECEIVING**

Good quality Raspberries should be firm, plump, clean, uniformly sized, with bright red color and slightly glossy to matte skin. Product should be dry with no signs of deterioration, wrinkling, shriveling, or softening. Carefully invert and open the clamshell from the bottom and inspect the white bottom pad, the pad should be mostly white without large scale saturation. Excessive saturation is an indicator of age and crushed or leaking berries.

### **AVOID / REJECT**

Avoid Raspberries with signs of deterioration, wrinkling, shriveling, or softening as well as product that is showing excessive leakage on the pad in the bottom of the clamshell.

### **STORAGE / HANDLING**

Store Raspberries in the coldest part of the cooler immediately upon delivery in their original clamshells. Ideal storage temperature is 34-38 degrees F, by keeping the product properly chilled and covered you can preserve the shelf life and protect from dehydration, discoloration, and softening.

### **OTHER**



**GRADE** - No US Grades Given

**PACK** - 4 lb.

**ORIGIN** - US Mexico

**AVAILABILITY** - Year Round

**ETHYLENE PRODUCE** - No

**ETHYLENE SENSITIVE** - Yes

**STORAGE ZONE** - C

#### **RECEIVING**

Good quality Baby Spinach should have a solid, deep green color without any black spots or yellow discoloration. The leaves should be tender yet crisp and healthy. Baby Spinach will typically have less than 1" of stem which is fully edible.

#### **AVOID / REJECT**

Avoid Baby Spinach that appears wilted, yellowing or if the majority of the product has stems exceeding 1" in length.

#### **STORAGE / HANDLING**

Baby Spinach is highly perishable and is best stored in the coldest part of the cooler, the ideal storage temperature is 32-36 degrees F. Spinach is highly susceptible to dehydration, avoid uncovered storage in the drafts. Spinach is ethylene sensitive which may cause yellowing; avoid storage near ethylene producing items.

#### **OTHER**



**GRADE** - US 1

**PACK** - 8/1 lb.

**ORIGIN** - US Mexico

**AVAILABILITY** - Year Round

**ETHYLENE PRODUCE** - Very Low

**ETHYLENE SENSITIVE** - No

**STORAGE ZONE** - C

### **RECEIVING**

Good quality Strawberries should be plump and firm with bright red color and natural shine. Caps should be fresh, green and intact.

### **AVOID / REJECT**

Avoid Strawberries with green or white color, or those that appear mushy, dull, water soaked, shriveled, or leaky. However, there are times of the year due to growing conditions that the fruit will have white shoulders under the cap leaf.

### **STORAGE / HANDLING**

Strawberries should be placed in the cooler immediately upon receiving and are best stored in the coldest part of the cooler between 32-36 degrees F. Do not remove the caps before storage or wash the berries until immediately before use. Remove the caps after the fruit has been washed to preserve flavor. For best quality use the fruit soon after receiving and avoid prolonged storage.

### **OTHER**



**GRADE** - US 1

**PACK** - 25 lb.

**ORIGIN** - US Mexico

**AVAILABILITY** - Year Round

**ETHYLENE PRODUCE** - Yes

**ETHYLENE SENSITIVE** - No

**STORAGE ZONE** - Dry Storage

#### **RECEIVING**

Good quality Roma Tomatoes should be consistently sized, plump, oblong, bright-red color with smooth shiny skin and firm flesh.

#### **AVOID / REJECT**

Avoid Tomatoes that are soft or mushy, lacking in color or have blemishes or growth cracks. Avoid Tomatoes that do not possess the degree of ripeness, size and quantity consistent with order specifications.

#### **STORAGE / HANDLING**

Store Tomatoes in their original container in the coolest area of dry storage where there is good air flow to best preserve the product. If the product is completely ripe and needs to be preserved, or if the dry storage area is very warm, store it in the warmest area of the cooler ideally between 45-50 degrees F. However, storing Tomatoes in the cooler for prolonged periods of time can cause the product to lose its flavor and become mealy in texture. If cooler storage is a necessity, keep inventory levels low and turn over often.

#### **OTHER**