04. 25, 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
- CBI Produce and Commodity Report
- Restaurant Industry News
- News in the Grocery Trade
- CBI Beef 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
800.432.1341
One Cheney Way
Riviera Beach, Fl.
33404

Ocala
800.939.4018
2801 W. Silver Springs Blvd
Ocala, Fl.
34475

Punta Gorda
844.234.1341
One Cheney Way
Punta Gorda, Fl.
33982

Port St Lucie
888.432.1341
1 Cheney Express Way
Port St Lucie, Fl.
34987

Statesville
800.899.3921
195 Business Park Dr.
Statesville, NC
28677

Celebrate
Cinco de Mayo!

AVOCADOS
SPRING MEXICAN ONION
CILANTRO
KEY LIMES
MEYER LEMONS
YELLOW CORN
FAJITA BLEND
TOMATILLOS

JALAPEÑOS
HABANEROS
MANGOS
ROMA TOMATO
WHITE/RED ONIONS
PICO DE GALLO
JICAMA PEARLS

Cheney Brothers

Natalie's

ORCHID ISLAND JUICE COMPANY

"TASTES SUPER FRESH, PRACTICALLY LIKE HOMEMADE"

COOK'S

CINCO DE MAYO

INCENTIVE PROGRAM

VALID FROM APRIL 14TH- MAY 9TH

MARGARITA MIX

Size	Pack	Dist Code	Incentive
32 oz.	6	10037264	$3

PINEAPPLE JUICE

	Pack	Dist Code	Incentive
32 oz.	6	10163693	$3

AUTHENTIC. NOSTALGIC. CLEAN. IT'S THE NATALIE'S WAY.

NOT FROM CONCENTRATE & GENTLY PASTEURIZED

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Cheney Brothers C-B-I

Mother's Day Featured Items

Roses, roses, roses!

Edible Flowers

Carved Hearts

Cara Cara/Blood Oranges

Stemberries

French Lavender

NOW IN STOCK!!!

ITEM # 10164088 ROASTER VEGETABLE BLEND FRESH

EXPLORE OUR

ROASTER VEG BLEND

Blend components: cauliflower florets, sliced brussels sprouts, diced carrots, and broccoli florets

Item Number	Item Description	Pack Size	GTIN	Ti x Hi
10164088	ROASTER VEG BLEND	4/5 LB	10030223134272	10X8

This blend increases your yield from commodity products and drastically minimizes your preparation time while providing operators with high-quality, fresh-cut, washed and ready-to-eat vegetables.

This is a versatile blend for various uses, it can be sautéed, roasted, baked, air-fried, or enjoyed raw. Our custom cut sizes were developed for roasting perfection. It is great for appetizers, bowls, or side dishes.

This fresh forward blend adds an upscale look to your culinary creations, adding color and textures with multiple delicious components.

SCAN FOR RECIPE IDEAS OR VISIT WWW.TAYLORFARMSFOODSERVICE.COM FOR MORE INFORMATION ON OUR PRODUCTS.


C-B-I
Cheney Brothers
PRODUCE
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MARKET TRENDS

WEEK ENDING MAY 2, 2025



Produce

MARKET OVERVIEW

We will continue to see strong production out of South Florida on several items, with good quality and availability across multiple commodities with similar conditions being observed in Nogales and McAllen. Stable volume seen across the entire Tomato category as Florida is harvesting new fields as well as Mexico harvesting new regions in Sonora and Baja. Quality is outstanding in all markets. We expect to see Tomatoes start in California early June. The lighter items in supply are Green Beans, premium sized Green Bells, Pickles, Shishitos, Habanero, and Caribe Peppers. We will start to see our first transitions of the season in the west on mixed vegetables; growers will begin harvesting a few peppers, corn and beans picked out of Coachella over the next week. The Offshore Table Grape quality and supply are stable; Mexico is forecasted to start over the next 14 days. Offshore melons are on the backside of the season and volume will steadily decrease over the coming weeks; transition to desert fruit will start in 3-4 weeks. Banana and Pineapple availability remains limited; shippers are asking we continue to be flexible on Pineapple sizes. The U.S. avocado industry closed last week at 52.4M pounds, representing a 12% decrease from the previous week. Field availability remains skewed toward smaller fruit, with a limited supply of sizes 48 and larger. A high percentage of Grade 2 fruit continues to be reported, and this trend is expected to increase as the season progresses. The Main Crop currently has a dry matter content of 35.1%. In Mexico, no harvesting took place from Thursday through Saturday in observance of Holy Week, resulting in lower volumes this week. While harvest was slow to resume on Monday, activity improved significantly on Tuesday and Wednesday. Looking ahead, Mexico will observe Labor Day on Thursday, May 1, with no harvest scheduled. However, with California harvesting at full capacity and Peruvian volumes expected to double this week, Mexico's one-day pause is unlikely to impact the industry. California harvested approximately 15.9M pounds in week 16, with fruit peaking on sizes 48 and 60 and dry matter averaging 26%. Harvest activity has ramped up in preparation for Cinco de Mayo, and strong volumes are anticipated through July. The Traviesa Crop is well underway, with volumes shipping to both the U.S. and European markets. Volumes appear promising as we enter the peak weeks of the season, with promotional supply anticipated on medium and small sizes. Transition is coming to an end. All of the growers who Transition have moved to Salinas and are settling in this week. It was a little hectic at times, but the growers did an amazing job, and it was a smooth transition. The weather in Salinas has been good so far but there is rain and some warmer temperatures in the forecast. With that combination, insect pressure will be active. Lettuce is looking good and while we have seen some lighter weights and some smaller heads, quality and supplies are improving in Salinas and should continue to improve as everyone settles into Salinas. Brussel Sprouts are still an issue this week and going into next week. We saw a very significant drop in supplies across the industry, and you can expect to see light supplies and possibly shortages for at least the next 2 weeks. Growers are navigating this the best they can and should see some relief in May. Endive, Escarole, Fennel and Parsley remain escalated, with supply shortages driving the market. Bok Choy, Napa, and Leeks remain at the extreme trigger level. Overall production in Salinas is steady and we are off to a great start.

MARKET ALERT

- **Asparagus – ESCALATED**
- **Avocados – ESCALATED**
- **Blueberries – ESCALATED**
- **Bok Choy – EXTREME**
- **Endive and Escarole – ESCALATED**
- **Fennel, Anise – ESCALATED**
- **Green Beans – ESCALATED**
- **Herbs – ESCALATED**
- **Hot Peppers (Caribe, Habanero and Shishito) – ESCALATED**
- **Leeks – EXTREME**
- **Limes – ESCALATED**
- **Napa – EXTREME**
- **Parsley (Italian & Curly) – ESCALATED**

WATCH LIST

- **Banana and Pineapple**
- **Arugula**
- **Broccoli**
- **Broccolini**
- **Brussel Sprouts**
- **Cabbage, Green**
- **Cabbage, Red**
- **Cauliflower-**
- **Cilantro**
- **French Beans**
- **Lettuce, Iceberg**
- **Lettuce, Romaine**
- **Lettuce, Green Leaf and Red Leaf**
- **Pickles**
- **Ginger**
- **Snow Peas & Sugar Snap Peas**
- **Spinach**
- **Squash, Yellow**
- **Eggplant**
- **Small Size Oranges and Lemons**



