



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

Serving Size: 1 medium apple (154g)

Amount Per Serving		Calories from Fat 0	
		% Daily Value*	
Calories	80		
Total Fat	0g	0%	
Saturated Fat	0g	0%	
Cholesterol	0mg	0%	
Sodium	0mg	0%	
Total Carbohydrate	22g	7%	
Dietary Fiber	5g	20%	
Sugars	16g		
Protein	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

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



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

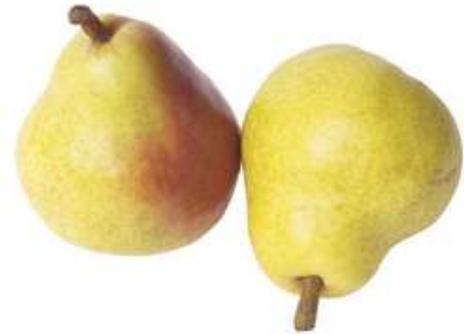
GENERAL CHARACTERISTICS

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.