06, 27, 2025

Leading Food Distributor Serving the Southeast and the World Since 1925

Market News

Weekly Market Newsletter

THIS WEEK

- ■ Market Update and Transportation Facts
- ■ CBI Food ServiceTrends New Products
- ■ Coming soon to CBI Produce
- ■ What's New from Coast to Coast
- ■ Commodities at a Glance
- ■ CBI Dairy Update

We insist upon top quality products from nationally recognized manufacturers. Our broad inventory consists of more than 64,000 stocked items, from gourmet to everyday.

Never content to rest on our laurels, we strive to continuously improve and innovate our products and services.

This commitment to excellence has served our customers well for more than 95 years, and continues to serve as our standard for success.

-Byron Russell

Chairman & CEO

Riviera	Ocala	Punta Gorda	Port St Lucie	Statesville
800.432.1341	800.939.4018	844.234.1341	888.432.1341	800.899.3921
One Cheney Way Riviera Beach, Fl. 33404	2801 W. Silver Springs Blvd Ocala, Fl. 34475	One Cheney Way Punta Gorda, Fl. 33982	1 Cheney Express Way Port St Lucie, Fl. 34987	195 Business Park Dr. Statesville, NC 28677

FLASHBACK TO 1925!

The Cheney Times

SPECIAL EDITION
Read all about the year 1925!

Volume I...No. 1 — NEWS * EVENTS * SPORTS * TECHNOLOGY * COST OF LIVING * & MORE — PRICE 2 CENTS

100 YEARS AGO IN 1925

30th U.S. PRESIDENT
Calvin Coolidge

U.S. POPULATION
115.8 million

★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★ ★

WHAT THINGS COST

New house	$6,000.00
Gallon of gas	$0.22
Gallon of milk	$0.28
Dozen eggs	$0.56
Loaf of bread	$0.10
Bacon	$0.47/lb
Postage stamp	$0.02
Movie ticket	$0.25

Average Income Per Year
$5,425

WHAT HAPPENED IN 1925

Cheney Brothers started in 1925 with just one truck delivering eggs, milk, and butter around West Palm Beach. Today, our fleet of high-tech, temperature-controlled trucks covers Florida and beyond—delivering thousands of products daily. From humble beginnings to a leading foodservice distributor, we're still family-owned and driven by the same commitment to service and reliability.

WORLD POPULATION HIT 2.0 BILLION

NOBEL WINNERS

PHYSICS - James Franck; Gustav Ludwig Hertz
CHEMISTRY - Richard Adolf Zsigmondy
LITERATURE - George Bernard Shaw

STARS BORN IN 1925

Barbara Bush, Margaret Thatcher, Malcolm X, Paul Newman, Dick van Dyke, Celia Cruz, BB King, Robert F. Kennedy, Johnny Carson

POPULAR BOOKS

The Great Gatsby,
An American Tragedy,
The Law of Success,
Manhattan Transfer,
Gentlemen Prefer Blondes,
The Professor's House,
Barren Ground,
Dark Laughter, In Our Time

1ST APPEARANCE OF:

-Motel (Motorist Hotel),
-Synchronized transmission of picture and sound,
-Sears Retail Store,
-National Spelling Bee,
-Water skis,
-Can opener,
-Scotch Tape

ON THE BIG SCREEN

The Gold Rush,
The Big Parade,
Ben-Hur: A Tale of the Christ, The Phantom of the Opera, Seven Chances, The Freshman, Stella Dallas

IN *Style*

WOMEN
Art Deco fashion
Felt hats, Bonnets
Chemise dresses
High heeled shoes

MEN
Knickerbockers
Wingtip shoes
Custom tailored suits
Fedora & newsboy hats

ON THE RADIO

"Sweet Georgia Brown" - Ben Bernie
"The Prisoner's Song" - Vernon Dalhart
"St Louis Blues" - Bessie Smith
"See See Rider Blues" - Ma Rainey
"Tea For Two" - Marion Harris

20'S SLANG

Ankle - To walk
Beef - Problem
C - $100
Yap - Mouth

SPORTS HIGHLIGHTS

NHL CHAMPIONSHIP:
Montreal Canadiens sweep Toronto Arenas in 2 games.

MLB WORLD SERIES:
Pittsburgh Pirates (NL) defeats Washington Senators (AL) to win the 1925 World Series by 4 games to 3.

STANLEY CUP:
Victoria Cougars defeats Montreal Canadiens in the 1925 Stanley Cup Finals.

GOLF:
Scottish pro Willie Macfarlane won the 36-hole playoff by one stroke on the final hole.

NFL CHAMPIONSHIP:
The Pottsville Maroons were suspended from the league in December, resulting in the Chicago Cardinals being named the NFL champions.

PRODUCE

Cheney Brothers C-B-I

Cheney Brothers Estate

RESOURCE GUIDE

CLICK HERE!!!

QUALITY

YOU CAN COUNT ON EVERYDAY



Produce

MARKET OVERVIEW

Weather conditions in the Southeast are presenting some challenges, but no major delays are expected at this time. Off the west coast of Mexico, a very active tropical pattern continues to bring heavy rain, cloud cover, and the potential for localized flooding. This may impact harvest schedules and cross-border freight from Southern Mexico to the U.S. in the coming days. In Mexico, Jalisco, Baja, and Monterrey are handling the majority of tomato production. Demand for Roma tomatoes is particularly strong, resulting in premium pricing across that category. Quality remains excellent. In the Southeastern U.S., Georgia and the Carolinas are wrapping up their seasons, though quality is still good. Transition to North Carolina and Tennessee is expected to begin next week. California continues to see strong production across tomatoes and mixed vegetables, with Bell pepper production now transitioning to Arvin. Slicer cucumber availability remains solid out of both Georgia and Baja. However, supply remains light on tomatillos, habaneros, and jalapeños. The Mexican table grape season is improving, with additional domestic volume from the desert beginning to come online. Melon production in the desert is finishing up and will shift to California's Central Valley next week, with continued good quality expected. Availability on bananas and pineapples remains limited. Shippers are asking for flexibility on pineapple sizing, while banana supply is expected to remain volatile due to an ongoing labor strike in Panama. At this point, no major shortages are anticipated. California's new crop of yellow and white peaches, nectarines, red and black plums, and apricots is now available. Peaches are also shipping from Georgia and South Carolina. Cherries are currently being harvested out of Washington State.

MARKET ALERT

- **Avocados – ESCALATED**
- **Bananas – ESCALATED**
- **Bok Choy – ESCALATED**
- **Broccoli Crowns/Asian Cut/Org – ESCALATED**
- **Cauliflower – ESCALATED**
- **Celery Organic – ESCALATED**
- **Endive and Escarole – ESCALATED**
- **Fennel, Anise – ESCALATED**
- **Garlic – ESCALATED**
- **Hot Peppers (Jalapeno, Tomatillo and Shishito) – ESCALATED**
- **Lettuce/VA Blends – ESCALATED**
- **Leeks – ESCALATED**
- **Limes – ESCALATED ON LARGE SIZES**
- **Napa – ESCALATED**
- **Table Grapes – ESCALATED**
- **Romaine Hearts – ESCALATED**
- **Romaine/ VA Blends – ESCALATED**
- **White Asparagus**

WATCH LIST

- **Asparagus**
- **Blueberries**
- **Broccolini**
- **Brussels Sprouts**
- **Celery**
- **Cilantro**
- **French Beans**
- **Herbs**
- **Lemons – SMALL SIZES**
- **Oranges – SMALL SIZE NAVELS**
- **Pineapple**
- **Ginger**
- **Green Onions**
- **Snow Peas & Sugar Snap Peas**
- **Spinach**

Produce *(continued)*

MARKET OVERVIEW *(continued)*

Avocado inventory is strong leading up to the 4th of July holiday, with good availability across all sizes. Mexico is nearing the end of its season, offering high dry matter fruit with a large proportion of Grade 2s. The transition to the Flor Loca crop is expected by mid-July, which may bring some shifts in supply and pricing. Remaining old crop volumes are solid, especially on larger sizes like 48ct, with active promotional support. California production is tapering off, though demand is keeping prices firm. Peru continues to contribute strong volumes, significantly more than last year despite a lower crop estimate. Colombia's Traviesa crop remains active but will begin to decline as we approach August. Pricing differences between large and small fruit are expected to narrow in the coming weeks. Temperatures in Salinas are slightly above average and are expected to stay that way into next week. While insect pressure and INSV have been minimal so far, the height of summer is approaching, and we anticipate more noticeable impacts on supply and quality in Q3. Currently, overall supply and quality remain stable, though markets are beginning to tighten. he lettuce market experienced a significant increase last week due to lighter weights and lower yields. Quality remains strong, but both lettuce and VA blends are now escalated. Growers are working to meet averages, though some outside labels are being used to fill orders. The market for romaine and romaine hearts continues to rise, with romaine blends and hearts also escalated due to increased demand. Broccoli and cauliflower supplies have tightened across several growing regions, particularly from Mexico. A market alert was issued for broccoli, and while some improvement is expected next week, tight supplies are likely to persist through the summer. Both items are now escalated, with some reports of increased insect pressure. Brussels sprouts are also in short supply, with some growers seeing lower yields due to heat-related quality issues in Mexico and the seasonal wind-down in Oxnard. Supply should improve once Salinas starts up in the coming weeks. In the meantime, volume remains limited and growers are holding to program averages. Items such as bok choy, Napa cabbage, endive, escarole, fennel, and leeks also remain escalated. Overall, production out of Salinas remains steady for now, but continued weather and quality challenges may drive further market movement in the weeks ahead.



Produce *(continued)*

SALINAS, CA FORECAST

Fri 6/27	Sat 6/28	Sun 6/29	Mon 6/30	Tue 7/1	Wed 7/2	Thu 7/3	Fri 7/4
66° | 52°F	65° | 52°F	67° | 53°F	66° | 53°F	67° | 55°F	68° | 53°F	62° | 53°F	62° | 53°F
AM Clouds/PM Sun	AM Clouds/PM Sun	Partly Cloudy	Partly Cloudy	Partly Cloudy	Partly Cloudy	Partly Cloudy	Partly Cloudy

FRUITS & VEGETABLES

Avocados: Markets across all sizes remain stable. U.S. avocado volumes closed at 63.3M pounds, holding steady with the previous week. Peru was the only country of origin (COO) to show a volume increase, with further growth expected through July, while other COOs remain stable. Small fruit and a high proportion of Grade 2s are still prominent in the field. The Main Crop (Hass) is averaging 37% dry matter, with ongoing rains likely to affect future harvests. California harvested 10.4M pounds, with fruit peaking on 60s and 48s and dry matter averaging 28%. The California Avocado Commission revised its crop projection to 340M pounds (down from 375M), but supply is expected through summer with strong eating quality. Colombia's Traviesa crop remains active, particularly on medium and small sizes. As Peru supplies more large fruit, Colombian fruit may see increased market movement during the summer. Mexico's Flora Loca crop will begin harvests and should hit markets by mid-July.

