07, 11, 2025

Leading Food Distributor Serving the Southeast and the World Since 1925

Market News

Weekly Market Newsletter

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

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

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Produce

MARKET OVERVIEW

Tariff Update: *President Trump has officially confirmed that tariffs under the USMCA (United States–Mexico–Canada Agreement) will not be implemented on fresh produce from Canada and Mexico. As such, shipments from these two countries will remain unaffected. However, a 10% tariff will apply to fresh produce imported from other countries, potentially impacting pricing and availability for products sourced outside of Canada and Mexico.*

We are going to be fighting some weather here in the Southeast, and we are seeing some delays in the regional transitions over the coming weeks. We are also watching a very active tropical pattern off the west coast of Mexico that will continue to bring cloudy weather, heavy rain and local flooding to the region over the next few weeks. This will impact harvest schedules and freight coming from Southern Mexico to the US Border. Jalisco, Baja and Monterey will all see stronger demand and lighter numbers this week, pushing prices higher across the entire category; Grape Tomatoes are particularly short this week, but quality remains strong across the entire category. In the East, Georgia is done and should see more volume transition to North Carolina and Tennessee later this week. California production on Tomato is strong; production on mixed dry veg will be challenging this week on both coasts due to transition. The tightest items are Green and Color Bell Pepper, Tomatillo, Habanero, and Jalapenos. The Mexican Table Grape season will wrap up over the next week or two; we will see domestic volume out of the desert continue while Arvin and Delano ramp up. Melons have fully transitioned to the Central Valley, and quality is outstanding. Banana and Pineapple availability remains limited; shippers are asking we continue to be flexible on Pineapple sizes. Banana supply will be volatile over the next several weeks due to a labor strike in Panama impacting the global supply chain. We do not expect major shortages at this time and are keeping a very close eye on this situation. New crop available out of California on yellow/white Peaches/Nectarines, Red/Black Plums and Apricots. There are also Peaches available in the East out of Georgia and South Carolina. Cherries out of Washington State.

MARKET ALERT

- **Avocados – ESCALATED**
- **Bananas – ESCALATED**
- **Bell Pepper, All Colors – EXTREME**
- **Bok Choy – ESCALATED**
- **Broccoli Crowns/Florets/Asian Cut/Org – ESCALATED**
- **Brussel Sprouts – EXTREME**
- **Cauliflower/Florets – ESCALATED**
- **Endive & Escarole – ESCALATED**
- **Fennel, Anise – ESCALATED**
- **Garlic – ESCALATED**
- **Green Leaf/Green Leaf Singles/Filets – ESCALATED**
- **Hot Peppers (Jalapeno, Tomatillo, Poblano and Shishito) – ESCALATED**
- **Lettuce/VA Blends – EXTREME**
- **Leeks – ESCALATED**
- **Limes, Large Sizes – ESCALATED**
- **Napa – ESCALATED**
- **Tomatoes, Grape – ESCALATED**
- **Romaine Hearts – ESCALATED**
- **Romaine/VA Blends – ESCALATED**
- **White Asparagus**

WATCH LIST

- **Asparagus**
- **Blueberries**
- **Broccolini**
- **Celery**
- **Cilantro**
- **French Beans**
- **Herbs**
- **Lemons, Small Sizes**
- **Oranges, Small Size Navels**
- **Pineapple**
- **Ginger**
- **Green Onions**
- **Snow Peas & Sugar Snap Peas**
- **Spinach**
- **Dry Veg, Soft Squash, Slicer Cucumber**



Produce *(continued)*

MARKET OVERVIEW *(continued)*

Mexico's current size curve remains misaligned with market demand, a trend that persisted from last week. Throughout the year, 60 ct fruit has effectively replaced 48 ct as the industry's preferred size as programs shifted downward. However, a recent shift in sizing has led to a 53% decline in shipments of 60 ct and smaller to the U.S. As is typical of the Loca crop, 2 grade fruit remains limited due to its off-bloom nature and smaller crop size, resulting in cleaner fruit and a lower proportion of seconds. Mexico is nearing the end of its Negra (old crop) season but continues to produce high dry matter fruit, much of it falling into Grade 2. The transition to the Flor Loca crop is expected by mid to late July due to the continued rainfall. We will see a noticeable shift in dry matter content, ripening behavior, and sizing. The oil content difference between the two crops—36% for Negra and 25% for Loca—marks the sharpest annual drop in Mexican avocado oil levels. California's season remains strong, with peak sizing on 48 ct. Although the volume is slightly down this week, the state's market share is expected to remain stable through August. Peru's season is in full swing, with significantly higher availability than last year despite a reduced crop estimate. Consistent volumes are expected through summer. Colombia's Traviesa crop is entering its final stage, with volumes expected to decline over the next few weeks as the season concludes in August. Following the July 4th holiday, overall supply has remained steady, and demand remains strong. Prices for larger fruit have stabilized, while those for small and medium sizes continue to strengthen.

Temperatures in Salinas have been cool near the coast the past few weeks and that has prompted a slow growth pattern. Warmer weather did roll in this week so we are hoping that will help with plant growth. But warmer weather does bring other challenges. We are expecting to see supply and quality issues arise. Insect pressure, specifically the diamondback moth, and INSV have been reported in the fields. Supplies have really tightened up on quite a few items. The Lettuce market has continued to rise. We are seeing lighter weights and lower yields, but quality still remains good at the moment. We expect to see the market continue to rise with demand increasing. Lettuce and VA Blends are all still escalated to the extreme level. Growers are doing their best to cover averages, but some outside labels are being used in order to fill orders at this time. You can expect to see prorates on Lettuce and Va Blends. The Romaine and Romaine Hearts market has also stayed escalated. Demand and lower yields are driving the market. Broccoli and Cauliflower supplies are also very light with the majority of growers. For Broccoli, the MX suppliers are extremely limited in supplies. Some growers do not have any supplies at all. MX does expect supplies to get a little better, but they do expect to have supply issues throughout the summer. Both Broccoli and Cauliflower remain escalated with the limited supplies driving the market. Broccoli is very tight across the industry. Quality still seems to be good but there have been reports of increased insect pressure on both items. Brussels Sprouts supplies are tight again. Some growers are losing yields due to quality. This is a tough time of year as Mexico is very hot, and some growers are winding down in Oxnard, so supplies are expected to be light for another week. Salinas has started up for some growers so supplies should start to improve but for now, the market is at the extreme level. Bok Choy, Napa, Endive, Escarole, Fennel and Leeks remain escalated.

Navel season has officially ended, bringing Valencia's into full swing. With Valencia season underway and off to a strong start- the fruit's appearance is excellent, and the juice content is high. Sizing is peaking at 88s, followed by 113s. Initial harvests are yielding smaller fruit, with sizing expected to increase as the season progresses through the summer. 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. As the summer progresses, volumes are expected to continue to decline as we move into August. District 2's season is anticipated to conclude around mid-September. Weather conditions remain favorable. 140/165/200 ct Lemons are looking extremely tight. Medium-to-large choice Lemons are more readily available as of now. Domestic supplies are tightening quickly. On the import front, availability is also limited. Argentina's shipments to the U.S. are down 77% year-over-year, with some growers reporting freeze damage; crop updates are expected next week. Despite the reduced volume, early quality reports from Argentina remain strong. Europe is paying top dollar for lemons out of Chile since the Turkish and Spanish crops are down, and Chile is favoring this market since it also avoids the tariffs. Size distribution out of Chile is expected to peak at 115s, 140s, and 165s, with approximately 75% to 85% of the crop anticipated to be Fancy grade. Overall volume is projected to increase by about 5% compared to last year, reaching an estimated 21–22 million boxes. Chile's vessels have also been delayed due to weather, further straining the import market. Mexico's crop is projected to begin mid-July, peaking small and reporting down roughly 60% YOY. Ample lead time will be necessary to place orders, especially on small sizes, with most shippers still holding to averages.