Produce *(continued)*

SALINAS, CA FORECAST

Fri 4/25	Sat 4/26	Sun 4/27	Mon 4/28	Tue 4/29	Wed 4/30	Thu 5/1	Fri 5/2
59° | 47°F	59° | 49°F	56° | 48°F	64° | 48°F	67° | 51°F	66° | 51°F	65° | 51°F	63° | 50°F
Cloudy	AM Clouds/PM Sun	AM Showers	Partly Cloudy	Partly Cloudy	Partly Cloudy	Partly Cloudy	Partly Cloudy

FRUITS & VEGETABLES

Avocados: The U.S. avocado industry closed last week at 52.4M pounds, representing a 12% decrease from the previous week. Field availability remains skewed toward smaller fruit, with a limited supply of sizes 48 and larger. A high percentage of Grade 2 fruit continues to be reported, and this trend is expected to increase as the season progresses. The Main Crop currently has a dry matter content of 35.1%. In Mexico, no harvesting took place from Thursday through Saturday in observance of Holy Week, resulting in lower volumes this week. While harvest was slow to resume on Monday, activity improved significantly on Tuesday and Wednesday. Looking ahead, Mexico will observe Labor Day on Thursday, May 1, with no harvest scheduled. However, with California harvesting at full capacity and Peruvian volumes expected to double this week, Mexico's one-day pause is unlikely to impact the industry. California harvested approximately 15.9M pounds in week 16, with fruit peaking on sizes 48 and 60 and dry matter averaging 26%. Harvest activity has ramped up in preparation for Cinco de Mayo, and strong volumes are anticipated through July.

Bananas: Banana imports remain light but will improve slowly over the coming weeks as more vessels arrive from the Tropics. A combination of cooler and poorer-than-desired weather in the tropics as well as logistic challenges impacted the global supply over the past three weeks. We could see minor pro-rates across the network but that should subside this week. Overall, banana quality has been good despite being in the winter cycle. We are advising distributors and customers to keep a close eye on ripeness; there may be some need to store fruit in warmer locations or wrap fruit. With inventories being light, we see higher turns at the port and ripening centers; some of the fruit may not reach optimum color prior to arrival.

Pineapples: Pineapples will remain tight and are not expected to show any type of improvement until late May. We are suggesting flexibility in sizes to ensure stability of the supply chain. Overall quality and taste are good.

Table Grapes: Stable supply is available on colors and varieties. Mexico is expected to start in 2 weeks.

BERRIES

Strawberries: Supplies remain lighter this week due to continued cooler temperatures, which have also contributed to increased fruit sizing. Green fruit sets remain strong in Santa Maria, and production is expected to ramp up significantly as harvest crews transition to piece-rate picking. The region is on track to reach peak production between mid-to-late April and early May, with later-planted blocks likely extending into June. In Oxnard, volume is expected to build steadily, supported by favorable weather that is driving a flush in supply. The region is projected to experience a brief peak in late April, followed by a rapid decline as growers begin transitioning to the Salinas/Watsonville region. Salinas/Watsonville is forecasted to gradually increase production over the coming weeks. With no disruptive weather in the forecast, more consistent volumes are anticipated moving forward.

Produce *(continued)*

Blackberries: Quality remains strong, with medium to large sizing, good sheen, and firm, mostly black fruit. However, there are some quality concerns, including red cell regression, attached calyx, and occasional soft or leaking fruit. Volume is holding steady at a consistent peak and is expected to continue through the end of July. On the organic side, volumes have begun to decline, as the season is wrapping up slightly earlier than anticipated.

Raspberries: Overall volumes are expected to gradually increase, trending upward toward the spring peak in late May and early June. Both Baja and California are projected to maintain an upward trajectory as they move toward their seasonal peaks. In contrast, Mexico is expected to remain stable over the next month, followed by a gradual decline through the remainder of the season.

Blueberries: ESCALATED Overall volume remains well below expectations. While the industry appears to have moved past the seasonal low point, meaningful improvements are not anticipated until mid to late May. Mexican volume is declining more rapidly than expected, and Florida has fallen short due to ongoing quality issues. In Georgia, the season has been delayed by several weeks, likely due to early-season weather challenges. Growers reported their first light harvest this week, with a modest increase expected by the end of the week and further volume growth anticipated toward the end of next week. In the Central Valley, production is also running behind schedule, with light harvesting expected to begin sometime next week.

CITRUS

Oranges: Fruit quality remains excellent and offers great eating quality. Pricing on 88's and smaller, primarily 113's and 138's, continues to strengthen as the size structure is now trending heavier to larger sizes. Ample lead time will be necessary to place orders, especially on small sizes, with many shippers now holding to averages.

Lemons: We continue to see very good quality out of all growing areas in California. Most shippers are reporting small sizes, 165's and smaller, becoming extremely light in supplies and will continue for the next 4 to 6 weeks, while mid-to-larger sizes, 140's and larger, remain readily available. The market is stronger on smaller sizes. Ample lead time will be necessary to place orders, especially on small sizes, with many shippers now holding to averages.

Limes: ESCALATED Available supplies remain light this week and are expected to stay limited into next week. Shippers are currently catching up from reduced availability during Holy Week. Looking ahead, overall supply will remain tight while demand increases for Cinco de Mayo and as a result, expect the market to trend higher. In addition, sizing continues to peak on smaller fruit—primarily 200s, 230s, and 250s—while larger sizes remain limited. We anticipate the strong market to continue for at least the next few weeks, especially leading up to the Cinco de Mayo holiday.

Imports/Specialties: Blood Oranges are still being packed but will be finishing for the season between the middle to end of May. Sizing is running small. Cara's are also available and will be finishing Mid-to end of May. California Mandarins are in good supply with very good quality. California Grapefruit is available with light supplies on Fancy grade; choice grade are readily available.

Produce *(continued)*

WEST COAST VEGETABLES

Salinas has been cool and foggy, slowing growth in most fields. This has resulted in nice texture but lighter weights. A cool weekend with possible rain is expected, followed by warmer weather early next week. Iceberg lettuce shows light weights and some mildew, but quality is improving. Romaine looks good overall, though some fields have mildew or insect issues, leading to inconsistencies in hearts and light weights. Green Leaf lettuce is a bit small but should improve.

Bell Pepper: The green bell pepper market is mostly unchanged to weaker compared to last week. Off grade pepper is readily available while #1 product continues to demand a premium in pricing. Please look for this market to keep adjusting downwards over the next few weeks. The colored bell market is promotable with strong volume and quality being reported out of Nogales.

Mini Sweet Pepper: Supply stable this week loading in Nogales and Florida.

Mixed Chili Pepper: Supplies in general are good across most varieties out of Mexico, but quality is mixed. We should scratch new fields in Sonora over the coming weeks which will improve supply and quality. Jalapeño and Poblano were good this week. Caribes, Habanero and Shishito were shorter this week. California should start production in early June and South Georgia by the 2nd week of May.

Eggplant: Lighter domestic supply continues, and quality is mixed. Good supply and excellent quality out of Mexico this week. South Georgia and California should start the 3rd week of May.

Cucumbers: The cucumber market is adjusting downwards. East coast growers are back into their domestic growing deal. Good volume and quality are being reported out of FL area while GA growers are ramping up for the start of their season. Crossings out of Mexico have been steady.

English Cucumbers: Good supply available this week crossing from Mexico. Quality on new crop out of Mexico was good.

Pickles: Lighter supply available crossing through Nogales and we may see some shorts on market buys as contracts are getting priority on volume. Quality is outstanding.

