



## All Things Produce—News, product features, recipes and more.

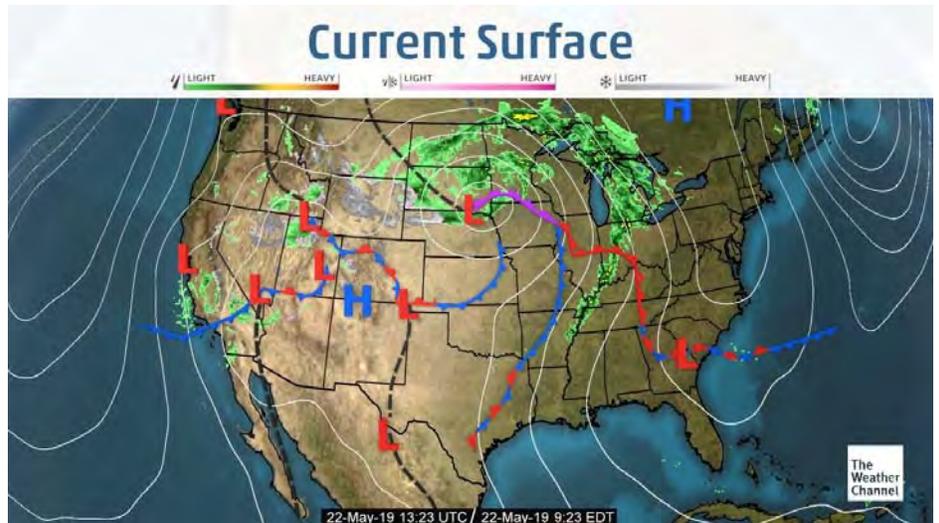
May 24, 2019

All Things Produce is your new resource for produce market news. Join us weekly, to catch up on everything that affects the supply, quality and price of fresh produce. It's everything from weather and region changes to the latest information on Mexican tariffs. Along the way we'll introduce you to some product features, menu ideas and recipes. This newsletter is sponsored by Sofo Foods exclusive line of fresh produce, Altissima Qualita.



### Weather:

A series of cold, upper-level low-pressure system is once again set to move into California into early next week with cold temperatures (10-20 degrees below normal) strong winds along with scattered showers and thunderstorms. This is a fairly unusual set up for May that looks to continue into early June. Near to slightly below seasonal average temperatures along with isolated showers and thunderstorms (mainly in the higher elevations )are forecast across Central Mexico into early June. To the north, we will see breezy conditions this week as the storm track passes to the north with gradual warming over the weekend into next week. High pressure strengthens over the Southeast with warming temperatures and dry conditions through next week.



### Bell Peppers:

**Eastern:** Georgia shippers started harvesting green bell pepper late last week. Central Florida shippers are still harvesting but have past their peak. Quality in Florida has only been fair after rain and high heat over the past 3 weeks has caused decay, turning color and bruising. Quality in Georgia has been very good, volume is still not close to peak levels with some shippers still waiting to start harvesting for the season. Pepper supplies have been short and markets will be high for a few weeks, we expect supply in Georgia to increase along with supplies from California bringing the market back to normal levels.

**Western:** Green Bell Pepper- Light production of green bell pepper arriving in Nogales from Sonora, Mexico and is peaking with choice grade. The quality from the Sonora district is fair to good. Green bell pepper demand exceeds supply in Nogales as the bell pepper supply from Sonora is decreasing rapidly and is expected to end within the next week. Increasing demand on green bells from the east coast has driven the market up on the west coast. Green bell peppers are also being harvested in California from the Coachella Valley. The quality from California is good. Both fancy and choice grade being packed in California. Green bell pepper from Mexico is also available to load in McAllen, TX.

Red Bell Pepper- Light supplies of Red bell pepper arriving in Nogales. The market/price on red bell pepper continues to slowly rise. Light/steady volume continue with Hot House variety and all hot house pack styles. Very light production on elongated variety. Steady production expected through Nogales for the week. Quality on red bell pepper in Nogales is good. Red bell pepper harvest has begun in out of Coachella, California, and continues with availability in McAllen, TX.



### Citrus Lemons:

Lemon supplies on our main Foodservice sizes 165's and smaller remain tight, continue to expect limited availability moving forward. Market prices continue to climb weekly, looking at the low \$30's on choice and fancy fruit. Lemons supplies continue to peak on the large sizes 75ct/95ct/115ct. The rain and cold weather brought on the larger fruit and smaller fruit is staying limited on sizing and green on the trees.

### Lettuce Iceberg

Plenty of rain in northern as well as southern California this past weekend has caused for slow harvesting and smaller overall quantities with this commodity. The market has firmed up. Rain is expected for the next few days in all the growing regions. Demand overall is steady. Some common defects being reported include misshapen heads, mechanical, insect damage, and puffiness. The weights on liner product are ranging from 40-44 pounds with some suppliers up while others are down. Expect moderate production throughout the week. There should be enough supplies to meet demand, even with the rains.

### Lettuce Leaf:

Harvesting crews with shippers have been delayed due to heavy rains over the weekend. This market has firmed up with most suppliers. Demand is up slightly. A few issues on quality are being reported on romaine as well as all leaf items. These issues include fringe burn, insect damage, mechanical, and yellowing. Most shippers are announcing this up front. More rain is expected in the next few days, so overall quality will just be fair. The weights on romaine are averaging 30-34 pounds while green and red leaf has been 22-24 pounds. Demand looks to be moderate throughout this week.