Produce *(continued)*

SALINAS, CA FORECAST

Fri 7/11	Sat 7/12	Sun 7/13	Mon 7/14	Tue 7/15	Wed 7/16	Thu 7/17	Fri 7/18
67° | 53°F	65° | 53°F	68° | 54°F	69° | 54°F	66° | 55°F	66° | 55°F	66° | 55°F	66° | 54°F
AM Fog/PM Sun	AM Fog/PM Sun	AM Clouds/PM Sun	Mostly Sunny	Partly Cloudy	Mostly Sunny	Mostly Sunny	Partly Cloudy

FRUITS & VEGETABLES

Avocados: ESCALATED Overall supplies and markets remain steady. Last week, the U.S. avocado industry closed at 62.5M pounds, reflecting a 9% increase over the prior week. Markets continue to soften for larger fruit (48s and up), while smaller sizes remain relatively stable. In Mexico, ongoing rainfall is limiting Loca's availability, though harvest has begun. A significant volume of old crop Negra remains in the pipeline, and both crops are expected to overlap through August. The oil content difference between the two—36% for Negra and 25% for Loca—marks the sharpest annual drop in Mexican avocado oil levels. California harvested approximately 9.5M pounds in week 27, with dry matter averaging 27% and peak sizing on 48s and 60s. The Peruvian season is about 67% complete, with U.S. programs fully active and expected to continue throughout summer. Colombia's Traviesa crop is entering its latter phase, with sizing centered on medium fruit and dry matter ranging from 26% to 28%, supporting strong eating quality.

Bananas: ESCALATED Banana imports remain extremely light for the next 4 weeks. We continue to struggle with several recent challenges 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: The table grape transition continues; still loading in Nogales for another week, two tops, Coachella is wrapping up and the Central Valley is awakening. Looks like we will have steady supply on Sugraones and Ivory Varieties out of Nogales and Central Valley this week; red varieties (Flames) are tight with Mexico winding down and should ramp up out of California this week. Markets are firmer this week but should improve next week. Quality is mixed, seeing more stressed fruit out of Mexico while California is strong.



Produce *(continued)*

BERRIES

Strawberries: Production across all districts—Santa Maria, Salinas, and Watsonville— remains lower due to cooler temperatures. The weather in Santa Maria has remained consistent over the past couple of weeks, with overcast and foggy mornings clearing to sunny afternoons, highs in the upper 60s to low 70s, and lows in the low 50s. These conditions are expected to continue for the next 3–5 days. Fruit quality is steady, though crews continue to cull small, overripe, and misshapen fruit. Labor remains stable but anxious due to increased immigration activity. The Santa Maria Fall Crop is progressing well, with strong plant vigor and uniformity, and initial harvests are expected by early August. However, soil-borne disease pressure is increasing in organic blocks. In Watsonville and Salinas, the weather has been slightly warmer than normal, with steady daytime highs in the upper 60s and recent morning lows climbing into the high 50s. There was a brief warm-up early in the week, with highs near 74°F before returning to the low 70s. Fruit quality remains strong, though there's been a recent uptick in soft and dark fruit in certain varieties, likely tied to the warmer conditions. Counts have been consistent, ranging from 14 to 24 for conventional varieties and 20 to 26 for organic varieties. Labor availability is excellent, with many workers seeking employment with local growers, which helps maintain a consistent harvest pace.

Blackberries: Blackberry production in Mexico continues to be impacted by ongoing rain, though conditions are slightly more stable than those affecting raspberries. To date, conventional volume targets have been met; however, the situation remains fragile. A significant portion of the current supply is sourced from a limited number of strong-performing growers, and if these growers encounter challenges, the volume could drop by a substantial amount. Quality concerns, including issues in the cooler and upon arrival, remain top of mind. To mitigate risks, growers are focusing on field cleanup, pruning, and, in some cases, harvesting entire fields for the frozen market to maintain quality standards. Organic blackberry production is facing similar challenges. In Watsonville, blackberry production is steadily ramping up, with peak volume expected in mid-August. The fall crop is showing strong potential based on bloom development and current field conditions. The quality has been excellent overall, with only minor issues noted in substrate-grown fruit. Supply is expected to remain strong through July and August, aligning with the ramp-up of Mexico's fall crop and new plantings in early September. Organic production has also been consistent, meeting volume expectations with slightly smaller berry size compared to conventional fruit. Meanwhile, Central Valley production is in full swing but slightly below expectations. Last week's volume came in at about 50% of forecast, though improvement is expected this week and next, which should represent the seasonal peak. Quality has ranged from good to fair, with some wet and leaky berries, particularly in the Vaughn variety. Despite minor setbacks, Central Valley remains a reliable contributor to the overall supply, helping support the program as Mexican production winds down.

Raspberries: Raspberry production in Mexico continues to struggle under persistent rainy conditions affecting all growing regions. Night and afternoon rains have raised humidity levels and limited field access in the mornings, restricting harvests and resulting in increased fruit waste, either through discard or diversion to the frozen market. As a result, volumes are down considerably this week, with similar shortfalls expected over the next two weeks if the weather does not improve. Quality issues such as mold and leaky berries have become more frequent upon arrival at domestic coolers. Growers are actively working to clean fields, remove compromised fruit, and, in some cases, harvest entire blocks for freezing to preserve quality. Some are also being required to begin pruning if improvement is not seen. Organic raspberry production is facing the same weather-related challenges. There is potential for a gap in organic availability through July until organic fall crop production begins in August. In contrast, Watsonville raspberry production is ramping up steadily.

Produce *(continued)*

Raspberries: (cont.) Warmer weather is supporting strong performance from the spring crop, with slightly higher volumes expected this week. A particular variety is projected to drive a significant increase in supply from mid-July through early August. Quality remains excellent, and the region is well-positioned to provide consistent raspberry volume through August and September.

Blueberries: WATCHLIST Mexico's blueberry season is effectively over, as persistent rainfall over the past two weeks has led to the early termination of the remaining fields due to quality concerns, including smaller fruit size and inconsistency. No additional volume is expected from this region until newly planted fields begin producing later this fall. In California, the Central Valley season is coming to a close, with packing operations expected to wrap up by the end of this week. Attention now shifts to the Pacific Northwest, where the season is gaining momentum. Growers across Oregon, Washington, and British Columbia have completed their first Duke picks and are transitioning into Draper. Recent cooler weather, following a brief heatwave, has created optimal harvest conditions. Fruit quality remains excellent, with hand-harvested blueberries showing strong size and flavor, and machine-harvested fruit grading out well. Organic harvests are also underway. In Eastern Washington, growers are enjoying a strong start to the season, with stabilized weather and no rain in the forecast, minimizing mold risk. Western Washington growers are preparing to begin harvest next week under favorable coastal conditions. In British Columbia, most growers are about a week out from the start of the Duke harvest. Fruit quality appears promising, with good sugar levels and medium to large sizing; however, the berries still need to gain a bit more weight. With hot weather behind them and optimism growing, daily harvest volumes are expected to begin mid-next week. Overall, the Pacific Northwest is entering peak season with strong availability and excellent quality expected throughout July.

CITRUS

Oranges: Navel season has officially ended, bringing Valencia's into full swing. With Valencia season underway and off to a strong start- the fruit's appearance is excellent, and the juice content is high. Sizing is peaking at 88s, followed by 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. District 2 is officially the only growing region, as District 1 is fully wrapped up. District 2's season is anticipated to conclude around mid-September. Weather conditions remain favorable. 140/165/200 ct lemons are looking extremely tight. Medium to large choice lemons are more readily available as of now. Domestic supplies are tightening quickly. On the import front, availability is also limited. Argentina's shipments to the U.S. are down 77% year-over-year, with some growers reporting freeze damage; crop updates are expected next week. Despite the reduced volume, early quality reports from Argentina remain strong. Europe is paying top dollar for lemons out of Chile since the Turkish and Spanish crops are down, and Chile is favoring this market since it also avoids the tariffs. Size distribution out of Chile is expected to peak at 115s, 140s, and 165s, with approximately 75% to 85% of the crop anticipated to be Fancy grade. Overall volume is projected to increase by about 5% compared to last year, reaching an estimated 21–22 million boxes. Chile's vessels have also been delayed due to weather, further straining the import market. Mexico's crop is projected to begin mid-July, peaking small and reporting down roughly 60% YOY. Ample lead time will be necessary to place orders, especially on small sizes, with most shippers still holding to averages.

