



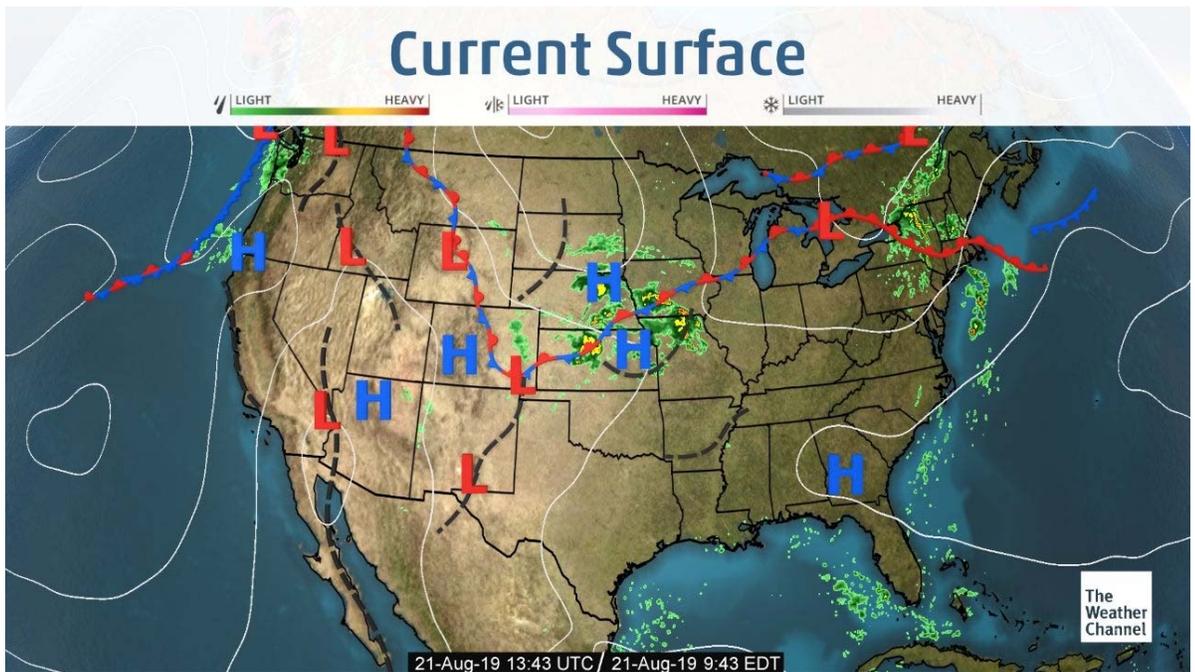
**All Things Produce—News, product features, recipes and more.**

**August 23, 2019**



**Weather:**

The roller coaster in temperatures will continue out west as weak low pressure systems move through the region every few days compressing the marine layer and weakening the high pressure ridge. A tropical system off the coast of Mexico looks to stream plenty of moisture across the region into the weekend. Heavy rains and flash flooding are possible across Central Mexico with less rainfall to the north as this system meanders of the coast. A moist easterly flow across Florida will bring typical showers and thunderstorms increasing over the weekend. High pressure strengthens early next week with less moisture and warming temperatures.



**Bell Peppers:**

**Eastern:** Green Bell pepper is in good supply across the northern tier of the country. Michigan, Ohio, New Jersey and Pennsylvania are all shipping good supplies of bell pepper. Rain in the mid-west and northeast has slowed harvest this week but this weather pattern should clear by the latter part of the week in time for weekend shipping. Quality remains good in the mid-west. The eastern pepper has been through more heat and growers have been harvesting for a longer period of time, so some of the product is having issues with bruising and turning color.

**Western:** Green Bell Pepper- Moderate supplies of green bell pepper being harvested in Bakersfield, CA and in the Fresno, CA growing area. Mostly choice grade continues to be packed. Very light supplies of large and extra-large retail grade bell pepper being packed. Quality on green bell pepper from these areas is good. Choice grade Green bell pepper supply meets demand. Retail grade green bell pepper demand currently exceeds supply. Green bell pepper harvest has also started in the Hollister and Oxnard growing area this week. Green bell pepper from Mexico is also available to load in San Diego, CA and McAllen, TX.

Red Bell Pepper- Light supplies of red bell pepper will continue to be harvested in the Bakersfield and in the Fresno growing area this week. Mostly choice grade currently being packed from these districts. Quality from Fresno and Bakersfield is mostly fair. Market on red bell pepper is steady/high. Light supplies of Red bell pepper also available to load in McAllen, TX.



## Citrus Lemons:

We'll have another good week on lemon supplies, with the majority being imported fruit out of both coasts. Market prices on small size fruit continue to soften up, looking at mid \$20's to low \$30's on choice and fancy fruit. Offshore supply continues and has been helping offset domestic supplies. We're hearing great feedback on the export quality. Please let us know if you have any interest.

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## Lettuce Iceberg

This market is active. With schools opened up across the nation, demand has picked up on the value-added side as well as carton lettuce business. Mexico has had hail storms and overall erratic weather in their growing regions. This has caused yields to be minimal and has put a greater demand on production in both northern and southern California. The weather continues to be optimal for growing conditions in California. Yields are good with most shippers. Aside from slight misshapen heads, mechanical, and insect damage being reported, the quality continues to be strong. Weights on this commodity are reported at 42-45 pounds.