Bananas: ESCALATED Banana imports remain extremely light for the next 4 weeks. We continue to struggle with several challenges of recent including record demand and overall lighter supply from the tropics. We are also seeing some logistical challenges due to the labor strikes in Panama that are impacting the global supply. Due to these challenges, we could see minor pro-rates across the network over the next four weeks. Overall, banana quality has been good and improving as we enter the summer grow cycle. Overall inventories are light, and we are seeing higher turns at the port and ripening centers; some of the fruit may not reach optimum color prior to arrival. We are advising distributors and customers to keep a close eye on ripeness; there may be some need to keep a heavier than normal inventory on hand and self-manage color to protect from shorts.

Pineapples: WATCHLIST Pineapples will remain tight for some time due to low production in Central America. We are suggesting flexibility in sizes to ensure stability of the supply chain. Overall quality and taste are good.

Table Grapes: ESCALATED The table grape market remains strong on greens due to recent severe weather, including heavy winds, rain, and early heat in both Caborca and Hermosillo. We continue to see quality concerns, particularly with all green varieties, and estimate crop losses could exceed 2 million boxes. Given the current outlook, we continue to recommend subbing red varieties where possible over the next two weeks. Red markets have eased back some and there is significantly more volume on reds than green. Steady volume will continue out of Coachella and Arvin is expected to scratch next week. Looking ahead, as we transition into California's season, we anticipate more stable volume barring any unexpected disruptions to the crop.



Produce *(continued)*

BERRIES

Strawberries: Supply and availability are expected to remain steady over the next few weeks. Quality is strong, the flavor is sweet, the color is full red, and the sizing is medium to large. This week in the valley, daytime highs averaged in the mid-60s, with morning lows in the low 50s. A persistent marine layer has kept mornings overcast before clearing to partly sunny afternoons with occasional breezes. These conditions have supported consistent production and overall quality. Conventional fields are producing clean, well-sized fruit. While some culling continues—mainly for softness and undersized berries—blocks transitioning to freezer production are reporting excellent yields and quality. Organic acreage remains 100% fresh, with similar size profiles. Occasional bruising or softness deeper in the pack is being managed by crews actively removing compromised fruit. Harvest scheduling continues to adjust to avoid overripe fruit, with second passes this week expected to improve consistency. Despite moving past peak, many blocks still show healthy flower and green fruit sets, with vigorous plant activity supporting continued fresh harvest through mid-June. Approximately 65–70% of conventional acreage has transitioned to cannery use, while the remaining acreage will stay fresh until the end of the month. Organic fields are on track to complete planting by early July. In Watsonville and Salinas, similar weather patterns—mid-60s daytime highs and low-50s nighttime lows—have supported strong fruit firmness and color development. While some bruising has been noted due to fast-paced harvesting, field teams are working to address this through improved management practices. These regions are currently in peak production, although not all varieties are aligned in their cycles; some have already peaked and are beginning to decline, while others are still ramping up.

Blackberries: Production is currently active across Central Mexico, Oxnard, Georgia, California, and Baja. Mexican production is steadily declining, while Georgia is at its peak. Oxnard remains consistent with stable output. Overall quality across all regions is strong, with fruit showing good size, color, firmness, and sheen. In Central Mexico, daytime temperatures range from the mid-80s to the low 90s. Scattered rain and isolated thunderstorms are forecasted, although conditions remain highly localized—some areas experience intermittent showers, while others remain dry. Humidity levels are rising, and while temperatures remain elevated, they are expected to stay below the low 90s. Fruit quality is generally good, characterized by medium to large size, firm texture, and predominantly black coloring. However, high heat has contributed to some issues, including red cell regression, attached calyx, and occasional soft or leaking fruit. Out of Georgia, blackberry volume is steady, with peak production expected to continue for a few more weeks before tapering off toward the end of June. Rain forecasted for next week may slightly impact output, but overall volume is expected to remain consistent through the rest of the year. A dip in July production is anticipated, which will be supplemented by increasing volume from Watsonville. The organic volume from Mexico is beginning to wind down and is expected to remain limited through July as the season concludes. In Watsonville, the weather has been mild and cool, with highs in the 60s and lows in the mid-40s to the mid-50s. Warmer conditions have helped conventional production begin to pick up. Quality has been excellent, with large, juicy fruit. Although current output is limited to a few pallets per couple of days, volume is expected to increase significantly starting in June, with strong availability anticipated through September. Organic production has also begun with initial scratch pickings and will remain limited for the next few weeks as it ramps up.



Produce *(continued)*

Raspberries: Watsonville raspberry crops are coming on strong and are expected to continue increasing over the next few weeks. The variety is performing well, with sweet, aromatic flavor, full red color, and good sizing. The weather in the region has been cool and mild, with highs in the 60s and lows in the mid-40s to the mid-50s. Conventional volume remains light for now but is expected to ramp up toward the end of June. Despite the lighter volume, quality has started off strong with clean, well-sized red berries. No organic volume is expected from this region for the season. In Central Mexico, daytime temperatures range from the mid-80s to the low 90s, with scattered rain and isolated thunderstorms forecasted. While some areas remain dry, others have seen intermittent showers. Humidity is increasing, but temperatures are expected to stay below the low 90s. Fruit quality is holding up well, with a strong red color, good firmness, and mostly medium-sized berries, with occasional larger ones. Some issues, such as overripe, uneven ripening, and crumbled fruit, are being observed due to the heat, but crews are actively managing pack quality. Volume has been steady, with a peak expected in late June. So far, rain has not caused significant damage, and recent cooler weather has helped improve overall fruit condition. Organic volume from this region continues to arrive in limited but consistent amounts.

Blueberries: WATCHLIST Central Mexico is also still active, though winding down. Daytime temperatures range from the mid-80s to the low 90s, with scattered rain and isolated thunderstorms forecasted across the region. These patterns are highly localized; some areas remain dry, while others experience intermittent showers. Humidity is rising, and temperatures are expected to stay elevated but stable. Conventional volume is trending downward on a weekly basis, with the season projected to conclude by early July. Organic production is expected to resume in August. Quality remains good overall, with strong bloom, flavor, and appearance; however, some redberries have been noted to be soft or leaking, and heat-related shriveling has been observed. In California's Central Valley, the weather has been hot, with highs in the 80s to 90s and overnight lows in the upper 50s to 60s. This warm trend is expected to continue into next week. Both conventional and organic production are at peak levels, although organic fields may be nearing a post-peak level. Fruit quality has been excellent, with strong bloom, good sizing, and great flavor. Production is expected to continue through the beginning of July, with good availability for both conventional and organic blueberries. In Georgia, production continues, and quality has remained consistent, but production is winding down. New Jersey is expected to begin harvest shortly, though recent rain has caused some delays. In the Pacific Northwest, Oregon's season is roughly six days away. A few days of triple-digit temperatures early in the crop have prompted close monitoring of fruit quality as harvest begins.

CITRUS

Oranges: WATCHLIST ON SMALL SIZE NAVELS Navel quality remains strong with solid demand as the season nears its end. Small sizes continue to be in short supply and are expected to remain limited throughout the season. Pricing on 88s and smaller is firming as the size profile shifts toward larger fruit. The Navel crop is expected to finish in late June or early July, and ample lead time is recommended for orders—particularly for small sizes—as many shippers are now holding to averages. Valencia season is underway and off to a strong start. The fruit's appearance is excellent, and the juice content is high. Sizing is peaking on 72s, 88s, and 113s. However, early estimates indicate a lighter overall crop volume this year. Initial harvests are yielding smaller fruit, with sizing expected to increase as the season progresses through the summer.

Lemons: WATCHLIST ON SMALL SIZES With rising temperatures, demand for fresh lemons is increasing. Harvest and packing are in full swing in District 2, and both size and grade curves are tracking as expected for the region.

Produce *(continued)*

Lemons: (cont.) The current size structure is trending toward 140s, 115s, 165s, and 96s. Promotable volumes are available on Choice grade fruit, particularly in 140s and larger. However, smaller sizes—165s and 200s—remain limited. Ample lead time will be necessary to place orders, especially on small sizes, with most shippers still holding to averages.

Limes: ESCALATED ON LARGE SIZES We are starting to see supplies improve slightly on 175's while 110's and 150's remain snug. We will need to sub to 175's this week on orders calling for 150's and smaller. Good supplies on smaller-sized fruit (200's, 230's and 250's). Quality is improving.

Imports/Specialties: Blood Oranges will be finishing for the season in the next few weeks. Sizing is running small. Grapefruit is available with light supplies on Fancy grade; choice grade is available. Cara's, Minneolas and Mandarins are all but finished for the season.

WEST COAST LETTUCE

Salinas has been cooler than normal for this time of year, with some days experiencing strong winds. The wind has caused several issues, including dirt on produce, wind damage, and dehydration. INSV is present throughout the valley, which is a concern, especially with the arrival of warmer weather that will increase insect activity. Currently, we're seeing INSV in iceberg lettuce, but it's affecting no more than 5 to 10% of fields. Iceberg lettuce is also showing signs of being slightly underdeveloped, along with wind damage and dehydration. Romaine lettuce has experienced wind damage, particularly in the southern part of the valley, and there is also some light mildew on the coast. Insect issues are beginning to arise, but INSV is not a major concern at this time. On a positive note, green leaf lettuce is looking good.

Bell Pepper: The green bell pepper market is mainly unchanged with strong production numbers being reported out of Georgia and North Carolina. Crossings out of Mexico have been spotty and growers are mostly covering the existing commitments. The colored bell pepper market is steady with moderate demand.

Mini Sweet Pepper: Supply stable this week and quality is good.

Mixed Chili Pepper: Supplies in general are good across most varieties out of Mexico, but quality is mixed. We should scratch new fields in Baja this week which will improve supply and quality. Jalapeño and Tomatillo were lighter this week. Shishito will be the shortest and could see some supply interruptions. Fresno started picking some Poblano and Jalapeno this week and South Georgia should start over the next 7 to 10 days.

Eggplant: Domestic supply is steady out of the desert, and quality is outstanding. South Georgia will start this week.

Cucumbers: Production out of Georgia is running at full capacity putting downward pressure on pricing. The quality has been excellent. Crossing out of Mexico have been steady. Look for this market to stay leveled for time being.

Pickles: Stable supply expected over the coming weeks out of South Georgia.

Green Beans: Good Supply available with new crop beans coming available out of Georgia and Baja. We are seeing some rain in the region and could impact supply over the next week. Coachella should ramp up over the next week. Quality is good.

Produce *(continued)*

French Beans: The market remains active across most presentations, with potential vessel delays posing a risk to short-term availability. Volume is expected to remain steady through next week. Overall quality is reported as good, and pricing remains generally unchanged.

Zucchini/Yellow Squash: Good volume available in South Georgia. In the west we now in Full production out of Fresno and Baja with some lingering production out of Sonora. Quality is good.

Melons: Excellent supply and quality out of the desert on cantaloupe and honeydew. Watermelons are also in good supply.

Cantaloupe: Yuma is now in full swing and sizing will improve as we start to see a more typical pattern of 9s followed by 12s. Field reports show excellent quality from the desert. Fruit quality is outstanding, seeing good shell and internal color in the fields; brix levels mostly in the 14-16% range consistently. Good supply on Athenas out of South Georgia.