Produce *(continued)*

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 larger. 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

Iceberg: EXTREME Lettuce quality looks good, but supplies have gotten tight. We are seeing lighter weights and increased demand. There have been some reports of INSV, but they have been minimal so far. The market has continued to escalate and will probably continue to do so until supplies improve. Recent harsh weather in MX has increased demand on the CA supply and is putting unexpected pressure on the Salinas region. Growers are holding to averages.

Iceberg VA: ESCALATED Quality looks good, but supplies have tightened up. Growers are holding to averages when they can, but you can expect some prorates.

Romaine & Romaine Hearts: ESCALATED Romaine and Romaine heart quality are good, but supplies are tight. There have been some reports of fringe burns and light cupping. Insect pressure is being reported. We have also had some initial reports of small amounts of INSV and sclerotinia in some of the romaine fields. The market is trending higher. Romaine, VA Blends and Romaine Hearts are all escalated.

Romaine VA: ESCALATED Quality and supplies are good, but we are keeping an eye on insect pressure and the weather.

Green Leaf (ESCALATED) and Red Leaf: Quality is good, but supplies are a bit light. We have seen mildew and fringe burn pressure. Green Leaf and Green Leaf Singles/ Filets escalated. Light supplies are expected for the next few weeks.

EASTERN AND WESTERN VEGETABLES

Green Bell Pepper: EXTREME Lighter supply and higher demand this week. In the west Bakerfield is about done while the coastal plantings are slowly ramping up. We hope to see some relief in the west this coming week. In the east rain has delayed the crops and it looks like several regions are about 10 days behind. Quality is good but supply will be short enough that scaling back portions may be necessary this week and next.

Color Bell Pepper: EXTREME High demand and very short supply out of the east and west coasts has driven markets to record highs this week. Canada remains steady on 11# all sizes but prices are up. Transitions and rain delays domestically have caused these shortages. Quality is mixed...you will see a lot of greener skinned fruit this week and next, but overall quality will be fair. We expect to see short markets over the next 10-14 days...we recommend scaling back portions if necessary while we navigate these shortages.

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

Mixed Chili Pepper: WATCHLIST Supplies in general are fair across most varieties out of Mainland Mexico and Baja this week. Supply will slowly improve just as quality with the additional volume. Jalapeño, Poblano and Tomatillo were lighter this week. Shishito will be the shortest and could see some supply interruptions. Fresno hot pepper is slowing ramping up, seeing some Poblano and Jalapeno this week while in the east we will transition out of South Georgia to the Carolinas. Quality is fair at best across the entire category.



Produce *(continued)*

Eggplant: Domestic supply is steady out of Fresno and the Local regions in the east. Quality is good.

Slicer Cucumbers: WATCHLIST Stable supply crossing through Otay and McAllen. Domestic supply out of North Carolina and Tennessee is slowly improving. Georgia is done for the summer. Quality is outstanding in the west and fair in the east.

English Cucumbers: Good supply available this week. Quality is good.

Pickles: Light supply expected over the coming week out of South Georgia and should then transition to the Carolinas as well as Michigan.

Green Beans: WATCHLIST Supply and quality will be mixed this week as most growing regions deal with weather-related pressure.

French Beans: WATCHLIST Production has increased; however, quality and shelf life have been impacted by recent rainfall and ongoing shipping delays out of Guatemala. Meanwhile, there is a fair supply of French beans currently available out of Mexico.

Zucchini/Yellow Squash: WATCHLIST Lighter volume out of South Georgia as the season closes. We should be transitioning to the Carolinas and Tennessee over the next week; markets were higher. In the west we now in Full production out of Fresno and Baja with some lingering production out of Sonora. Quality is mixed.

Herbs: WATCHLIST In the East, basil quality continues to be impacted by persistent rain in Colombia. Imported chervil has begun arriving from Ecuador, though volume remains extremely limited. Out of the West, basil supply and quality are strong. Supplies of other herbs remain steady, with the exception of chervil, which continues to face weather-related challenges that may persist into the fall.

MELONS

Cantaloupe: We have completely transitioned to the central valley this week and loading fruit out of Huron! Fruit quality is outstanding; we are seeing good shell and internal color in the fields; brix levels mostly in the 14-16% range consistently. Sizing on the front end of these fields will lean heavy on Jumbo 9's and 9's will some 12's mixed in; this should even out over the coming days as our growers manage the crop and production becomes more consistent. Good supply on Athenas out of South Georgia.

Honeydew: Honeydew production has started off strong and is coming in heavy on 5's this week. Both Cantaloupe and Dews will need to be flexible on sizing this week. Quality is good; mostly clean shell, we are seeing occasional scarring on these first picks. Brix levels on the dews are mostly in the 14-16% range.

Watermelon: Watermelon volume is very good out of California, Arizona, Texas, and the Carolinas. Quality is outstanding.

MIXED VEGETABLES

Artichokes: Quality and Supply are good.

Asparagus: WATCHLIST Baja production continues to be steady. Guanajuato production has decreased due to rain in the growing region. Peruvian volume continues to increase, but mostly on the smaller sizes. Markets have slowed down because of the holiday and more Peruvian product available.

Bok Choy: ESCALATED 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 (diamond back moth) has been reported and is affecting yields. MX has had severe weather and increased insect pressure resulting in extreme shortages. The market is escalated. Growers are holding to averages. Organic Broccoli is at the Extreme Trigger.

Produce *(continued)*

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

Brussels Sprouts: ESCALATED Supplies are tight. Growers are holding to averages. One of the largest suppliers has wrapped up harvesting in Oxnard and MX. They are relying on Salinas to harvest 100% right now. We can expect to see light supplies for the next few weeks until they get settled in Salinas and get the volume they need.

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.

Celery: WATCHLIST Quality and supplies are good right now. Organic celery and prices are tightening as we get into summer.

Corn, Sweet: Markets firmed up this week as Georgia closes for the summer and we start the transition north. In the west, Tracy and Brentwood are now in full production. We should see some improvement in supply and markets over the next ten days. 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.



Produce *(continued)*

Snow Peas and Sugar Snaps: WATCHLIST Snow pea and sugar snap production out of Guatemala is down due to ongoing rain, with most growers pausing shipments due to compromised quality. However, limited availability of Guatemalan snow peas may resume next week. Peruvian production remains steady. Meanwhile, Mexican production has concluded for the season, and domestic supply will be limited for the next one to two weeks.

ONIONS

The onion market is not expected to see significant movement during Q3. Ample supply from California and New Mexico is anticipated to carry through the first half of the quarter, while the Northwest is projected to have a strong crop this season. The latter half of Q3 will largely be a "harvest market," meaning onions will need to ship fresh and cannot be stored, regardless of market conditions. Looking ahead, the long-term outlook for the Northwest is less favorable going into next year, despite expectations for similar or increased acreage compared to last season. Barring any major weather disruptions, the industry should have more than enough supply to meet and exceed demand across all colors and sizes for the remainder of the calendar year.

POTATOES

While the market has remained relatively flat for most of the calendar year, we're now beginning to see supply tighten and prices inch upward. The first half of Q3 is expected to be tighter than we've seen in some time, with current supply constraints primarily affecting larger-size cartons (40ct through 70ct). However, as we approach the end of the storage season, availability across all sizes and grades is expected to become more limited. The second half of Q3 will transition into new crop Norkotahs, ushering in typical "harvest market" conditions. Pricing is anticipated to begin slightly higher than where storage crop Burbanks will finish but should gradually decline as harvest volumes ramp up. Acreage in Idaho is expected to be similar to last year, and assuming no major disruptions, we can anticipate a market similar in tone and behavior to the previous season.