## Lettuce Leaf:

The romaine market is active. Suppliers are in a planting gap that should last seven to ten days. Salinas and Santa Maria continue to be the main growing regions for this commodity. The overall quality continues to be good with minimal fringe burn, mechanical and insect damage. Suppliers are reporting weights at thirty-six to thirty-nine pounds. Romaine hearts will be light in availability throughout this week as well. Green and red leaf, as well as butter, are commodities that will have good availability throughout the week. Demand is average at best. The quality of green and red leaf, as well as butter, continues to have favorable quality reports. Aside from occasional mildew, fringe burn, and insect damage, these defects are minimal. The weights on green and red leaf are averaging twenty-three to twenty-seven pounds per case.

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## Onions:

Northwest onions in Idaho/Oregon, as well as Washington, have started up on all three colors. Quality is excellent and the supply is good. Size profile on yellow is leaning heavily to jumbo and medium size. Super colossal and colossal yellow in Idaho/Oregon are limited with higher markets. Washington is not quoting super colossal yellow and limited on colossal yellow. Red onions are plentiful while whites are limited but meeting current demand. The California season is quickly coming to a close with a few jumbo and medium yellows left and a good supply of jumbo reds that shippers are looking to clean up this week. New Mexico is also looking to finish up with all three colors and sporadic sizing. Very limited supplies of super colossal and colossal yellow.

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## Potatoes:

Very limited numbers of Burbanks remain in Idaho and will finish for the season by week's end. New crop Norkotahs are the main variety out of Idaho and other regions. New crop Norkotah's are showing excellent quality with the size profile leaning to 80 count and smaller. Markets are high to start as suppliers get started with fresh run potatoes and the new harvest. Larger size 40 count through 70 count along with #2's are limited. New crop Norkotah #2 grade are scarce due to the high volume of #1 grade product being produced in the fresh run potatoes. Suppliers will be subbing into carton counts for #2's to fulfill orders. Typically a 50 count to 70 count will be used for 10oz #2's and 90 count to 100 count will be used for 6oz #2's. We may see some minor quality issues in the new crop Norkotahs in the way of skinning, white mold, wet potatoes (wet boxes), and soft potatoes. Washington continues to produce steady volume. Colorado supplies are limited with Wisconsin starting up next week. Please continue to send advanced orders (at minimum 72 hours) prior to ship date over the next 3-4 weeks as we move through the transition

**Alerts: 40 count through 70 count and #2 potatoes are limited. Advanced lead time on russet orders crucial during this time period.**

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# SOFO FOODS®

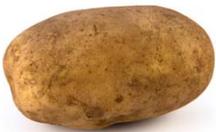
*Quality Ingredients. Dependable Service.*

## Tomatoes:

**Eastern:** Round tomato yields in the east are collectively moderate. With most areas working through crown picks, sizing will begin to even out by September as farms get into second picks. There are multiple growing areas in play across Tennessee, Virginia, and Michigan. Quality is mixed varying between excellent and fair. Mature greens out of North Carolina are in a small gap from a heat-induced bloom drop 6 weeks ago. Virginia is in the last of their crop rotation coming back into volume the first week of September with new plantings. Alabama and Tennessee will remain in production until the first frost of the season. North Carolina and Tennessee have a steady supply of Roma tomatoes with the brunt of demand western focused on imports. Alabama, Tennessee, and Virginia farms are all harvesting light yields of grape tomatoes. There was a spike in the market last week sending FOBs above \$30 but most products were sold out. As shippers get back into supply the market has come off by nearly \$10 helping to normalize the market. Cherry tomatoes are experiencing the effects of harsh weather. As usable fruit is harvested, the finished product is limited mostly because less acreage is devoted to the crop. Supplies are expected to improve by the first week of September.

**Western:** The threat of a tariff induced Mexico tomato shortage next year is believed to be over now that tomato producers in Mexico have been able to reach a new tomato agreement with the U.S. Department of Commerce, suspending the anti-dumping investigation keeping the market open for Mexico tomatoes for another 5 years. More information will begin to circulate this week detailing the new agreement, but for now there is little change in the western market. California is currently working through reduced crops caused by a heat wave in June. More heat the last weeks of July is cause for concern of another supply gap during the month of September. Triple digit temperatures have produced quality issues and directly affecting the shelf life of tomatoes inhouse/in transit. Sizing has been trending large but as the heat increases farms will be challenged to pick fruit before it begins to color up and mature on the vine. Vine ripe tomato supply has improved with new farms harvesting in Baja. Eastern Mexico will have decent volume for summer out of Jalisco, San Luis Potosi, and Torreon

## No. 2 Idaho Potatoes



No. 2 potatoes bake and taste the same but may have pointed ends, more bruising, etc. Restaurant operators use No. 2 potatoes when the final appearance does not have to be as attractive a potato shape, for example for mashed, hash browns or French fries

50 lb. Sofo #260970

## Spring Mix



Carefully selected tender baby lettuces and greens, picked when the tiny leaves are perfect and whole. Our salads look garden-fresh. Our Spring Mix is not only flavorful, but beautiful too!

3 lb. Sofo #260380

## Medium Green Peppers



Did you know when trimmed properly, one medium green pepper can yield about one cup of diced peppers?

1 1/9 bushel Sofo #260510