Green Beans: Very light supply continues post-Easter Holiday out of Mexico as well as Florida as seasonal crops wind down. We will see variances in quality out of the East as growers pick from blocks that were impacted by weather earlier this year in the South. Quality and volume should improve over the next 2-3 weeks once transition gets underway to Coachella and South Georgia.

Produce *(continued)*

French Beans: Production in Guatemala has declined due to a lack of rainfall, while ongoing vessel delays continue to impact shelf life. In contrast, Mexico is reporting good supply levels of French Beans, with stable availability.

Zucchini/Yellow Squash: Good volume and quality available shipping from all locations on Italian and Yellow from Mexico and Florida. Georgia should ramp up early next week and California is still a few weeks out.

Melons: Stronger retail demand and delayed vessels have quickly shortened the cantaloupe market. FOB pricing remains firm this week. We do expect transition from our offshore program to the desert on May 19th. Fields are not sizing up as expected and we feel we will see the crop break with smaller sized fruit.

Cantaloupe: Quality is excellent and fruit shelf life is strong with extended shelf life and high shell color. Brix levels are holding mostly in the 14-16% range that has been seen in recent weeks; sizing profile will be heavy sizes (5-6's to 9's) while 12's and 15's will be limited.

Honeydew: Honeydew production will drop off this week with sizing still strong leaning to 5s-5Js; 6ct has been extremely limited. We are seeing a bit more scar, but overall quality has been solid. Brix levels are mostly in the 12-14% range.

Watermelon: Watermelon supplies are lighter, and demand is strong out of Mexico and Florida. Smaller sizes will remain tight, and new fields are producing mostly larger fruit. Prices are expected to stay strong on binds and cartons. There are some deals available on 11ct minis.

MIXED VEGETABLES

Artichokes: Quality and Supply are good.

Asparagus: ESCALATED Caborca and San Luis volumes remain low, driven by ongoing heat and seasonal decline. Meanwhile, Peruvian volume continues to build steadily week over week. With Easter demand now behind us, markets are showing reduced activity this week.

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

Broccoli/Broccoli Crowns: WATCHLIST Quality and supplies are steady.

Broccolini and Sweet Baby Broccoli: WATCHLIST Quality looks good, and most growers are looking good on supplies.

Brussels Sprouts: WATCHLIST Quality and supplies are an issue with the majority of growers right now. The industry supply has dropped significantly. You can expect to see shortages and for the market to rise. Growers are trying to cover 10-week averages.

Carrots (JUMBOS, MEDIUMS and CELLOS): The Desert growing regions have started with good supplies and very good quality. Expect steady supplies through the end of the desert season which will run into late April or early May.

Cauliflower: WATCHLIST Quality and supplies are steady.

Celery: Quality and supplies are looking good.

Corn, Sweet: Excellent supply out of Coachella and Brawley has started while volume remains steady out of Florida. Mexico is just about done for the season. Domestic quality is good.

Produce *(continued)*

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

Kale: WATCHLIST Supplies have improved, and quality is good, but we are keeping it on the watchlist due to the possibility of insect pressure.

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

Garlic: California Garlic is showing very good quality with lighter supplies. Demand is good.

Ginger: Supplies and market are steady.

Green Cabbage: WATCHLIST Supplies and quality look good.

Green Onions: 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 is good, but supplies are still light with some growers. The market remains very active.

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

Snow Peas and Sugar Snaps: Guatemalan snow pea and sugar snap production remains stable; however, quality concerns may arise due to persistent humidity in the growing regions. In Mexico, production of both snow peas and sugar snaps continues at a steady pace.

ONIONS

New crop onions in Brawley are now available this week in all colors. We have fresh supplies coming in from California and Texas, along with some remaining storage crop from Idaho and Washington. Prices for new crop onions have stabilized a bit from the market lows we experienced at the beginning of April. The sizing of the new crop in California has been on the smaller side, with a good quantity of medium onions being produced in the early fields. The quality looks promising so far, and we expect to see greater size diversification as we progress further into summer.

POTATOES

The Idaho potato market is currently stable, with a healthy mix of cartons and a consistent demand from consumers. Prices have remained relatively unchanged as we begin 2025, but we could see a slight increase once most sheds transition to Burbank potatoes. The yields for Burbank potatoes were somewhat lower than those for Norkotah potatoes, which may lead to rising demand as we approach summer and the available supply tightens. This year, the quality of the potatoes has been excellent, and we anticipate this will continue until later in the summer when we typically start to encounter some issues. Additionally, freight availability from Idaho remains strong, and shipping rates have decreased across almost all regions of the country.



Produce *(continued)*

TOMATOES

The round tomato market is steady to slightly elevated depending on shipping region and sizing. Growing conditions in the Southeastern part of the country have been ideal. The majority of the volume leaning towards larger sized fruit. Production out of Mexico has been lagging. Volumes out of this area should improve considerably in the next few weeks as more growers come online with new crop fruit. The Roma tomato market is showing a sign of life this week as stronger demand and weaker supplies are starting to firm up the pricing at the shipping point. Strong crossings out of Mexico coupled with excellent start of spring crop out of Florida are keeping the pricing on grape tomatoes at promotable levels.

OTHER FRUIT

Apples: Organic Apple and Honeycrisp supplies remain extremely limited out of Washington. Pricing has risen significantly and is expected to continue increasing until the next harvest.

Pears: The Northwest Pear Crop (Washington/Oregon) is substantially down from last season due to below-average temps in late Feb/early March affecting bud development. The higher elevation areas in Washington were severely impacted, especially the Wenatchee Valley. The Oregon Growing Region was not affected as much as Wenatchee, Washington, but it was still impacted.

The Bartlett Crop out of the Northwest shows 3.8 million shipped last season vs a projected 2.9 million this year for a 14% decrease. It's not substantial in terms of overall volume, but it's still a factor. The cold temperatures will affect the grade, so more Fancy's will be packed than normal. Because the crop is smaller, the size profile has increased by 1 to 2 sizes. Barts to finish by the end of February/beginning of March.

Anjous report at least a 30% total decrease, or 1.85 million boxes less than last year. Also, out of the Wenatchee Valley, there will be more fancy and, for the first time in many years, a 3rd grade Anjous packed. When we start to pack Anjous– this will be your value pear. Anjous to start the week of September 16th, and if growers make it through June, I will be surprised.

Red Anjous are down 7% or 47,000 boxes, so it is nothing dramatic like the others. The question on Red Anjous is whether or not we will see smaller pears such as 120/135 cts. Red pears are supposed to be 1 to 2 sizes larger out of the PNW. Red pears have started with Starkrimsons and will transition into Red Anjou from November through May.

Bosc are down 63% out of the great Northwest, or 1.38 million boxes. This variety was mostly affected, and markets will be much higher than in previous years. Bosc has slowly started with a potential end date last January/middle of February.

Pomegranate: Limited availability.

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

Cherries: Limited Supply Available.

Tree Fruit: Offshore Peaches, Plums and Nectarines in limited supply.

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

Steady production and improving quality have bolstered demand in addition to sharp pricing options with an overall heavily tiered market. The improved quality should lead to continued surging demand. Regional production will begin this week in Las Cruces NM with exceptional quality and beneficial logistical location.

Leaf Lettuce

Green Leaf, Red leaf , Boston , Romaine and Romaine Hearts

Leaf lettuce production remains mostly steady along with pricing. Vastly improved quality , especially with minimal insect pressure will benefit demand at current pricing levels with especially strong Romaine Heart options available. Regional production is set to begin later next week. .