Honeydew: Honeydew production has started off strong and is coming in with an excellent mix of 5s and 6s. The domestic dews are mostly clean with occasional scarring showing which is common in the desert due to higher winds in the region throughout the growing cycle. Brix levels on the dews are mostly in the 14-16% range.

Watermelon: Watermelon volume is very good out of Mexico, Georgia, South Carolina and Florida; growers are making dealing on all sizes. Quality is outstanding.

MIXED VEGETABLES

Artichokes: Quality and Supply are good.

Asparagus: Domestic supplies remain limited as Michigan and Washington wind down their seasons. Washington has concluded reporting, while Michigan prices have trended upward. Despite this, the overall market is expected to remain steady, supported by consistent production from Mexico and Peru. White Asparagus is likely to experience a production gap that will persist through the end of July.

Bok Choy: Quality is good, but supplies are still limited. The light supplies are driving the market.

Broccoli/Broccoli Crowns: ESCALATED Quality is still good, but supplies have tightened up with the majority of the growers. Demand is increasing and insect pressure has been reported and is affecting yields. MX has had severe weather and increased insect pressure resulting in extreme shortages.

Broccolini and Sweet Baby Broccoli: WATCHLIST Quality and supplies are good.

Brussels Sprouts: WATCHLIST Supplies are getting tight again. Things should improve as we get into Mid July but until then, you can expect to see growers holding to averages and we may see pricing escalated again.

Carrots (JUMBOS, MEDIUMS and CELLOS): The Desert growing regions are finishing for the season and will be transitioning to the Central San Joaquin Valley and southern Monterey County growing regions for the summer with good supplies and very good quality.

Cauliflower: ESCALATED Quality is good, but supplies are light with some growers. We are also seeing insect pressure, a little discoloration and creamy color.



Produce *(continued)*

Celery: WATCHLIST Quality is good, but supplies are light with some growers. Sizing has shifted towards 30/36ct. Some growers will transition to Salinas in June and that will also cause supplies to tighten up. The Organic Market is still increased.

Corn, Sweet: Excellent supply out of South Georgia. In the west, the desert and Brawley are done and have transitioned to Tracy and Brentwood. We are seeing a split market with significantly higher prices in the west. Quality is good in all locations.

Fennel: EXTREME The fields are seeing lower yields and therefore there is a shortage in supply. Pricing will stay escalated until supplies improve.

Kale: Supplies have improved, and quality is good.

Leeks: ESCALATED Leeks are very tight right now and some growers are holding to averages. The market remains escalated.

Garlic: ESCALATED The 2024-2025 California Garlic season is ending and as is sometimes the case during the transition from old crop to new crop garlic, there is a supply gap before the new California harvest begins. Growers are currently supplementing with product from Mexico to Bridge the Gap until new crop California Garlic gets started the first week of August. Quality remains good although available supplies will be decreasing, "PRICING WILL BE ESCALATED"!

Ginger: Supplies and market are steady.

Green Cabbage: Supplies and quality look good.

Green Onions: WATCHLIST Supplies and quality look good but there have been some initial reports of light supplies.

Mushrooms: Promotable volume available and quality is good.

Napa Cabbage: ESCALATED Quality and supplies are improving but there is some insect pressure.

Parsley (Italian & Curly): ESCALATED Supplies and quality look good.

Rapini: Quality is good, but supply continues to be light. The market is strong and therefore the supplies will continue to be light.

Red Cabbage: WATCHLIST Quality and supplies are good.

Spinach: WATCHLIST Supplies are limited with some growers and quality is good. We have seen some reports of weak texture, discoloration, wilting and there has been some insect damage, but it is all minimal right now.

Snow Peas and Sugar Snaps: WATCHLIST Guatemalan production remains light due to ongoing heat stress. However, relief has come from Peruvian imports and domestic supply. Prices have increased as a result, and quality remains variable across regions.

ONIONS

The market is holding steady out of California and New Mexico with good availability on pretty much all colors and sizes. New Mexico had some rain this week which kept them from going into the fields. Luckily, there is a good amount of onions already in bins that can be run to avoid any major shut downs in production. We expect the market to remain relatively flat for the next few weeks barring any major weather delays that might pop up out of either shipping region.

POTATOES

This week saw a jump in the potato market as we approach the end of this years crop. There has been a lot of demand leading up to the 4th of July and several sheds in Idaho are quickly selling out. Large cartons (40-70ct) are the tightest counts with a lot of sheds mainly in small potatoes. We expect this to continue through the rest of the summer until we get into new crop. Buyers should plan to get their orders in early if they are looking for any significant volume of large cartons. As we get into the last of the storage, quality typically begins to deteriorate so we should expect to see some more issues pop up for the remainder of the summer. Freight has remained flat with plenty of trucks available and rates staying low across the country.

TOMATOES

The round tomato market out of Mexico is steady and volume is leaning heavily towards bigger sized fruit. Smaller sized fruit, such as 5x6s/6x6s continue to stay limited and demand higher pricing. East Coast production has dropped off dramatically as the Palmetto/Ruskin crop has finished. The production out of North Florida and Georgia has been delayed by recent rains and is slow going. The Roma tomato market is slightly elevated albeit steady mainly due to sufficient crossings out of Mexico. Production out of the East Coast is limited. The grape tomato market is reacting upwards driven by heavy demand and lack of supplies out of the East Coast.

OTHER FRUIT

Apples: Red Delicious apples have good availability across all sizes and grades, with a steady market expected to carry through until the new crop begins around the second week of September. Golden Delicious supplies remain available in most sizes and grades, though some growers are nearing the end of their season. Availability should continue for another month or two, though tightening supply may lead to firmer pricing. Gala apples show strong availability across all sizes and grades, with the market holding steady and supply projected to last until new crop harvest in mid-August. Fuji remains well supplied in larger sizes and higher grades, with steady markets expected through September. Pink Lady apples are solid in both supply and quality, though a brief gap may occur prior to the new crop harvest in October. Honeycrisp is experiencing tight supply across all sizes and grades; most USXF/WAXF #2 fruit has finished for the season. The market continues to strengthen, and a short gap is anticipated before new crop availability resumes in August. Granny Smith apples are in good supply across all sizes and grades, with steady markets expected to continue until the early September harvest. On the organic side, Gala, Fuji, Pink Lady, and Granny Smith apples are available in very limited volumes across most sizes and grades, while Honeycrisp is mostly finished until the new crop returns in August.

Pears: D'Anjou availability is tight and primarily limited to US #1 grade fruit. The market remains stable, with supply expected to continue until new crop Bartletts arrive in August. Red D'Anjou pears are moderately available in US #1 35–55ct sizes and should remain in the market for another month, with new crop Starkrimson pears expected to start mid-August. Both Bartlett and Bosc pears are currently gapping until their respective new crop harvests in mid-August and early September.

Pomegranate: Limited availability.

Asian Pears: Lighter volume, good supply on larger sizes.

Cherries: Season is done and has transitioned to Washington.

Stone Fruit: New crop Peaches, Nectarines, Plums and Apricots now available out of California. Peaches are now available in South Carolina and Georgia as well.

Kiwi Fruit: Supplies fair out of California as well as offshore landing on the East Coast.

Quince: Limited supply available this week.

Produce West Conventional Items

Lettuce

Markets surged to start the week with West Coast growers scaling back acreage, dealing with increased insect and disease pressure in addition to processors supplementing their supplies from local growers, having sustained crop damage due to heat and rain in Mexico. Demand started the week strong but could wane especially at the wholesale level as buyers head east for more sustainable pricing. Forecast call for continued mild temperatures through next week .

Leaf Lettuce

Green leaf, Red leaf , Boston and Romaine Quality and yields continue to be impacted with seasonal Spring winds , mildew and increased insect and disease pressure. Demand has been good , mostly being pushed by the surge in Iceberg prices. .

Romaine Hearts Strong demand with increasing variation in quality and pricing.

Celery

Supplies are steady with consistent harvest volumes. Growing conditions have supported good quality, and wind has had minimal impact on this crop. Market pricing remains stable, with no major fluctuations expected in the near term.

Broccoli

Supplies are on the lighter side this week, with availability remaining tight. Although Salinas continues to harvest, cooler temperatures have slowed growth. East Coast and Mexican production continues to experience quality issues and shortfalls, contributing to a more active market. Pricing has responded accordingly and is trending higher for coming week.

Cauliflower

Availability is light, with some shippers reporting very limited supplies or being temporarily out of product altogether. Consistent cool temperatures have slowed maturity rates, and winds have caused occasional leaf damage. The market remains strong, with elevated pricing reflecting the supply gap

Artichokes

Production of the Thornless variety has begun to peak for the Summer with a smaller sizing profile expected. Demand remains fair to good .

Brussels Sprouts

Markets remain tight with a decline in quality and yields in Mexico and limited Domestic production. Prices should remain escalated through next month.

Green Onions

Quality remains further diminished as growers battle hot temperatures and insect pressure in Mexico. Most growers are currently in reduced acreage plantings to avoid issues through the Summer months.

Strawberries

The weather in Santa Maria remains mild, with highs in the upper 60s to low 70s and lows in the low 50s. A persistent marine layer continues to bring foggy mornings, typically clearing by midday. Warmer conditions are expected mid-next week as the marine layer retreats. Conventional fruit quality is holding steady. While shape defects, occasional decay, and green fruit in clamshells remain present, overall pack quality is solid. Fruit counts have ticked up slightly, now ranging from 20–24 per pack, with good flavor and color. Organic fruit is performing very well. The stable weather has improved firmness, appearance, and flavor. Minor issues like green tips and soft berries persist, but overall quality is strong, with counts holding between 20–26. Conditions remain ideal for growing in the Salinas and Watsonville areas with highs in the low 70s, with morning fog dissipating by mid-morning. This pattern is expected to continue for 10–12 days, with a slight warm- up on Saturday (up to 75°F). Nighttime lows are consistent in the low 50s. Overall Fruit quality remains strong. Some bruising continues in larger varieties, but most growers are packing 12–15 counts in 1-lb clamshells and 30–32 in 2-lb packs.

Raspberries

Weather across Michoacán growing regions remains hot and humid, with cloudy conditions and frequent afternoon/evening rain. Daytime highs range from the low 70s to low 80s. These conditions are causing wet fruit and increasing the risk of fungal development, while also limiting access to some fields and hoop houses due to excess moisture. Conventional production is declining. About 50% of volume is coming from Jalisco, with the rest split between Michoacán and Guanajuato. Rain and humidity are impacting fruit firmness, especially in more sensitive varieties, while hardier types are performing moderately better. Watsonville raspberries are currently performing above expectations. Third-year blocks are producing strong flavor and high-quality fruit, though sizing is slightly smaller than average. New plantings are expected to ramp up starting the second week of July, with certain blocks showing signs of a heavy early load. As a result, peak production is now forecast for late July through early August—earlier than the original late-August projection. While we are still a few weeks away from major volume increases, crops are progressing faster than anticipated. Other varieties remain on track for a mid-to-late August peak.

