

Produce that's Fresh. Information that's to the Point.



## Top 5 Five

### 1. AVOCADOS **ALERT!**

Supplies are very tight on the diminishing Mexican crop.

### 2. GRAPEFRUIT & LEMONS **ALERT!**

Grapefruit and smaller lemon supplies are extremely short.

### 3. BERRIES **ALERT!**

The next 3-4 weeks will be trying on blue, black, and raspberries.

### 4. CILANTRO **ALERT!**

Prices are strong due to a planting gap.

### 5. APPLES **ALERT!**

Small sizes are in an extreme shortage.

## Outlook

### WEST COAST

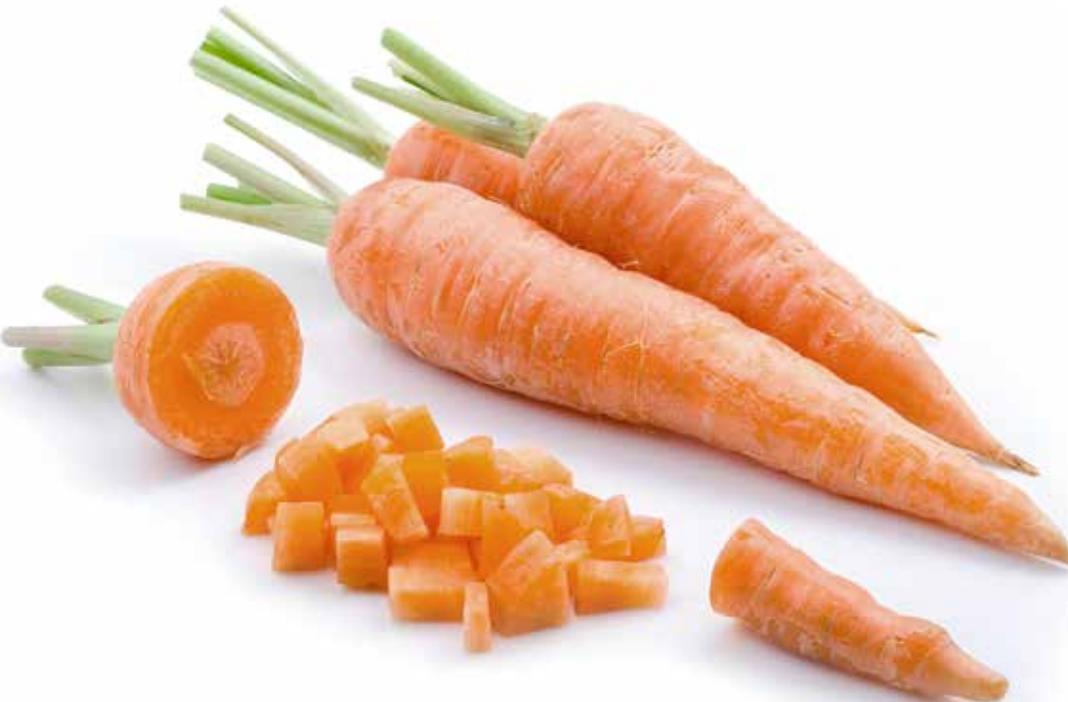
It is expected to warm up in Salinas this weekend, with Sunday approaching the mid 80s. Next week is expecting to be warmer than usual, in the mid to upper 70s.

### MEXICO

Central Mexico is expecting light showers to occasional thunderstorms while the West Coast may see increasing wind and light showers.

### EAST COAST

We are into our typical transitional autumnal period for the East, with mild to moderate daytime temps and mild to cooler temps at night.



### asparagus

Production is improving from Baja with excellent quality and improved sizing as central Mexico wanes. Peruvian supplies and quality are improving daily with smaller sizes predominating; larger sizes are becoming more available.



### avocados **ALERT!**

Supplies are very tight on the diminishing Mexican crop. The new crop looks to be behind in maturity and will result in very short supplies for September with a possible improvement in October for Mexican fruit.



### beans, green

Stronger market due to supply gaps across U.S. and quality issues.



### berries—black, blue, & raspberry **ALERT!**

Prices continue to climb coupled with very limited supplies. The next 3-4 weeks will be trying on all 3 berries. New areas are starting, but

the harvest is slow and the weather patterns on the Central Coast are not cooperating for all the different types of berries at this time. In addition, the lack of available labor hampers all harvest.