Celery

Good supplies are available from both Santa Maria and Salinas and it sounds like prices will remain unchanged for the remainder of the week. Pay attention to this market, especially if Broccoli starts to trend higher, cauliflower could react as well.

Broccoli

As forecasted we are heading into lighter supplies over the next 10 days, specifically in the Salinas district. Growers are running into a gap caused by winter rains. Expectations are for prices to increase. Keep an eye on this market.

Cauliflower

Good supplies are available from both Santa Maria and Salinas and it sounds like prices will remain unchanged for the remainder of the week. Pay attention to this market, especially if Broccoli starts to trend higher, cauliflower could react as well.

Artichokes

Production of the edibly superior Heirloom and Original varieties continue to offer strong options loading in Northern California . Thornless varieties remain available.

Brussels Sprouts

Strong demand remains as markets escalated with strong Easter demand . Some insect pressure in Mexico has reduced overall supply but quality remains mostly very good.

Green Onions

Production from Mexico has eased slightly due to increased insect pressure brought on by hot temperatures this past month . Overall Quality remains good as growers sort through off-quality. Slightly more moderate temperatures forecast this week could help extend quality before growers settle into reduced Summer plantings later next month.

Strawberries

- Santa Maria: Cool weather with limited sunshine hours. Daytime highs in the mid-60s, nighttime lows in the mid to upper 40s. Similar conditions are expected next week. Slight chance of rain Friday and Saturday. Conventional counts range from 16–22 with good color and flavor. Minor shape issues with button and green tips being reported at the field level. Some minor bruising, but no major defects. Organic spring crop counts are 16–20 with good shape, size, and color. Organic fall crop counts are 26–32, mostly small fruit with good appearance and minor bruising.

- Watsonville and Salinas: Persistently cool with highs between 60–62°F and lows in the mid-40s. Wet mornings and fog are delaying ripening. Slight chance of rain Friday and Saturday.

Conventional counts range from 8–20 depending on variety and pack. Quality is improving, though some dry calyxes and button nose traits remain in a few varieties.

Raspberries

- Mexico: Similar counts to blackberries. Some soft and crumbled fruit due to heat. Adelita variety shows uneven ripening, but overall quality is decent to good. Volume expected to remain flat.

Watsonville: Expected to start in June, but will be light in volume until the end of July

Blackberries

- Mexico: Mostly good. Counts range from high 20s to low 40s per clamshell. Some presence of red cells, soft, and leaky fruit due to heat. Hot conditions ranging from 90–100°F with afternoon winds of 10–15 mph. Low temperatures are in the low to mid-50s. This pattern is expected for the next 10 days. Volume is increasing with some growers nearing peak.

Watsonville: The season is forecasted to start at the end of May. Volume will be light at first. With regions harvesting, we anticipate mid-June being our Blackberry peak.

Blueberries

- Mexico: Current weather is hot with wide ranges in temps, with highs in the 80s to 90s and lows in the 50s. Conventional volume in Mexico is past its peak production volume and we will potentially have limited availability here as the season winds down here over the coming weeks. Volume will be ok and consistent throughout May, while steadily dropping at the same time due to the higher and higher heat. Organic production will begin again around August. Sizing is around 12-16mm for our normal packs and 18-22mm for our Jumbo packs. Quality remains excellent, with great flavor, bloom and appearance, although we are hearing occasional issues with redberries, soft and leaking fruit, and shriveling.

- Oxnard: Peak expected to taper over the next 3 weeks. Pack outs remain in the 90s with excellent quality. Oxnard will begin to be a large contributor on Organics and Conventional fruit.

- Florida: Volume has declined

- Georgia: Delayed due to previous weather issues.

Central Valley: Season started later than expected. Light volume harvested this week. Early signs are positive with organic and conventional growers exceeding expectations.

Stone Fruit

Chilean peaches, nectarines, and plums are available in extremely limited volumes. California cherries have started in a light way, with volume expected to increase over the coming weeks. Additionally, California stone fruits, including peaches, plums, and nectarines, are anticipated to begin their season in early May. Most shippers are currently gapping.

Grapes

The Chilean Marketing Order has started, tightening supply as only U.S. #1 fruit is allowed. Green grape prices are rising, with reds to follow. Quality is strong, and Chilean supply should last through mid-May. Imports are down, creating a split market where fresher fruit commands higher prices. Mexico and Coachella start mid-May, with Central California following in July.

Oranges

California navels are winding down with good quality, 12% brix, and peak sizes at 88/72; large fruit is limited, and demand for small sizes is strong. Florida Valencias, peaking on 80/100/125s with 11% brix, show good volume and clean fruit, expected through June. Valencias start in May with a lighter crop than last year but excellent quality and improved sizing from late rains. Pricing is expected to rise, and Chilean navels, arriving late June with smaller sizes, should help carry supply into summer.

Lemons

The lemon market is tightening on 140s and smaller, while larger sizes are plentiful and easing. California's crop, mainly from Districts 1 and 2, shows good volume, with District 1 heavy to 95/115s and District 2 focused on size-picking. Quality varies, with more fancy fruit in District 1 and more choice in District 2. Imports from Chile and Mexico are expected by late July. .

Limes

Lime demand is steady, with peak sizes at 200/230/175s and sufficient volume to cover programs. Light rains and favorable weather support smooth harvests. Quality is mostly good, though some issues like oil spots and scarring are reported. April started with medium-sized fruit and conservative volume, while May is expected to bring strong, consistent quality and excellent supply.

Cantaloupe

We are starting to see lighter supplies of offshore melons. This will be the case over the next two weeks or so until the desert regions of California and Arizona start harvest.

Honeydews

Good availability of offshore dews arriving in ports on both the East and West coasts especially on jumbo sizes. There are also steady supplies out of Nogales, AZ.

Mexico – Harvest levels are up to 46M lbs. for this week but are projected to stay below 50Mlbs. for the next few weeks. Mexico will strategically keep inventory and supplies lower to prolong the current crop before we transition into Loca (June). Industry inventory has also come up to around 61Mlbs. The pipeline is now filled in preparation for Cinco de Mayo. Calavo is harvesting all Normal crop with the average dry matter at 33% and is best stored at 38 degrees. The fruit is high in oil and is ripening very quickly. The size curve is showing more 48s available but with 60s and 70s not far behind. 18% of our packout is 60s, 20% 70s and 16% 84s. 48s are averaging 20% and #2s at 18%.

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. 18Mlbs is projected to be harvested next week with 20% of the crop harvested to date. The fruit is averaging 26% dry matter and will look green and feel firm even when ripe. The size curve is heavy to 48s at 37% and 60s at 20%. 70s are 9% and #2s are averaging 5%. We will be watching the size curve closely and subbing in MX fruit where needed.

.

