



# ZONE 1

## Produce Standard

### APPLES, GRANNY SMITH

PRIMARY DESCRIPTION      WFCY, 88 CT.  
 PRIMARY PACK                88 ct./Tray Pack  
 GROWING REGION            WA/CA/NZ/Chile  
 ALLOWED SUBSTITUTION    WXFCY  
 SUBSTITUTION PACK  
 NOT ALLOWED PACK

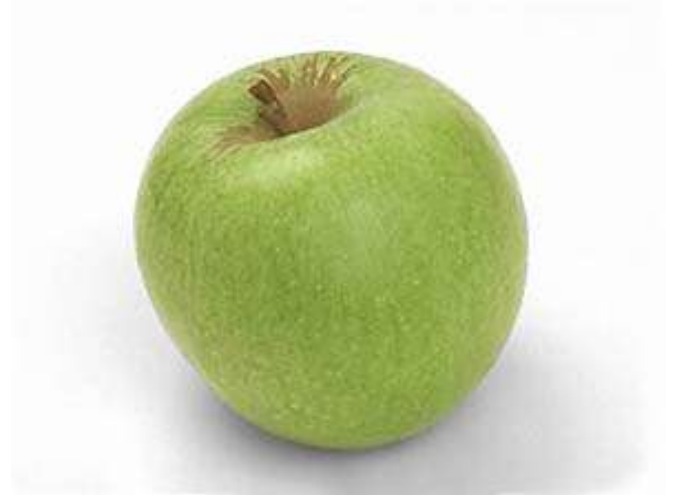
#### GENERAL CHARACTERISTICS

Granny Smith apples are identified by their shiny, bright light green skin. They may have some "blush" or red tanning along the crown. Minor russeting around the stem may be apparent. Granny Smith apples have a distinctive tangy-tart flavor and crisp texture. Out of Washington, regular storage apples will be available from September- January. CA or "Controlled Atmosphere" product will be shipped for the balance of the shipping season.

#### RECEIVING

- ✓ Inspect (if possible) with delivery driver at the time of delivery.
- ✓ Open the top of the case. Granny Smith Apples should be firm, bright and shiny.
- ✓ Check the apples for signs of bruising, skin breaks or cracking.
- ✓ Inspect for signs of damage or crushing of the case, recent crush damage may not be readily apparent.
- ✓ Check for mold. Mold will be apparent first along the stem area or on broken or damaged areas.
- ✓ Check the internal flesh, browning and a soft mealy texture. Clear, translucent areas are a sign of chill damage.
- ✓ Check for discolored or soft fruit. This is a sign of age or ethylene exposure.

### MAKE IT OR BREAK IT



#### STORAGE

- ✓ Store immediately in ZONE 1 in the coldest part of the walk-in cooler. Apples are very susceptible to damage from the heat of the kitchen. Warm temperatures will cause the texture of the flesh to be mealy and soft.
- ✓ Store exposed product away from drafts from the cooler fan. Always keep in the original cartons or the original bags. Exposed apples will shrivel and rapidly dehydrate.
- ✓ Do not stack product on top of the cases or cause the apples to be crushed.
- ✓ Remove any apples with decay, damage or that begin to mold immediately.

#### HANDLING

- ✓ Follow Good Rotation practices, first shipments received should be used first.
- ✓ Fresh apples have an expected shelf life of 6-7 days. Plan to rotate frequently to maintain maximum quality.

#### Nutrition Facts

Amount Per Serving		Calories from Fat 0
Serving Size: 1 medium apple (154g)		% Daily Value*
<b>Calories</b> 80		
<b>Total Fat</b> 0g		0%
Saturated Fat 0g		0%
<b>Cholesterol</b> 0mg		0%
<b>Sodium</b> 0mg		0%
<b>Total Carbohydrate</b> 22g		7%
Dietary Fiber 5g		20%
Sugars 16g		
<b>Protein</b> 0g		
Vitamin A 2%	•	Vitamin C 8%
Calcium 0%	•	Iron 2%

\*Percent Daily Values are based on a 2,000-calorie diet.  
Source: PMA's Labeling Facts

# ZONE 1

Zone 1 is the coldest part of the walk-in cooler. Typically, this will be on a lower shelf and farthest away from the entry door.



# ZONE 1

## Produce Standard

### APPLES, RED

PRIMARY DESCRIPTION      WFCY, 88 CT  
 PRIMARY PACK                88 ct./Tray Pack  
 GROWING REGION            WA/CA/NZ/Chile  
 ALLOWED SUBSTITUTION    WXFCY  
 SUBSTITUTION PACK  
 NOT ALLOWED PACK

#### GENERAL CHARACTERISTICS

Red apples are identified by their shiny, bright red skin. They may have some "blush" or tanning along the crown. Minor russeting around the stem may be apparent. Out of Washington, regular storage apples will be available from September- January. CA or "Controlled Atmosphere" product will be shipped for the balance of the shipping season.

