

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



## Top 5 Five



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

The market is in a crisis due to the labor strike and taken a turn for the worse.

### 2. BLUEBERRIES **ALERT!**

Low supply and high demand, with weather affecting harvest.

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

Grapefruit supplies limited/high demand; smaller lemons supplies are short.

### 4. ENGLISH **ALERT!** CUCUMBERS

Supply is slowly improving but still demand exceeds.

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

Small sizes are in an extreme shortage.

## Outlook

### WEST COAST

Another warm weekend gave way to much cooler conditions. We are expecting rain with scattered showers possible throughout the weekend, followed by another chance of warm weather.

### MEXICO

Strong winds on the West Coast of Mexico are affecting the Western Coast of Sonora, Sinaloa, and Northern Baja California with possible rain showers.

### EAST COAST

Hurricane Matthew update: FL/GA experienced on the average 2-3" of rain and winds in the 40-50 mph range for a few hours but no major damage or crop lost. Some older fields suffered some damage; expect to see some quality issues on mostly #2 grade product. The younger fields fared much better as they were closer to the ground and not effected by the winds too much.

### asparagus

Good production continues from Baja with excellent quality and good sizing; light supplies started from Obregon. Peruvian supplies/sizing are good; larger sized spears are available.

### avocados **ALERT!**

The market is in a crisis due to the current labor strike and has taken a turn for the worse. Suppliers are implementing "force majeure" on all contracts. We are not sure when harvest will resume, and then it will take weeks for the supply chain to be restored and the ripening cycle to get back on track. We rarely say this, but we will not be able to fill orders and for those that we can it will be extremely expensive. We are suggesting you eliminate avocados where possible.

### beans, green

OH has ended and transitioning into GA/TN and CA/TX. With each new growing area, expect to see some variable quality and supplies will remain tight until supplies improve in all new growing areas.

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

**Blueberries:** Supply is your main concern, the Pacific Northwest came to an abrupt end, and the next regions (South America) aren't quite ready to fill the demand. **Blackberries & Raspberries:** Availability is your main concern here too; yields are less than what was forecasted, and very difficult to come by. Occasional textural issues are due to alternating weather.

### berries—**ALERT!** strawberry

Poor quality, defects due to weak texture, bruising, sunburn, and pin rot. Sizing is small, as the northern regions wind down. Maintaining proper temps is important.

### broccoli & cauliflower

**Broccoli:** Quality continues to be fair to good and branchy, with tight supplies from CA. **Cauliflower:** Quality is good with a cream to light yellow color; supplies are good.

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## celery

Good condition, with occasional discoloration, seeder, and under-sizing.

## citrus **ALERT!**

**Lemons:** Pricing is still strong and smaller sizes remain tight. District 3 lemons are available with good quality. **Limes:** Quality is fair to mostly good out of Mexico. **Oranges:** Quality is fair on mostly smaller fruit. Navels may start as early as October 17th, and the crop is expected to be of good size.

## cucumbers **ALERT!**

GA's good quality and volume should remain through October, with better supplies on Selects than Supers. Stay away from older fields from the Northeast; these fields are starting to show more soft ends, lighter color, and a shorter shelf life. **English cucumbers:** Markets are active from heat affecting plants, causing a replant and then a gap. Small sizes are reported.

## eggplant

Good availability, expect supplies and quality to improve with the start-up of the GA fall season now.

## grapes

The quality of the CA crop remains very good; harvest continues to wind down, as we move closer to the fall storage program.

## lettuce

**Iceberg:** Good quality with occasional bottom rot, puffiness, and pinking. Abundant supplies. **Leaf:** Good quality, defects due to insect damage, fringe burn, and puffiness. **Romaine:** Quality is fair, with defects due to cupping, seeder, twisting, and ribbiness.

## melons

CA crop quality remains very good as the harvest continues to wind down and we move closer to the fall storage program.

## 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

Most northern growing areas are winding down with decreased volume. GA is in full swing with very good quality, and should be able to replace the lost volume in the North. FL should start up sometime in mid-November.

## potatoes

Consistent quality, good coloring. Occasional sour skin, some peelers.

## squash

Supplies are good with better quality in zucchini than yellow squash due to white fly challenges in GA lowering yields and pale yellow squash with some scarring. GA has started and supplies will improve daily; good quality yellow squash will be limited until GA supplies improve. FL has started in a light way.

## tomatoes—cherry & grape **ALERT!**

VA is finishing quickly, and supply is tight in the East and West. Rain in the East may create issues down the line on grape/cherry quality.

## tomatoes—roma & round

Markets in the East and West remain elevated as Eastern supplies end for the summer. Quality is fair. Quincy, FL is growing in supply, and everyone is waiting on Palmetto/Ruskin to start in the next few weeks.

## Reality Check

| VEGETABLES              | Supply |            |            | Price |      |            |            |     |
|-------------------------|--------|------------|------------|-------|------|------------|------------|-----|
|                         | HIGH   | INCREASING | DECREASING | LOW   | HIGH | INCREASING | 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        |        |            |            |       |      |            |            |     |
| rapes                   |        |            |            |       |      |            |            |     |
| 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.