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:

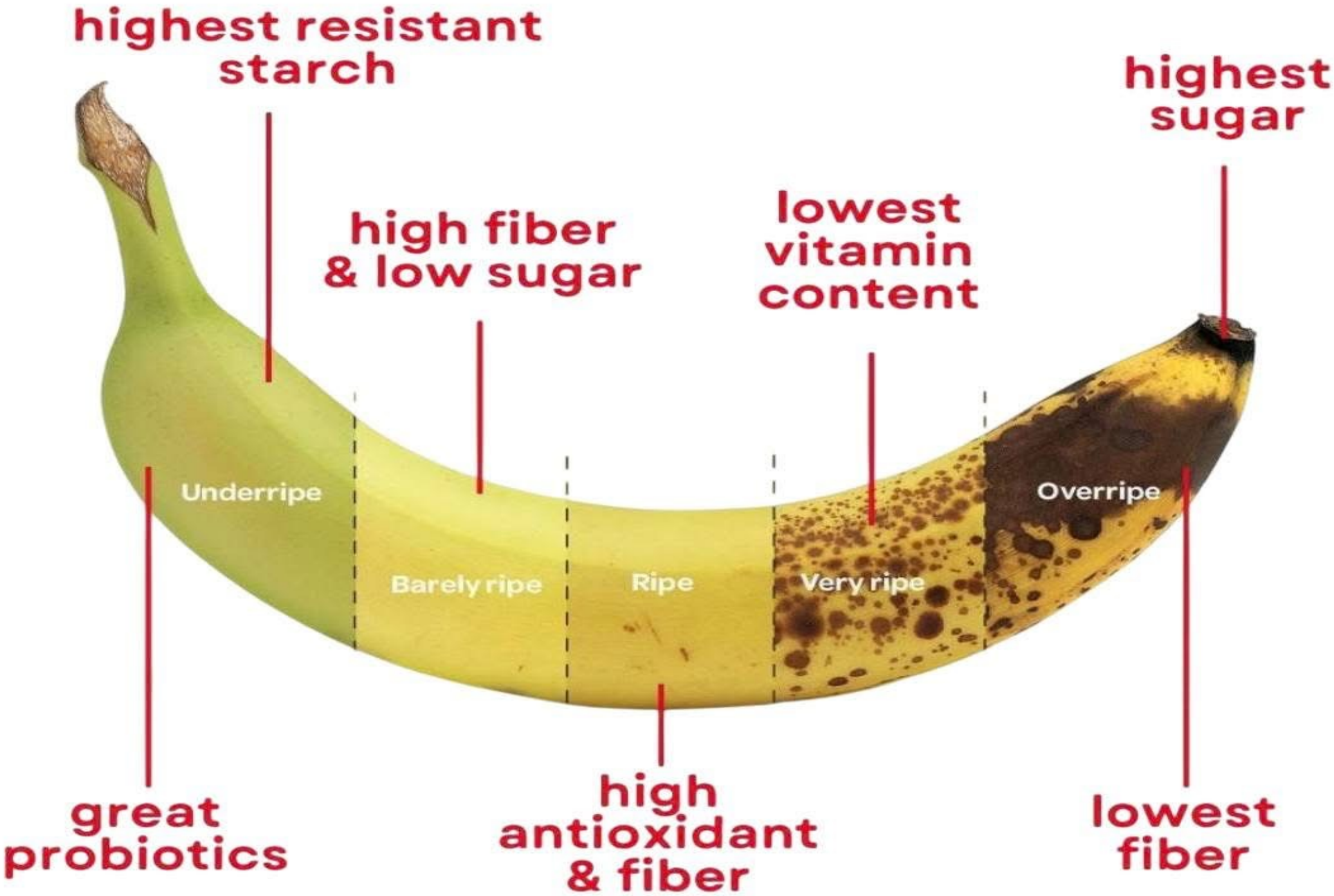
2 - Hard: No give in the fruit.
3 - Breaking: Can feel give with moderate hand pressure, not ready to eat, but starting to soften. Stems remove easily.
4 - Firm Ripe: Yields to gentle pressure. Ready for immediate retail sale and should be placed into refrigeration.
5 - Soft and ready for guacamole: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

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Orchid Island Juice Co.

Cheney Brothers C-B-I®

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Helen Davlin | Business Development Manager
Natalie's Orchid Island Juice Company
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"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

4/25/25

Cheney Brothers C-B-I

East Coast Farms & Vegetables EST. 2014
Where Quality and Relationships Still Matter!

Commodity	Region	Market Update
Cucumber	FL, MEX	LIMITED SUPPLY. MEXICO AND FLORIDA ARE WINDING DOWN, EXPECT A SUPPLY GAP.
Green Bell Pepper	FL, MEX, CA	MARKET MOVING HIGHER. FLORIDA WINDING DOWN.
Jalapeno	FL, MEX	CINCO DE MAYO DEMAND IS DRIVING THE MARKET HIGHER.
Watermelon	FL	MARKET IS STEADY. GOOD QUALITY. LOCAL PRODUCTION.
Orange Bell Pepper	CAN, MEX, HND	LIMITED DOMESTIC SUPPLY. MOSTLY CANDA AND HONDURAS.
Red Bell Pepper	FL, CAN, MEX	GOOD SUPPLY. FLORIDA WINDING DOWN. NEW CROP IN CANADA.
Suntan Pepper	FL, MEX	GOOD SUPPLY COMING FROM OLDER FIELDS IN FLORIDA.
Yellow Bell Pepper	FL, CAN, MEX	GOOD SUPPLY. FLORIDA WINDING DOWN. NEW CROP IN CANADA.
Yellow S/N Squash	FL, GA, MEX	SUPPLY IS MOVING TO NORTH FLORIDA AND GEORGIA. MARKET IS SLIGHTLY HIGHER.
Zucchini Squash	FL, GA, MEX	SUPPLY IS MOVING TO NORTH FLORIDA AND GEORGIA. MARKET IS SLIGHTLY HIGHER.

April 24th, 2025

Southern Scoop Newsletter

Our Top Items

Asparagus: Transition from Mexico to Peru has officially begun. Supplies are expected to be fully transitioned into Peru by early May. Fields in MX expected to close by the end of this week, with new fields opening in Baja within the next 10 days. Overall good quality. Michigan asparagus is expected to start production mid- May.

French Beans: Steady supplies at this time with improved availability. Supplies and demand should remain steady through next week. Overall good quality. Prices generally unchanged.

Snow Peas & Snap Peas: Supplies from Guatemala are good and steady, and is expected to remain this way into next week. Over all good quality.

Green Beans: Supplies are lighter than weeks prior. South FL is ending production with lower yields than expected, while Northern FL is starting to harvest. Steady supplies at this time.

Baby Carrots: Demand remains active on orange and rainbow carrots. Overall good quality. Prices are generally unchanged.

Brussels Sprouts: Market remains active, with lighter supplies than weeks prior. Heat has caused crop damage lowering yields. Market is expected to remain elevated.

Heirlooms/Baby Heirlooms/ Yellow Beefs: Steady supplies on 10# mixed heirlooms, while crop is at its peak on baby heirlooms. Healthy supplies are expected for the next 2-3 weeks. Yellow Beef tomatoes are are currently transitioning crops, and volume is not expected to increase until late April.

Broccoli Florets: Production and supplies remain steady, and is expected to stay this way for the next few weeks. Overall good quality. Prices are generally unchanged.

Baby Corn: Good supplies are available at this time. Production remains steady. Overall good quality. Prices generally unchanged.

Blueberries: Supplies are light due to shortages from Mexico. Florida has just begun production with small volume as the early part of their season kicks off. Georgia will follow shortly, which is expected to help with supplies. Availability is expected to improve by late April, early May.

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APRIL 25, 2025

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CROP & MARKET

INDUSTRY INFO

LIPMAN family farms

MARKET UPDATES

ROMA TOMATOES

Florida's roma supply is light but steady this week. Lipman is finishing up with 2nd and later picks on the Estero farm and will start in the Ruskin/Palmetto area over the weekend. Some other growers are either in transition or had a light week, holding volume back but overall quality and packouts have been good on both crown and 2nd picks. We do expect to see more significant volumes over the next few weeks as new crops get going in the Ruskin/Palmetto area. Overall, Mexico has moderate to good volumes of romas available. Culiacan crops will taper off in late May/early June but there are some new fields in the Obregon and Hermosillo area that should begin to see some increases over the next week. New fields are also expected to start in Baja and Central Mexico in the coming weeks, which should provide a steady stream of supply into June.