TOMATOES

Suspension Agreement Update: *At this time there are no major developments to report and the Suspension Agreement between the United States and Mexico is scheduled to terminate on Monday July 14, 2025, leaving all tomatoes imported from Mexico exposed to 20.9% duties. We are keeping a close eye on the developments, and should there be any updates we will communicate them promptly.*

East Coast

Round and Roma Tomatoes: The season is now done out of Georgia and moving to North Colorina and Tennessee where production is slowly ramping up. Current quality will be mixed due to weather but should improve with each harvest. Rounds volume should improve towards the end of next week while Romas are short, overall volume should improve over the next 10 to 12 days.

Snacking Tomatoes (Cherry, Grape and Medley): ESCALATED Lighter supply available due to the rain, quality remains good.

Mexico

Round Tomatoes: Production was down slightly due to clouds and rain out of Jalisco but should improve once the weather clears. Baja volume remains steady; overall demand stays light this week on rounds despite seeing excellent quality.

Roma Tomatoes: Production was down this week in Jalisco, San Luis Potosi due to weather and demand was higher this week on the National Market as well as here domestically. Baja is also down this week as the southern region winds down and production moves to more mild country in Northern Baja. Pricing was a bit higher this week on the spot but expected to fall back by the middle of next week. Quality remains good.



Produce *(continued)*

Snacking Tomatoes:

- **Grape Tomatoes: ESCALATED** Lighter supply from the mainland mostly due to weather. Most of the volume seems to be coming from the Baja; quality is very good. Markets are higher this week due to the lighter supply out of the east as well as mainland Mexico.
- **Cherry Tomatoes:** Most of the volume seems to be crossing from the Baja; quality is very good. Demand is flat.
- **Medley Mixed Tomatoes:** Lighter volume this week available through McAllen and Otay. Quality is mostly good.

Tomato on the Vine: Stable volume available this week.

California
Strong production out of the valley should continue for the month of July. Rounds are plentiful, Romas were short this week due to higher demand and priced much higher. Overall quality is good.

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

Market appears to have stalled although still elevated as processors have stepped back from acquiring acres instead, relying on moderate prorates. Quality remains mostly good although growers are dealing with insect and disease pressure in addition to Summer reduction in acreage. Retail and Wholesale demand remains fair at top end market pricing but strong at contract pricing levels. Forecast call for continued mostly mild temperatures through next week in California.

Leaf Lettuce

Green leaf, Red leaf , Boston and Romaine Quality and yields continue to be impacted with seasonal 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

Quality and supplies remain good. Santa Maria and Salinas are both harvesting daily, with good volume available out of both these areas.

Broccoli

Market will continue to remain strong this week. Lighter yields due to cooler than normal temperatures along with growers now in their summer plantings is keeping prices higher. It sounds like there will be slightly better availability next week.

Cauliflower

Yields have increased and prices are slowly coming off.

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 . Domestic supplies will begin with limited production next week .

Green Onions

Quality remains 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. Continuing lighter supplies has led to firming prices.

Strawberries

Santa Maria is finishing their spring crop and sending most fruit to the processors and freezers. They will begin their fall crop in late July/August. The week of July 7th is forecast to be mostly sunny. Highs will be in the low 70s and lows in the 50s. The week of July 14th is forecast Monday through Wednesday to be sunny and mild. The northern growing areas, Salinas & Watsonville growing areas will continue to see limited availability into next week. Fruit is average size with fairly good quality, although there have been some heat-related issues. The week of July 7th is forecast to be partly sunny. Highs Wednesday and Thursday in the 70s, decreasing to the upper 60s for the balance of the week and lows in the 50s. The week of July 14th is forecast for clouds giving way to the sun. Highs in the 60s to low 70s and lows in the 50s.

Raspberries

Demand remains strong. Some spread in the market depending on load region. Watsonville and Oxnard are in peak production and we are expecting a gradual downtrend in volume starting next week.

Baja will continue with steady production. The Pacific Northwest will continue ramping up to peak production around the 1st of August.

Blackberries

Market is stronger and the harvest has been light. California production is expected to improve week over week, but supply is not sufficient to support overall demand. Georgia will finish by the end of next week. The Pacific Northwest will start up with transfers down to California.

Blueberries

Wide range in the market will continue, depending on load location. In New Jersey, The rain and heat-related challenges continue. Projecting the season will wrap by mid-July. Production in Oregon is moving along at peak numbers. Good numbers will continue for the next 7 to 10 days. The volume out of British Columbia is expected to increase day by day. Light numbers are expected to begin out of Michigan next week

Stone Fruit

California is seeing good supplies of peaches, including yellow and white varieties, as well as yellow and white nectarines. Plums have also started and are coming in with strong volume. The California cherry season has finished, but Washington cherries are now underway and beginning to arrive.

Grapes

Grape supplies are overlapping from Mexico and California. California has good volume on Flames, with limited green grapes for another 5–7 days. Mexico continues to offer strong supplies of red and green seedless at sharp prices. Quality is excellent. San Joaquin Valley is now packing Flames, Ivory, and Summer Royals, and the crop looks great.

Oranges

Small sizes (113/138) are very tight, with better availability on 88s and 72s; larger fruit (56+) remains limited. Re-greening is present due to heat but doesn't affect strong internal quality with solid quality and brix levels of 11–13. Supplies are expected to build through July amid active demand.

Lemons

California's District 2 is now the main source, but supplies are tight—especially on fancy grade and larger sizes. Imports from Argentina (larger sizes) and Chile (smaller sizes) are picking up, with good early quality and more volume expected soon as California tightens.

Limes

Lime demand remains steady as recent June rains have improved hydration and fruit quality, supporting strong current volume and consistent sizing—peaking at 175/200/230. The forecast calls for rain and high humidity next week, with temps between 71–76°F. July harvests are expected to be strong due to overlapping crops, and medium-sized fruit looks promising for late July. While August volumes may dip due to earlier drought conditions, growers expect to maintain a steady supply to meet all program needs.

Cantaloupe

Production out of the Central Valley of California remains steady. Sizes are currently peaking on Jumbo 9's. There are a few regular size 9's and 12's and very limited 15 size. Production is expected to increase next week

Honeydews

There are still a few dews shipping out of Nogales but they are expected to be finished by the end of the week. Limited availability out of Central California with mostly jumbo sizes available. Best pricing is on Jumbo 4's and 5's. We will see more availability on sizes next week.

Dry Onions

The dry onion market is working on going up. Shippers on all colors have been increasing prices and on the same token taking volume deals below the main quotes. Quality is good and sizing is mainly large

Mexico – Harvest levels will average 30M lbs. for the next few weeks. Calavo will continue to harvest old crop fruit, however Loca fruit is also being harvested out of Jalisco and Michoacan. The old crop fruit will be marked with a Green Sticker and new crop fruit will be marked with an Orange Sticker. Industry inventory is down to 65.8M lbs. with other COOs available. The old crop fruit is high in oil and is ripening very quickly whereas the new crop fruit will take more time to ripen and hold up for longer in the coolers. The size curve is heavy to 48s at 27%, 60s at 16% and 70s at 16%. #2s are slowly backing off to 17%. The spread between #1 and #2 fruit has begun to weaken as we harvest more Loca fruit with less #2 fruit available. **MX fruit is being held at our facility in Michoacan until we are released from an FDA Hold. We are hopeful to have an update by the end of this week. All orders will be affected and substitutions to offshore fruit or other sizes may be needed to cover orders.**

Colombia –Fruit is arriving weekly, 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 –12M lbs. is projected to be harvested next week with 65% of the crop harvested to date. The fruit is averaging 32% dry matter. The size curve is heavy to 48s at 31% and 60s at 21%. 70s are 20% and #2s are averaging 8%. Lambs will start mid-July and peak on 36s and 40s. **60 #1s and ALL #2s are very short 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

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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.

