

CHEF READY GREEN BELL PEPPERS



STEM & SEEDS REMOVED

Church Brothers Farms is now offering a patent pending, new value-added bell pepper format with stem and seeds removed. It offers consistent quality, size uniformity, convenience, and with no stems or seeds our product is 100% usable. Benefits include: extended shelf life, labor, reduced #foodwaste and freight savings. The operational benefit: these peppers should be stored in the 34°-38° F temperature range making them available to load with your mixed vegetable items.

Chef Ready Bell Peppers Profile

STEM AND SEEDS REMOVED: Removing stem and seeds reduces both food waste and labor

COLD CHAIN READY: Can be shipped and stored in 34°-38° F

- Ready to use/eat
- Less Labor + Less Waste = Less of a carbon footprint

Traditional Peppers 101

- The stem of a pepper is the conduit for moisture loss and decay
- Traditional pepper incurs 20-30% shrink per 25lb carton
- Can only be transported and stored outside of refrigeration in 45+ degrees

ITEM	PEPPER SIZE	SKU	PACK	SHELF LIFE	PER PALLET	TI/HI
Whole Green Bell Peppers		452601	12 lb Bulk Liner	18 days	98	14/7
	Med/Large/XL	452607	24 lb Bulk Liner	18 days	64	8/8
		452602	48 lb Bulk Liner	18 days	28	4/7
	Large/XL	452603	3 x 9 ct	18 days		
		452606	3 x 9 ct UPC	18 days	98	14/7



ChurchBrothers.com
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