ROUND TOMATOES

Florida farms have provided steady volumes of round tomatoes this week, with yields, quality, and packouts all performing at desirable levels. Lipman is nearing the end of its season in Estero, wrapping up 2nd and 3rd harvests over the next few weeks. At the same time, harvests have just begun in Ruskin/Palmetto, where other producers are also active. Sizing is slightly down in the Ruskin area compared to recent harvests in South Florida, but production is expected to remain consistent in the coming weeks. In the West, the Culiacán region continues working through existing acreage, producing moderate supplies. Sizing has shifted to predominantly 5x5s and 5x6s, with very limited availability of larger fruit. Production in this region is expected to continue until early to mid-June. Meanwhile, Baja and Central Mexico are preparing to begin new plantings in the next 7–10 days, which should help support supply moving forward.

GRAPE TOMATOES

Grape tomato supplies are moderate to good in Florida. New fields are underway in the Palmetto/Ruskin area and there are still harvests ongoing in South Florida. Despite some occasional sunburn that's being graded out, overall quality has been good. We expect relatively steady volumes out of the Sunshine State for the next several weeks. Mexico's grape tomato supplies are light to moderate this week. The Culiacan area should be consistent for the rest of April, tapering off as we move into May. From there, we'll see production focused in Baja and Central Mexico where new fields will be starting over the next few weeks.

ORGANIC GRAPE TOMATOES

Organic grape tomato supplies have been steady out of Sinaloa, with good overall quality and condition. Fruit is holding up well through distribution, making it a reliable option for both retail and foodservice programs. Looking ahead, Baja is expected to begin production by mid-June, or potentially a bit earlier, which should provide a smooth transition and some overlap as the Sinaloa season winds down.

ORGANIC ROMA TOMATOES

Organic roma tomato availability is reasonable this week, but not all fruit is suitable for extended travel or distribution. Product from Sinaloa has been showing signs of softness, uneven color development, and reduced shelf life, making it less than ideal for longer hauls. In contrast, new-crop fruit out of Sonora is better, with improved firmness and color, and holds up well through the supply chain. Production for now remains centered in Sinaloa and Sonora, with Baja expected to come online by mid-June, which should help stabilize both volume and quality moving forward.

CONTINUED ON THE NEXT PAGE

ENGLISH CUCUMBERS

English hot house cucumbers are shaping up to be a promotable item for at least the next few weeks, thanks to abundant volumes coming out of Canada. As growers progress further into their cycles, fruit is transitioning from smaller sizes to a strong showing of medium and large cucumbers, which aligns well with both retail and foodservice needs. Quality has been consistently good, and overall supply is strong. While a few year-round programs in Mexico continue to provide light volume, Canada is in the driver's seat.

MINI SWEET PEPPERS

Mini sweet pepper volumes are beginning to decline in West Mexico as the season winds down. Sizing is trending smaller, and some fruit is showing a green cast as growers work to keep up with demand. The transition to Baja is expected in late June or early July, leaving a potential supply gap in the meantime. Until then, volume will remain light out of West Mexico, with limited support expected from Canada and possibly some early California fruit.

GREEN BELL PEPPERS

Bell pepper supply remains snug in the East as South Florida moves into the final stretch of its season and Central Florida begins to ramp up. South Florida's fields are expected to wind down over the next 7–10 days, with a higher percentage of off-grade product and limited availability of the XL sizing preferred by retailers. Plant City is just getting started, showing good quality early on, and volumes should build steadily in the coming week. Looking ahead, Georgia is on track to begin harvest during the second week of May. Out West, production is in transition from Mexico to California. West Mexico will continue for another 2–3 weeks depending on market conditions, though fruit sizing is limited and some quality concerns have been reported. Meanwhile, Coachella, CA has started to harvest, and we expect a steady—though premium-priced—supply from this region moving forward.

CUCUMBERS

Cucumber supply is light in the East as South Florida's season winds down. Current harvests are showing some quality concerns, including scarring and sunken areas. Outside of a few fields in the Plant City area, availability remains light. Relief is on the horizon as Georgia prepares to begin its season in about two weeks, which should bring a stronger wave of volume. In the West, Mainland Mexico, Central Mexico, and Baja are supplying moderate volumes with good quality overall. West Mexico is expected to taper off soon, while Central Mexico should remain steady and Baja production is poised to ramp up, ensuring supply through the next several weeks.

GREEN BEANS

Green bean supply remains very tight in the East. While there are active growers in the Lake region, Immokalee, and Homestead, production has been inconsistent due to weather-related skips across the board. This erratic supply pattern is expected to continue over the next couple of weeks until new crops in Georgia and North Florida get started and provide some much-needed relief. In the West, Mainland Mexico is nearing the end of its season with limited availability and fair quality. Water shortages have taken a toll on this year's crop, particularly in the final stretch. Only light volume is expected from this region for the next 2–3 weeks. California is projected to start in a limited way by mid-May, but until then, green bean availability may remain a challenge.

CHILI PEPPERS

South Florida's chili pepper season is winding down quickly, with inconsistent availability and declining quality across several varieties. However, the Plant City region has begun harvesting jalapeños and is expected to expand into additional varieties over the next 1–2 weeks. In the West, chili peppers are available from several growing regions, with Central Mexico currently offering the strongest volumes. Overall supply remains on the lighter side, particularly for serranos, though quality is holding up well on most items. Some dry husk issues have been noted on tomatillos, and a few concerns remain with serranos. On the domestic side, California growers are preparing to start new crops, with harvests anticipated to begin in the next 7–10 days.

EGGPLANT

Eastern eggplant supply remains extremely limited, though some relief is on the horizon as new crops are expected to begin harvesting in the Plant City area within the next 5–7 days. In the West, Sinaloa's season is winding down, with noticeable declines in volume, sizing, and overall quality. Looking ahead, California is set to begin production in the next 7–10 days, which should help improve availability and quality on the western side of the market.

WATERMELON

Watermelon harvests are ongoing in the Immokalee, FL area this week, with approximately one-third of the crop remaining. Growers expect to wrap up in the next 7–10 days. Following Immokalee, production will transition to Central Florida in early May, where the upcoming crops are looking strong.

CLICK HERE FOR COFFEE UPDATE!

Disposables Class is now in session….