Calavo Growers, Inc. • 1141A Cummings Road • Santa Paula, CA 93060

1-800-4-CALAVO WWW.CALAVO.COM

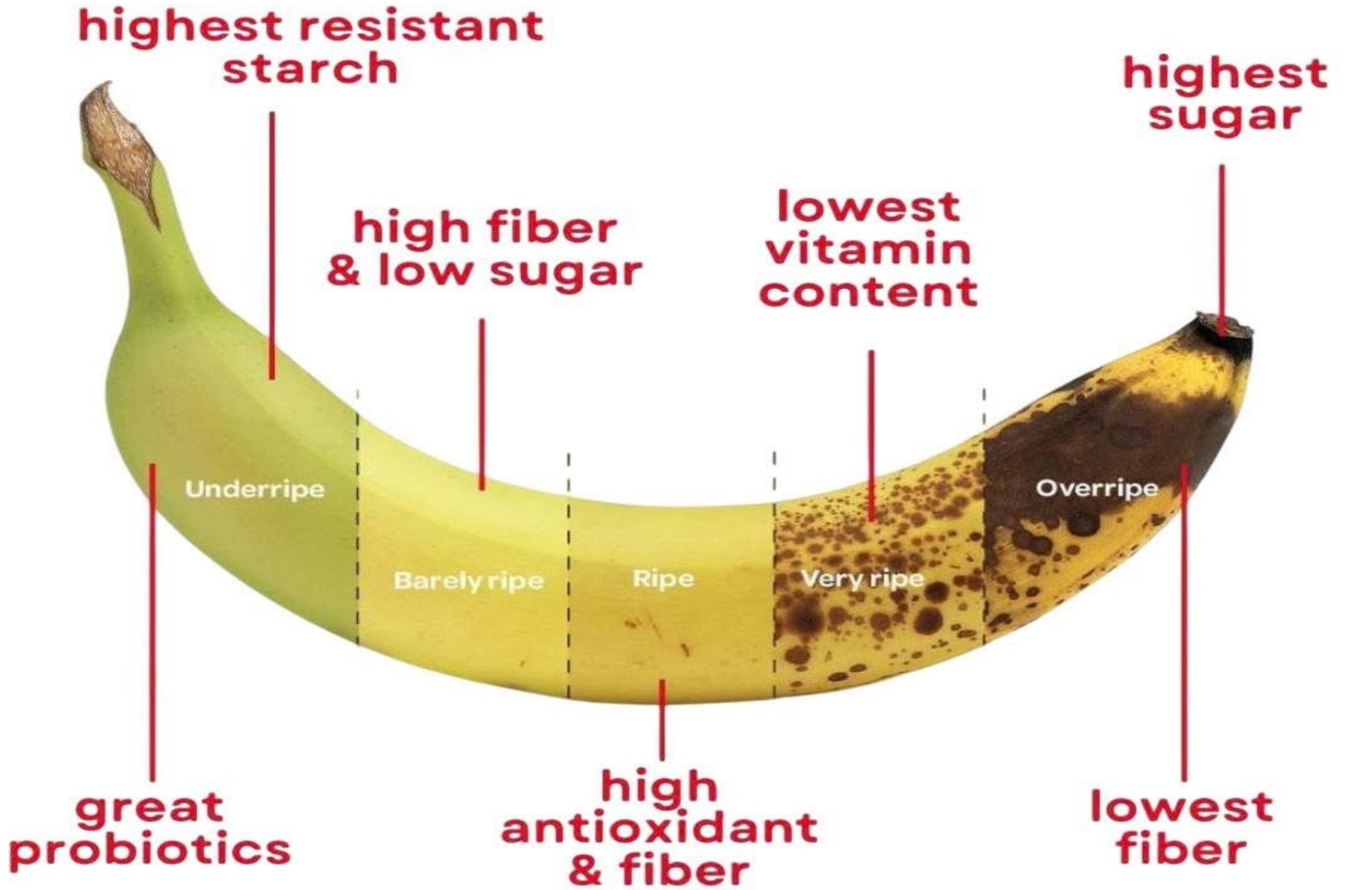
Avocado Stages

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	Best stored at 38°F-40°F to hold static.	Best stored at 38°F-40 °F to hold static for up to 7 days.	Best stored at 38°F-40°F to hold static for up to 7 days.	Best stored at 38°F-40°F to hold static for up to 4 days in cooler.
To ripen fruit, store well ventilated at 65°F-70°F	To ripen fruit, store well ventilated at 65°F-70°F	To ripen fruit, store well ventilated at 65°F-70°F	To ripen fruit, store well ventilated at 65°F-70°F	

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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"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

July 9th, 2025

Southern Scoop Newsletter

Our Top Items

Asparagus: As domestic regions finish for the season, Peruvian imports are increasing. Mexican production is also expected to slowly improve. The market should stay steady for the next week or so.

White Asparagus: Production gap now until the end of July.

French Beans: Market remains active on most presentations, as vessel delays may affect availability. Volume is expected to stay steady through next week. Overall good quality. Prices generally unchanged.

Snow Peas & Snap Peas: Guatemalan production remains light due to the time of year. Peruvian supplies has increased, and are expected to remain steady for the rest of the summer.

Green Beans: Supplies are expected to be lighter than usual. Heavy rains have impacted several growing regions delaying harvest. Volume should improve in the next 10 days.

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

Brussels Sprouts: Supplies remain tight due to Mexico experiencing erratic weather. This caused quality issues and lower yields.

Heirlooms/Baby Heirlooms/ Yellow Beefs: Steady supplies on 10# mixed heirlooms and baby heirlooms, with a higher demand in the past few weeks. Ample supplies on yellow beef tomatoes are expected for the next few weeks, with promotional opportunities available.

Broccoli Florets: Volume has decreased due to shortages in Mexico caused by storms. Guatemala has begun production and is expected to help fill the gap in the upcoming weeks.

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

Blueberries: Mexican production decreases seasonally, while Michigan is expected to begin production in 1-2 weeks. Most of the volume will be sourced from BC. Overall good quality.

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SOUTHERN SPECIALTIES

Weekly Market Report

7/11/2025

Commodity	Region	Market Update
Cucumber	NC, MI, OH, PA	MARKET HIGHER AS CROP TRANSITIONS TO NEW AREAS. FREIGHT IS ALSO HIGHER.
Green Bell Pepper	CA, TN, SC, NJ	DEMAND EXCEEDS SUPPLY. TRANSITION TO NORTHERN AREAS SLOW TO COME TO HARVEST.
Jalapeno	NC, CA	DEMAND EXCEEDS SUPPLY. WAITING ON NEW GROWING AREAS. PRICES ELEVATED.
Watermelon	GA, IL, DE	MARKET STEADY BUT FREIGHT HIGHER CAUSING DELIVERED PRICE TO GO UP.
Orange Bell Pepper	HOLLAND, CAN	LIMITED PRODUCT. MARKET HIGH.
Red Bell Pepper	HOLLAND, CAN, CA	BRINGING IN HOLLAND AND CALIFORNIA AT HIGH PRICES.
Suntan Pepper	CA, TN, SC, NJ	SAME AS GREEN PEPPER, MAYBE WORSE.
Yellow Bell Pepper	HOLLAND, CAN, CA	BRINGING IN HOLLAND AND CALIFORNIA AT HIGH PRICES.
Yellow S/N Squash	NC, SC, CA	DEMAND EXCEEDS SUPPLY. WAITING ON NEW GROWING AREAS, AT LEAST 10 DAYS - 2 WEEKS.
Zucchini Squash	NC, SC, CA, CAN	PRODUCT AVAILABLE AT HIGHER DELIVERED COST. RECEIVING CANADIAN GROWN. VERY GOOD QUALITY.

