

A FRESH EXPERIENCE



FOODSERVICE PROGRAM PRODUCT GUIDE BOOK

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ABOUT GARDEN CUT

Take the production out of your kitchen. Leave it to us.

Our Fresh Cut Division offers made-to-order processing of fresh fruits and vegetables and unique products for retail.

Why use Garden Cut?

- Reduce labor cost
- Minimize Product Shrink
- Minimize your Food Safety liability

Garden Cut helps consumers by taking extra preparation out of the kitchen.

Garden Cut is an SQF certified facility, which undergoes annual certification audits and unannounced regularatory inspections. We have a fully-documented food safety program that minimizes the potential of contamination to occur during receiving, storage, processing, and shipment of products.





We are proud to offer:

• Staple items from the fresh-cut category such as lettuce, onions, peppers, apples and melons.

- Unique selections such as butternut squash, fruit salad, and veggie noodles.
- A certified organic processing facility with a selection of retail and food service itmes.
- •Kosher-certified facility with a full selection of Kosher offerings.
- •Oven-ready, skillet, and grill products. We offer an assortment of food service blends as well as retaili oven, skillt, and grill ready items.

HANDLING GUIDE

Garden Cut's adherence to the cold chain ensures low shrink and optimal consumer quality.

At the Garden Cut Production Facility:

Proper temperature and handling control ensures product integrity and extends shelf life, resulting in increased sales and repeat purchases.

Temperature-controlled and monitored trailers transport your products, which are adjusted to appropriate temperature parameters. Temperatures of 34-40° F are used to ship, store, and display fresh-cut food.

Upon Delivery to your store:

 Check the temperature of the trailer and the product.

• Open many boxes and look for unsealed or cracked containers, as well as high temperatures.

- All fresh-cut produce should be refrigerated right away in the appropriate storage facility.
- Never allow fresh-cut produce to stay outside refrigeration.

Cooler / Backroom:

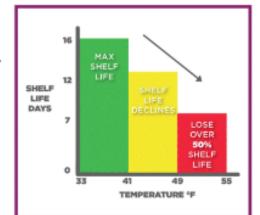
 The ideal humidity level is between 90 and 95%.

- Please do not spray or mist.
- Freshly cut produce should be kept in the cooler's coldest section.

 It's best not to put the produce immediately in front of the blowers, as this can cause it to freeze.

 Until ready to use, keep bags and boxes tightly closed.

 Avoid putting fresh-cut produce near ethylene-emitting items, which can hasten ripening and aging.



From our facility to yours, the cold chain is constantly monitored.

Sales Floor:

• Keep the products temperature 34-40° F.

• Fresh-cut items should be rotated according to the 'Best if used by' date.

• Display Fresh-cut items in many departments.

• Do not stack too high or too deep. Cold air must be circulated, and temperature checks should be performed on a regular basis.

 Never sell any fresh-cut produce that is of low quality or out of date for health and safety concerns.