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

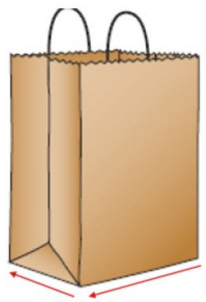
<u>Key Factors to consider when choosing the right size paper shopping bag for your customers are:</u>

- 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

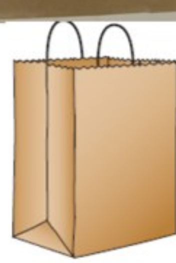


Regal
12 × 9 × 15¾

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 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

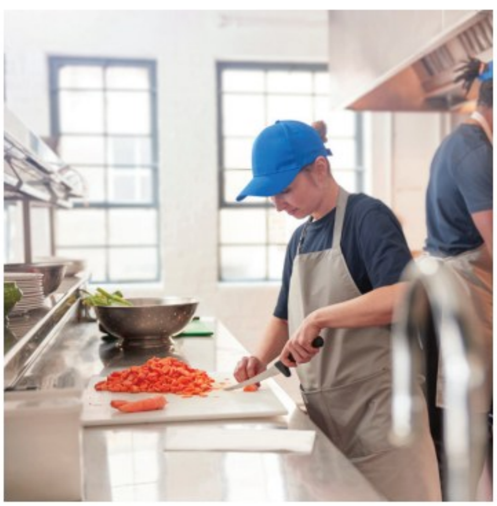
New into Stock

Attributes and certifications:

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

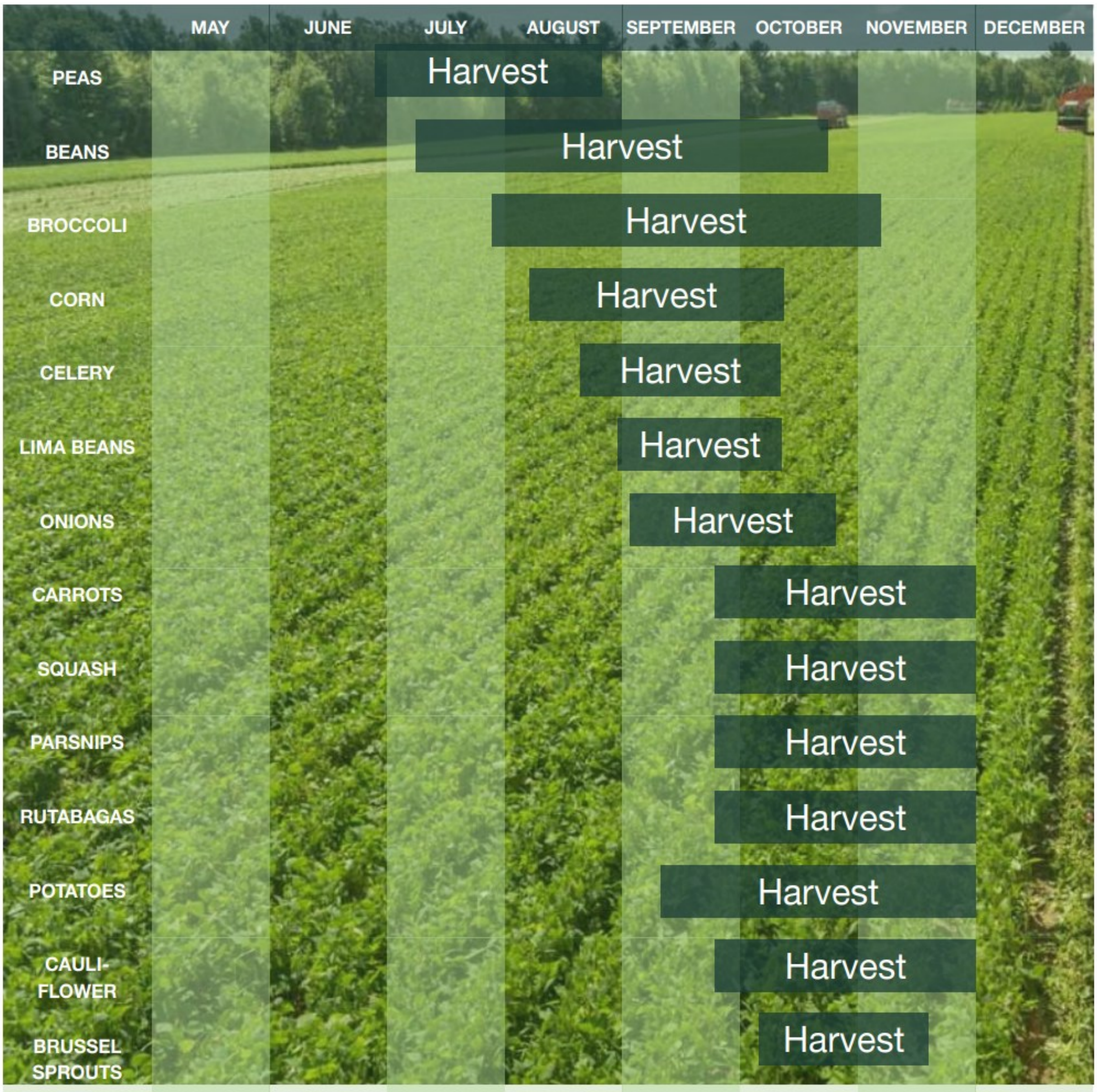


January 2025

GROWS HERE

CROP REPORT NEWSLETTER

CROP SEASON



FLOUR FACTS

Information Provided by General Mills Foodservice

GeneralMillsCF.com

Weekly Market Highlights

APRIL 24, 2025

- Spring wheat plantings jumped from 7% a week ago up to 17% through Sunday. That's faster than 2024's pace of 14% and the prior five-year average of 12%. It was also four points higher than the average trade guess of 13%.
- Winter wheat quality ratings took an unexpected turn lower, with 45% of the crop now-rated in good-to-excellent condition – a two-point drop. Analysts were expecting that number to hold steady. Another 34% of the crop is rated fair (unchanged from last week), with the remaining 21% rated poor or very poor (up two points from last week). Physiologically, 15% of the crop is now headed, up from 8% a week ago.
- Wheat continues to move lower this week on planting progress, rain in the Plains, and favorable growing conditions globally.

Facts on Flour

The Truth About Futures

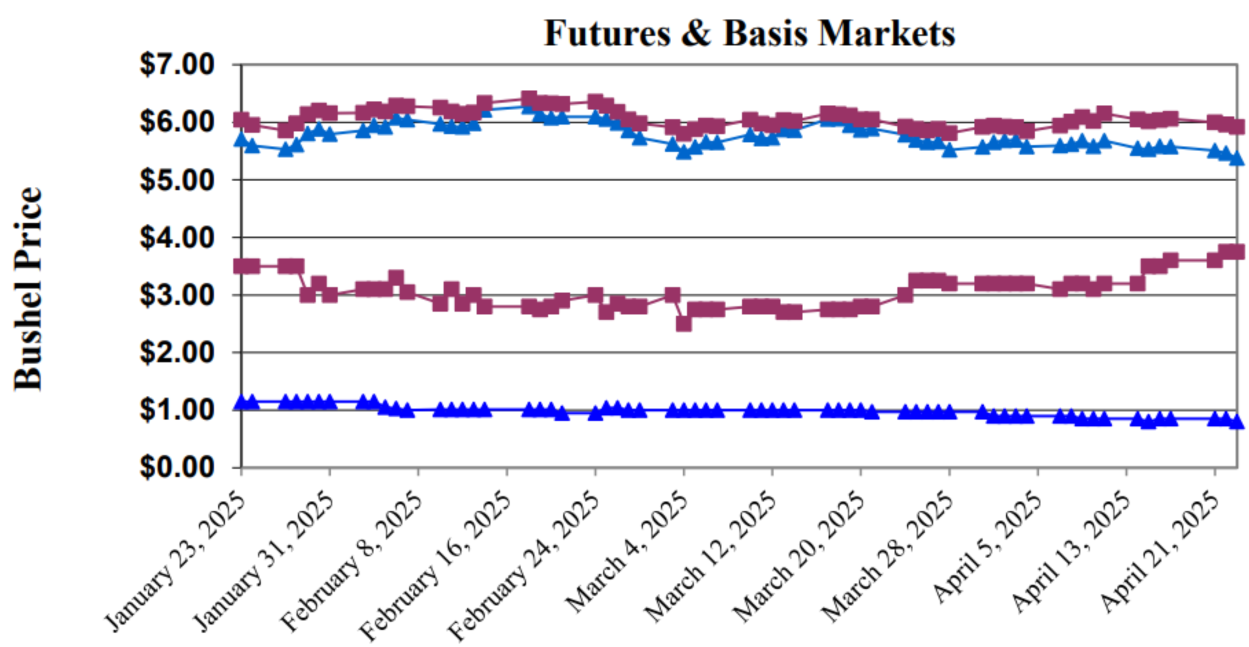
While even the most experienced traders are, at times, befuddled by the apparent chaos and volatility amid the noise and confusion, the workings of the grain futures markets are rather orderly, highly regulated and very important to the efficient function of the grain and milling industry.