Blackberries

Very similar conditions to raspberries, Michoacán blackberry fields are facing hot, humid conditions with consistent rain, creating quality and access challenges. Some roads and structures remain too wet for harvest operations. Organic production is trending down. Some growers started pruning earlier than expected due to persistent moisture-related quality issues. Beginning Week 28, a valley in production is expected, with very low volumes continuing into December. Selective pruning will be used to maintain steady, low output until volume builds later in the year. Conventional volume is also declining. Due to quality issues, some organic fruit is being diverted to conventional packs. Most conventional volume continues to come from Michoacán. Blackberry production is tracking in line with expectations. Quality has been very good. Some red cell symptoms have appeared in older blocks but are attributed to red mite infestations. Blackberry production has just started in the Central Valley. Initial volume estimates have been reduced due to a soft market and overlapping supply from Mexico and Watsonville.

Blueberries

Mexico's season is wrapping up, with this likely being the final week of production. Availability is very limited, though there's a slight chance of extension to help bridge the gap until the Pacific Northwest (PNW) ramps up. The Central Valley blueberry season is nearly finished. Last week marked the final production push for both conventional and organic fruit. G&M Farms, previously a major late-season supplier, exited early due to ongoing quality issues from machine harvesting. As a result, current conventional volume is only about 50% of what was shipped this time last year. The Pacific NorthWest is ramping up quickly following a recent warm spell. Light harvests have begun in Eastern Washington and Oregon, and British Columbia is expected to start as early as June 24—one of the earliest starts on record. Regional weather is favorable: Eastern areas are in the low to mid-80s, while coastal regions are in the high 60s to low 70s. Peak production is expected shortly after the Fourth of July.

Stone Fruit

California stone fruit continues to move steadily, with good supplies currently available across multiple varieties. Yellow and white peaches, as well as yellow and white nectarines, are all being harvested in strong volumes and overall quality has been reported as excellent. California plums have also begun shipping, with early reports indicating a solid start to the season in terms of both supply and condition. Meanwhile, the California cherry season has officially concluded. Transition to the Northwest is underway, with Washington cherries now entering the market and expected to gain momentum in the coming weeks.

Grapes

Ample supplies of both green and red seedless grapes are currently available out of Nogales. The market for green seedless has softened in recent days, while pricing on red seedless has shown some firmness due to steady demand. Black seedless grapes remain available, though in more limited volumes. Meanwhile, the San Joaquin Valley is set to begin its Flame seedless harvest this week, which should help bolster overall red grape availability in the coming days.

Oranges

Smaller-sized fruit, particularly in the 113 and 138 count range, remains extremely tight in supply, and pricing for these sizes continues to strengthen as a result. In contrast, there is better availability of mid-sized fruit, such as 88s and 72s, although these are trading at higher price points due to increased demand. Larger sizes, specifically 56 count and above, are in limited supply. Despite the variability in size availability, overall fruit quality remains very strong, with good color, firmness, and flavor being consistently reported.

Lemons

Lemon supplies remain steady overall, with particularly good availability in the larger size ranges, specifically 115 count and above. However, smaller sizes—ranging from 140 to 235 count—are limited in volume, contributing to upward pressure on pricing across the board. The market continues to show signs of strengthening, driven by tight supplies on the smaller end and consistent demand. Despite these sizing challenges, fruit quality has been excellent, with strong color, good firmness, and overall packout meeting high standards.

Limes

Heavy rainfall in Mexico is accelerating Persian lime growth, with higher volumes expected next week and a potential supply gap by July. Quality has been impacted by lighter color and more oil spots, while smaller sizes continue to dominate—230s makeup 59% of volume. Demand is steady, driven by retail programs, and freight remains stable as imports now replace the finished Texas season

Cantaloupe

Cantaloupe supplies are strong this week, with steady availability across most shipping points. However, sizing has skewed significantly larger, with a peak on 9-count and jumbo 9-count fruit, making smaller sizes more difficult to find. This size profile is largely the result of consistent warm temperatures during the growing cycle, followed by the recent cooler, foggy conditions which have slowed maturity and size distribution. While overall quality has been reported as good—featuring strong netting and high internal sugar levels. Light harvesting activity is expected to begin this weekend in California's Westside district, with a couple of growers starting to bring on volume. Desert production will soon be finishing, likely resulting in production gaps.

Honeydews

Honeydew supplies are now mostly domestic, with quality showing significant improvement—clean rinds, strong interiors, and good overall appearance. Cooler nights have slightly slowed harvest, but supply is meeting demand and markets remain steady. Variety melons like Galia and Hami are also available from desert regions, adding more options for buyers.

Dry Onions

Good supplies on super colossal and colossal yellow onions currently in CA with other areas being very light to out. Smaller yellow onions are in shorter supplies. Light supplies of red onions overall. A wide range of prices on all depending on areas and dates packed. Demand is moderate to slow. Off and on rain in Mexico has curtailed harvests. New Mexico has jumbo reds and large yellows still.

Mexico – Rain is expected every night as we are in the rainy season. This will help size up the new crop. Harvest levels will average 30M lbs. for the next few weeks. Mexico will strategically keep inventory and supplies lower to prolong the current crop before we transition into Loca (July). Industry inventory is up to 70.2M lbs. with other COOs available. However, **60 #1s and #2s are very short across the industry and substitutions will be required to fill orders in full.** Calavo is harvesting all Normal crop with the average dry matter at 36% and is best stored at 38 degrees. The fruit is high in oil and is ripening very quickly. The size curve is back to a more even spread with 48s at 25%, 60s at 14% and 70s at 18%. #2s are slowly backing off to 17%. The spread between #1 and #2 fruit will begin to weaken as we get closer to Loca and less #2 fruit is available to harvest.

Colombia –Fruit is arriving this week, and more is in transit on the water. Please inquire about pricing and/or a program. There is a 10% tariff on all CO fruit.

Peru –Fruit is in transit on the water. Please inquire about pricing and/or a program. There is a 10% tariff on all Peru fruit.

California – Harvest is in full swing.16M lbs. is projected to be harvested next week with 60% of the crop harvested to date. The fruit is averaging 30% dry matter. The size curve is heavy to 48s at 30% and 60s at 24%. 70s are 19% and #2s are averaging 5%. Lambs will start mid-July and peak on 36s and 40s. We will be sending 48s across the country to all VAD's to help with MX high oil content and short shelf life. **60 #1s and #2s are very short across the industry and substitutions will be required to fill orders in full.**

We are price date of shipment on all orders loading MX fruit. Please check with me on available fruit options before sending an order.

A Fuel surcharge may be added to all prices at time of shipping.

Melissa Brucker | Food Service Account Manager

1141A Cummings Road | Santa Paula, CA 93060

Office (805) 921-3249 | **Cell** (805) 504-5423

MelissaB@Calavo.com

Avocado Receiving and Handling Guidelines

Product Description

Fresh Hass avocados

- Oval shaped with pebbly skin. Interior flesh is pale green with creamy, yellowish hues near pit.
- External defects associated with #1's include minimal scaring, mis-shape, sunburn and off color.
- Internal defects are minimal, less than 5% including browning or bruising.

Avocado Storage and Ripening Temperatures

- 38-42°F holds fruit static at any degree of ripeness
- 65 to 72°F at store level as ripe fruit temp is brought up for further ripening. Cartons and fruit must have adequate airflow with a fan or other device and air stacking cartons is suggested.
    - As avocados ripen, they naturally generate their own heat as result of the chemical reaction that occurs during ripening. This reaction can increase temperatures above 85 degrees that would damage fruit. Proper airflow aides in keeping fruit at 65° to 72° F.

Ripe Stages of Avocados

Firmness: Fruit ripeness is determined by holding the fruit in the palm of your hand and gently squeezing with the whole hand. The "give" or deformation of fruit is rated using the following stages scale:

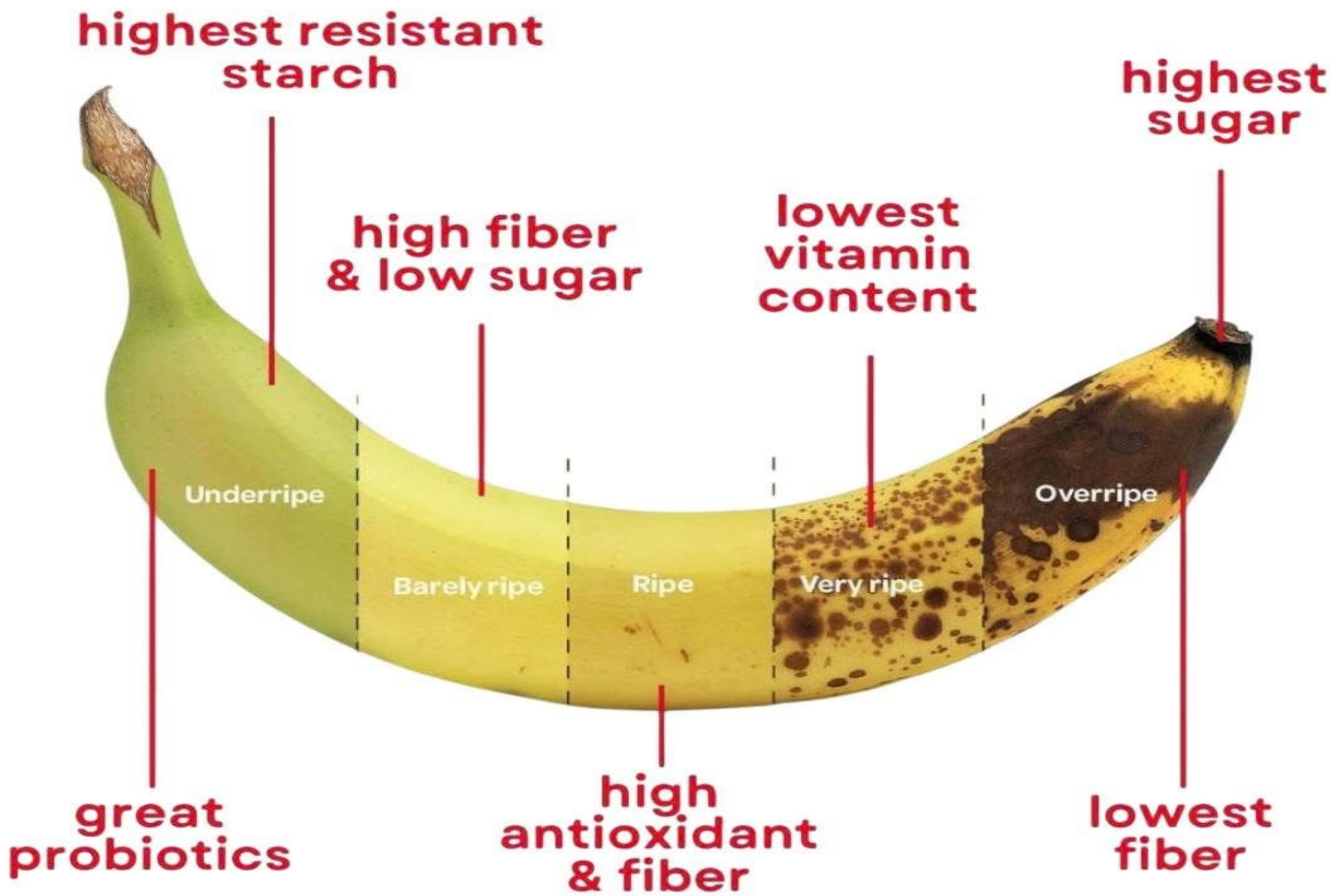
2 - Hard: No give in the fruit.
3 - Breaking: Can feel give with moderate hand pressure, not ready to eat, but starting to soften. Stems remove easily.
4 - Firm Ripe: Yields to gentle pressure. Ready for immediate retail sale and should be placed into refrigeration.
5 - Soft and ready for guacamole: Yields easily to gentle hand pressure.