JULY 11, 2025 LIPMANFAMILYFARMS.COM

ON THE HORIZON

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CROP & MARKET

INDUSTRY INFO

LIPMAN family farms

MARKET UPDATES

ROUND TOMATOES

Round tomato harvests are now underway in both Tennessee and Virginia, signaling improved availability in the Eastern U.S. Tennessee's production has started off light, but volumes are expected to pick up significantly over the next 7–10 days. Virginia is showing more consistent output, with solid quality, good packouts, and favorable sizing. Additional fruit is also available from North Carolina, Alabama, and Arkansas, making round tomatoes increasingly accessible across the region. In the West, supply continues to come from California, Baja, and Eastern/Central Mexico. California fruit has been of good quality overall, though the current harvest regions are experiencing hotter temperatures, which has led to a slight dip in quality this week. In Baja, sizing is trending smaller, with larger fruit becoming scarcer as is typical for this point in the season. Meanwhile, Eastern and Central Mexico are providing steady supplies, and this consistency is expected to continue in the short term.

GRAPE TOMATOES

Grape tomato supplies are currently tight, but improvements are on the horizon as new crops begin to ramp up. Lipman's Virginia farm is transitioning into more consistent production, and availability is expected to improve over the coming week. Early volume out of Virginia has been light, and quality has been variable, but packouts are becoming more reliable as the crop matures. Additional light volumes are coming online in Tennessee, Alabama, and North Carolina, though these programs are still in early stages. In the West, Baja and Eastern/Central Mexico continue to offer moderate, steady supplies. However, availability remains snug overall, as increased demand from the Eastern U.S. has placed added pressure on Western inventories. As Eastern production increases over the next 7–10 days, we anticipate a more balanced market.

ROMA TOMATOES

After several weeks of limited supply, the Eastern U.S. is on the verge of more consistent roma tomato availability. Tennessee farms have begun harvesting, and product should begin flowing through the supply chain over the weekend. While volumes are still ramping up, production is expected to gain momentum over the next two weeks. Early quality reports are positive, highlighting firm fruit with good sizing. Additional regional programs are also set to come online in the coming days, further strengthening Eastern supply. In the West, roma tomatoes are available from California, Baja, and Eastern/Central Mexico. California is in good production, with consistent volumes reported from most growers, including Lipman. Sizing has trended toward jumbo and XL, and fruit has been firm overall. Some varieties have shown minor cosmetic issues, such as gold flecking, but overall quality issolid. Baja continues to produce moderate volumes, though some growing areas are cycling in and out of production. Looking ahead, Baja's supply may tighten slightly, as fewer acres were planted for this part of the season. Eastern/Central Mexico remains steady, with consistent volume expected to continue for the next several weeks.

ORGANIC ROMA TOMATOES

Organic romas continue to be a challenging item, with limited availability from both Baja and Central Mexico. Supply has remained tight, and quality has been inconsistent. However, new plantings are now starting to come in from Baja, which should bring modest improvements in both volume and quality in the coming weeks. While the market remains tight for now, conditions are expected to gradually improve as harvests progress.

CONTINUED ON THE NEXT PAGE

ZUCCHINI & YELLOW SQUASH

Summer squash—particularly yellow squash—has been snug in supply over the past week. Challenging weather conditions across the Eastern U.S. have delayed starts and caused crop issues for several growers, contributing to the current situation. New Jersey's production has been very light, though volume is gradually improving and is expected to return to more typical levels soon. Michigan, New York, and Canadian growers are in the early stages of their seasons and have yet to ramp up, but increased supply from these regions is expected shortly. Additionally, local programs in Virginia, Kentucky, and North Carolina are producing light volumes. Quality has been mostly good on zucchini, while yellow squash continues to show some typical variability, including occasional scarring and scuffing. In the West, Washington farms are in peak production with excellent quality, and are expected to continue strong through July. As Washington winds down later this month, volumes will be focused in California, where Santa Maria and Fresno are actively harvesting from new fields. Quality in both areas has been solid overall, with yellow squash again showing the usual mixed cosmetic issues.

BELL PEPPERS

Bell pepper supply remains extremely limited in the Eastern U.S. as the seasonal transition from southern to more northern growing regions has proven challenging. In Eastern North Carolina, crops are wrapping up earlier than expected due to a combination of excessive heat and rain, which hindered later fruit set. New Jersey has just begun harvesting this week with light volume, producing very large jumbo-sized fruit. While a few other localized growing areas are contributing light supply, none have provided meaningful volume so far. The supply outlook in the East should gradually improve over the next two weeks as New Jersey ramps up and additional regions—including Michigan—enter production. Out West, the Bakersfield, CA season is winding down, while Fresno has just begun harvesting. Volume remains light to moderate, and strong Eastern demand is tightening availability. Fresno production is expected to increase steadily over the next 7–10 days. Quality has been excellent in California and overall good in the East for the fruit that is available.

ENGLISH CUCUMBERS

Western Canada's English cucumber supplies are a bit tighter this week, with volumes slightly below recent averages. Quality has also declined somewhat, with reports of reduced shelf life and occasional soft or shriveled ends. While availability is still manageable, close attention to quality on arrival is recommended.

TOMATOES ON THE VINE (TOVs)

TOVs are consistent in Canada this week, after experiencing a mid-season flush. Quality and sizing have been favorable, with no significant issues reported. Looking ahead, multiple growers in Mexico are expected to begin new crops over the coming weeks, which will help strengthen overall supply and provide added flexibility in the market.

MINI SWEET PEPPERS

Mini sweet pepper supply remains limited this week, with light production coming out of both Baja and California. Availability is tight, and short-term supply challenges are likely until additional crops/plantings come online. Relief is expected around August 15th, when our Washington state partner begins harvest, offering a more stable and consistent source for our customers.

ORGANIC BELL PEPPERS

Organic red, yellow, and orange bell peppers are in very short supply this week. In Eastern Canada, earlier periods of extreme heat have slowed production, with yellow and orange peppers more heavily impacted than reds. While growers don't anticipate a major recovery, a slight increase in volume is expected over the next week. Central Mexico is also experiencing very light supplies, largely due to extended rain and overcast conditions that have delayed harvests and affected yields. Across both regions, quality has been fair but inconsistent, with some reports of bruising, shrivel, and pitting—common issues when availability is tight and markets are elevated. Although gradual improvement is anticipated in the coming weeks, no significant volume increases are expected in the short term.

GREEN BEANS

Green bean supply remains sporadic and generally light across the Eastern U.S. this week. Limited production is coming out of Virginia and Michigan, but both regions have experienced inconsistent harvests due to crop skips, resulting in unreliable supply. Looking ahead, volume is expected to improve in the next 7–10 days as these areas stabilize and New York enters the market with its seasonal production. In the West, Santa Maria's output has been very light recently, while Brentwood has maintained more consistent volume. Washington is also contributing to supply, though much of that product is staying local. Across all growing regions, quality has been reported as good.

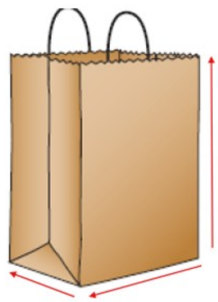
Disposables Class is now in session….

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!