FOODSERVICE PROGRAM • PRODUCT GUIDE BOOK

FOOD SERVICE - FRUIT



APPLES - SWEET, DICED Item #: 9951 Size:5lb



HONEYDEW CHUNKS Item #: 2676 Size: 5lb



APPLES - TART. DICED Item #: 11794 Size: 5lb



MANGO CHUNKS Item #: 11998 Size: 5lb



STRAWBERRIES TRIMMED Item #: 2365 Size: 5lb



MIXED FRUIT CHUNKS Item #: 2677 Size: 5lb



CANTALOUPE CHUNKS Item #: 2675 Size: 5lb



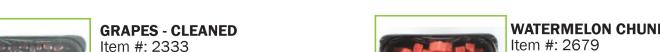
PINEAPPLE CHUNKS Item #: 2678 Size: 5lb



Size: 5lb



WATERMELON CHUNKS Size: 5lb



FOOD SERVICE - VEGETABLES_____



BROCCOLI FLORETS

CELERY - DICED

Item #: 12649

Size: 1/4" | 5lb

CELERY - STICKS

Item #: 2657

Size: 5lb

Item #: 12577 Size: 5lb



CUCUMBERS - SLICED Item #: 2669 Size: 1/4" | 5lb



TOMATOES - GRAPE, WHOLE Item #: 16993 Size: 5lb



TOMATOES - DICED Item #: 12548 Size: 1/2" | 5lb



CUCUMBERS- HALF MOONS Item #: 11793



TOMATOES - SLICED Item #: 2549 Size: 1/4" | 5lb

FOOD SERVICE - POTATOES / LEAFY VEGETABLES _____



POTATOES - RED C, QUARTERED Item #: 2441 Size: 10lb | 3 ct



ROMAINE - CHOPPED Item #: 2699 Size: 5lb

FOOD SERVICE - MIXES AND BLENDS_



FAJITA MIX Item #: 12676 Size: 5lb



MEAT DEPT KABOB PACK Item #: 2692 Size: 7.5lb



PICO DE GALLO Item #: 9366 Size: 5lb

FOOD SERVICE - ONIONS___



ONIONS - RED, DICED Item #: 46855 Size: 1/4" | 5lb



ONIONS - YELLOW, DICED Item #: 2391

Size: 3/8" | 5lb



ONIONS - RED, SLICED Item #: 2410 Size; 1/4" | 5lb



ONIONS - YELLOW, DICED Item #: 2389 Size: 1/4" | 5lb

FOOD SERVICE - PEPPERS _



PEPPERS - GREEN, DICED

PEPPERS - JALAPEÑO,

Item #: 2724 Size: 1/2" | 5lb

HALVED

Size: 5lb

Item #: 18648



PEPPERS - GREEN, JULIENNE Item #: 12370 Size: 5lb



PEPPERS - GREEN & RED, JULIENNE Item #:11886 Size: 5lb



PEPPERS - **RED**, **JULIENNE** Item #: 12731 Size: 5lb



PEPPERS - JALAPEÑO, DICED Item #: 18048 Size: 1/8" | 5lb



PEPPERS - RED, STRIPS Item #: 12712 Size: 1/4" | 5lb



PEPPERS - YELLOW, STRIPS Item #: 2821 Size: 1/4" | 5lb



PEPPERS - RED, DICED Item #: 2670 Size: 1/2" | 5lb

FOOD SERVICE - MISC. VEGETABLES___



BEETS - PEELED Item #: 9760 Size: 5lb



CARROTS - DICED Item #: 11032

Size: 3/4" | 5lb Item #: 12624 Size: 1/2" | 5lb



CABBAGE - GREEN, CUBED Item #: 12585 Size: 1/2" | 5lb Item #: 2588 Size: 1" | 5lb



CARROTS - MATCH STICKS Item #: 12609 Size: 5lb



CABBAGE - GREEN, SHREDDED Item #: 7315 Size: 1/8" | 5lb



CARROTS - SHREDDED Item #: 12629 Size: 1/8" | 5lb



CABBAGE - RED, SHREDDED Item #: 22599 Size: 3/16" | 5lb



CARROTS - STICKS Item #: 12613 Size: 5lb

FOOD SERVICE - SQUASH_



SQUASH - BUTTERNUT, PEELED

AND DICED Item #: 13459 Size: 1/4" | 5lb Item #: 2787 Size: 3/4" | 5lb



SQUASH - ZUCCHINI, COINS Item #: 2831 Size: 5lb



SQUASH - YELLOW, COINS Item #: 2791 Size: 5lb



SQUASH - ZUCCHINI, HALF MOONS Item #: 2783 Size: 5lb



SQUASH - YELLOW, HALF MOONS Item #: 2782 Size: 5lb

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Fruit

Product	Size	Code
Apples—Sweet, Diced	5 lb	9951
Apples—Tart, Diced	5 lb	11794
Cantaloupe Chunks	5 lb	2675
Grapes Cleaned	5 lb	2333
Honeydew Chunks	5 lb	2676
Mango Chunks	5 lb	11998
Mixed Fruit Chunk	5 lb	2677
Pineapple Chunks	5 lb	2678
Strawberries Trimmed	5 lb	2365
Watermelon Chunks	5 lb	2679

Vegetable

Product	Size	Code
Broccoli Florets	5 lb	12577
Celery—Diced	5 lb	12649
Celery—Sticks	5 lb	2657
Cucumbers—Half Moons	5 lb	11793
Cucumbers—Sliced	5 lb	2669
Tomatoes—Grape, Whole	5 lb	16993
Tomatoes—Diced	5 lb	12548
Tomatoes—Sliced	5 lb	2549

Leafy Vegetables

Product	Size	Code
Romaine—Chopped	5 lb	2699

Mixes & Blends

Product	Size	Code
Fajita Mix	5 lb	12676
Pico De Gallo	5 lb	9366
Meat Dept Kabob Pack	7.5 lb	2692

Onions

Product	Size	Code
Onions—Red, Diced 1/4"	5 lb	46855
Onions—Red, Sliced 1/4"	5 lb	2410
Onions—Yellow, Diced 3/8"	5 lb	2391
Onions—Yellow, Diced 1/4"	5 lb	2389

Potatoes

Product	Size	Code
Potatoes—Red C, Quartered	10 lb 3 ct	2441

Peppers

Product	Size	Code
Peppers—Green Diced 1/2"	5 lb	2724
Peppers—Green, Julienne	5 lb	12370
Peppers—Green & Red Julienne	5 lb	11886
Peppers—Jalapeño Diced	5 lb.	18048
Peppers—Jalapeno Halved	5 lb	18648
Peppers—Red, Diced 1/2"	5 lb	2670
Peppers—Red, Julienne	5 lb	12731
Peppers—Red, Strips	5 lb	12712
Peppers—Yellow, Strips	5 lb	2821

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Misc. Vegetables

Product	Size	Code
Beets—Peeled	5 lb	9760
Cabbage—Green, Cubed 1/2"	5 lb	12585
Cabbage—Green, Cubed 1″	5 lb	2588
Cabbage—Green, Shredded 1/8″	5 lb	7315
Cabbage—Red, Shredded 3/16"	5 lb	22599
Carrots—Diced 3/4"	5 lb	11032
Carrots—Diced 1/2"	5 lb	12624
Carrots—Matchsticks	5 lb	12609
Carrots—Shredded	5 lb	12629
Carrots—Sticks	5 lb	12613

Squash

Product	Size	Code
Squash—Butternut, Peeled & Diced 1/4"	5 lb	13459
Squash—Butternut, Peeled & Diced 3/4"	5 lb	2787
Squash—Yellow, Coins	5 lb	2791
Squash—Yellow, Half Moons	5 lb	2782
Squash—Zucchini, Coins	5 lb	2831
Squash—Zucchini, Half Moons	5 lb	2783

How to place an order

Shelf Life: Includes day of delivery 5 days on fruit 6 days on vegetables

ORDERING SCHEDULE

Order Monday by 9:00 a.m. for deliveries Thursday/Friday

Order Wednesday by 9:00 a.m. for deliveries Saturday

Order Friday by 9:00 a.m. for deliveries Monday/Tuesday/Wednesday