Avocado Stages
OF RIPENESS

Color is not always an indicator of ripeness.
To judge ripeness, feel for uniform softness throughout the avocado.

HARD/GREEN	PRECONDITIONED	BREAKING	FIRM RIPE	RIPE
Over 25 PSI	**15-25 PSI**	**8-15 PSI**	**4-8 PSI**	**0-3 PSI**
Freshly harvested avocados are very hard with no give. 6 to 15 days to ripen at ambient temperature during early season, less as fruit matures.	Ethylene triggered avocados. Hard fruit with slightly loose stems. Up to 5 days to ripen at ambient temperature during early season, less as fruit matures.	Firm with slight give to the fruit. 2-4 days to ripen at ambient temperature, less as fruit matures.	Yields to gentle pressure. Ready to eat now and sliceable. Fully ripe next day at ambient temperature.	Easily yields to gentle pressure. Fully ripe and ready to eat now. Good for all uses.
Best stored at 38°F-42°F to hold static To ripen fruit, store well ventilated at 65°F-70°F	Best stored at 38°F-40°F to hold static. To ripen fruit, store well ventilated at 65°F-70°F	Best stored at 38°F-40 °F to hold static for up to 7 days. To ripen fruit, store well ventilated at 65°F-70°F	Best stored at 38°F-40°F to hold static for up to 7 days. To ripen fruit, store well ventilated at 65°F-70°F	Best stored at 38°F-40°F to hold static for up to 4 days in cooler.

When to eat a banana.



This informative guide highlights the nutritional changes in bananas at different ripeness stages, helping you optimize your diet for better health, digestion, and energy. Underripe bananas are packed with resistant starch, aiding gut health and digestion while offering high fiber and low sugar for sustained energy. As bananas ripen, their antioxidant levels peak, providing powerful immune-boosting benefits. Overripe bananas, though high in natural sugars and lower in fiber, serve as a quick energy source. Whether for gut health, weight management, or fitness nutrition, knowing the best time to eat a banana can enhance your overall wellness.

Natalie's
Orchid Island Juice Co.

Cheney Brothers C-B-I®

AUTHENTIC FRESHNESS THAT IS NOSTALGIC & UNRIVALED

Helen Davlin | Business Development Manager
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nataliesoijc

"TASTES FRESH-SQUEEZED, TASTES LIKE OJ SHOULD TASTE. bon appétit

"NATALIE'S IS LIKE BITING INTO A FRESHLY CUT ORANGE. woman's day

"TASTES SUPER FRESH, PRACTICALLY LIKE HOMEMADE COOK'S

THE NATALIE'S WAY

01 Meticulously Sourced
02 Unrivaled Freshnesss
03 Authentically Clean
04 World-Class Quality

NAME	SIZE	PACK	CODE
Orange	8oz	25	428020
Orange	12oz	12	10162420
Orange	32oz	6	10029496
Orange	128oz	4	428010
Grapefruit	12oz	6	10162163
Grapefruit	32oz	6	10029495
Tangerine	12oz	6	10162743
Tangerine	32oz	6	428050
Blood Orange	12oz	6	10162413
Blood Orange	32oz	6	10070013
Pineapple	32oz	6	10163693
Orange Beet	12oz	6	10162161
Orange Beet	32oz	6	10029492
Orange Mango	12oz	6	10162119
Orange Mango	32oz	6	10034057
Orange Pineapple	12oz	6	10162117

NAME	SIZE	PACK	CODE
Orange Pineapple	32oz	6	10034058
Carrot Ginger	32oz	6	10078442
Natural Lemonade	12oz	6	10162412
Natural Lemonade	56oz	4	10062320
Strawberry Lemonade	12oz	6	10162116
Strawberry Lemonade	56oz	6	10029493
Guava Lemonade	12oz	6	10162416
Margarita Mix	32oz	6	10037264
Lime	32oz	16	428035
Lime (NFC)	128oz	4	10042150
Lemon	32oz	16	428025
Lemon	128oz	4	10042149
Frozen Orange	1L	12	274560
Frozen Grapefruit	1L	12	274570
Frozen Lime	1L	12	274565
Frozen Lemon	1L	12	274575

COOLER STORAGE GUIDE

MATCH THE LABEL ZONE COLOR ON THE PRODUCE BOX TO THE CORRESPONDING LOCATION INSIDE OR OUTSIDE OF THE COOLER. 1 BLUE, 2 GREEN, 3 ORANGE, & 4 BLACK.

Keep it fresh... just match the colors.

COLDEST

ZONE 1 BLUE
CLOSEST TO THE FAN

FRUITS

- Blackberries
- Blueberries
- Cherries
- Fresh Cut Fruit
- Grapes
- Kiwis
- Raspberries
- Strawberries

VEGETABLES

- Beets
- Broccoli
- Cabbage
- Carrots
- Cauliflower
- Celery
- Fresh Cut Vegetables
- Fresh Herbs *except Basil and Oregano*
- Garlic, peeled
- Green Onions
- Greens
- Kale
- Leeks
- Lettuce
- Mushrooms
- Parsley
- Pea Pods
- Radishes
- Salad Mixes
- Shallots, *peeled*
- Snow Peas
- Sprouts

COLDER

ZONE 2 GREEN
BETWEEN FAN AND DOOR

FRUITS

- Apples
- Cantaloupe
- Cranberries
- Nectarines
- Peaches
- Pears
- Plums

VEGETABLES

- Artichokes
- Asparagus
- Corn
- Fresh Cut Green Beans
- Rutabagas
- Turnips

COLD

ZONE 3 ORANGE
CLOSEST TO THE DOOR

FRUITS

- Citrus
- Grapefruit
- Honeydew
- Lemons
- Mangos
- Oranges
- Papaya
- Pineapple
- Watermelon

PLANTS

- Orchids

VEGETABLES

- Avocados ~ Ripe
- Basil ~ Fresh
- Bell Peppers
- Chile Peppers
- Cucumbers
- Eggplant
- Garlic, *unpeeled*
- Green Beans, *bulk*
- Okra
- Onions
- Oregano ~ Fresh
- Shallots, *unpeeled*
- Squash

Weekly Market Report 6/27/25

Commodity	Region	Market Update
Cucumber	GA, SC, NC	SUPPLY MOVING NORTH. MARKET GOING HIGHER. FREIGHT COST A FACTOR.
Green Bell Pepper	SC, GA, CA	GEORGIA IS WINDING DOWN. QUALITY BEST FROM CALIFORNIA AND SOUTH CAROLINA.
Jalapeno	GA, MEX	MARKET MOVING HIGHER AS SUPPLY LOWER.
Watermelon	GA	4TH OF JULY DEMAND IS PUSHING MARKET. QUALITY IS GOOD.
Orange Bell Pepper	HOLLAND, CAN	LIGHT SUPPLY. MARKET HIGHER.
Red Bell Pepper	CA, GA, HOLLAND	LIGHT SUPPLY. MARKET HIGHER.
Suntan Pepper	GA, CA, SC	DEALS OUT OF GEORGIA. QUALITY IS IN GEORGIA IS FAIR.
Yellow Bell Pepper	CA, CAN, HOLLAND	LIGHT SUPPLY. MARKET HIGHER.
Yellow S/N Squash	GA, NC, TN, CA	MARKET IS HIGHER AS CROP TRANSITIONS
Zucchini Squash	GA, CA, TN, CAN	MARKET IS HIGHER AS CROP TRANSITIONS

JUNE 20, 2025 LIPMANFAMILYFARMS.COM

ON THE HORIZON

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CROP & MARKET

INDUSTRY INFO

LIPMAN family farms

MARKET UPDATES

ROMA TOMATOES

Eastern Roma tomato production remains limited, with light acreage currently active in the Quincy, FL/South Georgia region. Most crown harvests have been completed, and growers are now focused on second picks, which will continue as long as market conditions and quality hold. Quality in this region has been fairly consistent and generally good. Looking ahead, the next significant Eastern production area will be Tennessee, where Lipman is on track to begin harvesting around July 4th. In the West, Roma supplies are plentiful, with steady production from Baja and East/Central Mexico. California growers, including those in the San Joaquin Valley, are just beginning their seasons, and volumes are expected to build to typical seasonal levels over the coming weeks. West Mexico continues to harvest fruit but is expected to wind down soon. While some growers in Mexico will finish and others begin, overall volume from the region should remain stable in the near term. Quality remains good across most regions, although the later-season fruit out of West Mexico has presented slightly more challenges.

MINI SWEET PEPPERS

Mexico's mini sweet pepper production is currently transitioning from West Mexico to Baja. Volumes from the new Baja crops have started light, but supplies are expected to become more consistent over the next few weeks. In addition to Baja, some product is also available from California and in limited quantities from British Columbia, Canada. Quality from the newer production areas has been good, while remaining fruit from West Mexico has shown a decline in quality as the region winds down its season.

ROUND TOMATOES

Round tomato supply has been relatively steady in the East, with current production focused in South Carolina and the Quincy, FL/South Georgia region. The Quincy area has completed its crown harvests and may continue with second picks for a few more weeks, depending on market conditions. Lipman's South Carolina harvests have remained consistent, despite frequent rain events. The sizing profile is slightly smaller now that we are through crown picks, but overall quality has been strong, particularly given the recent weather challenges. Looking ahead, Lipman expects to begin harvesting in both Virginia and Tennessee around July 7th. In the West, ample supplies are coming from Mexico, and California growers are gradually coming online. As with romas, West Mexico is nearing the end of its season, with decreasing volumes and some spotty quality concerns. However, Baja and East/Central Mexico are expected to maintain consistent production in the near term. California farms are getting started, with more volume and growers expected to start over the next two weeks. Lipman will add to the mix from its California fields around July 1st. The early fruit currently available has shown acceptable quality.

TOMATO ON THE VINE

TOV volumes remain mostly steady out of Canada, which is currently the primary production region. Quality and sizing reports have been favorable, with consistent fruit being packed. Looking ahead, several Mexican growers are expected to begin new crop harvests in the coming weeks, which should help bolster supply and add flexibility to the market.

CONTINUED ON THE NEXT PAGE

GRAPE TOMATOES

Grape tomato supplies are adequate in the East this week, with Lipman's South Carolina fields producing the strongest volumes and additional light production in North and Central Florida. While recent weather in South Carolina has introduced some quality concerns, careful grading has ensured that the final pack remains clean and of good quality. Looking ahead, Lipman expects to begin harvesting in Virginia within the next 5–7 days, which will add fresh crop fruit to the Eastern pipeline. In the West, although West Mexico is quickly winding down, Baja and East/Central Mexico continue to offer steady supplies and generally good quality, helping to support Western demand.