### berries—strawberry

Fair to good quality, occasional bruising and over-ripeness; sizing has come down a bit, likely due to shortening days.



### broccoli & cauliflower

**Broccoli:** CA quality is good with occasional hollow core and loose bead flowering. **Cauliflower:** Quality is good from the Salinas Valley with some over and under-sizing.



### celery

The Salinas crop continues to look very good.

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## citrus **ALERT!**

**Lemons:** Supplies are fair to good and quality is good. There will be fruit available from District 3 in 1-2 weeks after the industry breaks open their sweat rooms and see how fruit colored up. Mexico is crossing lemons but virtually no small sizes. Quality from Mexico is very good. **Limes:** Quality is fair to good with styler showing greater frequency. **Oranges:** Smaller-sized Valencia oranges are starting to show up as growers are finishing their fields for the season. Fruit quality is fair with some stem and aging. Offshore Navels are still available.

## cucumbers

Availability is limited, especially on Supers—less on Selects—due to wet conditions. GA started with good quality; steady supplies are 5-7 days out. **English cucumbers:** Markets are active from heat affecting plants, causing a replant and then a gap. Small sizes are reported.

## eggplant

Good availability, more Choice than Fancy; expect supplies and quality to improve as GA begins this week.

## grapes

Quality of the CA crop remains very good, and continuing to transition towards fall varieties.

## lettuce

**Iceberg:** Quality and availability are good; occasional mildew pressure and stress observed. **Leaf:** Good quality, defects due to mildew and inconsistent sizing. **Romaine:** Quality is fair, with defects due to mildew, insect damage, twisting, wind damage, and fringe burn.

## melons

Cantaloupe quality is very good, and sugar is into the high teens. Honeydew quality and sizing are very good.

## onions

New crop onions are reported to have some surface mold—store at 40-45° F to inhibit sprouting and ensure ample airflow. Light skin is typical of summer onions, with occasional light bruising and mechanical cuts.

## peppers

Supplies continue to be tight, with limited availability on Jumbos and Extra-large. Supplies will continue to be tight until GA comes on board within the next week. Expect to continue to see fair quality with stem issues.

## potatoes

Some pressure bruising, healed cuts, and occasional light internal damage reported.

## squash

GA has started. Zucchini is readily available; yellow squash is limited with fair quality at best, and still dealing with discoloration and scarring.

## tomatoes—cherry & grape **ALERT!**

With more suppliers finishing summer crops and the small transition crops in North FL receiving heavy rains from the tropical storm, markets will remain volatile, possibly until FL winter crops start in November.

## tomatoes—roma & round **ALERT!**

Supply in the East remains tight but has loosened somewhat as crops recover from previous storms. Western markets still carry most of the supply. Look for markets to remain elevated for another week.

## Reality Check

VEGETABLES	Supply			Price						
	HIGH	INCREASING	AVG	DECREASING	LOW	HIGH	INCREASING	AVG	DECREASING	LOW
Asparagus										
Green Beans										
Broccoli										
Cabbage										
Carrots										
Cauliflower										
Celery										
Com										
Cucumbers										
Eggplant										
Herbs										
Lettuce – Iceberg										
Lettuce – Leaf (G/R)										
Lettuce – Romaine										
Lettuce – Spring Mix										
Mushrooms										
Onions – Yellow										
Onions – Red										
Onions – Green										
Peas – Snow/Snap										
Peppers – Chiles										
Peppers – G,R,Y										
Potatoes – Russet										
Potatoes – R/W/Yuk										
Potatoes – Yams										
Spinach										
Squash – Yellow										
Squash – Zucchini										
Tomatoes – Round										
Tomatoes – Roma										
Tomatoes – Grape/Cherry										
<b>FRUIT</b>										
Apples										
Avocados										
Bananas – CR/HN										
Bananas – GU										
Berries – Blackberries										
Berries – Blueberries										
Berries – Raspberries										
Berries – Strawberries										
Citrus – Grapefruit										
Citrus – Lemons										
Citrus – Limes										
Citrus – Oranges										
Grapes										
Kiwifruit										
Melons – (C/H)										
Melons – Watermelon										
Pears										
Pineapple										

## Please Distribute to:

Executive Chef, General Manager, Kitchen Manager, Purchasing Manager, F&B Manager.  
Information is subject to daily weather and market fluctuations and is meant to be used as a guide.