### Onions:

Northwest storage onions have finished for the season. Texas will continue with yellow, red and white onions through May. Supplies are winding down and demand is heavy pushing markets higher, in particular on yellow onions. California desert also continues to produce supply and will wind down over the next two weeks and transition to the San Joaquin Valley the first week of June. Markets are also stronger from the desert. New Mexico has started with light supply and will increase as we approach June. Quality is good on the fresh run onions but will exhibit a thin, flaky skin set and shorter shelf life. Markets will be higher as we transition into these new growing regions.

### Potatoes:

Idaho russet potato markets are higher on the 40-70 count as Norkotah's have finished up and Burbank's are now the main supply. The Burbank's have a smaller size profile. 80 count and smaller are holding firm. Consumer business is active with the Memorial Day and Father's Day holidays coming up. Quality on Burbanks is good with a few lots showing some shoulder bruise and occasional hollow heart. Washington, Colorado, and Wisconsin continue to produce Norkotah's. Wisconsin quality remains fair. Advanced orders for large size potatoes out of Idaho are necessary to ensure full coverage. Expect rising markets on the larger sizes through the summer months until new crop harvests begin in August. Wisconsin quality remains fair.



## INTRODUCING FRESH BRUSSELS SPROUTS

Check out these beautiful fresh Brussel Sprouts that arrived this week! Get them while they're in season.

**25 lb. Case Sofo #230419**



# SOFO FOODS®

*Quality Ingredients. Dependable Service.*

## Tomatoes:

**Eastern:** Most Florida shippers will finish crown picking this week in the Ruskin and Palmetto districts. Temperatures in Florida have been in the mid-nineties the past week helping crops flourish. There have been fewer offerings on the 6x6 and 6x7 size over the past two weeks, however, smaller offerings are improving through the rest of May. Roma tomatoes are steady with the better dollar value crossing Mexico. Grape and cherry tomato is also improving this week with more overall supply in the market. In the next 7-10 days, the Quincy district in North Florida and South Carolina are expected to begin production and run through the July 4th holiday. Tennessee forecasted to begin operations near July 10th, shortly followed by Virginia and smaller eastern seaboard deals.

### Alerts:

The Department of Commerce has officially terminated the 2013 Suspension Agreement for Fresh tomatoes from Mexico, setting a 17.56% duty on Mexico tomatoes arriving in the United States. According to the Department of Commerce, Customs and Boarder Protection will begin the collection of cash deposits or bonds in the amount of 17.56% of the value of product entering the U.S. unless or until a new deal can be made between the U.S. and Mexico. As of last week, Mexico has refused the May 10 proposal made by Florida growers requiring negotiations to continue until a deal can be struck.

**Western:** Mexico tomato prices continue to fluctuate while growing regions transition. Nogales was expected to finish round imports, however crossing continue this week. Baja crossings are increasing this week, helping western supply in the weeks ahead. San Diego will have crossings through Summer with a small dip in supply the first part of September. Duties are set at 17.56% of the value of tomatoes crossing into the US directly affecting the cost of goods. It is too soon to determine how the supply will be affected but it is expected that imports will be reduced at some point. For the time being, soft demand is allowing for easy pricing with some varieties the cheapest they have been in years. Vine Ripes have increased in availability helping the price to slide a couple of dollars this week already. Roma tomato FOBs are nearly half the previous minimum mandated by the former suspension agreement. Grape and cherry tomatoes are also competitively priced this week equal or slightly higher to their eastern counterpart for the time being coming down a couple of dollars in step with the East from the end of last week. expected to contract a bit this week with supply lessening amidst transition in the short term.

## Here's why value added produce is better for your bottom line

- 100% usable product = no waste
- Uniform size and shape all the time
- Reduces labor
- Allows for quicker prep time
- Takes up less storage
- Less workers comp injuries
- Less liability

### Altissima Qualita Fresh Produce

	Pack	Sofo #
Red Onions Sliced	2/5 lb.	240458
Red Onions Diced	2/5 lb.	250268
Onions Pizza Cut	2/5 lb.	250262
Onions Diced	2/5 lb.	250263
Onions Small Diced	2/5 lb.	250253
Onions & Peppers Pizza Cut	2/5 lb.	250266
Peppers Pizza Cut	2/5 lb.	250340
Peppers Diced	2/5 lb.	250341
Mushrooms Thick Sliced 1/8 in.	10 lb.	250470
Mushrooms Thin Sliced 1/16 in.	10 lb.	250480



THE HIGHEST QUALITY

# Roasted Brussels Sprouts with Bacon

Ingredients	Sofo #	Amt.
Brussels Sprouts	230419	1.5 lbs.
Smoked bacon	110509	4 slices/diced
Sofo balsamic vinaigrette	400405	



## Preparation

1. Remove the bottom of the sprouts and trim away the first layer of leaves.
2. In a medium pan, add the diced bacon and lightly brown. Remove bacon and set aside.
3. Add the Brussels sprouts to the bacon grease and toss to coat. Put sprouts in a baking dish and roast in the oven at 400° for 35 minutes.
4. Toss the bacon into the roasted sprouts.
5. Add Sofo balsamic vinaigrette to coat.
6. Serve as a stand alone side, in salads, on pasta and pizza.



THE HIGHEST QUALITY

**Fresh picked from the finest  
farms in America**



**Brussels Sprouts 25 lb. Sofo #230419**