GREEN BEANS

Green bean supply in the Eastern U.S. has tightened significantly in recent days. Georgia has been the primary producing region, but persistent quality issues—driven by unfavorable weather—have forced growers to skip over fields, resulting in lower-than-expected volumes. North Carolina is also seeing limited availability due to similar quality challenges, though some improvement is anticipated within the next few days. Relief is on the horizon, however, as Virginia is set to begin harvests this weekend, and Michigan is expected to follow in about a week, which should help stabilize Eastern supplies. In the West, green beans are currently available from both Baja, Mexico and California. While both regions are shipping acceptable product, California's quality is stronger at this stage. Additionally, Lipman's partner in Washington has begun harvesting in a limited way, with volume expected to pick up in the coming week. As regional transitions progress, national supply should gradually improve, but short-term availability remains tight in the East.

CALABACITAS

Calabacita supply has lightened up in the Eastern U.S. as Georgia's season comes to a close, leaving only limited availability in the region. New Jersey continues to produce some fruit, but the crop has primarily yielded shorter-sized squash, which does not meet the specifications of all retail programs. As a result, Eastern supply is becoming increasingly constrained. In the West, calabacita remains more widely available with production active in Washington, California, and Baja, Mexico. Quality from all western regions has been reported as strong, with no significant issues noted.

ORGANIC ROMA TOMATOES

Although West Mexico's season is almost complete, production has begun in both Baja and Central Mexico. Although overall volume remains on the lighter side, we expect to see increased volumes over the next few weeks as the remaining growers come online. Baja's quality has been particularly nice so far.

GREEN BELL PEPPERS

Georgia's green bell pepper supplies are beginning to taper off as over half the growers are expected to wrap up their harvests by this weekend. While a few growers will continue for several more weeks, the industry is entering the typical summertime regionalization of production. Quality out of Georgia has been mixed due to inconsistent weather conditions in recent weeks. Meanwhile, Lipman's coastal Carolina program has begun harvesting on a light scale, with volumes expected to ramp up in the coming days. Additional supply from local programs in New Jersey, Kentucky, Pennsylvania, and other regional markets such as Michigan, is anticipated within the next few weeks, which will help maintain availability through the summer months. In the West, green bell peppers are being harvested in both the Coachella Valley and the Bakersfield area as production transitions between the two growing zones. Quality, size, and color have been favorable from both of these western regions. Looking ahead, Washington state is expected to begin its season within the next month, adding to the broader supply picture as summer progresses.

CUCUMBERS

Cucumber supply in the Eastern U.S. is currently adequate but is expected to be lighter over the next week. Georgia, which has been a key source of volume, is in its seasonal decline as quality challenges—largely due to weather—have forced some growers to end their harvests early. A few producers will continue harvesting for another 2–3 weeks. Lipman's North Carolina program, which has provided steady supply recently, is also wrapping up this week. Meanwhile, New Jersey has entered production on a light scale with good quality, and volumes are expected to increase significantly within the next 5–7 days. Looking further ahead, Michigan is poised to begin harvests in about 10 days, which will help bolster Eastern supplies. In the West, Baja, Mexico is now the primary production area for cucumbers. Most growers are active, and full regional participation is expected by the end of June. Quality from Baja has been strong, contrasting with the fruit from Mainland Mexico, which has been more marginal. In Nogales, the season is nearly complete, with only a few growers still in operation.

ORGANIC GRAPE TOMATOES

Organic grape tomato supply remains steady, with consistent product availability from both Baja and Central Mexico. Volumes have been consistent, supporting stable fills across both retail and foodservice channels. Quality has been reliably good, with fruit showing strong color, firmness, and shelf life. Barring any unexpected weather shifts, supply and quality are expected to remain stable in the near term.

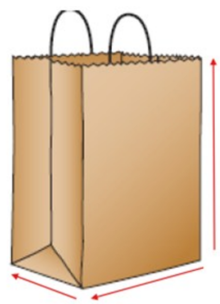
Disposables Class is now in session….

We get asked all the time, what paper carry out bag should I offer my customer?

Key Factors to consider when choosing the right size paper shopping bag for your customers are:

- The dimensions of the to go container is crucial. The first question I ask a rep is, what To-Go-Container is your customer using? The most common size is a 9x9. If your customer wants the container to lay flat, you want a bag that has at least a 9” gusset. They can use a 7.75” gusset (but it’s not suggested), the bag will bow out, and also makes removing the container from the bag a bit tougher.
- The next question would be how many containers do they want to stack in the bag? Most hinged-lid containers are 2.75”-3” tall. If the customer wants to put 4 containers in the bag, the containers would be around 12” tall, leaving 3.75” in the height of the bag shown below, and 3” in the width of the bag for souffle cups, cutlery, & napkins, etc.
- Next, would be the quality and thickness of the bag itself. We are very fortunate to be stocking a wide variety of sizes from 4 different paper bag companies… we feel our bag options are top of the line in quality, and rarely get any complaints on quality. So, you can sell our bags with confidence!

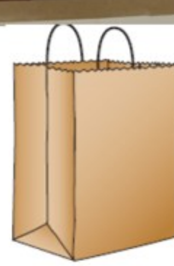
This bag is 12” Wide x 9” Gusset x 15.75” Tall



Regal
12 × 9 × 15¾

Below are 3 different bags, and great options on their stacking abilities:

13 x 7 x 13



12 x 9 x 15.75

14 x 10 x 15.75

TORK Think ahead.

Cheney Brothers C-B-I

Tork 2 in 1 Scouring and Cleaning Foodservice Towel

More efficient

- Suitable for all kinds of environments and tasks
- Easy to clean in hard to reach places
- Rinse and reuse again and again for less waste

More effective

- Abrasive on one side, absorbent on the other
- Breaks up hardened and encrusted messes without scratching surfaces

New into Stock

Attributes and certifications:

NSF

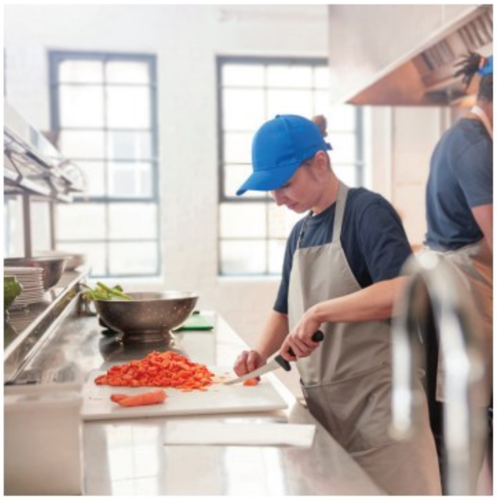
HACCP INTERNATIONAL FOOD SAFETY PROGRAMME CERTIFICATION

FSC www.fsc.org FSC® C003265
The mark of responsible forestry

CBI Item No.	MFG. No.	Format	Color	Ply	Sheet Size W × L (in)	Case Pack
10145999	192815	1/4 Fold, Self-dispensing	White with Blue Leaf	1	21 x 13	1/120