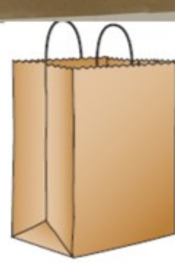
This bag is 12" Wide x 9" Gusset x 15.75" Tall



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

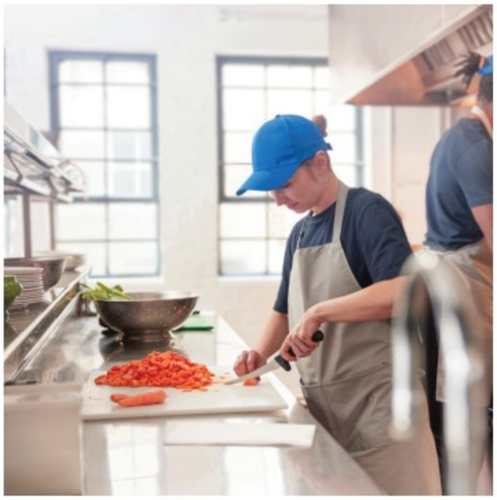
HACCP INTERNATIONAL FOOD SAFETY PROGRAMME CERTIFICATION

FSC www.fsc.org FSC® C003256
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

	MAY	JUNE	JULY	AUGUST	SEPTEMBER	OCTOBER	NOVEMBER	DECEMBER
PEAS			Harvest	Harvest				
BEANS			Harvest	Harvest	Harvest	Harvest		
BROCCOLI				Harvest	Harvest	Harvest	Harvest	
CORN				Harvest	Harvest	Harvest		
CELERY				Harvest	Harvest	Harvest		
LIMA BEANS					Harvest	Harvest		
ONIONS					Harvest	Harvest		
CARROTS					Harvest	Harvest	Harvest	
SQUASH					Harvest	Harvest	Harvest	
PARSNIPS					Harvest	Harvest	Harvest	
RUTABAGAS					Harvest	Harvest	Harvest	
POTATOES					Harvest	Harvest	Harvest	
CAULI-FLOWER					Harvest	Harvest	Harvest	
BRUSSEL SPROUTS						Harvest	Harvest	

Pillsbury

FLOUR FACTS

Information Provided by General Mills Foodservice

GeneralMillsCF.com

General Mills

Weekly Market Highlights

July 10, 2025

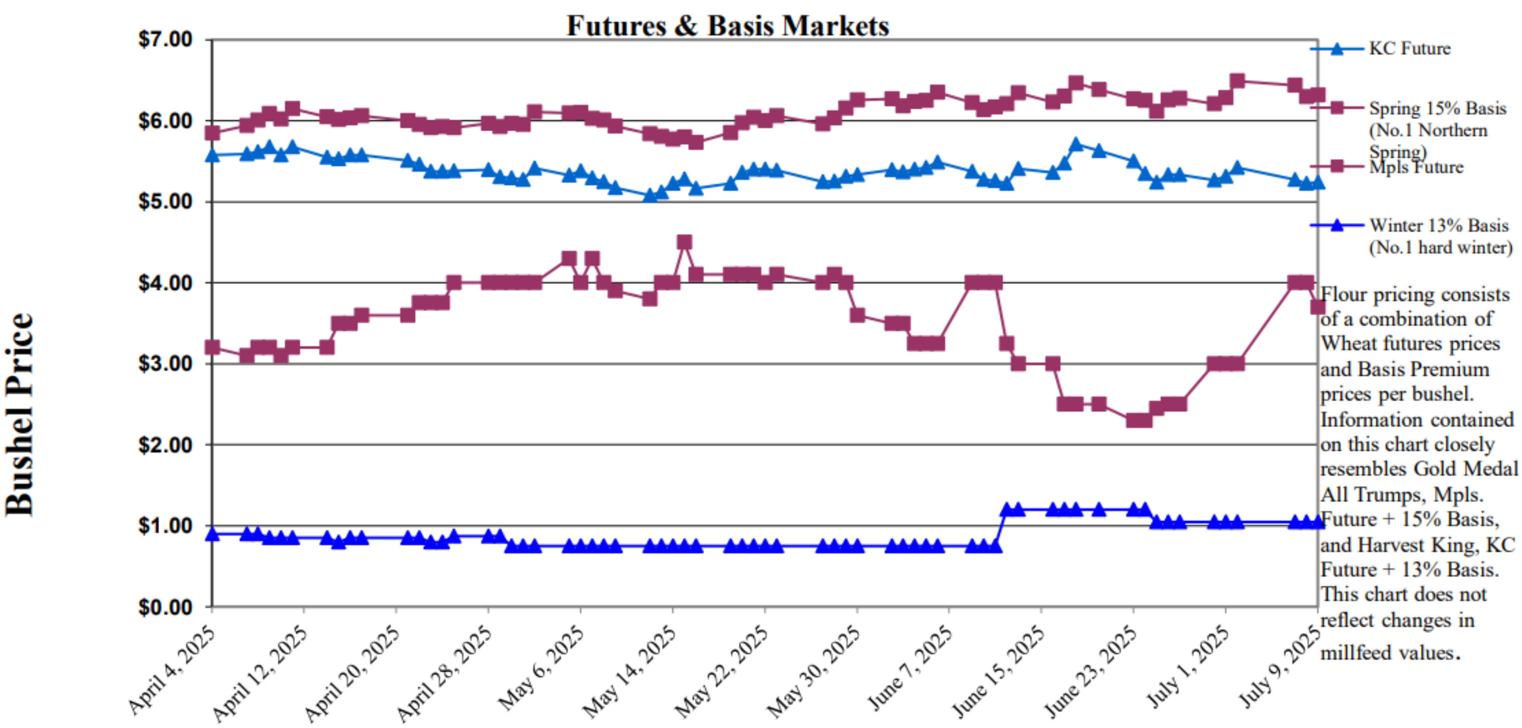
- Wheat futures have traded mixed this week, initially lower on harvest pressure but turning around on positioning ahead of tomorrow's WASDE report.
- Winter wheat harvest improved to 53% complete on tonight's report, a gain of 16% from the previous week. Progress is rapidly catching up to last year (62%) and the five-year average (54%).
- Condition ratings for the winter wheat crop stayed at 48% good/excellent this week, only trailing last year at this time by 3%. Spring wheat condition fell to 50% good/excellent, 3% lower than the previous week. Ahead of Friday morning's WASDE report, analysts think USDA will slightly reduce its all-wheat production estimates from 1.921 billion bushels in June down to 1.915 billion bushels. That includes winter wheat production totaling 1.362 billion bushels, spring wheat at 475 million bushels and durum at 79 million bushels.

Facts on Flour

Durum Wheat

Most of the durum wheat grown in the U.S. is produced in the northern Plains, with 70 to 80 percent grown in North Dakota and Montana. Durum wheat is milled into a granular product called semolina, which is used primarily for pasta products in the U.S. Other uses of semolina include couscous and bread products.
Pasta products from durum are superior because of the desirable golden color and nutty flavor, and because they hold their shape and firm texture when cooked. A by-product of semolina production is durum flour, which is used in breads and pre-cooked pasta products.