Futures satisfy three very critical economic need:

1. Price determination in a fair and open marketplace where all participants have equal access.
2. Allocation of grain supply over the entire crop year.
3. Risk avoidance for mills and other participants through "hedge" positions that "insure" against decreases in the value of stored grain.

In the absence of futures markets, grain and flour prices would almost certainly be determined less honestly and efficiently. Supply and prices would be less consistent since there would be no way to encourage sellers to defer grain sales to "future" positions during times of surplus; and grain traders, millers and buyers of flour would shoulder huge risk in owning wheat and flour.

✧ ✧ ✧



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 continue to lack an input to "scare" market participants to takeoff risk. Weather in US wheat looks very good with good rains last week in the Hard Red Winter Wheat belt, and more rain is coming. The debate seems to no longer be if stocks will build versus a year ago, but by how much. Europe overall looks good, and Russia is receiving rains. Importers remain hand-to-mouth with China completely absent from the market, not having bought any wheat from the world in months.

What would be the spark to "scare" the market? The #1 risk is still weather. US weather looks good in Winter Wheat, and Spring Wheat weather also looks good to get the crop planted. However, weather can change. Later this summer, corn weather will be very important to watch. The US corn situation is a tight one and cannot afford a disappointing crop in 2025. With wheat prices closer to corn prices than they were a few years ago, the influence on corn to wheat prices means more than it normally does. This occurs both to supply – switching of acres in 2026 – and in demand – wheat feeding to animals instead of corn. Currency is another factor to watch also with the dollar continuing to weaken.

Morning Market Comments

Written by Stratas Foods Risk Management Team

Opened Call for Oil:

Soybeans — Up 4-5 Cents

Soymeal — Down 1-2 Dollars

Soy Oil — Up 65 Points

Soy Complex

Yesterday the soybean oil futures rejected the bearish reversal hopes from Tuesday bouncing off of the 9-day moving average and settling at the second highest level for the month of April. July continues to be the focal point for liquidity as the May options expire tomorrow *and the open interest in July is five times larger than May. Soybeans are trying to move higher while meal continues to slide. These combine to weaken crush and strengthen oil share.*

Next month we will get our first look at the USDA balance sheet for the 2025 harvest / 2026 marketing year (2025-26 crop year). The planting intentions data from March will be used as a starting point for acres, 98% harvested assumption and trendline yield will be used to calculate production. Soybean demand will be the biggest question mark going into the report. What will bean exports look like with an ongoing trade war with China? How will meal exports look after successive South American record crops? It's hard to crush more soybeans (because China isn't buying them) if there is no downstream buyer for the resulting meal. If we cannot grow our meal program, we will not produce more oil. If we don't have more oil, we cannot use more of it for biofuels without finding other oils for food use. What are our options? MAHA would say tallow, but that is a market rife with supply chain issues. Inconsistent supply (both volume and quality) not to mention highly volatile pricing have driven many long-term users away from meat fats as they've grown. Canola, Palm, Sun are all viable options but carry various levels of tariff risks in the current political environment. Corn, Cotton, and Peanut oils are primarily domestic, but collectively could only replace some of soy. The solution(s) will be up to the individual's needs, but every risk presents an opportunity!

Are we the frog in the proverbial pot of boiling water? It's worth noting that futures seem to be inching towards the 50-cent level — a big jump from the high 30s seen only 7-10 months ago. However, from February of 2021 to October of 2023 there were only 5 weeks that had trade below 5.

Macroeconomics

Wall Street found the buyers on Wednesday. The DOW rose 420 pts to 39,607. The S&P 500 was 88 pts better to 5376. Meanwhile, the NASDAQ outpaced them both with a 408 pt jump to 16,708. The crude oil market opened lower, rallied to make new highs for the move, and then crashed back down to settle lower than open! OPEC+ announced production increases (or at least the intention to do so) which also helped soybean oil trade lower shortly after the open.

The biggest macro concerns continue to be tariffs, China specifically, and how the Trump Administration plans to realign its trading partners. There are many delegations heading to Washington to seek trade agreements, but as of yet, there have not been photo ops and signings. Will that be happening in the coming days?

Calendar

4/24 – Export Sales, Jobless Claims, Durable Goods

4/25 - COT, May Options Expiration

Quotable:

"Ten people who speak make more noise than ten thousand who are silent"

- *Napoleon Bonaparte*

HANOVER

April 21, 2025

CBI # 158170

Our Valued Customers,

Hanover Foods is currently out of stock on 6/10 Hanover three bean salad, UPC 28800 16796. The reason for this OOS is due to the availability of the enamel lined can that is needed to pack this acidic salad. There is no substitution available.

We apologize for this temporary interruption in service. Hanover hopes to be back in stock mid to late June 2025.

Thank you.

Sincerely,

Reagan Russell
SVP, Sales & Marketing

HANOVER
CELEBRATING 100 YEARS • EST 1924

Phone: 479-876-9401
rrussell@hanoverfoods.com

1486 York Street | P.O. Box 334 | Hanover, PA 17331
www.hanoverfoods.com

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.

BEEF COMMENTARY

The boxed beef market remained in a similar position to the previous week, with pockets of weakness developing across the cutout. Overall, sentiment was uniformly subdued, as participants cited a dull and lackluster tone throughout the marketplace. The much-anticipated transition into stronger spring demand remained on the horizon, with no meaningful shift in momentum yet materializing. Ribs and end cuts were focal points of conversation, both facing renewed pressure as the week progressed. By the week's end, many market participants shifted their focus to post-Easter business, expressing growing fatigue with the stagnant conditions and awaiting signs of improved buying activity ahead.

GROUND BEEF:

Grinds held largely steady throughout the week, despite expectations that they would begin moving toward centerstage with spring grilling season approaching. Sentiment across the category remained mixed, largely due to inconsistent supply availability, and fair demand. Fine ground 81% and 73% blends saw modest upward momentum, while within the primal blend category, coarse ground chuck also appreciated slightly, supported by retail and foodservice interest preparing for seasonal uptick in demand

MARKET OUTFRONT:

The bottom line is this. Tenders and especially the rib complex continued to react unsettled. We can expect the tenders and Rib Eyes to remain firm through Mother's Day. Grinds leveled off this week but look for them to go up again as the weather warms up. The Striploins should have leveled off for now. Rounds and chuck rolls have leveled off for now. Thin meat's will continue to remain strong over the next two weeks.

- Ground Beef will be up $.03.
- Round cuts will be steady
- Chuck rolls will be dn. $.04.
- Choice strips will be dn. $.05.
- Choice Tenders will be dn. $.14.
- Ribeye's heavy will be up $.19.
- Beef Sirloin Flap meat will be up $.06. Choice Peeled skirts will be steady. Chuck flap meat will be dn. $.06.

HAVE A GREAT WEEK!

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.