Details

- All branches approved and stocked
- Contact your Tork rep for samples

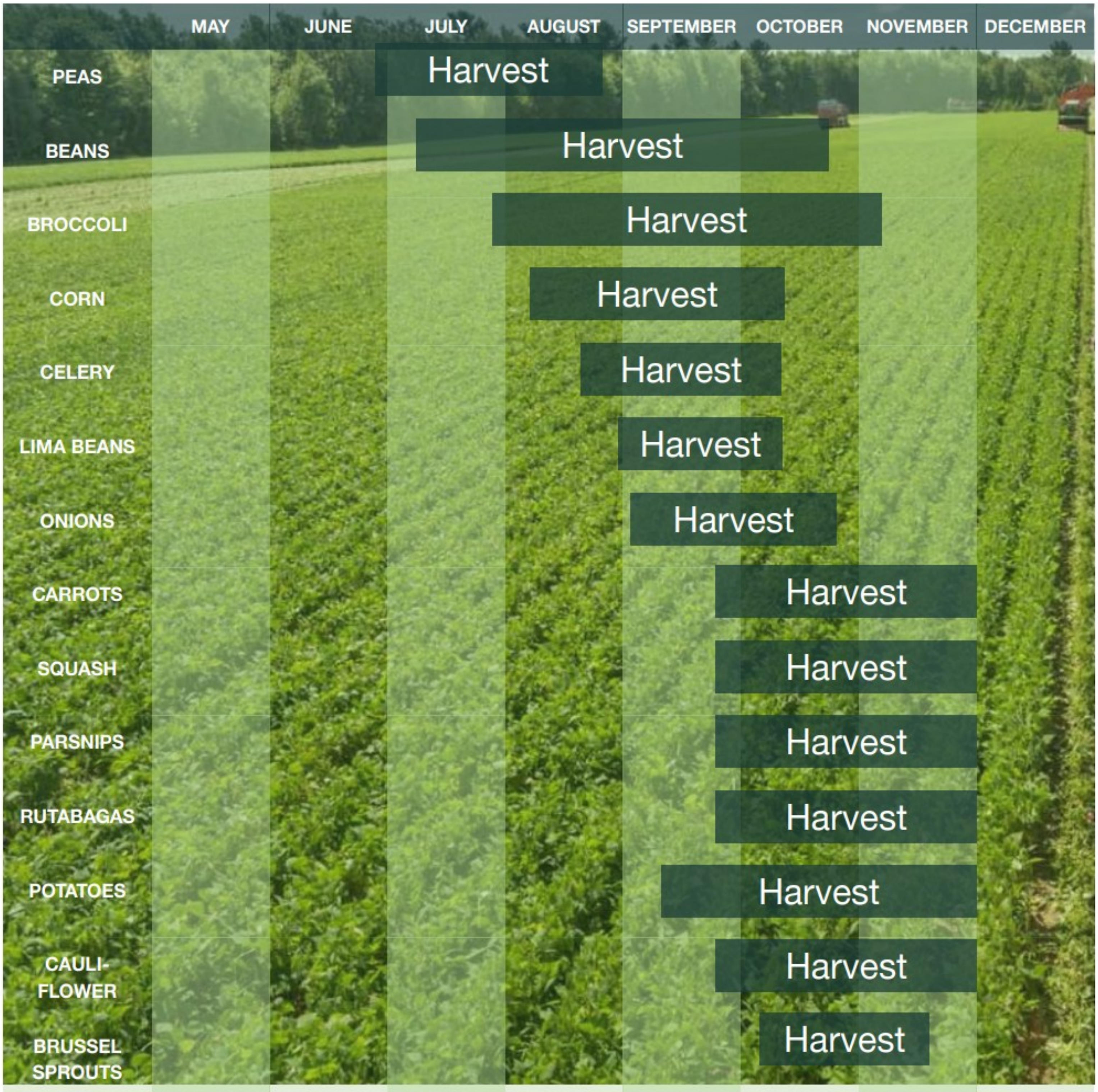


January 2025

GROWS HERE

CROP REPORT NEWSLETTER

CROP SEASON



FLOUR FACTS

Information Provided by General Mills Foodservice

GeneralMillsCF.com

Weekly Market Highlights

June 26, 2025

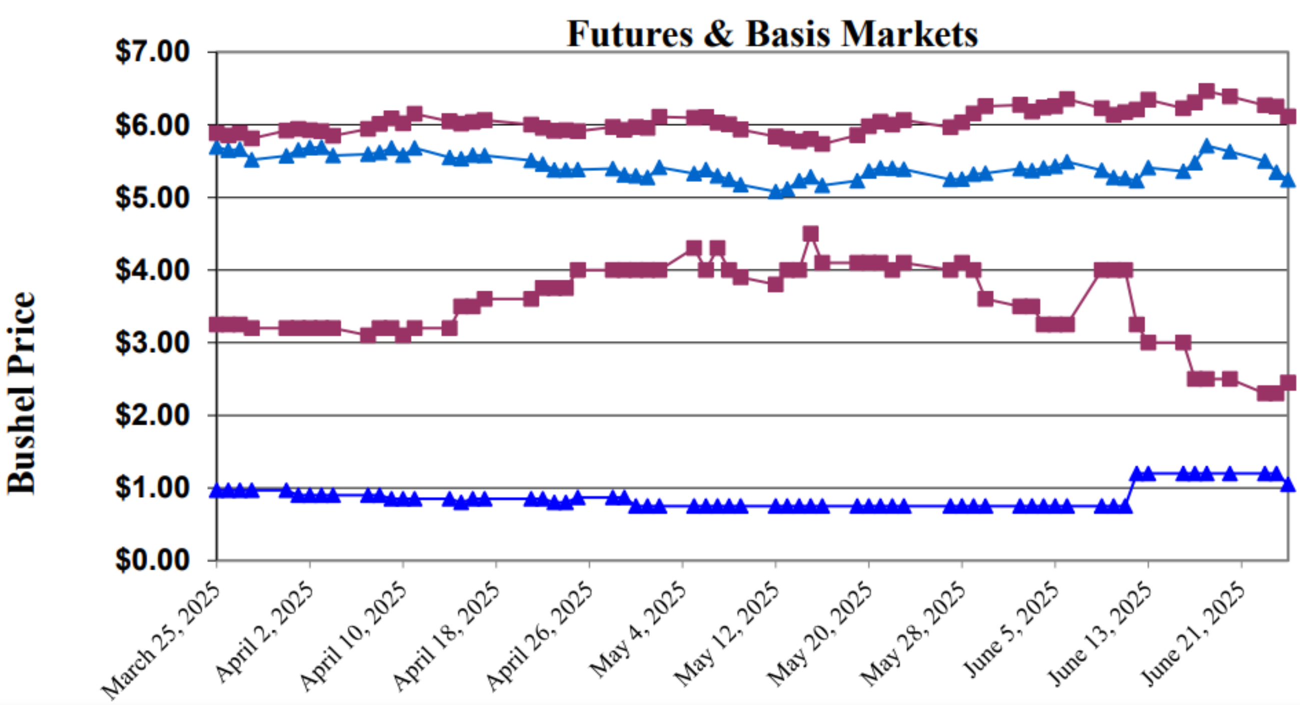
- Wheat futures have fallen this week on harvest pressure and competition with softer European prices.
- Winter wheat harvest came in at 19% complete, 1% shy of trade estimates. Progress is trailing the five-year average by 9%.
    - Kansas improved to 20% complete, and gain of 17% from the previous week and the biggest jump of the HRW states.
- Spring wheat condition slipped 3%—down to 54% good/excellent—and winter wheat also fell 3%—reported at 49% good/excellent.

Facts on Flour

Subhead Hard Spring Wheat

This wheat contains the highest protein content of all the wheat classes averaging between 13.5-14.5 percent. It has superior milling and baking properties and is used to produce bread products requiring strong gluten, including hearth breads and rolls, variety breads, bagels and thin pizza crust. It is often blended with lower protein flours to improve their bread making qualities. The four-state region of North Dakota, Montana, Minnesota and South Dakota grows approximately ninety percent of the Hard Red Spring Wheat in the United States. Spring wheat is desired globally for its strong protein qualities.

✧ ✧ ✧



KC Future
Spring 15% Basis (No.1 Northern Spring)
Mpls Future

Flour pricing consists of a combination of Wheat futures prices and Basis Premium prices per bushel. Information contained on this chart closely resembles Gold Medal All Trumps, Mpls. Future + 15% Basis, and Harvest King, KC Future + 13% Basis. This chart does not reflect changes in millfeed values.

THE INSIDE SCOOP

from the Ardent Mills® Solutions Customized Risk Management Team

Wheat futures have been down hard in the past week. Since last Wednesday, Chicago September wheat futures are down 46 cents (7.8%), Kansas City wheat futures are down 47 ¼ cents (8.1%), Minneapolis wheat futures are down 34 cents (5.1%), MATIF wheat futures are down 10.75 Euros (5.2%), September corn futures are down 24 cents (5.6%), and September Soybean Oil is down 3.12 cents per pound (5.7%). Last week we struggled to explain why wheat futures rallied, besides a large speculative short position and a lack of farmer selling due to a delayed US winter wheat harvest. Harvest in the US is now in full force. Chart formations no longer look positive, and the momentum buying has switched to momentum selling.

Wheat futures are likely to remain rangebound for a bit. Harvest will likely keep wheat futures rallies in check, especially as yield reports from the fields are sounding strong. Chicago and Kansas City wheat futures are approaching contract lows again. There is a Quarterly Stocks report on Monday, as well as a revised Acreage report. This will be a large report to monitor. The Spring Wheat crop looks good after last week's rains, but the forecast for some areas is rather hot. We will want to keep our eye on this as well.

Morning Market Comments

Written by Stratas Foods Risk Management Team

Opened Call for Oil:

Soybeans — Down 4 Cents

Soymeal — Down 3 Dollars

Soy Oil — Up 20 Points

Soy Complex

The soybean oil contracts moved lower once again on Wednesday with the July contracts dropping 35 points to end at 51.82. We will now be moving towards the August contracts as the forward contracts.

Soybean oil shot up briefly on Wednesday, but we ended the trading session lower, and we have dipped to the 52 range the past two days but are really having difficulty breaking through in a meaningful way. Next week we get one of the bigger reports of the year with the June planting report. We saw an interesting tidbit this morning that told US analysts have overestimated soy acres going into the June report for the past 10 years. The soy acres expectation going into Monday shows 95.35 million acres. Likewise, corn acres have surpassed expectations in 7 of the past 10 years.

Palm markets were firm overnight ahead of the BMD holiday tomorrow. Settlement came in at 4011MYR, up 46 on the day with support recently at 4000. Production has stabilized through the month with exports continuing to rebound. Nevertheless, MPOB stocks out in early July are likely to show a building up to ~ 2mmt, which would be the best for June since 2019. With US Bean Oil pricing out of export competition, it frees up some incremental volume for Palm and SAM Bean Oil. Also, with global veg oil demand in an expansionary mode largely driven by the US RVO mandate, we could see the floor for Palm rising a bit though near-term prices will be heavily influenced by Energy markets and summer production trends.

Macroeconomics

Two of the three indices fell on Wednesday. The Dow fell 107 points to end at 42,982 while the S&P dropped less than a tenth of a point. The NASDAQ gained 61 points to end the day at 19,974.

Stocks have had a great month even with the hiccup in the Middle East. We want to remind everyone that the betting odds favored 5 rate cuts this year. We faded that bet as soon as it came out simply due to the fact that inflation doesn't disappear that quickly unless the economy is in a depression. The soonest we can see a rate cut is September but realistically the *only way we hit that time frame is simply because the Fed wants to show that they have the ability to lower rates.*

Calendar

6/26 – Jobless claims, QoQ GDP growth rate

6/27 - Oil rig count, Personal income

Quotable:

"I love it when people doubt me. It makes me work harder to prove them wrong."

- *Derek Jeter*

Kane Konsulting Market Report

Week ending June 20th, 2025.

Markets

AA is up .0250 since the last report, closing at 2.5500.

Block is down .3100 since the last report, closing at 1.6650.

Barrel is down .2225 since the last report closing at 1.6575.

Eggs are up .07 since the last report closing at 3.13.

NDM is up .0350 since the last report closing, at 1.2600.

The Barrel/Butter blend average is down .1268, closing at 1.7845.

Market	Market from last Report	End Week	Average
AA	2.4750	2.5000	2.5494
Block	1.9475	1.6650	1.7225
Barrel	1.8700	1.6575	1.7269
Eggs lg.	3.06	3.13	NA
NDM	1.2250	1.2600	1.2688
Barrel/Butter Blend Average	1.9113	1.7845	Ninety-three percent of Barrel +7% of AA

Overall

- Butter demand has been stronger than usual over the last few months. Most of this is at food service, which is a good overall sign for the economy.
- Exports on butter have picked up as the domestic price is now more than a dollar less than the GDT price, which makes it very desirable to overseas buyers.
- While food prices overall have moderated significantly over the last quarter, dairy prices have risen overall. The overall food price index was down in May for the second time this year.
- Meat prices also increased in May by 1.3%. Rising meat and dairy prices have been offset by a drop in most other food products.

Butter: is now through the demand season for Easter/Passover and headed into summer when butter demand traditionally wanes. A lot of butter has been produced this spring, although inventory did slide a bit over the last month or so. I would expect butter to trickle down a bit as we see demand start to struggle even more over next couple of months as we work our way through barbecue season, which does not require a lot of butter for making meals. I personally, will always use a lot of butter "there is no such thing as too much butter", but many use a lot less during the peak of summer. What is scary is that the fourth quarter is right around the corner as October 1st is only 102 days away. We will see schools open by then and then demand picks up shortly after that.

Cheese: took a tumble over the last three weeks or so, losing .3100 on the block side and .2225 on the barrel side. There is a lot of cheese in cold storage facilities across the country. Demand has been solid, but with milk production strong, plants have been producing even more cheese for cold storage facilities. Italian cheeses are being produced at higher levels these days. Milk production is expected to remain strong as we head into summer. Excessive heat could put a damper on production as hot cows produce less milk and the milk they do produce contains less solids, which are the components of the milk that turn into butter and/or cheese. We are supposed to see record breaking heat this coming week and I would expect we will see a bit of a downturn I in milk production. Heat also affects demand as many people do not eat as much when we experience record breaking heatwaves.

Eggs: jumped .07 this past week after a drop over the previous two weeks of roughly .40. Some of the down was due to what was a migration system that did not end with a significant amount of bird-flu, putting the egg industry in a good position to repopulate houses lost to the flu. Some of the upside this past week is likely due to the manufacturers turning over a portion of their houses, taking some birds out of production. We are still in short supply, but getting through migration season without too much damage is only going to help that situation. All this is taking place while the administration is implementing their five point plan which could revolutionize the egg industry and severely limit the occurrences of the bird-flu. We could see years of level egg prices if all goes according to plan.

What does the five-point plan consist of?

The Trump administration's plan to lower egg prices includes:

- $500 million for biosecurity measures at farms.
- $400 million in financial relief for farmers whose flocks are affected.
- Research on vaccines and therapeutics.
- Reducing regulations for commercial farmers and making it easier for families to raise their own.
- Importing more eggs that meet US standards.