✧ ✧ ✧



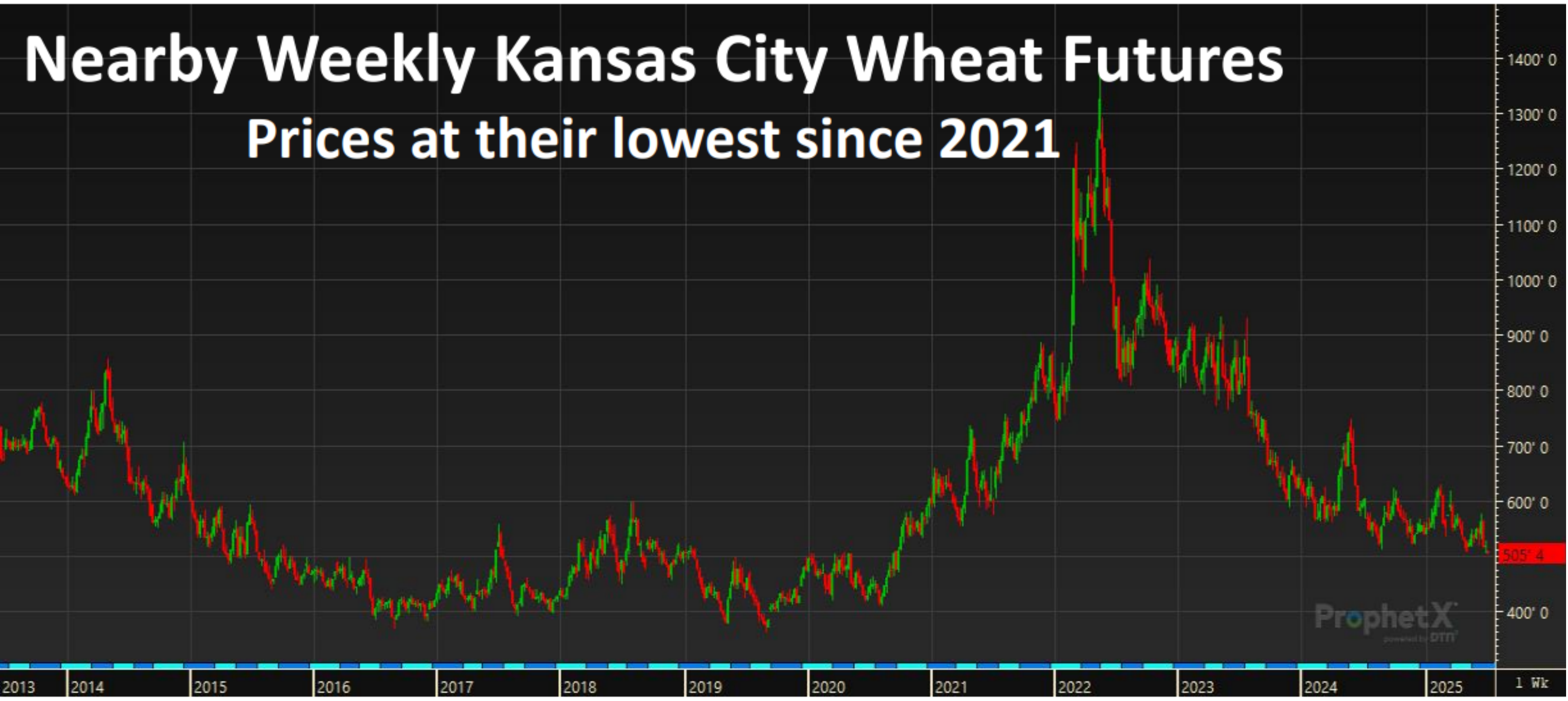
Flour pricing consists of a combination of Wheat futures prices and Basis Premium prices per bushel. Information contained on this chart closely resembles Gold Medal All Trumps, Mpls. Future + 15% Basis, and Harvest King, KC Future + 13% Basis. This chart does not reflect changes in millfeed values.

THE INSIDE SCOOP

from the Ardent Mills Solutions Customized Risk Management Team

With harvest rolling through the Winter Wheat belt, and world wheat crops looking good, Kansas City nearby wheat prices are down to their lowest levels since 2021. Corn prices are pushing to recent lows due to a large Brazilian corn crop and due to weather looking excellent for US corn production at its most important time of the crop cycle. Traders chatting about record corn yields is almost like celebrity gossip these days – and almost as prevalent!

The one crop that still has risk to its crop size is Spring Wheat. Weather conditions in North Dakota have generally been favorable. Montana has had a rougher year weather wise, but there are more than two times the amount of Spring Wheat acres in North Dakota as there are in Montana. Weather conditions in Canada look fine for its Spring Wheat Crop. Some areas look better than others. Due in part to the selling of bushels at harvest, Kansas City wheat futures have weakened considerably versus Minneapolis. Today there is almost a $1.10 per bushel spread between the two futures markets. If weather continues to cooperate with Spring Wheat, look for this spread to narrow. The most likely way for this to happen is lower Spring Wheat prices.



Morning Market Comments

Written by Stratas Foods Risk Management Team

Opened Call for Oil:

Soybeans — Down 6 Cents

Soymeal — Down 1 Dollar

Soy Oil — Up 10 Points

Soy Complex

The soybean oil complex moved lower on Wednesday with the nearby August contracts dropping 82 points to finish at 53.29. The overnight trade has moved slightly higher and on the open we are easing up 10 points.

Overnight we received some news on the palm oil front. Malaysia released their palm oil stocks numbers, and it surprised to the upside as the lack of exports has led to a higher total than anticipated. Palm exports fell over 10% for the month while the domestic consumption in Malaysia increased by over 40%.

The talk in commodities yesterday wasn't in soybean oil or even other ags. Copper had its moment in the sun as the announced tariffs saw copper contracts increase by 6,000 points on Tuesday. While we have had a relatively calm week in soybean oil, the copper movement is a reminder on just how fast commodity markets can react to news coming out of Washington. What's really fun with metal contracts is that there are no limits on trade and you can see the panic on a chart.

Unfortunately, we are just at the point in the year when we sit back and watch a crop grow. The moisture has been great across the corn belt and the forecast looks good for the next two week. Early outlook for tomorrow's WASDE shows a tick up in acreage and many questions from us on what exports look like for both soybean meal and oil.

Macroeconomics

The three major indices posted winners on Wednesday. The Dow gained 218 points to close at 44,458 while the S&P gained 38 points to close at 6,263. The NASDAQ moved 193 points higher to end at 20,611.

The stock market moved higher as the Trump administration talked about continuing to work with foreign governments to knock out deals. Lost in the announcements of the past days, Nvidia became the first company to eclipse 4 trillion in value as the AI push has shot the stock price towards the moon. The job market remains strong as job openings and people actively *looking for work are pretty much a 1:1 ratio. Jerome Powell will probably have the data necessary to drop rates later this year.*

Calendar

7/10 – Jobless claims

7/11 – WASDE, CFTC

Quotable:

"There is not one blade of grass, there is no color in this world that is not intended to make us rejoice."

- *John Calvin*

Information contained herein is based on reports, communications, or other sources believed to be reliable. Neither the information contained herein, nor any opinion expressed shall be construed as a solicitation to buy or sell any securities mentioned, but merely an expressed opinion.

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

Market sentiment held steady this week, with inventories generally described as barely adequate, though ribs were noted as one of the few exceptions. Weekly slaughter came in well below the same period in 2024, as most plants were closed for the Fourth and Fifth of July. It was a relatively quiet week with limited trade activity. Sellers made a push to clear lingering inventories ahead of the holiday, but this did not result in significant discounting. Many held firm on offers, unwilling to let products go at lower levels. Lean trimmings continued to set record highs, forcing buyers with lean material needs to pay premiums for end cuts. This dynamic has kept support under the chuck and round segments. As we move deeper into the dog days of summer, participants expect slaughter rates to increase and pricing to ease as hot weather tempers backyard grilling demand. Still, uncertainty lingers due to the tight cattle inventory situation, leading some to believe current price levels may have established a new floor for many cuts. Adding to the outlook, there are indications the US may reopen its border to Mexican feeder cattle as soon as July 7th, a move welcomed by many as it could help ease supply constraints down the line

GROUND BEEF:

Fine grinds saw mixed tones this week, with most activity limited to hand-to-mouth buying. Those with immediate spot needs were paying premiums, while many others held off, opting to wait until after the Fourth of July before reentering the market. Inventories for all blends remain tight, but some downward pricing pressure emerged on coarse ground chuck and 81% as sellers worked to move lingering product ahead of the holiday. Meanwhile, 93% and 73% coarse grinds held steady to firm, with modest price increases noted in this week's assessment.

MARKET OUTFRONT:

The bottom line is this. **The market is still holding its strength.** Tenders have increased again along with the grinds for this coming week. This should be the ceiling on both. The ends of the animal will remain strong for at least another two weeks. Ribeye's and strips have dropped significantly due to inventories. Thin meat will are showing some weakness; expect continued relief. **Cost of live cattle continues to hit record highs.**

- Ground Beef will be up. $.05.
- Round cuts will be up $.13.
- Chuck rolls will be steady.
- Choice strips will be dn. $.20.
- Choice Tenders will be steady.
- Ribeye's heavy will be dn. $.50.
- Beef Sirloin Flap meat will be steady. $..
  Choice Peeled skirts will be steady to dn. $.20.
  Chuck flap meat will be dn. steady.

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.