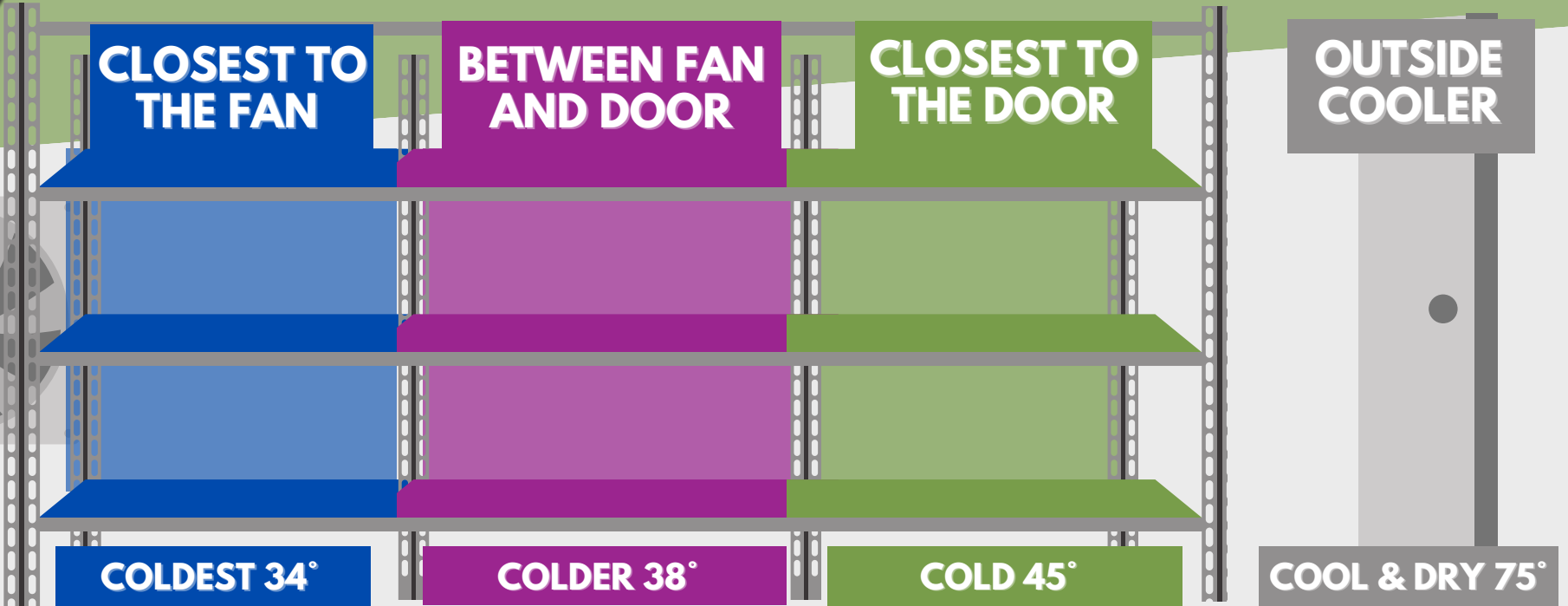




**FOODSERVICE
DISTRIBUTOR**

The Best Way To STORE YOUR PRODUCE



Berries*	Mushrooms	Apples*	Oranges*	Avocados*	Lemons*	Bananas
Broccoli	Peaches*	Asparagus	Pears*	Cantaloupe*	Mangoes*	Onions
Celery	Plums*	Cauliflower	Sprouts	Cucumbers	Melons	Potatoes
Corn	Radishes	Cabbage	Tangerines*	Citrus	Okra	Sweet Potatoes
Greens	Spinach	Carrots		Green Beans	Peppers	Tomatoes*
Herbs	Fresh Cut	Grapes		Grapefruit*	Pineapples*	Watermelons*
Kiwi	Items			Honeydew*	Squash	
Lettuce				Limes*		

*Ethylene Producing Produce

Ethylene producing fruits foster natural ripening, but can cause most vegetables and non-ethylene producing fruits to deteriorate more quickly. Ethylene producing fruits should be stored in the refrigerator as far from ethylene-sensitive fruits and vegetables as possible.