Since 2022, approximately 166 million birds have been affected.

"Mostly it comes from wild fowl that fly over or get into the barns. So USDA will be producing at no charge an audit to every single farmer in this country and then we will help them secure their barns," Rollins told reporters.

The USDA will pay up to 75% of the cost to fix biosecurity vulnerabilities at barns. The department started a pilot program in 2023 and helped lock down 150 barns. Only one of them has had a flu case since.

“We’re gonna work to move much more quickly on repopulating the 160 million birds that have been culled in just the last few months,” Rollins said. “So, what do we need to do to get regulations out of the way to indemnify these poultry producers to start repopulating much more quickly than we’ve been doing.”

As more of the above bullet points get implemented, prices will come down more, and they will stabilize.

As always please feel free to contact me with any comments or questions on this report at any time. I can be reached at jkane@kanemktg.com and on my cell phone at 267-644-9313. As always, these opinions are mine and mine only. Please do not make any buying decisions strictly based on this report.

April 4, 2025

CBI #
96372 JUICE PINEAPPLE 100% JUICE
10011731PINEAPPLE SLICES IN JUICE 66 CT

Dear Valued Customer,

We hope this message finds you well. We wanted to provide this update from our January 2025 letter.

Pineapple market outlook Growing conditions in Southeast Asia, the primary region for canned pineapple production, remain challenging. Due to the 18-month growing cycle required for pineapple, supply declines are now expected to persist until at least Fall 2025. Pineapple supply is slowly recovering, however we will continue to monitor supply updates and communicate with our partners.

Total Pineapple Market update:
PJC and canned pineapple supply chain bottlenecks are also occurring in the markets. The top three key processing hubs for these commodities, Thailand, Indonesia and the Philippines, continue to face raw material issues that result in significant difficulties to fulfil contracts. For example, the Thai pineapple raw material supply in 2024 dropped to the lowest volume harvested in the history of the Thai pineapple industry: 692,700 metric tons were harvested, down 6% y/y. This volume is half of the average volume annually harvested in the last decade. In addition to crop issues that traditional world supplier Thailand has been experiencing on an ongoing basis since 2019/20, crop difficulties continue in key processed pineapple origin countries Indonesia and the Philippines since 2023 due to the El Niño weather event.

Processed pineapple update

Latest customs data: canned pineapple, PJC and NFC (metric tons)

Canned pineapple (HS 200820)	2019	2020	2021	2022	2023	2024
Vietnam	21,000	36,400	51,700	27,500	18,000	23,500 to Sep
Thailand	389,700	290,600	367,000	393,600	281,000	226,358 to Dec
Philippines	226,000	267,000	317,000	272,000	219,000	196,000 to Nov
Indonesia	188,000	185,700	229,500	224,000	197,000	192,200 to Nov
Kenya	42,300	48,200	34,500	25,500	30,500	36,400 to Nov
Pineapple juice concentrate PJC (HS 200949)						
Thailand	82,000	39,300	54,200	63,800	36,700	30,000to Nov
Philippines	N/A	N/A	N/A	N/A	66,400	106,500 to Nov
Indonesia	26,000	23,200	26,900	26,300	22,300	18,400 to Nov
Costa Rica	25,100	38,700	41,000	60,500	39,700	31,800 to Nov
Kenya	12,000	9,500	7,700	6,300	8,700	8,500 to Nov
Pineapple juice NFC (HS 200941)						
Costa Rica	137,000	135,000	159,000	114,000	139,000	119,000 to Nov

Source : S&P Global Insights

Dole team will continue to:

- Provide you with timing of availability of items
- Look to manage inventory where available to decrease long term outages

Sunshine For All®

1 BAXTER WAY, SUITE 100, WESTLAKE VILLAGE, CA 91362
DOLE PACKAGED FOODS, LLC

- Continue to focus on additional sources of raw materials in the growing regions

Our supply continues to improve, however we will continue to monitor closely.

Below are the items that are impacted.

Description	Pack Size	Dole	Comments
Pineapple Juice	12/46 oz	808	Constrained availability until further notice
Pineapple Juice	48/6 oz	914	Constrained availability until further notice
Sliced 66 ct	6/#10	255	Product not available until June 2025
Sliced 90 CT	6/#10	270	Product not available until June 2025
Pineapple Tidbits in Juice	36 / 4 oz	419	Constrained availability until further notice
Pineapple Cubes in Heavy Syrup	6/#10	395	Constrained availability until further notice
Fancy Crushed Pine in Juice	6/#10	715	Constrained availability until further notice
Chunks in Juice	6/#10	468	Constrained availability until further notice
Tidbits in Juice	6/#10	553	Constrained availability until further notice
Chunks in Heavy Syrup	6/#10	465	Constrained availability until further notice
Tropical Fruit Salad and Pasion Fruit	6/81 oz	9097	Constrained availability until March 2025
Fancy Sliced in Juice	12/20 oz	1143	Constrained availability until further notice
Fancy Chunks in Juice	12/20 oz	1473	Constrained availability until further notice
Fancy Tidbits in Juice	12/20 oz	1513	Constrained availability until further notice
Fancy Crushed in Juice	12/20 oz	1613	Constrained availability until further notice
Fancy Slices in Heavy Syrup	12/20 oz	1102	Constrained availability until further notice
Fancy Crushed in Heavy Syrup	12/20 oz	11602	Constrained availability until further notice

We sincerely apologize and appreciate your understanding and patience during this time.

We are committed to keeping you informed throughout this process. If you have any questions or need further assistance, please do not hesitate to contact your sales contact or our customer service team.

Thank you for your continued partnership and understanding as we navigate these supply challenges together.

Kindly work with your Dole sales representative on the list of items specific to your account and their respective timing.

Best regards,

Stacy Smoot
VP Sales, Retail & Foodservice

Del Monte Foods, Inc.
Nourishing Families. Enriching Lives. Every Day.®

April 15, 2025

To Our Valued Customers,

We regret to inform you that the recent reduced Del Monte Pineapple crop output from our Philippines plantations, has caused significant supply challenges on several of our Del Monte Foods pineapple items. Pineapple yields are affected by unfavorable weather conditions--with lack of rain from El Niño in 2023 and heavy rains from La Niña in 2024, yields were significantly reduced over the 18-month crop cycle. We are anticipating stronger yields in 2025.

Our team is working on alternate supply solutions where possible to minimize the impact of these shortages where possible.

Currently, we anticipate limited to no supply for the next 6 months and we must take immediate action. Due to the limited supply situation, we must take immediate actions to formally allocate our limited supply for the following items:.

CBI # 10091275

Case UPC	Consumer	Material Number	Material Description	Start	End
10024000507885	24000507888	2000094	12/7OZ DM FN PINE CHUNK JUICE	9/3/2024	4/30/2025
10024000035586	24000035589	2000190	6/4-4OZ DM PFC PINE TIDBITB 100 JC	9/3/2024	4/30/2025
00024000510017	24000001980	2000855	12/15.25 DM CRSH PINEAPP JC C	9/3/2024	4/30/2025
00024000509998	24000001973	2000890	12/15.25 DM CNK PINEAPPLE JC C	9/3/2024	4/30/2025
00024000550181	24000015970	2000909	12/15.5OZ DM CHNK PINEAPPLE	9/3/2024	4/30/2025
00024000550228	24000015963	2000911	12/15.5OZ DM SLICED PINEAPPLE	9/3/2024	4/30/2025
00024000026563	24000001645	2001013	12-20 P DM CHUNK PINES JCE -CL	9/3/2024	4/30/2025
00024000027171	24000011859	2001018	12-20 P DM SLCD PINES JCE -CL	9/3/2024	4/30/2025
00024000027133	24000001652	2001022	12-20 P DM CRSHD PINES JCE -CL	9/3/2024	4/30/2025
10024000012532	24000012535	2001543	12-46 DM PINE JUICE-NFC C	9/3/2024	4/30/2025
10024000248863	24000248866	2004886	12/20OZ DM SLCD GOLD PINEAPPLE JCE	9/3/2024	4/30/2025
10024000248870	24000248873	2004887	12/20OZ DM CHUNKS GOLD PINEAPPLE JCE	9/3/2024	4/30/2025
10024000248887	24000248880	2004888	12/20OZ DM TIDBIT GOLD PINEAPPLE JCE	9/3/2024	4/30/2025

We apologize for the disruptive impact of this supply situation and commit to continuing our efforts to improve our supply situation and recovery timing.

Del Monte Foods, Inc.

205 North Wiget Lane • Walnut Creek, CA 94598

BEEF COMMENTARY

The boxed beef market posted another week of firming prices, driven by tight supplies. Cattle slaughter remains consistently below levels seen over the past three years, and several participants report being short on orders, underscoring just how limited availability has become. Adding to the tight supply picture, Mexican feeder cattle imports are still suspended. Despite the tightness, cattle grading continues to outperform 2024 levels, with both Choice and Prime grading above year-ago figures. This has caught some by surprise, as Choice grading typically pulls back during this time of year. Market sentiment remains cautious, with many buyers hesitant to step in at current price levels. Some are choosing to sit on the sidelines, hoping for a pullback, while others are covering essential needs in the short term. The result is a market of uncertainty, firm prices, and reluctant buying behavior.

GROUND BEEF:

Fine grinds held fully steady tones this week, supported by moderate demand relative to this time last year. Supplies remain barely adequate, keeping pressure under the market. Most participants continue to buy in a hand-to-mouth fashion, and values firmed across the bulk of blends, with the majority holding at or near 52-week highs

MARKET OUTFRONT:

The bottom line is this. **The entire market is up.** Tenders and grinds increased. The ends of the animal have also increased in the round cuts and chuck rolls. Ribeye's and strips have softened slightly due to inventories. Thin meat will continue to remain strong. Expect the entire beef market to remain strong over the next 2-3 weeks. **Cost of live cattle have reached record highs.**

- Ground Beef will be up. $.11.
- Round cuts will be up $.16.
- Chuck rolls will be up. $.16.
- Choice strips will be dn. $.19.
- Choice Tenders will be up $.06.
- Ribeye's heavy will be dn. $.28.
- Beef Sirloin Flap meat will be up. $.28. Choice Peeled skirts will be steady to up $.75. Chuck flap meat will be dn. $.20.

HAVE A GREAT WEEK!

Cheney Brothers C-B-I

Mission Statement

"Never content to rest on our laurels, we strive to continuously improve and innovate our products and services. This commitment to excellence has served our customers well for more than 95 years, and continues to serve as our standard for success."

Our Promise

We insist upon top quality products from nationally recognized manufacturers. Our broad inventory consists of more than 64,000 stocked items, from gourmet to everyday. Never content to rest on our laurels, we strive to continuously improve and innovate our products and services. This commitment to excellence has served our customers well for more than 90 years, and continues to serve as our standard for success.

We understand that our customers rely on accurate and prompt deliveries. Our technological systems ensure that every order reaches customers on time and in optimal condition. Our state-of-the-art warehousing systems process every order with precision. A fleet of modern, temperature-controlled delivery trucks is equipped with satellite positioning technology to provide customers with faster, more efficient deliveries. These advances inspire customer confidence and satisfaction, which has been our goal since 1925.