

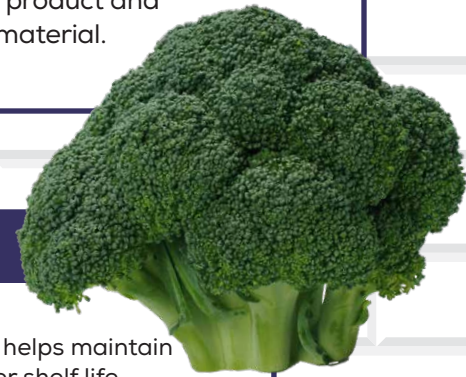
PREMIUM ASIAN CUT ICELESS BROCCOLI

WITH CONTROLLED ATMOSPHERE SEALED BAG



PREMIUM ASIAN CUT ICELESS BROCCOLI

Our iceless broccoli is different because of the controlled atmosphere sealed bag used to extend the shelf-life. The 20 lb carton nets approximately 32-38 uniformed sized crowns per carton. This pack offers 100% usable product and reduces excessive stem material. Excellent for florets.



ASIAN CUT ICELESS BROCCOLI PROFILE

SEALED BAG:

- Controlled atmosphere sealed bag.
- Retains moisture and keeps product fresh longer.

PROCESS:

Broccoli crowns are harvested and stalks are cut just below lateral stems. Butts are trimmed uniformly before placing into the carton bag. Iceless broccoli is Hydro-Vacuum cooled within 2-4 hours of harvest for optimal moisture retention. The fast cut to cool time will retain the products shelf life after harvest.

CROWN SIZE:

4-6" in diameter measured at the widest point. Length is 3.5"-5".

ADVANTAGES:

- Controlled atmosphere bag helps maintain product hydration and longer shelf life
- No wax carton
- No ice: eliminating ice drippings and possible cross contamination
- Iceless pack = freight advantage due to more per pallet (64) vs. standard ice format (48)
- Increased food safety benefits
- More useable product

GROWING REGIONS:

- Dec-Mar: Winter desert growing region of AZ, CA
- Apr-Nov: Salinas Valley, CA
- Year-Round: Central Mexico

BRAND	SKU	PACK SIZE	NET WT.	PER PALLET	TI/HI
Jin Ye	555010 (USA) 555202 (MEX)	20 lb	20 lb minimum	64 cases	8/8



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