#### RECEIVING

- ✓ Inspect (if possible) with delivery driver at the time of delivery.
- ✓ Open the top of the case. Red Apples should be firm, bright and shiny.
- ✓ Check the apples for signs of bruising, skin breaks or cracking.
- ✓ Inspect for signs of damage or crushing of the case, recent crush damage may not be readily apparent.
- ✓ Check for mold. Mold will be apparent first along the stem area or on broken or damaged areas.
- ✓ Check the internal flesh, browning and a soft mealy texture. Clear, translucent areas are a sign of chill damage.
- ✓ Check for discolored or soft fruit. This is a sign of age or ethylene exposure.

**MAKE IT OR BREAK IT**



#### STORAGE

- ✓ Store immediately in ZONE 1 in the coldest part of the walk-in cooler. Apples are very susceptible to damage from the heat of the kitchen. Warm temperatures will cause the texture of the flesh to be mealy and soft.
- ✓ Store exposed product away from drafts from the cooler fan. Always keep in the original cartons or the original bags. Exposed apples will shrivel and rapidly dehydrate.
- ✓ Do not stack product on top of the cases or cause the apples to be crushed.
- ✓ Remove any apples with decay, damage or that begin to mold immediately.

#### HANDLING

- ✓ Follow Good Rotation practices, first shipments received should be used first.
- ✓ Fresh apples have an expected shelf life of 6-7 days. Plan to rotate frequently to maintain maximum quality.

### Nutrition Facts

Serving Size: 1 medium apple (154g)	
Amount Per Serving	
<b>Calories 80</b>	Calories from Fat 0
% Daily Value*	
<b>Total Fat</b> 0g	<b>0%</b>
Saturated Fat 0g	0%
<b>Cholesterol</b> 0mg	<b>0%</b>
<b>Sodium</b> 0mg	<b>0%</b>
<b>Total Carbohydrate</b> 22g	<b>7%</b>
Dietary Fiber 5g	20%
Sugars 16g	
<b>Protein</b> 0g	
Vitamin A 2%	Vitamin C 8%
Calcium 0%	Iron 2%
*Percent Daily Values are based on a 2,000-calorie diet. Source: PMA's Labeling Facts	



# ZONE 1

Zone 1 is the coldest part of the walk-in cooler. Typically, this will be on a lower shelf and farthest away from the entry door.



## ZONE 1

### Produce Standard

## Pears, Green

PRIMARY DESCRIPTION	WFCY, 110 CT
PRIMARY PACK	110 ct./ Pack
GROWING REGION	WA/CA/NZ/Chile
ALLOWED SUBSTITUTION	WXFCY 90ct

#### SUBSTITUTION PACK

#### NOT ALLOWED PACK

#### GENERAL CHARACTERISTICS

Green Pears are identified by their shiny, Light Yellow to bright green skin. They may have some "blush" or tanning along the crown. Minor russeting around the stem may be apparent. Out of Washington, regular storage Pears will be available from September- January. CA or "Controlled Atmosphere" product will be shipped for the Balance of the shipping season.

#### RECEIVING

- ✓ Inspect (if possible) with delivery driver at the time of delivery.
- ✓ Open the top of the case. Pears should be firm, bright and shiny.
- ✓ Check the Pears for signs of bruising, skin breaks or cracking.
- ✓ Inspect for signs of damage or crushing of the case, recent crush damage may not be readily apparent.
- ✓ Check for mold. Mold will be apparent first along the stem area or on broken or damaged areas.
- ✓ Check the internal flesh, browning and a soft mealy texture. Clear, translucent areas are a sign of chill damage.
- ✓ Check for discolored or soft fruit. This is a sign of age or ethylene exposure.

### **MAKE IT OR BREAK IT**



#### STORAGE

- ✓ Store immediately in ZONE 1 in the coldest part of the walk-in cooler. Pears are very susceptible to damage from the heat of the kitchen. Warm temperatures will cause the texture of the flesh to be mealy and soft.
- ✓ Store exposed product away from drafts from the cooler fan. Always keep in the original cartons or the original bags. Exposed Pears will shrivel and rapidly dehydrate.
- ✓ Do not stack product on top of the cases or cause the apples to be crushed.
- ✓ Remove any Pears with decay, damage or that begin to mold immediately.

#### HANDLING

- ✓ Follow Good Rotation practices, first shipments received should be used first.
- ✓ Fresh Pears have an expected shelf life of 6-7 days. Plan to rotate frequently to maintain maximum quality.

## ZONE 1

Zone 1 is the coldest part of the walk-in cooler. Typically, this will be on a lower shelf and farthest away from the entry door.